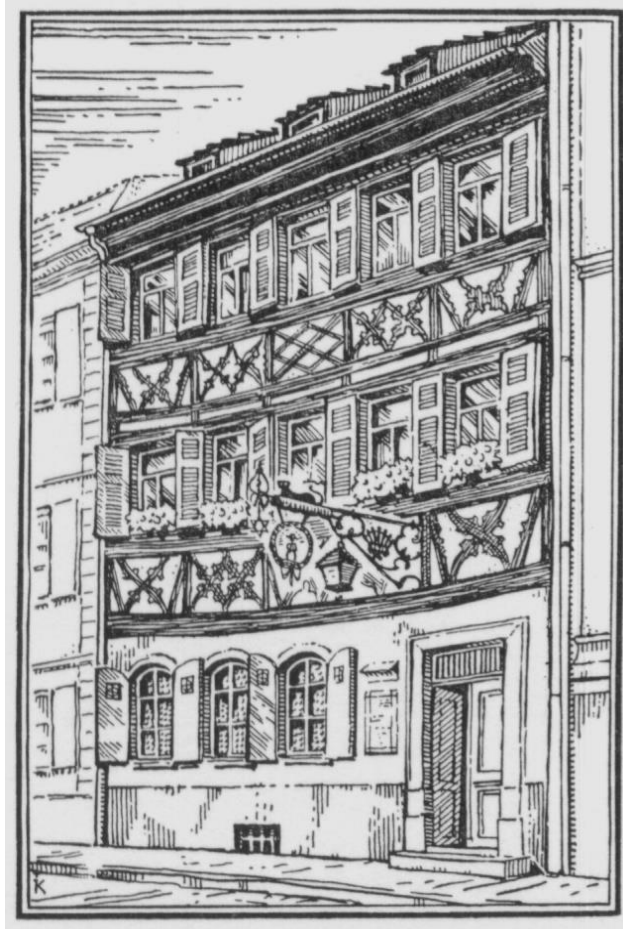


HISTORIC SMOKEBEER BREWERY

Schlenkerla



Aecht
Schlenkerla Rauchbier
<ges. gesch.>

BAMBERG'S SPECIALITY

Aecht Schlenkerla Rauchbier

Aecht Schlenkerla Rauchbier translates into Original Schlenkerla Smokebeer

(Aecht = Original, Unique | Rauch = Smoke | bier = beer)

Historic smoked beer brewery “Schlenkerla”

Dominikanerstrasse 6, 96049 Bamberg, Germany

Phone: +49 (951) 56060, Fax: +49 (951) 54019

www.Smokebeer.com (additional information, i.e. detailed brewing process of smokebeer)

Schlenkerla Smokebeer is today available all across Germany and in various countries world wide. Importer addresses can be found at above stated website.

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Style notes

*Michael Jackson **** World Classic [Pocket Guide to Beer, pp. 64, 65]:*

"Aecht Schlenkerla Rauchbier is not only among beers but among all alcoholic drinks a classic...Aecht Schlenkerla Rauchbier is the world's most famous smoked beer."

Smokebeer from Schlenkerla is a dark, aromatic, bottom fermented Märzen-style beer with 13.5 percent original extract, which is equivalent to an alcohol content of 5.1 percent. Märzen means, that it originally was only brewed in March (März is the German word for March), hence the slightly stronger alcohol content to keep it stable during warmer months before the advent of artificial cooling.

Appearance:

Medium brown reddish, some orange bright. Compact head.

Aroma:

Smoked sausage, bacon. A bit of mustiness and light fruit.

Flavor/Mouthfeel:

Excellent balance of sweet malt and smoke. Smoke replaces hops as the dominant malt balance. Keeps the sausage taste as you go.

Finish:

Venison, smoked sausage, dry/spiced/smoky cheesed

Fact sheet:

Alc./Vol.: 5.1%

Original gravity: 13.5

Bitter units (IBU): 32

Colour (EBC): 55



Text on the back label of the bottle:

Following time-honoured malting and brewing traditions, the strong smoky flavour of Original Schlenkerla Smokebeer is achieved by exposing the malt to the intense, aromatic smoke of burning beech wood logs at the Schlenkerla malt house. After the brew in classic copper kettles, it matures in the historic cellars deep underneath the hills of Bamberg, to become a unique smoky beer experience.

What is so special about Schlenkerla Smokebeer?

- **Schlenkerla is a brewery AND a malting operation.** This was the standard configuration in brewing craft until the industrial revolution some 300 years ago. Today only very few breweries malt themselves anymore.
- **The malting technique at Schlenkerla is historic.** Schlenkerla smoked malt is kilned directly over an open wood fire. The smoke from this fire penetrates the malt and gives it its unique smoky flavor. Until the invention of modern malting systems in the 17th and 18th century with heat exchangers running on coal, oil or gas, smoke kilns were THE standard. As the new industrial form of malting was much more cost efficient, the smoke kilns everywhere were closed down. Not so at Schlenkerla and hence our smoke malting has centuries of continuous history.
- **Schlenkerla Rauchbier is one of the last traditionally made smoked beers,** whereas the smokey beers of modern craft breweries are made with industrially produced smoke flavored malts. As of 2017 there are only two breweries left in the world (Schlenkerla and Spezial in Bamberg) that have been malting & brewing Rauchbier the traditional way continuously, hence **SlowFood® has made Schlenkerla Rauchbier a passenger in its “Ark of Taste”.**
- **Schlenkerla, the historic smoked beer brewery.** Not only the malting is ancient, but all relevant other elements of the production are as well. We brew in copper kettles using the old form of “decoction mashing”. Fermenting and lagering are still two separate steps in our brewing process. Lagering and maturation happen in hand caved rock cellars from 14th century below the brewery. Gravity pouring in our brewery tavern is done from traditional wooden barrels.
- Schlenkerla Rauchbier is regarded as **THE classic example of the smoked beer category.**
- Schlenkerla is run in the 6th family generation and was **first documented as “House of the blue Lion” back in 1405.** The estate on Oberer Stephansberg with the rock cellars was owned by a brewer as early as 1387.
- **Schlenkerla Rauchbier is a sip of beer history. Drinking a Schlenkerla is like a small time travel, and its traditionally brewed Smokebeer is a living fossil from a brewing world that existed centuries ago.**



beech wood for the kiln



smoke kiln



copper brewhouse



rock cellar from 14th century



tapping from wooden barrels



Dominikanerklausen from 14th century

Further reading

Smoked Beer Description: <http://www.schlenkerla.de/rauchbier/beschreibung.html>

Smoked Beer Brewing: <http://www.schlenkerla.de/rauchbier/prozess/prozesse.html>

Smoked Beer History: <http://www.schlenkerla.de/rauchbier/geschichte.html>

Schlenkerla Overview: <http://www.schlenkerla.de/schlenkerla/ausschank/schlenkerlae.html>

Schlenkerla Chronicle: <http://www.schlenkerla.de/schlenkerla/chronik/chronike.html>

Beer and brewing history in general: <http://www.brauerstern.de/indexe.html>

Types of Schlenkerla Smokebeer

Aecht Schlenkerla Rauchbier – Märzen (*THE classic Smokbeer*)

Our dark, bottom fermented speciality, brewed for centuries in our old copper kettles with 100% Schlenkerla Smokemalt from the Schlenkerla malthouse. The “classic” Smokebeer as being described above by Michael Jackson.



Around 23rd July: unfiltered special edition

On the occasion of smokebeer preservation day on July 23rd the classic Märzen is available as unfiltered special edition. According to oldest brewing traditions we leave the yeast in the beer, which results in an especially full and complex aroma. As for classic Märzen, the malt of the special edition is kilned over an open beech wood fire, which gives it the typical and by smokebeer lovers sought after flavor of Aecht Schlenkerla Rauchbier. This unfiltered special edition commemorates the long tradition of our Aecht Schlenkerla Rauchbier: On July 23rd 1635 the first smoke-free malt drying machine was patented. Subsequently smoke free beers became dominant and smoked beer turned into a rare specialty. Only in Bamberg the traditional smoke kiln was preserved continuously until today: At Schlenkerla the open fire still burns in the maltings.



Original gravity: 13.5°P Alcohol: 5.1 % Vol.

Schlenkerla Rauchweizen (*Smoked Wheat Beer*)

Schlenkerla Smokebeer Wheat is an ale with a light smoky aroma. Like all classic wheat beers, it is being brewed with a mixture of both barley malt and wheat malt. The portion of barley malt is hereby a classic Schlenkerla Smokemalt, while the wheat malt remains unsmoked. Served unfiltered with a natural haziness, it reaches its full aroma through bottle fermentation with fine top fermenting yeast.

Original gravity: 13.2°P Alcohol: 5.2 % Vol.



Helles Schlenkerla Lager (*Pale Lager*)

“Schlenkerla Helles” is brewed with fine Bavarian aroma hops from the area around the city of Nürnberg. It's lagered in century old caves underneath the historic Schlenkerla brewery and maltings. Schlenkerla Helles is boiled in the same copper kettles and bottom fermented by the same yeast as the historic Schlenkerla Smokebeer. Its subtle smokiness without using smoke malt makes “Helles Schlenkerla Lager” a unique representative of the classic lager beer style “Bavarian Helles”.

1-2x per year also as unfiltered special edition: This specially unfiltered edition however retains the natural haziness and the yeast with its fresh and smoky character. A rare and special treat, not only for smokebeer lovers.

Original gravity: 11.5°P Alcohol: 4.3 % Vol.



Aecht Schlenkerla Weichsel – Red Lager

Rotbier (i.e. red lager) used to be common in Franconia. The city of Nuremberg in particular was known for its Rotbier. Since its production was extremely laborious, Rotbier was replaced in the 19th century by Braumbier (i.e. brown lager) which was produced using modern, simpler brewing methods. It was not until 1997 that the beer style was revived.



For our Aecht Schlenkerla Weichsel Rotbier, we dry the malt over fire with high-quality cherry wood (not over beech wood fire as with classic smoked beer). In contrast to the spicy beech-smoked malt, the cherry wood smoked malt has a fruity, almost sweet smoke aroma and provides a copper-red color in the glass. The finest aroma hops add berry notes to the multi-layered smoke flavor. With 4.6% abv, Aecht Schlenkerla Weichsel is a full-bodied, pleasantly quaffable beer.

Aecht Schlenkerla Erle – Black Lager

Schwarzbier (black lager) has been around since at least the 16th century and used to be more widespread than it is today. In the industrial revolution of the 19th century, it was almost displaced by mass-produced lighter beers. Only a few breweries preserved the beer style, and for about 30 years now it has been experiencing a renaissance.



For our Aecht Schlenkerla Erle black lager we use a very special smoked malt. This is not dried over beech wood fire, as is usually the case, but over fire made of alder wood. The alder smoked malt brings a fine, complex smoky flavor to the beer – less strong and spicy than in our classic smoked beer. A high roasted malt content provides a pronounced roasted aroma and the dark, almost black color. At 4.2% abv, Aecht Schlenkerla Erle has slightly less alcohol, but is strong in flavor.

seasonal (time of lent): Aecht Schlenkerla Fastenbier (Schlenkerla Lentbeer)

The Original Schlenkerla Lentbeer is an unfiltered smokebeer, brewed according to the Bavarian Purity Law of 1516. Bottom-fermenting yeast gives the reddish brown lentbeer a natural cloudiness. Its smokey aroma is already noticeable in the smell, combined with a fine hoppy note. In the drink the fullbodied, highly drinkable lentbeer shows its strong malty flavour, rounded up with the smokey taste and a light bitterness. Due to the nourishing yeast, the Original Schlenkerla Lentbeer has the "Brotzeit already included" (German word for afternoon snack). The Lentbeer is only available on draft in the time of lent from Ash Wednesday to Easter.

Original gravity: 14.5°P Alcohol: 5.5 % Vol.

***seasonal (summer): Aecht Schlenkerla Kräusen***

In the world of German brewing, *Kräusen* refers to the intense proliferation of bubbles and foam formed during fermentation of a young or “green” beer. And *Aufkräusen* (literally to *kräusen* it up), refers to a historic brewing technique in which some green beer is added to a fully-matured lager. This is a very old and very typically German tradition, and today even English-speaking brewers refer to this technique as *krausening*. Krausening brings the vibrant freshness of young beer to the more refined, austere flavors of a fully-matured lager. *Aecht Schlenkerla Kräusen* is an amber-colored, unfiltered lager beer with beautiful malt flavors and a slight smokiness. It matures for months in the deep rock cellars underneath the Schlenkerla brewery and is krausened with *Aecht Schlenkerla Rauchbier* just before kegging. Quaffable and with a pleasantly moderate level of alcohol, *Aecht Schlenkerla Kräusen* is an ideal refreshment for the warmer months.

Original gravity: 11.7°P Alcohol: 4.5 % Vol.



seasonal (fall): Aecht Schlenkerla Rauchbier – Urbock

A Smokebock for the strongbeer-season (October through December). As the Maerzen brewed with 100% Schlenkerla Smokemalt and matured for months in the ancient rock-cellars underneath Bamberg. Fuller in body and more complex in the taste than the classic – a fall speciality in Germany. The “Big Brother” of the Märzen.

Original gravity: 17.5°P Alcohol: 6.5 % Vol.

***seasonal (winter): Aecht Schlenkerla Eiche (Oak Smoke double bock)***

Following century old recipes all malts made at the Schlenkerla brewery are dried by wood fire. While for the classic “Aecht Schlenkerla Rauchbier” traditionally beech has been – and still is – used, the malt for “Schlenkerla Oak Smoke” is kilned with oak wood. The resulting Oak Smoke Malt has a smoother and more multi layered smoky note than the intensely aromatic Beech Smoke Malt. The hence complex smokiness in “Schlenkerla Oak Smoke” is paired with the multifaceted bitterness of finest Hallertau aroma hops. With 8% alcohol and amber color it matures for months in the deep brewery cellars underneath Bamberg into a special treat for smoke beer lovers.

Original gravity: 19.5°P Alcohol: 8.0 % Vol.



Aecht Schlenkerla Rauchbier – Hansla low alcohol

In the past, due to lack of hygiene, drinking water was usually polluted with illness-causing bacterias. Beer did not contain such pathogens, as it was boiled and hopped. Therefore, until the end of the 19th century, beer was the preferred daily beverage. To keep a clear head, Bamberg's brewers had a special brewing technique to make low-alcohol beer. Hoppy, mildly smoky and with only a small amount of alcohol the unfiltered Aecht Schlenkerla Rauchbier Hansla brings back this old Bamberg brewing tradition.

Original gravity: 3.4°P

Alcohol: 0.9 % Vol.

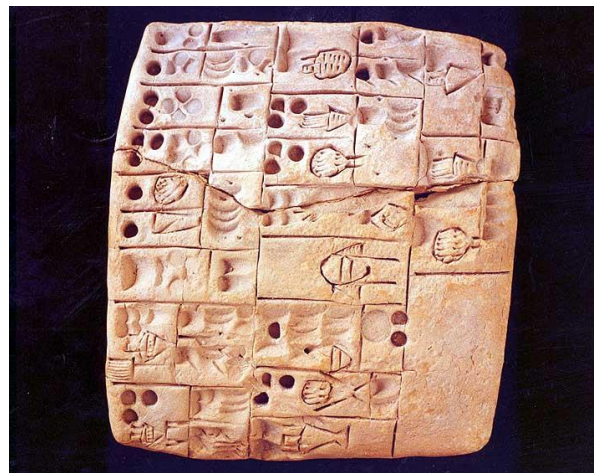


History of Smokebeer

A great many stories have grown up around the origins of Smoked Beer. Some are quite imaginative, others are a bit strange. In an oft told legend, when a brewery in Bamberg burned in the Middle Ages, the malt was smoked accidentally. As unexpectedly, Bamberg's citizens enjoyed the flavor of the resulting brew, thereafter, the technique was applied on purpose. While a funny anecdote, it's far from the truth.

Before addressing the question, who invented smoked beer, one needs to ask how long beer has been in existence at all.

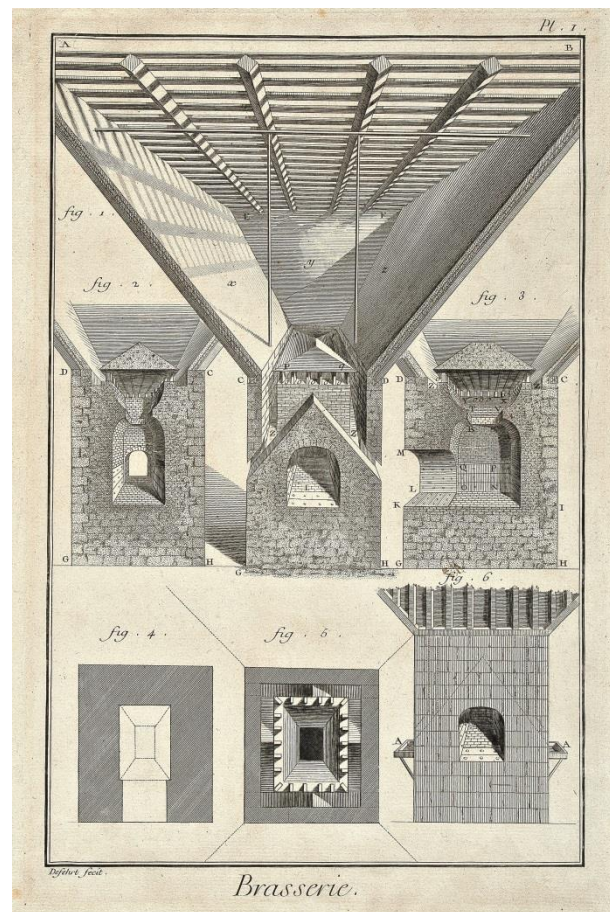
In 2018, in an excavation site near Haifa, Israel, scientists discovered what is believed to be the oldest brewery known to man, dating back 13,000 years. Already known was a cultural site in Göbekli Tepe, Turkey, where humans brewed beer some 12,000 years ago. Both sites are in the "Fertile Crescent", a half-moon shaped area in the Middle East known as the home to the archetypes of many grains. (Today, this area comprises Israel, Syria, Jordan, Turkey, Iran, Iraq, and according to newer interpretations, Egypt as well.) The assumption is that humans first discovered there how to use grain for nutrition (i.e., beer and bread) and consequently how to cultivate this grain purposefully, thus the invention of agriculture and the basis of our modern world. Beer hence played an important role in the first high cultures, e.g., with the Sumerians and Egyptians some 5,000 years ago. Brewing descriptions are found both in hieroglyphics and cuneiform writings. It's likely that cuneiform was invented by clerks just for the purpose of documenting beer and grain for taxation. Literature came later. Babylonians are known to have had more than 20 beer varieties. And both Romans and Greeks consumed plenty of beer in addition to the then more modern wine.



Sumarian cunifom: Presumably invented because of beer

The basic principle of beer brewing has not changed in the past 13,000 years. The starch of the grain is broken down into sugars, which are then fermented by yeast to alcohol. However, there have been, and still are, differences in the technology applied for this process. Egyptians had a so-called “cold beer method,” in which a special beer-bread was mixed with cold water (and sometimes also fruits) and then fermented. Sumerians used a technique closer to modern brewing, a “warm beer method,” in which the mash (the water-grain mix) was boiled. Humans had very early discovered that germinated and dried grain yields a better fermentation and hence a better beer; today this process is called “malting.”

There are two different methods for drying germinated grain: air drying and fire drying (air malt and kiln malt). With fire drying, it was unavoidable that the smoke from the fire penetrated the malt and gave it a smoky aroma. Presumably, fire kilns have been around since the Bronze Age some 5,000 years ago. Clues to that are e.g. to be found in Bab edh-Dhra (today Jordan) near the Dead Sea. In moist climates, e.g. in Central Europe, the fire kiln often was the only feasible way to dry the grain sufficiently. Such a fire kiln and some smoked barely grains were found in the grave of a Celtic chieftain from around 550 B.C. in Hochdorf, Germany. Furthermore, in such climates it was essential for survival in winter that grain did not get moist. Therefore, the storage compartments in houses were connected to fireplaces in order to keep away moisture and also mold. As a side effect, the smoke probably ensured that rodents did not spoil the grain. Last but not least, cooking was also done with an open fire, and so smoky flavor was present in all foods and of course also in beer.



**Technical schematics of a smoke kiln
from ca. 200 years ago**

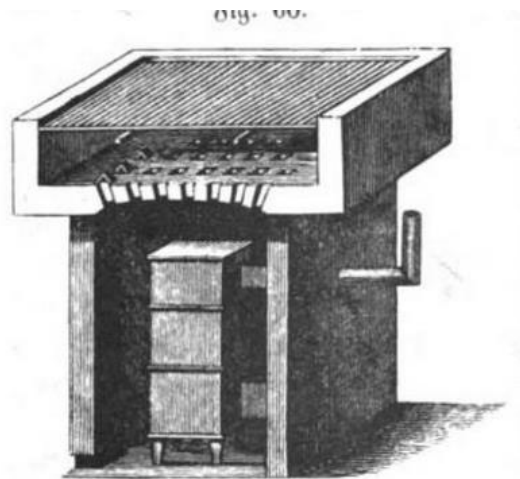
In short: smoked malt and smoked beer have been around at least for 5,000 years, and in Central Europe presumably all beers had smoky flavor. When drinking an Aecht Schlenkerla Rauchbier, one has in effect a piece of beer history with every swallow!

Why is it today often referred to as „Bamberg Rauchbier“?

For thousands of years, brewing technology had not changed considerably. But then in the course of the industrial revolution in England, brewing (as all crafts) underwent enormous changes. One date stands out: on 23rd July 1635, Sir Nicholas Halse of Cornwall received a patent by King Charles I for his new type of kiln:

"for the dryinge of mault and hops with seacole, turffe, or any other fewell, without touching of smoake, and very usefull for baking, boyling, roasting, starchinge, and dryinge of lynnem, all at one and the same tyme and with one fyre"

Suddenly it was possible to produce smoke free malt in any climate and with any fuel! The latter fact made this new production method much more cost effective than the traditional smoke kilns; for the smoke kilns, high grade wood and good smoke aroma were (and still are) important. Subsequently, more patents on further improved kilns were issued. And since the new technique was cheaper and less of a fire hazard, it soon replaced the old smoke kilns in England. Since England led the rest of the world with industrialization, it took more than 150 years for the invention to make its way to Germany. Around 1800, Georg Sedlmayr the Elder from the Spaten brewery (Munich, Bavaria) was one of the first brewers who switched from the old "Bavarian kiln" (a smoke kiln) to the modern "English kiln" (a kiln without smoke). By the way, his son Georg Sedlmayr the Younger was the one who made the spectacular espionage trip to England in the 1830s to bring back important beer technology improvements to Munich, thus laying the basis



early smoke free kiln

for today's worldwide reputation of Bavarian beer (and also indirectly for Pilsener style and all lager beers).

As in England, also in Germany, the new cheaper technology soon replaced the old expensive one; and by 1900 almost all smoke kilns had vanished. All? No, in Bamberg at the beginning of the 20th century, there still were four breweries that made smoked malt: Brewery Polarbär (closed in WWII); brewery Greifenklau (closed its malting operation in the 1970s); brewery Spezial, and of course Schlenkerla. And the latter two have - as the only breweries in the world - preserved the old tradition of fire kilns continuously until today.

Due to the craft beer revolution over the past years, old beer styles have become popular again. Since the big commercial malting companies have begun industrial production of specialty malts, today one can find a number of new smoky beers made with industrially produced smoke-flavored malts. The old production technique with a brewery-owned open fire kiln has however been preserved until today only by Spezial and Schlenkerla in Bamberg; thus this unique beer style is often referred to as "Bamberg Smoked Beer," or, in German, "Bamberger Rauchbier".

Since the new cheaper methods of producing smoke-flavored malts at industrial scale are endangering the traditional more expensive smoke malting technique, the breweries Spezial and Schlenkerla are now passengers in the Ark of Taste from Slow Food®. As an old proverb says:

Preserving tradition means to keep the fire burning, not to conserve the ashes.

In the Schlenkerla maltings, this fire burns quite literally still today.



drying of malt at Schlenkerla with open fire (and thus smoke)

Origin of the word “Schlenkerla”

Schlenkerla has become a magic word for a long time, but many do not know where this word originated. Its roots lie within the franconian vernacular. "Schlenkern" is an old German expression for walking not straight (just like a drunken person does). Allegedly one of the former brewers had a funny way of walking due to an accident (or maybe due to the beer), and so he was called the "Schlenkerla" (The ending "la" by the way, is very typical for the Franconian dialect). After a while, the residents of Bamberg also called the tavern "Schlenkerla", and even though the sixth generation of brewers now taps the beer, the name has remained. Even in the phonebook and the internet you can find the brewery under the name "Schlenkerla". Today it stands for the tavern, the brewery and, most importantly, for the Smokebeer.



Beechwood lagering at Schlenkerla

Food and Schlenkerla Smokebeer

Due to its full body and strong smoky aroma, Aecht Schlenkerla Rauchbier is a perfect match with barbequed foods, such as steaks, sausages or burgers.

Apart from the summer barbeque season, Franconians use Schlenkerla Smokebeer also as ingredient for traditional dishes, such as Franconian Beer knuckles or the Bamberg Style Onion.

Recipe for Bamberg Style Onion

Ingredients for 4 servings:

4 big onions,
250 g pork,
100 g cooked smoked pork,
4 slices smoked bacon,
¼ litre Original Schlenkerla Smokebeer,
Salt, pepper, mace, marjoram,
3 eggs, 2 bread rolls, chopped parsley
2 tablespoons brown meat stock.



Garret Oliver has published a superb picture of the Bamberg Style Onion in his book „The Brewmasters Table“ (ISBN 0-06-000570-X)

Preparation:

Peel the onions, cut approx. 1 cm off of the root end. Scoop out the onion until the sides are approx. 1 cm thick. Melt margarine and salt. Put pork and smoked pork with the insides of the onion through meat grinder. Mix the results with the eggs, bread rolls, spices and the parsley. Fill the 4 onions and let them roast in a casserole with some water and without lid for about 45 minutes at 200° C. Fry the smoked bacon and put it on each onion; put the cut-off onion end on top of the bacon. When done, remove onions from casserole. Pour the drippings from the casserole into a skillet; add brown meat stock, flour, spices and the Schlenkerla Smokebeer; heat and stir until the gravy becomes thick. Bamberg Stuffed Onions are served with mashed potatoes or boiled potatoes.

Awards for Schlenkerla Smokebeer

Original Schlenkerla Smokebeer - Märzen

- Gold medal at the 2020 [Indie Beer Cup](#) (Costa Rica). Silver was awarded to Schlenkerla Eiche double bock.
- Winner at the 2019 specialties competition of the Nuremberg metropolitan area
- 2017: Schlenkerla Rauchbier is made passenger of the “Ark of Taste” from SlowFood®
- Gold medal at 2016 „World Beer Idol“ competition
- Gold medal winner 2015 Australian Beer Awards (silver for Schlenkerla wheat, bronze for Schlenkerla Urbock)
- Silver medal winner at the 2014 Australian Beer Awards (Gold was awarded to Schlenkerla Wheat)
- Gold medal at the 2013 Stockholm beer festival
- Gold medal at the 2012 Stockholm beer festival
- Winner at the 2011 specialties competition of the Nuremberg metropolitan area
- Silver medal winner at the 2010 Australian Beer Awards (Gold was not awarded)
- Silver medal winner at the 2009 BrewNZ Beer Awards
- Schlenkerla Smokebeer voted as "Imported beer of the festival" at CAMRA London Drinker Beer Festival 2009
- silver medal winner at the International Australian Beer Festival 2009 (gold was not awarded)
- gold medal winner at the Stockholm beer festival 2007 and 2008
- listed as unique culinary delight in the October 2006 issue of the Playboy Magazine (USA)
- 2005: Schlenkerla Smokebeer is one of the 30 best culinary specialties in Germany in the magazine "Der Feinschmecker"
- 2005: Ranked amongst the Top 50 beers in the US magazine Men's Health as "weirdest beer of the world".
- Winner in the quality contest Helsinki / Finland in the year 2000
- Gold Award at the "Stockholm Beer Festival" in the year 1999
- Gold Medal at the "World Beer Cup" (USA) in 1996
- CMA Honor Award for 20 years of constant premium quality in the year 2003
- Every year since 1983 the CMA Quality Award.
- Great DLG Award in Gold in the years 1984, 1988, 1990, 1992, 1994, 2000, 2002, 2004, 2006, 2008, 2010 and 2012

Original Schlenkerla Smokebeer - Urbock

- 2019: ratebeer.com users vote Schlenkerla Urbock (together with Schlenkerla Lentbeer) as best smoked beers world wide
- 2015: Best winter beer in Finnland (Iltalehti)
- 2015: bronze at Australien beer awards (gold for Märzen, silver for Wheat)
- 2014: Amongst best 15 fall beers (www.thrillist.com)
- 2012: Gold medal as one of the 50 best beers in the world (www.thefiftybest.com)
- 2011: Best winter beer in Finnland (Helsingin Sanomat)
- 2011 through 2013: Gold medal as one of the 50 best beers in the world (www.thefiftybest.com)
- First prize (Gold) at 2010 Amsterdam Bock Beer Festival
- Best smoked beer in Draft Magazine (February 2009, USA)
- Winner as best Christmas beer in Helsingin Sanomat (Finland)
- Silvermedal at 2008 Amsterdam Bock Beer Festival (Netherlands)
- No. 2 in the 2007 winter beer contest at Helsingin Sanomat (tied with No. 1)
- 2007: Amongst the TOP 3 Christmas Beers at Iltalehti newspaper in Finland
- Best Smoked Bock at the 2007 Amsterdam Bock Beer Festival
- Winner at Helsinki Beer Festival 2007 as best bottem fermented strong beer
- "Joint Winner" at the Cambridge Beer Festival in 2005 (CAMRA)
- 1st Price "Best seasonal beer" at the Turku Beer Fest 2004 (Finland)
- Best Winter-beer in "Ilta Sanomat" in Finland in 2002, 2003 and 2004
- "Importbeer of the year" in the magazine "The malt advocate" in the USA in 1999

All other Schlenkerla styles

- 2023: gold medal for Smoked Wheat at the European beer star.
- 2022: gold medals for Eiche double bock and Smoked Wheat at the European beer star.
- 2020: Eiche double bock wins the silver medal at Indie Beer Cup. Gold was awarded to Schlenkerla Märzen.
- 2019: ratebeer.com users vote Schlenkerla Fastenbier (together with Schlenkerla Urbock) as best smoked beers world wide
- 2016: smoked wheat wins gold medal at Australian beer awards
- 2015: smoked wheat wins silver medal at Australian beer awards
- Schlenkerla lentbeer (Fastenbier): best beer at the 2015 Amsterdam beer festival
- Schlenkerla smoked wheat: Gold medal winner at the 2014 Australian Beer Awards
- 2013: Men's journal (USA) ranks Helles Schlenkerla Lager as one of the TOP 25 beers
- Schlenkerla Smoked Wheatbeer: "Best top fermented beer" at the 2011 Helsinki Beer Festival in Finnland.
- Schlenkerla Lager: 2010 Men's Journal (USA), amongst the 25 best beers in the world

- 2010: Schlenkerla Lentbeer is rated "Lekkerste Bier" (best tasting beer) at the May Bock Festival in Amsterdam, Holland
- Schlenkerla Smoked Wheatbeer: Silver medal winner at the International Australian Beer Festival 2009 (gold was not awarded)
- Schlenkerla Smoked Wheatbeer: 2004, 2005, 2006, 2007 and 2008 the CMA Quality Award.

Rankings and reviews (all styles):

- Lux reviews 2017: Schlenkerla is Germany's best speciality brewery
- 2017: social media analysis by Webosaurus, Schlenkerla at no. 2 of craft beers in Germany.
- 2016: Best smoked beer at <https://worldbeeridol.com/idols>
- Users of Ratebeer.com vote Schlenkerla as the best brewpub in Bavaria in 2014
- 2014: Schlenkerla is named "Champion Medium International Brewery" at the Australian Beer Awards 2014.
- 2013: Schlenkerla is one of the TOP 3 breweries in Germany and amongst the TOP 100 in the world (www.ratebeer.com)
- February 2012, www.ratebeer.com: Schlenkerla Lentbeer: best smoked beer in the world
- USA May 2011: YourBeerNetwork rates Schlenkerla as one of the TOP 20 worldwide
- Norway 02/2011: VG Nett, 6 (out of 6) point specialty beer
- Beer Connoisseur Magazine Dec/Jan 2010/2011: No. 1 of world class beers.
- Beer of the month at www.gottöl.se (May 2010)
- DER FEINSCHMECKER (Germany's No.1 magazine for high class food, beverages and fine living) rates Schlenkerla brew pub as one of the top addresses in Germany 2010
- Winner in the 2009 competition "Historic taverns in Germany"
- Daily Telegraph (UK): One of the Top 10 Beers worldwide (02/2009)
- www.jp.dk: Jytland Posten *****beer (07/2008)
- "Zeit - Magazin": One of 99 reasons to enjoy Germany (11/2007)
- Recommendation in the "Marco Polo Travel Guide" to Franconia (07/2007)
- www.beerme.com: One of the best beers in the world. "20-Point-Beer" in Beer Hall of Fame. (02/2008)
- www.ratebeer.com: Amongst the best 100 breweries in the world. One of the TOP 10 beers and one of the TOP 3 breweries in Germany. (10/2006)
- www.beeradocate.com: Best smoked beer world wide and one of the TOP 25 beers in Germany. (12/2006)
- www.beerhunter.com: 4**** world classic (08/2006)
- www.chef2chef.net: One of the TOP 25 beers world wide. (02/2008)

Great DLG Award (Großer DLG Preis)

The Great DLG Award is conferred every two years by the "German Association for Agriculture" (Deutsche Landwirtschafts-Gesellschaft e.V.). The different brands of beer are analyzed by the internationally renowned brewery-institutes in Weihenstephan and Berlin. Depending on the quality, the beer then will be awarded with the Great DLG Award in Gold, Silver or Bronze. The Gold Award stands for absolute premium quality. The Great DLG Award is also highly respected outside Germany, above all in the United States and Japan, and serves as a measure of the quality of a beer.

www.dlg.org

CMA Quality Award (CMA Gütesiegel)

The CMA Quality Award is awarded annually by the "Central Marketing Association of German Agricultural" (Centrale Marketing-Gesellschaft der Deutschen Agrarwirtschaft). As with the Great DLG Award, it measures the quality of beer on the basis of scientifically measurable criteria. The CMA was discontinued in 2009.

www.cma.de