



On Tap
Lancaster Liederkrantz Beer News
May 1, 2019

Collusion First Rite German Pilsner is a 5% ABV German style pilsner brewed with 100% Sterling hops to an authentic 24 IBU. It's a crisp, "crushable" beer with a citrus and floral "noble" hop aroma and flavor; a rare lager from this quality ale brewer from York.

St. Georgen Bräu is a brewery in Buttenheim, in the Franconian section of Bavaria. Founded in 1624, it is one of several in this modest town. From 1814 to 2009, the St. Georgen-Bräu was owned by the Modschiedler family, before it was taken over by master brewer Norbert Kramer who started working there in 2000. The attached pub still pours from wooden casks stored in the brewery caves. **St. Georgenbrau Keller Bier** is a smooth sipping, traditionally styled keller at a lighter 4.9% ABV. Brewed without filtering and pasteurization; some residual yeast adds to the full, rustic flavors.

Korbinian was the name of an 8th-century Frankish saint who was sent by Pope Gregory II to evangelize in Bavaria and is credited with establishing the monastery on Weihenstephan hill near Freising. Brewing has been occurring at the Weihenstephan site for well over one thousand years. The world's oldest brewery is also one of the world's most modern; since 1930, the Technical University of Munich has operated a world-famous brewing academy on the site which is now a global leader in brewing technology. The superb **Weihenstephaner Original Lager** is brewed according to their centuries-old traditions on the Weihenstephan hill. Light Noble hopping of 21 IBUs is balanced by wonderful malt flavors. This delicate tension extends through a lingering finish. At 5.1 % ABV, this is the perfect session beer or accompaniment to a fine meal.

Ayinger Brauweisse is inviting and perhaps a bit tart in flavor; this is "brut" beer with a delicious, smooth body from a malt bill of about 60% wheat. When well poured, this is a beautiful draft beer. Full-bodied, very soft and mild from the beginning, it has a lively, champagne-like sparkle over a typical wheat beer taste. It finishes with a subtle spicy, fruity note that comes from a traditional Bavarian top fermenting weissebier yeast strain which reminds some of cloves or ripe banana.

A couple of items in the cooler that are worth a try!

Josef Groll changed the future of beer when he moved to the Moravian city of Plzeň, now in the Czech Republic. There he brewed **Pilsner Urquell** for the first time in 1842 employing local 2 row barley malts and the highly aromatic Saaz, or Žatec hops. Triple decoction brewing develops Pilsner Urquell's signature flavour which is balanced by 40 IBUs of late addition hopping. Brewery modernization in the early 1990s (post-Soviet) meant the transition from wood vat to stainless steel lagering but the brewers have retained enough original equipment to brew the old way as well. This "parallel brewing" allows the constant comparison of old and new beers to ensure it still tastes the same. Enjoy this 4.4% ABV classic with a hearty meal.

South County brewer J R Heaps continues to make one fine beer after another. One of his latest is the **Sundrifter**, an Imperial IPA in the New England style. It's fermented from Pilsner malt, wheat and oats to 8% ABV and hopped with just 15 IBUs of Pacific Northwest and German varieties. Soft on the tongue, it has some citrus and stone fruit flavors with a bit of white wine in the background.

And remember, the current tap list is ALWAYS available at <http://llkbn.surge.sh/>

Lancaster Liederkrantz beer drinkers enjoy quality regular beers and an array of rotating items. If one of the beers has gone off tap, ask your bartender to suggest a similar, tasty replacement.

Enjoy!
Lancaster Liederkrantz Beer Guy - Jim Weber

The LLK beer staff tries to satisfy customer interests at all times by providing a range of beers for disparate tastes, alcoholic content, and budgets. We know beer drinkers at the Liederkrantz take their beer seriously! If you have concerns, suggestions, comments, or just wish to send ramblings on the subject, please send to Jim Weber at jimweber.lancaster@gmail.com or Greg Buckwalter at gregbuckwalter@hotmail.com. Enjoy and see you at the club!