

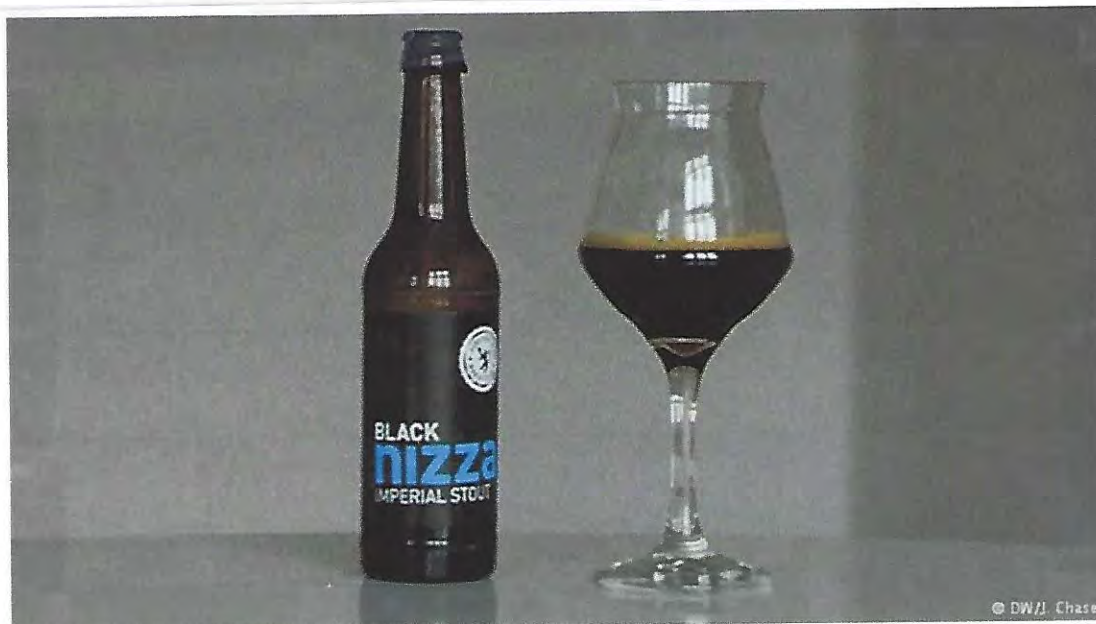
## WHAT GERMANS REVEAL ABOUT THEMSELVES THROUGH THE BEER THEY DRINK

### 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."

### Schwarzbier and Stout: the force of the dark side



The traditional German Schwarzbier (black beer) is a bottom-fermented lager that gets its deep, dark hue from roasting the malt. But craft breweries like Hanscraft from western Germany are treading different paths and making English-style top-fermented porters and stouts. Their Black Nizza Imperial Stout contains 10 different types of malt and a whopping nine percent alcohol.