

Press information Hofbräu Festzelt 2018



Dimensions tent:

- Length: 85 m
- Width: 62 m
- ridge height: approx. 13 m
- crown height: 3 m
- tent area: approx. 5.210 m²
- area garden: approx. 2.365 m²
- total area ground floor: approx. 7.600 m² (=500 m² bigger than a soccer field)
- total area with galleries and garden: 13.700 m²
- Total roof area: approx. 5.000 m²
- stage area: 40 qm

Tents capacity:

- seats inside: 4.475
- seats galleries: 1.542
- standing area: 940
- seats garden: 3.034
- total seats: 9.991
- tent equipment: 14 boxes, 38 bar tables, approx. 900 beer tables

Daily visitors:	16.000 up to 25.000 guests
Number of guests in 16 days:	250.000 persons
Number of waitresses:	250
Employees kitchen:	approx. 30
Bureau:	15 employees
Musicians:	24 persons
Security:	max. 135 persons (in peak hours)
Cleaning personnel:	approx. 30 persons

The waitresses are all uniformly dressed with a blue dirndl and a blue and white plaid apron, which originate from Austrian production. Three waitresses always work together in a team "on a purse" and share 12 tables.

Specialties / Uniqueness:

Tent decoration: 12 hundredweights of natural hops
Only Oktoberfest-tent with a standing area
Big, revolving angel „Aloisius“ in the tent center

The power consumption of the tent at an Oktoberfest is equivalent to that of an average 4-person household in 11 years!

The host family Steinberg has been operating the tent since 1980. Since 2012, Ricky Steinberg (47) has been managing the operative business together with his sister Silja (45), the parents Margot and Günter are still supporting in the background.

For the safety of the guests, the indoor and outdoor tent has been monitored since 2016 with 26 HD cameras.

The Crown:

The crown is built in 3D, visible from all sides and fixed on the roof

total height: 3,0 m.

weight: 1.000 Kilogram

Lighting: High voltage neon tubes blown in special shapes, operation of the crown with 4 high voltage transformers, each with 4000 V and 50 mAmper power.

The crown is placed on a steel structure at the ridge of the tent, 13 m above the ground. Assembly:

The crown is lifted upwards with a mobile crane after assembly on the ground level.

The mugs:

About 70,000 steins (1.0l Isar Seidel) are in use at the Oktoberfest. Of that, about 20,000 remain unharmed after Oktoberfest. Of the 50,000 missing, despite the excellent performance of the security team, about 7,500 pieces are taken as a souvenir by the visitors, the remaining 42,500 are damaged.

The Aloisius figure:

The Aloisius in the Hofbräu tent consists of 4 parts, the cloud bank, the trunk, the head and the wings. With a size (height) of 250 cm it weighs 150 kg. The material used is an extruded hard foam with dispersion paint and an additional coat of flame retardant fire retardant. Thanks to a motor, the Aloisius rotates continuously (in 1 min. 20 sec.) On its own axis. The figure of Aloisius in the Hofbräu tent was created after the figure of "Ein Münchner im Himmel" the animated version of Walter and Traudl Reiner from the year 1962. The number of bras or underwear thrown up to the angel decreased in recent years. While during the peaks certainly 1,000 underwear parts during the Oktoberfest found their way from the standing area in front of the stage to the Aloisius, there are currently no more than 100 pieces of laundry.

Musicians:

Band „Alois Altmann und seine Isarspatzen“, in total 24 musicians

Playtime :11:00 am to 10:30 pm

Members:

6 trumpets (Sepp, Hanse, Maria, Stefan, Andreas, Norbert),

3 clarinetes bzw. saxophones (Andreas, Rainer, Martin)

tenor horn, trombone (Florian =Alois Altmanns son, Sepp, Harald, Werner, Markus, Markus)

tuba- e-bass (Franz und Alexander)

drums Mr. ACDC - Bernhard Löffl,

Keyboard: Franz Baumann

guitars Xaver Peisl, Vilsmeier Michael, Wein Günter

Singers Caro, Anita, Björn, Uli und Daniel

reserve musicians Stephan, Andy, Norbert, Andi, Maxl uvm.

average age: 28 years

playtime per musician in 16 days: approx. 180 hours

music repertoire: over 300 songs

The chapel is divided into 4 groups on Sundays and holidays. Thus, from 11.00 clock to the end at 22.30 clock, the guests will always be musically entertained. The individual "bands": - 12 musicians in the afternoon 45 minutes break / 12 musicians on the podium - 24 musicians on the podium in the evening - In the evening program, the combo-ensemble with 8 musicians and singers can devote themselves to the individual music parts. (Rock, etc.) possibly even better with individual horns.

Until 18.00 o'clock traditional brass music is played, due to the guidelines of the organizer - the city of Munich. From 18.00 o'clock the music program becomes more international and rockier. The "Prosit der Gemütlichkeit" is played about four times an hour. The music may not be louder than 85 db or after 18.00 o'clock 90 db.

What is consumed in 16 days?

- 725.700 litres of Hofbräu-Bier (conforms 7.257 HL)
- 70.735 half-sliced chicken
- 4.267 knuckles of pork
- 6.294 pairs of pork sausages
- 3.000 half-sliced ducks

The Oktoberfestbier of Hofbräu München

beginning of brewing: April

alcoholic content: 6.3% Vol.

original wort 13.6-13.9% by weight

kcal / liter: 480-510

characteristics: soft, malty, full-bodied, strong, tasty, light hop bitter

color: golden yellow, slightly darker than light

food pairing: The malty-sweet and full-bodied style goes perfectly with traditional Bavarian cuisine

Amount Hofbräu Oktoberfestbier 2017 in total: 4,660,100 liters (46,601 hectoliters) of which 7,257 HL or 16 percent at the Oktoberfest (equivalent to 725,700 liters of beer).

Distribution 2017 (46,601 HL) of which export: 46.7%

Barrel: 41.1%

Bottle: 42.8%

Tank: 16.2%

The "Hofbräu Oktoberfestbier" is available from the beginning of August in well-stocked trade and in beverage specialty stores (in Germany, predominantly urban centers). The restaurateurs will be offered from the beginning of September. All our export countries are also supplied with the Oktoberfest beer, the biggest demand is from

1. USA
2. Italy
3. Sweden
4. Russia

Interview with brewmaster Rolf Dummert

Can you tell us the recipe for Hofbrau Oktoberfest beer?

There is nothing to betray; because there is no „one hundred percent recipe“. Beer brewing can not be compared to the production of a soft drink. The raw materials for beer are not standardized, they come directly from nature. As with wine, the quality of barley or hops can vary depending on the vintage. The brewer must adapt the production process to the raw materials and compensate for fluctuations. Beer is a living product.

How do you orient yourself then?

Every brewery has a home taste, a so-called flavor profile. It is the art of the brewer that the result always tastes the same for the beer lover. The brewer keeps the flavor profile.

Does the Hofbräu Oktoberfest beer still taste today as it did in the old days?

Definitely not. Brewing science is constantly improving technology, e.g. through the possibilities of gentle manufacturing processes. This also changes the taste, it is softer, more pleasant. Probably the beers from the beginning of the Oktoberfest would no longer meet our expectations today.

Cost of construction and reconstructing tent:

- 1,2 Mio. Euro

- personel approx. 1,2 Mio Euro

Until the curtain rises, 55 men have got 48 hard days ahead of themselves: the Hofbräu tent is built up from 350 tons of material, 20,000 construction elements and 1.6 million individual parts.

Proceeding Oktoberfest throughout the year:

march: start of reservations

july: start of tent construction

at the beginning of september: the reservation bureau moves into the tent

October: re-construction of the tent (~6 weeks)

Will the beer still be served out of wooden barrels?

No. The traditional horse and cart, which is pulled by 6 brewery horses at the marching in of the Oktoberfest hosts, shows us only how beer used to be brought to the „Theresienwiese“. Today, the beer is served from 70 or 50 hectoliter tanks (7,000 / 5,000 liters). 13 of these tanks are located in the Hofbräu tent. At tavern one and gallery east 2 tanks with 70 hl and 50 hl, at tavern two 2 tanks with 70 hl, at tavern three 2 tanks with 50 hl and 70 hl, on the gallery West one tank with 50 hl, in the garden 3 tanks with 70 hl and in tavern four 1 tank with 70 hl. That makes a total capacity of 830 hl or 83,000 litres. Since these tanks can not be filled to the limit due to the pressure, about 780 HL Oktoberfest beers are in the marquee every day. The thick walls of the tanks with a 20 cm insulation ensure, that even in direct sunlight, the temperature of the beer rises only by 1 degree per day. In addition, the large tanks have the advantage that the beer can always be tapped in the same speed.

How are the tanks filled with beer?

The Oktoberfest site may not be delivered from 12 noon until 0:00. This rules are guilty for all suppliers, including our beer trucks. On time at 0:00 o'clock the first tanker drives to the first tavern. Here, in turn, all tanks are filled with a kind of fire hose with high pressure, which takes about 20 minutes per tank. The temperature of the beer during filling is between 1 and 3 degrees. The filling volume of one of two tanker trucks from Hofbräu München is 120 HL. This means, that each tank truck must drive to the Oktoberfest three times a night until all tanks are refilled with beer. Refueling a beer truck at the brewery takes about half an hour. At the weekend, it may be that you meet the last beer truck in the morning still on the „Wiesn“.

When and how is the tent being cleaned?

„Clean Service“ is responsible for cleaning the tent. This cleaning company, which has been operating for many years at the Oktoberfest, enters the tent every evening starting at 10.30 pm, with up to 30 persons,. Starting with the collection of undamaged steins in the entire tent and in the beer garden. If these mugs are safe, the tent will be restored with steam jets, huge brooms and sweepers. The cleaning lasts until the early morning hours.