



On Tap Lancaster Liederkrantz Beer News February 13, 2019

The name Hacker-Pschorr dates back to the marriage of Teresia Hacker and Joseph Pschorr. Under the couple's leadership, Hacker-Pschorr advanced to become Munich's leading major brewery in the 18th century. By 1813, he built the largest beer cellar in Germany, holding up to 30,000 barrels. On his death in 1841, the breweries operated independently and were only rejoined. "House brewery" Hacker-Pschorr brews a year-round and seasonal lineup of the major German styles. Expressing the essence of traditional, pre-Pilsner, Bavarian brewing, the **Hacker-Pschorr Munich Dunkel** pours a dark chestnut brown that invites seasonal contemplation. As the brewers state, "Aged in the deepest levels of our storage cellars, this beer has been able to develop its unique taste in peace and quiet". Noticeably malty, its toasty full-bodied flavor lingers and offers a slight hint of caramel, nuts and candied fruit. Local grains, (80% Munich malt, Marthe, Grace and Catamaran barley varieties), are background hopped with Hallertauer Tradition and Herkules at 18% ebu. An accommodating 5% ABV allows this hearty, highly rated, and well-balanced beer to support a genial session with fellow club members.

Similar in character to the Dunkel, Dark Mild is the quintessential British session ale, taking its name from a low level of hop character. An inviting medium amber to rich brown, these low carbonation, low alcohol ales are difficult to make and rare on draft. Popularized in London and the Midlands, these flavorful beers are an easy introduction to darker beer styles. Wynfrid was the birth name of St. Boniface, Apostle to the Germans, from whom St. Boniface Brewing Co. in Ephrata takes its name. They also have brewed the House Dark Mild for the well-regarded Bulls Head Pub in Lititz for several years. A very mild 3.2% ABV belies the toasty flavors and satisfying mouthfeel. Celebrate St. Boniface's work and help spread the word of good beer with a pint of **St. Boniface Wynfrid Dark Mild**.

Free Will Brewing Co. has been brewing since 2012 in small town Perkasie, PA located just outside Philadelphia. They produce a wide variety of craft ales, lagers and an extensive portfolio of barrel aged sour/wild ales. Weyerbacher's brewmaster, Chris Wilson, recently joined long time brewer John Stemler which will increase Free Will's regional presence. **Free Will Techno IPA** is a 7.3% ABV American IPA with 68 IBUs of Centennial, Cascade, Simcoe and Citra hops. Somewhat East Coast in style, it's well-rounded and balanced with a full-spectrum hop profile and complimentary malt sweetness. Caramel malt notes support the melon and citrus-like hop flavors.

Einstok Icelandic Wee Heavy is a recently introduced beer from this far northern brewing nation. The brewery at Einstök Ölgerð is located just 60 miles south of the Arctic circle in the fishing port of Akureyri. These modern-day Vikings raided Scotland for one of their signature ales and brewed it with an Icelandic twist. Birch smoked Icelandic barley; pale ale, crystal, and chocolate malts are fermented with Bavarian hops. Icelandic angelica root, a fabled herb ancient Vikings used as currency, adds to the blend to make a very hearty 8% ABV ale.

The town of Cologne records the brewing of Koelsch, a pale, top-fermenting ale, since 1300 or so. In 1985, the German government and 24 breweries from the Cologne region brewer's guild (founded in 1396) established a convention for use of the term; the beer must be brewed in the Cologne metropolitan area, be pale in color, top-fermented, hop-accented, filtered, and be a 'vollbier'; 11-14% plato. Privatbrauerei Gaffel, Gebr. Becker was established in 1908 on a site where breweries have stood since 1300. Gaffel means 2-pronged fork in Old German and the Gaffel family was active in trade guilds since the 1400's. At a very moderate 4.8% ABV, **Gaffel Koelsch** is straw-hued with brilliant clarity and a sparkling appearance, with a light, bready

aroma. Sweet grainy flavors are followed by a dry and clean finish with a faint fruity note that stretches through the aftertaste. A classic of the style!

Bosteels Brewery stands in the small village of Buggenhout in Flanders. Evarist Bosteels established the brewery in 1791 and after over 200 years in the hands of the Bosteels family, the seventh generation decided to sell to ABInbev in September 2016. **Tripel Karmaliet** was first brewed in 1996 and is a moderately high alcohol blond Belgian beer using three cereals: wheat, oats and barley. This beer is brewed according to an authentic beer recipe from 1679 derived from the old Carmelite convent in Dendermonde. Deemed the Best Pale Ale at the World Beer Awards in 2008, this world class ale has garnered a great reputation. Truly an amazing beer!

Stiegl Goldbräu has been a traditional Salzburg beer specialty since 1912. Fresh locally produced malts are brewed into a full-bodied beer with a gentle bitterness and a refreshing and agreeable 5% ABV. This is a very typical Munich helles; pleasantly robust and well-balanced pale malt and light earthy hop flavors - overall, very smooth, crisp, clean, and refreshing to drink. A Liederkrantz favorite!

Brewing has been occurring at the Weihenstephan site for well over one thousand years. Their mastery of the brewing process is reflected in the general opinion that they brew the style paragons across the range of traditional Bavarian, if not German, beers. The Liederkrantz is pleased to have at least one of their beers on tap almost all the time. The **Weihenstephaner Pils** pours a lovely golden-yellow and bright, and the aroma from 30 bittering units of noble Hallertauer Taurus, Perle, and Tradition hops float over Bavarian barley malt notes. A centuries-old brewing tradition on the "hill" generates a great flavor pleaser and enjoyment is guaranteed.

The König Ludwig GmbH & Co. KG Schlossbrauerei Kaltenberg is a brewery in Fürstenfeldbruck, Upper Bavaria, Germany. Their slogan, "Bier von königlicher Hoheit", or "Beer of Royal Highness", refers to the brewery's heritage tracing back through the Kingdom of Bavaria; a province long associated with beer and brewing. The current proprietor, Prince Luitpold of the House of Wittelsbach, is the great-grandson of the last King of Bavaria, Ludwig III, and by extent a descendant of the original signatories of the 1516 Bavarian Purity Law. The House of Wittelsbach is known to have owned a brewery by 1260. **König Ludwig Weiss** is a classic Bavarian wheat beer with a gentle bouquet of tart wheat and soft lemon aromas that flows up from the generous head. Extraordinarily balanced at 5.5% ABV, the smooth wheat flavor mixes with a mild hoppiness and flows to a clean finish with just a touch of banana.

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!