

WHAT GERMANS REVEAL ABOUT THEMSELVES THROUGH THE BEER THEY DRINK

Fruit ale: more than just the basic four



One reason for the Purity Law implemented in 1516 - which limited the make-up of beer to just water, hops, barley, and yeast - was to stop unscrupulous brewers from putting poison in the brew. But there's no intrinsic reason not to add natural ingredients like fruit. Berlin craft brewery Heidenpeter's uses raspberries to create a delectable German take on a Belgian fruit ale.

Gose: a salty salute from the past



Beer is a thirst-quencher, so the last flavor you might think you'd want in it is salt, but that's indeed one of the key ingredients in the eastern German specialty, gose. The other is coriander. Combine them with lactobacillus and top-fermenting yeast, and you get a drink that's salty, but doesn't leave you parched.