

Brauhaus Sternen

Adresse : Hohenzornstrasse 2, 8500 Frauenfeld (TG)

Fondation : 1876

Homepage : <http://www.brauhaussternen.ch>

Production: 2'500 ?



C'est en 1876 qu'Adolf Rumpus fait construire la brasserie à l'endroit qu'elle occupe encore actuellement. En 1904, Sternen fusionne avec la brasserie familiale Storz et crée ainsi l'Actienbrauerei Frauenfeld. En 1975, la direction de la brasserie est reprise par Martin Wartmann qui jouera un rôle important de précurseur sur la scène de la bière en Suisse. En effet, c'est à lui que l'on doit la Weizentrumpf (première bière blanche en Suisse, 1976), l'Anker Alt (développée en 1980 pour le groupe Sibra), l'Ittinger Klosterbräu en 1982 (brassée depuis 1995 par Heineken Switzerland), la création (avec d'autres partenaires) des pubs-brasseries Back & Bräu ainsi que la vente de bières par Internet www.beerculture.com (1998).



Devant faire face à diverses difficultés, l'Actienbrauerei Frauenfeld ferme ses portes en 1996, mais est réactivée en novembre 2003 sous l'impulsion de Martin Wartmann (encore lui !).

Hell - 4,5% - Dortmunder/Helles

hazy golden-orange colour with a fine creamy head, malty and hoppy nose, notes of hazelnut and apricot, sweet and slightly oily with a good malt body, the finish is long, creamy and malty with retronasal notes of fruity hoppiness - a good beer
[13,6]

Schwarz - 4,5% - Schwarzbier

very dark brown colour with a fine slightly brown-tainted head, toasted, chocolatey and buttery notes, some starting acidity, sweet, light to medium body, dry finishing bitterness with a moderate aftertaste of malt and chocolate - good and subtle
[14,8]

Hefe-Weissbier Hell - 5% - Weizen

bright red-orange colour with a big dense creamy head, aroma of wet haye and corn, medium-bodied, sweet with a light acidity, creamy mouthfeel, the finish is dry with wheaty notes - good character for a very drinkable weizen
[14,4]

Honey Brown Ale - 6% - Brown ale

hazy amber-orange colour, fine creamy head, subtle honeyish tones, sweet and medium-bodied, slightly oily with a touch of finishing sourness, the finish is moderately



malty, flowery and honeyish - subtle but could afford a bit more character ... and this has little to do with a brown ale ...

[13,6]

Märzen - 5,5 - Oktoberfest/Märzen

slightly hazy dark amber colour, fine head, notes of peanuts and orange, sweet and creamy with a medium body, the finish is quite malty and slightly dry - another well-made brew from this brewery

[12,8]

Wartmann's No 1 - 9,6%

ale forte de type belge

hazy reddish-brown colour with almost no foam remaining; the fruity side comes first with notes of pear and cherry bubblegum; then, honey clearly appears with a touch of alcohol in the background; oily and strongly sweet with a rather low carbonation; very low bitterness; the finish is quite long showing more bubblegummy fruitiness and with a decently warming alcohol touch - rather close to something like La Trappe Quadrupel, but unfortunately for Martin Wartmann, this is not really a compliment in my mouth ...

[13,2]

Wartmann's No 2 - 9% - India Pale Ale

cloudy orange-blond colour with very little foam remaining; decent hoppy aroma with notes of pear/apricot, almonds and alcohol; full-bodied, oily and sticky mouthfeel; sweet and bitter, moderately long finish with more notes of fruits and almonds and some residual sweetness - rather hard to categorize (some sort of hybrid between a malt liquor and an IPA); a beer which tries but not really succeeds

[12,4]

Wartmann's No 3 - 7,7% - sweet stout

pours a hazy very dark brown almost black colour with a very little dark beige foam but a correct lacing; deep and pure aroma of black chocolate and cocoa; medium and regular malt body, quite sweet but a late sourness brings an interesting balance; the palate stops brutally and finishes quite dry leaving nothing but cocoa notes in the mouth - a very nice beer but a bit too one-dimensional to be really great; the alcohol is not apparent

[15,2]

Marques retirées: Frauenfelder Lager (8), Weizentrumpf (11); Original Ittinger Klosterbräu (13)

