

Was trinken die Deutschen? das BIER, die Biere

10 FASCINATING FACTS YOU NEVER KNEW ABOUT GERMAN BEER

9. Pilsner or Weizen? It all depends on the yeast



A group of women learn about the brewing process in Miltenberg, Bavaria.

Beer production is no simple process, but the main distinction between German beers is whether it is made through top-fermentation or bottom-fermentation.

Without getting bogged down in all the details, top fermentation uses a different strain of yeast that works at a warmer temperature at the top, and vice versa with bottom fermentation. So, darker and more bitter ales, as well as Hefeweizen, are produced through the former, and the lighter lagers like Pilsner are produced through bottom-fermentation.