

Microbrewery and Beer News # 03 TGAC

An insider's tip: Microbrewery Vielank in the very scenic courtryside of tree alley roads and the banks of the river Elbe: Some people call the Vielanker Brewery an "oasis in the desert" – originally referring to the sandy soil and the slow economy in this North-East German region located directly at the former border between East and West Germany (laying on the East side of the river Elbe). But now it's the source of a fresh beer spring attracting both tourism and local jobs. For you it means that you can enjoy the tasty beer brewed according to the German purity law from 1516. The always fresh and unfiltered specialties are the "Vielanker Pils" and the "Vielanker Dunkel". During season they also brew a Hefeweizen and a Christmas Doppelbock. An interesting fact for homebrewers: Vielank has its own beer yeast culture which can be seen during a guided brewery tour. Drinking beer provokes appetite. No problem, the microbrewery Vielank has its own pub and beer garden for every time of the year. Local rustic cuisine offers self-baked bread and delicious roasts barbecued over open fire among others for fair affordable prices. For a better digestion you can give the "beer schnaps" a shot – made in their own distillery using dark beer extract. The "Vielanker Brauhaus" is also famous for the impressive event calendar with concerts and festivities. If you travel by car it might be a good idea to stay overnight at the Hotel right next to the brewpub – a beautiful and completely remodeled old barn in the traditional half-timbered style. A good reason to stay a day or two longer to explore the scenic countryside at the river Elbe (How about a relaxing boat trip?) or a few of the many sights such as the castle "Doemitz". <http://www.vielanker-brauhaus.de/> (only in German available)

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