



On Tap Lancaster Liederkrantz Beer News March 21, 2018

Bockbierfest is still underway at the Lancaster Liederkrantz with a bunch of the excellent beers that were tapped last Saturday still available for your enjoyment. Like many German beer styles, Bock dates to the Medieval era. Originally appearing in the northern town of Einbeck during the fourteenth century, the style gradually moved 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 billy goat which still adorns bock labels to this day. 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 as a symbol of better times to come, often during Lenten fasts which coincided with the departure from winter. 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 and has 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.

The **Hacker-Pschorr Hubertus Bock** is a 6.8% ABV Maibock named after the forest animal loving St. Hubertus. Brewed with pure spring water, Hacker-Pschorr’s centuries-old, exclusive yeast strain, Hallertau hops, and light-colored malt from two-row Bavarian summer barley, this beer provides solid malt flavors and body, topped with a generous foamy head.

Kulmbach is located in the middle of the Bavarian province of Upper Franconia. The legendary Kulmbach brewing art can be traced back to the year 1349 and the city eventually had 56 breweries by the 19th century. In 1846, Johann Wolfgang Reichel, Johann Konrad Scheiding and Johann Martin Hübner joined forces to form a brewery community that become known as Kulmbacher Brauerei AG. **Kulmbacher Eisbock**, the world’s first and most authentic ice beer, is a heavyweight beauty made the original way – by freezing and then removing the ice to intensify the alcohol and the flavor. The story goes that a wooden barrel of bockbier was inadvertently left in the old Reichelbrau brewery yard in the middle of winter. By the time it was found, the contents were mostly frozen, and the keg had broken open. The ice was chipped away, leaving behind a much richer, more concentrated, but exceptionally clean tasting brew with a deceptive 9.2% alcohol by volume.

Stoudts in Adamstown continues to be the pre-eminent Lancaster County brewer of lagers and German style beers in general. They provided 3 beers that represent a blend of traditional and modern brewing. **Stoudts Weizen Bock** is a wheat version of a German-style bock, somewhat like a bigger (8.4% ABV!) and beefier Dunkelweizen. Malt melanoidins and weizen ale yeast are featured ingredients. With flavors of bready malt and dark fruits like plum, raisin, and grape, this style is low on bitterness and high on carbonation. Balanced clove-like phenols and fruity, banana-like esters produce a well-rounded aroma. Rarely seen on tap in the area, this smooth and complex beer is worth a try. Stoudts took their very popular **Double Mai Bock** and aged it in **Port Barrels** to add some depth and darkness, without any sharp notes, to this very smooth and drinkable lager. A very approachable 5.75% ABV lets the wonderful flavors of this exceptional beer shine through. 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.

Brothers Chris and John Trogner have received nationwide recognition for their beers brewed at Troegs Brewing Co. John started brewing professionally in Boulder CO in 1995 at Oasis Brewery while Chris headed

to brewing school in Europe in 1996. The brewery name combined their last name with “kroeg”, the Flemish word for pub. They cobbled together a brewery, tacked the unusual name on an old warehouse on Paxton Street in Harrisburg and sold their first pint of Tröegs Pale Ale on July 18, 1997. The move to Hershey in 2011 was significant expansion and they have now grown to 175 employees. The new facility has two BrauKon (based in Truchtlaching, Germany) brewhouses; a five vessel, 100-barrel (bbl) production brewhouse and a three-vessel 17 bbl pilot system for research and development beers. At the heart of the recently added Splinter Cellar are three 20-foot-tall oak foeders built by Giobatta & Piero Garbellotto, a 200-year-old Italian barrel manufacturer. Each foeder – a Dutch word for large oak tank – is made of dozens of staves of Italian, Hungarian and French oak that have been air dried for three years to mellow any harsh flavors. Each hold 9300 gallons of sour and other special beers. **Troegs First Cut Mango IPA** is a reasonable (6.2% ABV 45 IBU) ale that celebrates the springtime when hop growers dust off their pruning shears and trim the first shoots, bolstering the vines for a rich growing season. Brewed with House ale yeast, the Crystal, Pilsner, and Munich malts provide a solid backbone for the Northwest hops and mango flavors. Full of mango aroma, this is a very refreshing ale.

Brasserie de Blaugies in Wallonia is Belgium’s smallest family brewery. Former Schoolteachers Marie-Noëlle Pourtois and husband Pierre-Alex Carlier live in the small village of Blaugies near Dour, Belgium, less than a kilometer from the French border. Since 1987, they have been creating world class beers with a distinct and unique flare all their own and have garnered local and international praise for their inventive take on traditional farmhouse style Belgians. Spent grains used in the brewing process are carried out to the livestock on the family farm and Pierre-Alex does the cooking in their attached farmhouse tavern. Brasserie de Blaugies brews just a few beers, all with a single strain of Dupont yeast, on a new 20 hectolitre system. One of their best known beers is a classic Saison (farmhouse ale) called La Moneuse, which is named for a famous local highwayman and gang leader, an 18th Century ancestor of the brewers' family. **La Moneuse Special Winter Ale** is a heartier, slightly less earthy version of that beer. A hazy, peachy brass color with a meringue-like head, the 8% ABV is well-hidden. The complex aroma takes a while to develop, let this beer sit for a few minutes. Warming up also allows a variety of fruity, roasty, spicy, and earthy flavors to come out. The malt flavor of the Special is a little darker, roastier, and a bit sweeter than the standard beer, in keeping with the general holiday style. Residual yeast gives the beer rustic and unique character. This is a very rare beer on draft, check it out!

Finally, the **First Rite** German Pilsner from Collusion Tap Works in York has been added to our taps. This is a 5% ABV German style pilsner brewed with 100% Sterling hops to an authentic 24 IBU. It’s a crisp, “crushable” beer with a citrus and floral “noble” hop aroma and flavor. A rare lager from this quality ale brewer.

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!