

Uplifters Spirits

Schönramer Altbayrisch Dunkel

Mark Gerlach spent 25 years seeking out, researching, studying, and tasting German beer. He visited 800 of the 1,200 German breweries until he found 3 breweries that fit his high expectations. Mr. Gerlach speaks the Bavarian dialect fluently and this is where he found the Holy Grail. Each brewery he imports uses Open Tank fermentation and the natural process called Kraeusen so the beers go through second fermentation that creates CO2 naturally. Each brewery has its own distinct character that sets its beers apart.

Landbrauerei Schönram

Freddie Schönram is ninth generation first born to inherit the entire village and the brewery. This brewery is all about "terroir." They use a single strain of Barley Malt called "Barke" grown exclusively for them by 2 local farming families. Their hops are also grown by 2 farming families in specific vineyards for their aroma. All their beers show elegance with hints of rose petals, violet, and lavender. The Gold is a pale strong lager that hits every one of your taste buds. The Pils will make your mouth water. Before you know it you will have consumed 3 or 4 beers they are so drinkable.



Altbayrisch Dunkel

A traditional Bavarian dark lager, brewed exclusively with dark and roasted malts, without the use of dark beer syrup and light malt.

The nose is dominated by the aroma of freshly baked Bavarian farmer's bread. In front of the palate one can taste bread first, then chocolate, followed by licorice and a hint of vanilla in the finish. Very full-bodied. Schönramer Altbayrisch The Dark is the perfect accompaniment to roast pork and venison.

Schönramer Altbayrisch Dark is naturally cloudy in the keg.

This beer is now available in both 0.5 liter bottles and 30.0 liter, one way recyclable kegs.

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