

WHAT GERMANS REVEAL ABOUT THEMSELVES THROUGH THE BEER THEY DRINK

Smoked beer: the pride of Bamberg



The smoked beers of the Bavarian town of Bamberg are based on a type of lager, but they're worlds away from Beck's. The malt is dried over an open fire, and that imparts a smoky aroma and taste to the finished product. You might find Rauchbier off-putting at first, but try a classic like Schlenkerla with a platter of smoked meat, and you'll be in heaven.

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.