

Beer garden next to the Schafferhof adjacent to Neuhaus Castle near Windischeschenbach.



The photo shows the communal brewery in Windischeschenbach where the traditional Zoigl beer is brewed.

Zoigl – the beer specialty of the Upper Palatinate Forest

Zoigl calendars provide an overview where Zoigl is being served along with information about the Zoigl cult in the Upper Palatine Forest can be found at www.zoiginfo.de (only in German).



WINDISCHESCHENBACH, Germany – Discover and enjoy almost 600 years of brewing tradition! Zoigl lovers come from all over Germany and meanwhile even from England, the United States and Siberia to experience the unique Zoigl atmosphere. Zoigl is brewed in communal breweries in Eslarn, Falkenberg, Mitterteich and the Zoigl capital Windischeschenbach and its sub community Neuhaus by licensed brewers. Neuhaus, for example, has owned the right to brew Zoigl since 1415. The right belongs to the house and the property.

Zoigl is a low-fermented, unfiltered beer that only contains the carbon dioxide that develops in the brewing process. It is still brewed with wood firing. The characteristics of the "real Zoigl from the communal brewer" are:

- Beer brewed in a jointly operated communal brewery
- Regularly served by the brewer in the town where it was brewed
- Uniform beer price in the local community
- Fermentation, maturation and storage in the bar
- Served freshly from the tap or the barrel

In accordance with the Bavarian purity law, only the best hops, malt, water and yeast are used. Therefore, Zoigl is also a wonder of nature for connois-

seurs. In the past, it was stored in a fermentation cellar, today mostly in tanks made of stainless steel.

A hexagonal star (the sign of the brewers' guild)), hanging on the gable of the house, indicates that Zoigl is being served there. What is the significance of the Zoigl star? The hexagonal Zoigl star is made from two interconnected equilateral triangles. It symbolizes the three elements of brewing: Fire, water and air as well as the well-known ingredients water, malt and hops.

The "Half Zoigl" (that is 0.5 liters) starting at € 1.60, hearty home-made snacks, no possibility to make reservations instead sharing a table with others until the last place is taken, music by musicians that happen to be there, being on a first-name basis – these are the characteristics that turn a visit to a rustic Zoigl parlor into an experience.

The "real Zoigl from the communal brewer" was the only specialty of the entire Upper Palatinate Forest that was awarded a crown at the first specialty competition of Nuremberg metropolitan region!



| by Editor