



On Tap Lancaster Liederkrantz Beer News March 13, 2019

With great beers rotating in and the Bockbier Fest on Saturday, there's only good choices this week at the Liederkrantz!

The Warsteiner Brewery was founded in 1753, and today is one of the largest privately held breweries in Germany. Located in the Sauerland region, east of Dortmund in the German state of Westphalia, the company is managed by the 9th generation of the Cramer family, Catharina Cramer. **Warsteiner Premium Verum**, a German style pilsener, is Warsteiner's most popular beer, and is exported to over 60 countries. Warsteiner is brewed with fresh Arnsberger Forest spring water sourced at the brewery in Warstein, Germany; a naturally soft water that helps to create the smooth taste and creamy head. Two-row malted summer barley and all German hops brew out to a very accommodating 4.8% ABV.

Varying only the variety of hops employed each time Victory brews a **Braumeister Pils**, this seasonal beer is a local favorite. The normal dry, quenching pilsner character is enhanced by the spicy notes of Hallertau hops while the Tettnang hops provide some piney flavors. A solid German malt base makes for good balance right through a generous finish.

Sierra Nevada has been a force in American brewing since 1980 and basically underwrote a significant chunk of the craft beer movement with their iconic Pale Ale, brewed from the start of their opening. Significant growth led to large expansions in 1987 and 1997 and culminated in the establishment of a LEED certified brewing facility in Mills River, NC. **Sierra Nevada Hop Bullet** is brewed with Two-row Pale, Wheat, Dextrine, and Chocolate malts and is hopped using a technique to introduce maximum hop flavor per IBU. They "hit the beer with a double-barreled blast of Magnum hops and lupulin dust—pure, concentrated hop flavor—directly into the tank to emphasize the intense pine and citrus flavors of classic West Coast (Centennial, Cascade, Chinook, Magnum, Crystal) hops". This Double IPA clocks in at 8% and 60 IBUs of citrus presence.

Bockbier Fest is this Saturday evening!

Like many German beer styles, Bock dates back to the Medieval era. Bock is a bottom fermenting lager and typically spends extra time in cold storage during the winter months to smooth out the intense flavors that develop during the brewing process. Bavarian monks brewed and enjoyed this strong beer made with extra barley malts, as a symbol of better times to come. This potent and nutritious lager was often consumed during Lenten fasts which coincided with the departure from winter. Originally appearing in the northern town of Einbeck during the fourteenth century, the style gradually spread south to the city of Munich by the seventeenth century. Due to differences between north and south German dialects, the pronunciation of the beer from Einbeck was misconstrued by the Bavarians to sound like "ein bock," which means "a billy goat" in German. The name stuck, as did the image of a goat which still adorns bock labels to this day. A beer meant for special occasions, Bock has been a part of German celebrations for longer than America has been a country. Stronger than a typical lager, Bock is dark amber in color with robust malt flavors and very light hoppiness. A normal Bock falls within the ABV range of 6 to 7 percent whereas Doppelbocks can get up to 9% ABV; both have a very smooth mouthfeel and low carbonation. Substyles of Bock vary in flavor and profile: a Maibock is paler and has more hops while a Doppelbock is heavier, darker, more malty, and stronger.

Look for these Drafts!

According to tradition, Duke Erich handed Martin Luther a mug of Einbecker Beer at the Worms Reichstag in the year 1521 where he declared it "the best drink known to man." **Einbecker Mai Ur Bock** is a traditional springtime beer with a pale orange color, a fluffy off-white head, and a honeyed, toffeeish malt aroma. This delicious 6.5% lager has a malt-forward (Original Extract Content: 16.2%) aroma and almost no hop presence; but with somewhat buttery caramel scents. It's gold, very clear, and shows off a tan, frothy head. The body is rich and full, assertively carbonated, and not overpowering; plus, there's just a touch of alcohol warmth to the slightly sweet finish.

The history of the **Einbecker Ainpöckish Heller** has been traced to 1378. This famous lager is a Maibock / Helles Bock style clocking in at 6.70% ABV. In the 13th to the 15th century this "Ainpöckisch bock beer" style was very popular and was distributed throughout the Hanseatic League, the merchant organization founded by north German towns and merchant communities. The Ainpöckish is a completely natural, unfiltered Bock beer specialty, brewed according to the traditional recipes and with generous additions of hops.

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 on which site brewing has been occurring 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 **Weihenstephan Korbinian**, one of the few Bavarian Doppelbocks with a name not ending in "-ator", is full-bodied,

dark Doppelbock with a balance of fruity hints of plums and figs with a dark malt aroma reminiscent of toffee, nuts and chocolate. Brewed according to a centuries-old tradition, it's a warming 7.4 % ABV with medium hopping of 32 IBU.

The Staatliches Hofbräuhaus is a brewery in Munich, Germany owned by the Bavarian state government. It was begun in 1589 by William V, Duke of Bavaria, hence its name as "court brewery". William was tired of "importing" quality beer from Einbeck and desired a fresher, local product. The **Maibock** was created in 1614 due to the people of Munich's demand for a newer and stronger beer. Hofbrau Brew Master Elias Pichler curiously turned to the Einbeck brewing method; heating the beer to a very high temperature enabling longer fermentation. After some fiddling around, Pichler finally succeeded in creating a flavor as strong (7.2% ABV) as it was refreshing. Today Maibock is still made using Pichler's 400-year-old formula and enjoys its pale copper hue and malty flavor with hints of caramel. Tradition states that the first barrel of this full-bodied brew must be tapped the last week of April in time to be enjoyed for the whole merry month of May (or June!). Even though it's only around once a year, it is always worth the wait!

A unique collaboration developed last year that celebrated the 30th anniversaries of Stoudts Brewing Company and the Pennsylvania-based technical thrash metal veterans Believer. The **Believer Double Bock** is a limited release 7% ABV, 20 IBU, Double Bock aged in port and red wine barrels. It blends coffee & dark chocolate malt flavors with hints of caramel and dark fruits for a taste experience that exemplifies the arts of brewing beer and making music.

Bockbier Offerings in Bottles

The **Schlenkerla Rauchbier Urbock** is a full-bodied smoked bock beer for Bamberg's strong beer season (October through December) in fall. Brewed already in the summer time, it is matured for months in the ancient Schlenkerla rock-cellar underneath Bamberg. Tapped freshly from the oakwood cask and the Schlenkerla brewery pub. Similar to, but much bigger than the classic Maerzen style. 16.9 oz. bottle \$5.50, 6.5% ABV

The **Schneider Aventinus Weizen Eisbock** stands alone at the pinnacle of wheat beer brewing. Mahogany, nearly black, its aroma reminds one of ripe plums with a hint of bitter almonds and marzipan, yet it displays typical characteristics of banana and clove. Full and warming on the palate, it makes a fine digestive after a great dish. 12 oz. bottles \$5.50 Pay attention to the 12% ABV!

The **Ayinger Celebrator Doppelbock's** origins in a monk's recipe are reflected in its heartiness. The first taste is prominently malty without the sweetness that is frequently associated with doppelbocks. The Celebrator has been ranked among the best beers of the world by the Chicago Testing Institute several times and has won numerous platinum medals. 12-ounce bottles \$4.50, 6.7% ABV

Lancaster Liederkranz 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 Liederkranz 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 Liederkranz 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!