



## On Tap Lancaster Liederkrantz Beer News March 14, 2018

The brewers at St. Boniface want to know if you are bitter that the sun is gone again. “Has it left a VOID in your life?” Hopefully they (and the Beer Committee at LLK!) have some news that’ll brighten your day. **St. Boniface Bitter Void** has appeared on the tap lines this week; a 4.1% and 0 IBU Session IPA. El Dorado, Mosaic, & Citra were all added post boil or as a dry hop to impart plenty of hop flavor and aroma without that pesky hop bitterness.

Collusion staple **Auckland Kölsch** is a New Zealand take on this traditional German style. These beers are lager/ale hybrids utilizing ale yeast but fermented and lagered at low temperatures. A lighter style of beer, Collusion’s is at the higher end of the ABV scale at 5.5% but typically hopped at 24 IBUs with Wakatu hops. Collusion’s version is true to the style with a slight bitterness and smooth malt flavors. Look for notes of light lemon-lime, lightly toasted grain, cracker malt & a gentle sweetness.

Picobrouwerij Alvinne is a small brewery in the small hamlet of Moen in Belgium. The name of the brewery derives from a female spirit of local folk tales, who can be seen depicted on the brewery's logo and labels. The Alvinne team consists of 3 enthusiastic people: Marc DeKeukeleire (yeast and hygiene management), Davy Spiessens (brewmaster, manager) and Glenn Castelein (barrelmanagement, PR). They create a wide range of beers, including 'traditional' Belgian as well as boundary crossing originals. Founded in 2002, Alvinne has gained international attention for the quality of their beers and have grown steadily, moving to their current production facility in 2011. Still small, a 600-liter brew kettle feeds four 1000-liter fermentation tanks. All of the Alvinne beers are unfiltered and unpasteurized. The **Sour'ire De Mortagne** has a complex sourness balanced with nice touch of malt sweetness. Both create a wonderful, complex body which is light on the tongue from fermentation with Marc's proprietary Morpheus yeast. Matured in 20hl foeders previously used for Red Bordeaux wine, this unique beer is lightly sour, pleasant, and dangerously drinkable at 11% ABV.

Staatliches Hofbräuhaus in München is owned by the Bavarian state government. The Hof (court) comes from the brewery's history as a royal brewery in the Kingdom of Bavaria. The brewery owns the Hofbräuhaus am Platz which was founded in 1589 by the Duke of Bavaria, Wilhelm V I, making it one of Munich's oldest beer halls. In 1612, brewer Elias Pichler was under pressure to brew a stronger beer, hence the Maibock which, according to legend, later saved the city from annihilation. When King Gustavus Adolphus of Sweden invaded Bavaria during the Thirty Years' War in 1632, he threatened to sack and burn the entire city of Munich. He agreed to leave the city in peace if the citizens surrendered some hostages, and 600,000 barrels of Hofbräuhaus beer. **Hofbrau Oktoberfest or Marzen** is a delicious 5.8% lager. The use of Münchner malt (a specialty darker malt) gives it the light Bernstein color. Caramel and biscuit flavors are present along with a zesty hop aroma.

Carl Dinkelacker started his namesake brewery in Stuttgart in 1888 and, in 1900, became the first brewer in that city to brew a Pilsner style beer. In 2007, Wolfgang Dinkelacker, great-grandson of the founder, bought back the independence of Dinkelacker-Schwaben Bräu from the world's largest brewing group, InBev. Their flagship beer, **Dinkelacker CD Pils**, proudly bears the initials of the founder. Its floral, pleasant bitterness is provided by Tettnanger, Pearl, and Herkules hops grown in the Schwaben region.

The Apostelbräu was founded in 1890 by Josef Hirz, a wheelwright in Hauzenberg Bavaria, near the city of Passau on the borders of Austria and the Czech Republic. Now owned by the 5th generation of the Hirz family, in 1989 they became famous for (re-)introducing “spelt” or “dinkel” into the brewing process. **Apostelbrau Dinkel Granite** is a hearty 7 ABV beer that undergoes primary fermentation in granite vats then maturation in Tennessee Whisky barrels for 4 to 6 months. Special “house yeast” flavors and the unique Hallertauer Saphir/Austrian Opal hop combination harmonize very well. Its big body consisting of Pilsner malt, Rudi Hirz' own floor malted barley and Spelt provides the perfect malt sweet balance but with a surprising dry/fruity finish.

In 1793, 23-year-old brewery servant Joseph Pschorr married Maria Theresa Hacker, daughter of brew master Peter Paul Hacker and acquired his father-in-law's house and brewery. In 15 years, he transformed the small Hacker Brewery into the top brewery among some 50 operating in Munich. By 1813, he has built the largest beer cellar in Germany, holding up to 30,000 barrels. On Joseph's death in 1841, the Hacker and Pschorr breweries were bequeathed to his two sons and operated independently until recombining in 1972. The highly rated **Hacker-Pschorr Weisse** delivers refreshing fruity and citrus notes accompanied by a fine sparkle of

acidity. The light sweetness of bananas and honey melt on the tongue and mingle with subtle and slightly more bitter notes of nutmeg. Brewed with wheat and barley malts to 5.5% ABV, Hallertauer Herkules and Hallertauer Taurus provide a light 13 UBU hopped balance.

***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!*