

THE BEER DEMYSTIFIER *NEW YORK CITY FILES* 2009-2010

BREWERY PROFILE

Schneider Kelheim, Germany

Established in 1872, this wheat beer brewery has recently been partaking in an exchange program with Brooklyn Brewery (q.v.). Brewmaster Hans Peter Drexler (pictured below) has brewed a version of Hopfen Weisse at Brooklyn, while Brooklyn brewmaster Garrett Oliver has brewed a version at Schneider in Germany.



Importer: [B.United International](#)

Distributor: Union Beer Distributors, tel. 1 718 497 2407.

Ratings

Each beer has been given a rating from one to five which should be interpreted as follows.

- * Bland, one-dimensional, or tasting of cheap adjuncts – unenjoyable. Not recommended.
- ** Nothing special but may be worth trying if nothing better is available.
- *** Good, recommended.
- **** Great, highly recommended.
- ***** Exceptionally good, very highly recommended.

Ratings are based on personal taste although, in certain instances, outside evaluations have been used when a particular beer has not been sampled by the author/webmaster.

{S} after the beer name denotes seasonal availability.

Schneider Weisse Weizen Hell (5.2%) ***** < - GERMAN WEISSBIER / HEFEWEIZEN - > – Amber wheat beer, cloudy with prominent cloves on the nose. Smooth and refreshing on the palate, malty and a little biscuity with a fruity finish spiced with clove.

Schneider Weisse Original (5.4%) **** < - GERMAN WEISSBIER / HEFEWEIZEN - > – Dark amber with aromas of nutmeg and clove. Clove, yeast, banana, and bread come through on the tongue, and the finish is a little phenolic.

Schneider Weisse Weisen-Edel Weisse (6.2%) **** < - GERMAN WEISSBIER / HEFEWEIZEN - > – Organic beer, hazy golden with notes of banana and citrus and a balancing fruity sweetness.

Aventinus (8.2%) **** < - WEIZENBOCK - > – Dark ruby weizenbock with cloves prominent in the aroma. The complex palate is full-bodied, spicy and floral, with a hint of caramel and a rounded finish with a touch of sourness.

Schneider & Brooklyn Hopfen Weisse (8.2%) **** < - WEIZENBOCK - > – A very hoppy orange-hued weizenbock, the result of the initial collaboration in Germany between Garrett Oliver of Brooklyn Brewery and Hans Peter Drexler of Schneider. Hops of choice are Hallertauer-Saphir. A version was later brewed at Brooklyn (q.v.).

Aventinus Weizen-Eisbock (12.0%) ***** < - DOPPELBOCK / EISBOCK - > – Very strong beer, bold though slick and smooth, created by freezing and removing some of the water content. Dark brown with melded notes of malt, banana, clove, bubblegum, toffee, and warming alcohol.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/weissbierbrauerei-g-schneider-sohn>



Ratings and tasting notes are taken from Beer Demystifier New York City 2008-2009 by Alex Hall (published June 2008).

This page is written by Alex Hall, and is updated to June 2008.

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