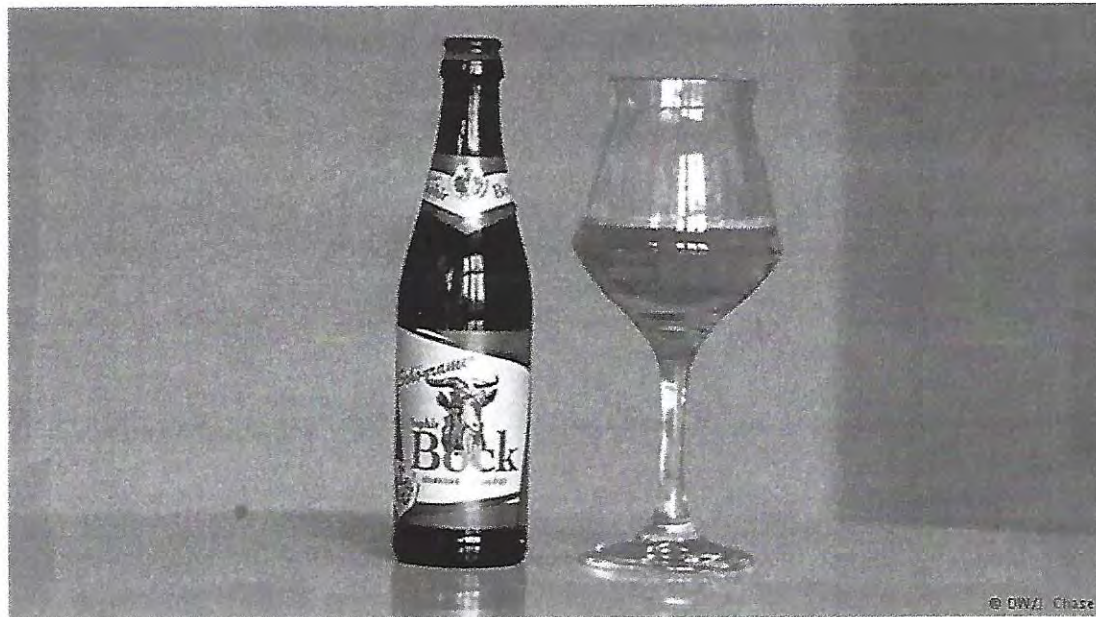


Was trinken die Deutschen? das Bier, die Biere

type of beer: die Bierart, die Bierarten

bock beer: das Bockbier, die Bockbierarten

Bockbier: knocking socks off for 700 years



Most people associate Bockbier with Bavaria, but it originated in the mid-13th century up north in Einbeck, which presumably drunken Bavarians mispronounced as "ein Bock." There's no mistaking the high alcohol content, which starts at six and goes all the way up to 57 percent. That's one reason why the many Bock styles taste more like barley wine than lager.

Weizendoppelbock: a fireplace companion



You can make a Bockbier out of either a lager or southern Germany's other specialty, Weizen (wheat beer). Using a higher proportion of wheat to barley sweetens the beer, and bumping up the alcohol content makes it an ideal after-dinner treat. The label of this Weizendoppelbock from the Schneider brewery just outside Munich reads "for great moment in front of the fireplace."