A LEARNLI REFERENCE COLLECTION

WORLD BEER ATLAS

Place, grain, fermentation and culture.



By James

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ABOUT THIS ATLAS

Read the evidence in layers

An introduction to the ingredients, work and places behind the label.

Begin with the process

Foundations, pages 6–37, follows grain and malt through brewing, fermentation and packaging. It also separates measurements, legal names and independent observation.

Follow a place

The regional chapters, pages 38–171, compare growing, brewing, packing and serving contexts. Regional coverage is selective. Read the scope of each map and the source attached to each declaration.

Follow a practice

Beer cultures, service and food, pages 172–179, treats glassware, pours and pairings as attributed examples. Work and brewing knowledge, pages 180–183, uses dated institutional accounts.

Return to the source

The glossary explains the book’s terms. The index points to substantial discussions and named examples. The source directory connects each chapter citation to the companion and its recorded reading limits.

IMPRINT AND CREDITS

Edition and sources

The World Beer Atlas / Learnli Publications

By James • Published by Learnli Publications

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Map data

Natural Earth public-domain vectors. GeoNames locality data, CC BY 4.0. OpenStreetMap data © OpenStreetMap contributors, available under the Open Database License (ODbL). Additional data credits are given with the relevant maps.

Source companion

The permanent companion is https://learnli.hlnalabs.com.au/beer-atlas. The portable companion is beer-atlas-sources-ebook-v1.html. Both retain complete source addresses, check dates and reading limits.

Notice to readers

This atlas is a reference work. It does not encourage drinking or provide health, legal or trade advice. Legal drinking ages and laws vary by jurisdiction. Regulatory, protected-name and product statements are scoped to their recorded sources and dates.

READING GUIDE

How to read the atlas

Keep the map, the declaration and the reader's own observation separate.

Marks and distances

A filled dot marks a public town. An open ring marks a locality, a broad journey area or regional context, as the frame key specifies. Read distance against that frame's scale. The atlas treats disputed geography neutrally and omits territorial claim lines.

Different roles in one place

Growing, brewing, packing and serving can have different locations. Read each mark against the map key and the record attached to it.

An em dash is an open assessment

The assessment dash means no independent assessment. Producer wording belongs in the declaration field. A reader can record their own observation separately.

Citations and names

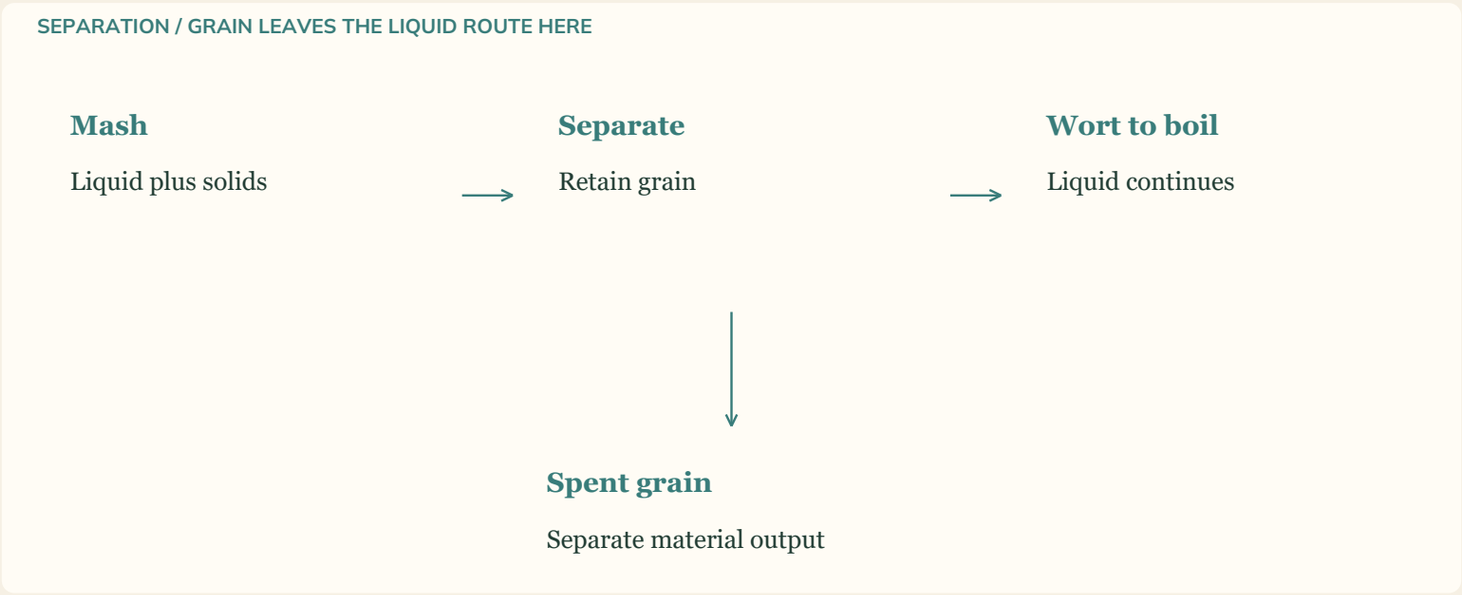
Compact citations such as [04,31] refer to local source numbers in that chapter. The companion matches local numbers to the directory's global numbers. Atlas place forms and producer spellings serve different fields.

One date per field

Keep source-check, brew, batch, crop, packing, release and best-before information in separate fields. Leave a field open when the source gives no value.

Separate the wort from the grain.

A branched material path / liquid wort continues, spent grain leaves this stage.



One mash, different outputs

Lautering separates sweet wort from the grain fractions of the mash. The liquid continues towards boiling, while retained grain leaves the liquid route. Sparging describes rinsing the grain to recover more dissolved material. This diagram shows the separation principle; it is not a filter specification or a statement that every brewery uses one vessel design. [12]

Do not move the branch downstream

Spent grain belongs at separation, before fermentation in this simplified route. It must not be drawn leaving the yeast tank as though grain and wort stayed together throughout. Schlenkerla's account provides a named brewhouse sequence, while the general process model distinguishes jobs rather than number of vessels. No claim about spent-grain destination, income or environmental performance follows from the outlet. [13–14]

READING NOTE / Native material-flow diagram. Arrows distinguish outputs, not yields: no grain mass, liquor volume, extraction efficiency or disposal instruction is implied.

SOURCE DESK / 12,13,14 / Full addresses and reading limits in the chapter ledger.

GERMANY / PLACE, GRAIN, FERMENTATION & CULTURE

Germany has more than one brewing map.

Six journeys / growing places, brewing towns and serving cultures remain different roles.



01 / München and Freising

02 / Franconia

03 / Rhine cities

04 / Northern places

05 / Eastern places

06 / Hop-growing contexts

Read the country in several directions

München and Freising introduce southern lager and wheat-beer contexts. Franconia adds Bamberg and its smoke-malt example. Köln and Düsseldorf bring two regional top-fermented traditions into view. Northern and eastern frames keep Jever, Berlin and Leipzig in the same national story. These are selected journeys, not a census of breweries or a claim that a style belongs only to one town.

A ring is an invitation to look closer

The numbered rings locate broad editorial context. A filled dot names a public town, while an open locality ring leaves the exact premises unresolved. The Hallertau journey concerns hop growing; it does not mean that every beer brewed nearby uses local hops. Look for the regional scales on pages 40, 42, 44 and 50 before comparing distances. A company name, a tavern address and a production site need separate evidence.

READING NOTE / Germany is shaded for national context. Neighbours are grey; plain international borders, no maritime boundaries or brewery parcels. German place forms are used, with English aliases in the guide.

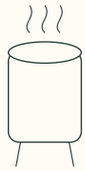
SOURCE DESK / 14,30,31 / Full addresses and reading limits in the chapter ledger.

GERMANY / PLACE, GRAIN, FERMENTATION & CULTURE

A hop record needs more than a familiar name.

Growing origin, cultivar, form and addition stage remain separate.

FOLLOW ONE MATERIAL / DO NOT FILL A FIELD FROM ITS NEIGHBOUR

GROWING ORIGIN	CULTIVAR	FORM	ADDITION
			
Where grown	**Declared plant**	**Cones / other**	**Declared stage**
Place	Name	Material	Process

Follow the material through its fields

The growing context on page 42 is the first question, not the last. A declared cultivar identifies planting material; a producer may also declare a material form and the stage at which it enters the brew. Uerige's own process account describes whole-cone hops, while the Alt product page also names Doldenhopfen. The diagram does not turn that account into a schedule for every German beer. It leaves cultivar, crop year and quantity blank unless the actual record supplies them. [19–20]

Keep source versions apart

FRÜH's ingredient account names hops without a cultivar, while Uerige supplies a whole-cone form in its Alt account. These are useful but differently detailed declarations. Neither one fills the other's missing fields. If a later version adds bittering and finishing groups, keep those groupings with its date rather than merging them into an older record. Transcribe every group the selected source actually lists, but leave undisclosed material open. A recipe assembled across unrelated dates can look precise while describing no real batch. [18–20]

READING NOTE / A missing field is an unresolved field. No hop crop year, cultivar, exact addition schedule or growing origin is assigned to either product here.

SOURCE DESK / 14,18,19,20 / Full addresses and reading limits in the chapter ledger.