

**Microbrewery & Beer Newsletter # 12 TGAC**

**Prussian Charme and Beer Brewing Tradition:** Since 1689, at the Crowne Estate (Krongut) Bornstedt in Potsdam beer is brewed – a tradition which is again very much alive. Throughout the year, the small brewhouse brews two beer specialties, a top-fermented hops-aromatique lager and a malt-aromatique dunkel beer. During Christmas season, they additionally offer the so called “Bornstedter Buffalo Amber” – a darker full-flavored Bockbier. But the Krongut Bornstedt is much more than just a microbrewery. First documented in 1304, the manor went through an eventful history. It was used as a farm and food manufacture for the nearby Palace Sanssouci which needed fine food for the Prussian Kings and their guests. The brewery, distillery, bakery and gardens date back to the 17<sup>th</sup> century. Today, the Krongut Bornstedt is part of the UNESCO World Cultural Heritage Sites in Potsdam. Especially the brewpub and the beergarden attract many visitors – locals and foreigners. No matter if your interest lays in fresh and seasonal food with austrian influence, in traditional food manufacture, beer, schnaps, in historic and modern handcrafts, in the scenic location of this manor set on a lake or in history generally – there is something to discover and enjoy for everyone! The “Brauhaus Krongut Bornstedt” in Potsdam is part of our “Cultural Beer Tours Germany – Go East”. These special small group tour takes you to many local microbreweries, brewpubs, beergardens and much more in Berlin and East Germany – all the way south to Saxony and Thuringia and all the way north to the Baltic Sea coast.

TGAC: [http://www.thegermanamericanconnection.com/German\\_Beer\\_Tours.php](http://www.thegermanamericanconnection.com/German_Beer_Tours.php)

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**More news & travel tips:**  
<http://www.tgac-us.com>