


TRADITIONAL BREWERY "S'HUMPALOCH BIARFÀWREK"

Lautenbach

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21A rue de la vallée
Brasserie S'Humpaloch
68610 Lautenbach

+ Description

<100% organic, handcrafted beer!

The brewery was created in 2009 by Jean-Jacques HUPFEL. He was originally a member of the "Cercle des brasseurs pas connus", a group of friends who liked to brew and drink beer together. This group worked as animators at the Ecomuseum, where they gave brewing demonstrations using medieval techniques. The brewery's name is S'humpaloch Biarfâwrek, the S is silent. As Alsatian allows for a certain creativity, this name is a contraction of das in German, Das Humapaloch: the humpaloch. In Alsatian, humpa means mug (or hump and refers to 50 cl of beer), loch means hole. More metaphorically, the name was given in memory of an old bistro in Guebwiller, now demolished (and remembered by those over 50). To get there, you had to climb down several steps, S'Humapaloch meaning "the tavern of the bock". It was with and in Jean-Jacques' cellar that Barnabé was trained in brewing between 2016 and 2018.

Barnabé brews 4 main types of beer: blonde, white, amber and black. Depending on the type, a blend of malts and wheat is made, taking into account the malts' color scale (from 0 to 1300). Depending on the terroir or the season, beers can be Christmas, summer, with ground ivy... Bottles are labeled by hand. The labels are designed locally, initially by Jean-Jacques and friends, but also by Barnabé.

The beer can be found at several markets and points of sale. Depending on quantity, orders can also be placed. Barrels are also available for events, as well as the loan of tumblers and, if required, a tapping machine.

Beers on sale at the Guebwiller Tourist Office.

Horaire(s) d'ouverture

From 01/01/2025 to 31/12/2025

Monday from 09:00 to 12:00

Tuesday from 09:00 to 12:00

Wednesday from 09:00 to 12:00

Thursday from 09:00 to 12:00

Friday from 09:00 to 12:00