



On Tap Lancaster Liederkrantz Beer News February 27, 2019

The great beers continue to rotate at the Lancaster Liederkrantz. There is something for every beer lover!

Pauwel Kwak supposedly started in the 18th century when the brewer of the same name rigged up a special glass and wooden holder so that coach drivers could take beer with them for the road. Brewed by Bosteels in Flanders since the 1980s, **Pauwel Kwak** is an amber ale with earthy aromas, a malty character with touches of fruit, and a nougat-like robustness, with a warm finish. Ample barley malts, mineral water, wheat, hops and white candy sugar provide a robust 8.4% ABV.

The initial establishment of a monastery in 1349 went hand in hand with the development of brewing arts in the traditional margrave city of Kulmbach. Right in the heart of the beer region of Upper Franconia, the long-established Kulmbach Mönchshof lies at the foot of the Plassenburg, on the site of the former Cistercian monastery at Langheim. For more than 600 years it has nurtured the art of brewing and associated hospitality in Bavaria. The finest dark malts give the **Mönchshof Schwarzbier** its deep, dark color, velvety taste and particularly creamy head. Unfiltered yet still clear, this beer is one of the finest examples of this dark lager style. Supremely drinkable (4.9% ABV), dry and beautifully hopped, it's loaded with dark roasted malt flavor.

St. Boniface Brewing in Ephrata opened for business on February 2, 2011 and their first tap beer was the Hegemony Stout, a quick sellout. Jon and Mike's original homebrew recipe adds honey and lactose and is now an annual anniversary beer, released after months of cellar aging. The **St. Boniface Hegemony Anniversary Reserve** Imperial Stout presents full roasted malt flavors and a wonderful body with a moderately sweet finish and light alcohol in the feel. This is a rare draft beer.

Scotch Ales traditionally go through a long kettle boil in the kettle in order to caramelize the wort; producing a deep copper to brown colored brew and bringing out those typical toffee flavors. The biggest Scotch Ales were referred to as a "Wee Heavy", a big ale served in a small glass. **Founder's Backwoods Bastard Scotch Ale** is aged in bourbon barrels for additional bite beyond the 11.2% ABV heft (50 IBUs and 320 cal). Expect lovely, warm malt smells with a bit of bourbon and flavors of oaky sweet caramel and roasted malts, a hint of earthy spice and a smidgen of dark fruit. A beer to relax with as its flavors release. It's a kick-back sipper made to entice the palate.

The town of Einbeck, the originator of Bock style beers, has been a brewing center since the 1300's. According to tradition, Duke Erich handed Martin Luther a mug of Einbecker Beer at the Worms Reichstag in the year 1521 where Luther declared it "the best drink known to man." **Einbecker Winter-Bock** is amber red in color, dark in character, full-bodied, with a pronounced malt taste and notes of chocolate, molasses and dark fruits. Selected malts, the finest hops and a special beer yeast provide a true winter treat. Einbecker Winter-Bock has the highest original gravity wort of all Einbecker beers, 18.2%, which ferments out to 7.5% ABV. When it's cool outside, it's time for the dark Einbecker Winter-Bock inside!

Hacker-Pschorr has been brewing beer in the traditional Bavarian manner since 1417. The high-quality beers the brewery produces are all brewed in accordance with the Bavarian Purity Law and contain only water, malt and hops. **Hacker-Pschorr Munich Gold**, with a bit more malt, is a full-bodied yet mild tasting lager which delivers a pleasantly increasingly bitter note before culminating into an aromatic finish. The Marthe, Grace, and Catamaran barley varieties grown in the Swabian Jura and in the Upper Palatinate Region of Bavaria are excellently suited for producing of this timeless classic. Brewed with pure spring water, 20 IBUs of Hallertauer Tradition and Herkules are added and fermented with Hacker-Pschorr's centuries-old, exclusive yeast strain. The 5.5% ABV and 20 EBU result is a real treat for Bavarian lager fans!

Spaten-Franziskaner-Bräu GmbH in Munich is owned by the Spaten-Löwenbräu-Gruppe, which is part of the Belgo-Brazilian company Anheuser-Busch InBev. The brewery dates to before 1400 and its modern incarnation is the result of its ownership by the energetic Sedlmayr family during most of the 19th century. The merger with Franziskaner began during this time and completed in 1922. **Spaten Lager** is a premium brand, bottom fermented Munchner Lager with a supremely well-balanced hop flavor. A soft, white head perches above this light golden brew while a slight sweet grain aroma lifts spicy noble hops up to the nose. A sturdy 5.2% ABV, its Original Gravity of 11.7% provides plenty of body which is balanced with 21 IBU's of moderate bitterness. This refreshing beer has a lingering dry finish and is about as sessionable as they come. The perennial favorite quaff of Lancaster Liederkrantz beer drinkers; they agree that "Lass Dir raten, trinke Spaten".

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!