



## On Tap Lancaster Liederkrantz Beer News February 6, 2019

German Pils fans have some interesting taps to pick from. **Einbecker Brauherren Pils** is a perfect composition of the best hops and selected fine malts bringing the classic bitter character of Einbecker Premium Pils to mature perfection. With a bigger malt bill than its little brother (11.4% vs 11.2% O/G), the Brauherren is slightly stronger at 4.9% vs 4.8% ABV. This classic from the "Brewing Lords" of Einbeck is a delightful, traditional pils. Crisp and refreshing, it's the perfect accompaniment to lunch or dinner.

Brewhouse Grill owners Norm Fromm and Larry Dolan opened Ever Grain Brewing Company in 2016 in the former Sun Motors facility off Carlisle Pike in Camp Hill. Since then, they have developed a fine reputation in the central PA beer scene. Brewer Bruce Tanner was recently joined by Austrian Manuela Rustler, a Doeman's brewing school graduate who had stints at Hofstetten and Paulaner as well as Boxing Cat Brewery in Shanghai. It is anticipated that she will focus more on sour beers as well as provide input to the classical lagers which Ever Grain does particularly well. The **Ever Grain Camp Pils** is a 5.0% ABV German style Pilsner. Well balanced, it's slightly hoppy with a dry malt finish.

Brewing tradition in Donaueschingen reaches back to 1283 when King Rudolf I von Habsburg granted lands and brewing rights to Count Heinrich I von Fürstenberg. The "modern" history of the Furstenberg Brewery began in 1739 and production really picked up in 1884 when master brewer Josef Munz took over. Munz became one of the first brewers in Germany to successfully brew a pilsener beer in 1895 and by 1900, Emperor Wilhelm II enjoyed the Fürstenberg Brew so much that he designated it his go-to drink, which was how it got its title of "His Majesty's Beverage." After receiving such noble recognition, Fürstenberg grew into a major brewery and was soon delivering beer to more than 900 bars and restaurants throughout Germany and was widely sold in Europe. The **Fürstenberg Black Forest Pils** is based on Munz's original recipe and this accommodating (4.8% ABV, 31 IBU) pils has become a club favorite. Using a special combination of the finest malts and Hallertau & Tettnang hops achieves a crisp and refreshing character with a unique note of bitterness. Luminously gold in the glass, it's as beautiful a beer as you'd ever want to see in front of you.

Victory Brewing Company owners Ron Barchet and Bill Covaleski met in 1973 and, while they didn't start planning a brewery in grade school, they stayed fast friends. Homebrewing together since 1985, Ron apprenticed at well-remembered Baltimore Brewing Company (BBC), working under a Dutch-born and German-trained brewer named Theo DeGroen then trained at Wehenstephan. Bill backfilled Ron at BBC where he brewed multiple Great American Beer Festival award winners. Sufficiently prepared, they opened Victory Brewing Company in 1996 in hometown PA. With a 50 bbl Rolec brewhouse in Downingtown and a 200 bbl system they opened in Parkesburg in 2014, Victory has developed into a regional beer powerhouse that makes a well-regarded spectrum of lagers and ales. The **Victory Hop Wallop IPA** is a vivid 7.5% ABV with a pilsner malt base and is packed with Simcoe, Citra, and East Kent Golding hops. As the brewers say, "Bold, bracing and surprisingly refreshing for a strong ale, Hop Wallop is a fragrant experience that delights the taste buds."

Zoigl, Kellerbier, and Zwickel are related rustic styles that were once extremely common. A now, rare, and unique German beer style, Kellerbiers are unfiltered and unpasteurized lagers that date back to at least the Middle Ages. The beer is matured in deep vaults while being unbunged (Ungespundet), meaning the beer is slightly exposed. The final product is a smooth, naturally cloudy lager that's rich in vitamins from the yeast. Kellers are easy going lagers in the 5-6% ABV range that support relaxed sessions with friends. Bamberg, the cultural heart of Franconia, claims nine breweries within the city limits; one of which – The Mahr's brewery & biergarten - has been in operation since 1670. Current master brewer Stephan Michel is the fifth generation of Mahr's family owners and brewmasters. The **Mahr's Ungespundet Lager** is a superb example of this age-old brewing style.

Klosterbrauerei Ettal is one of the very last remaining authentic German monastic breweries still operated and managed by its "true" owners, the monks of the Holy Rule of St. Benedict. Since 1330 the monks have lived and worked the monastic life in the Bavarian Alps. Since 1609, the monastery's own businesses - its brewery & distillery, and farming - have provided the funds to sustain its centuries-old buildings, art treasures and educational facilities. In addition, they operate a publishing business, a hotel and bookstore, as well as a distillery that produces unique and well-known liquors. The award winning **Kloster Ettal Abbey Dunkel** is an easy going 5% ABV Bavarian dark lager as developed in the Bavarian monastic brewing tradition. Characterized by their smooth malty flavor and rich brown tint, Dunkels are a winter treat.

**Hofbrau Winter Spezial**, also known as **Delicator**, is a classic example of the intrinsically German doppelbock style. This bottom fermented lager is dense with rich malt flavors and has a medium dark brown color. The Delicator is brewed with selected roasted barley and caramel malts, which provide plenty of double bock flavor to satisfy the

heartiest dark beer lover. Yet it's surprisingly light tasting, even with a sturdy 8.4% ABV. You won't likely find this outstanding beer as a "house" offering anywhere else but at The Liederkrantz.

***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](mailto:jimweber.lancaster@gmail.com) or Greg Buckwalter at [gregbuckwalter@hotmail.com](mailto:gregbuckwalter@hotmail.com). Enjoy and see you at the club!*