



On Tap Lancaster Liederkrantz Beer News March 27, 2019

Lancaster Liederkrantz bar patrons can enjoy some excellent beers in various popular varieties. Even the 15 of our taps pouring lagers currently run the gamut of bottom fermented and lagered beer styles.

In the late 19th century, certain cities throughout Europe were becoming famous for their independent beers. Towns and cities like Burton-upon-Trent, Dublin, London, Munich and Dortmund were producing unique, high-quality brews that would eventually evolve into their own distinct beer styles. One such town in southern Germany was Kulmbach, who's water chemistry closely resembled that of Dublin; another city renowned for its dark beers. Frank A. Rieker was born in Wurttemberg, Germany where he apprenticed as a brewer prior to immigrating to America in 1863. Whether he brought his Schwarzbier recipe with him or emulated it in Lancaster is unclear; what is for sure is that his Rieker Star Brewery became famous for it and other superb beers. The **Columbia Kettleworks Kulmbacher Schwarzbier** is brewed today by his descendent Chad Reiker, a Liederkrantz Club member. This sturdy (5.8% ABV) deep brown/red lager provides coffee and chocolate notes and 22 IBUs of bittering supports a smooth and dry finish. Compare with the Club favorite **Kostritzer Schwarzbier**, also on tap as of Tuesday evening.

Troegs in Hershey is known for their innovative and quality beers. Along with extensive use of a hopback, essentially a large strainer holding over 100 pounds of whole flower hops through which the hot wort flows, they developed the HopCyclone for enhanced dry hopping. Aroma hops are typically added to the wort later in the brewing process to prevent the evaporation of the essential oils and to impart hop taste or hop aroma. Dry hopping exactly is when aroma hops are often added after the wort has cooled and while the beer ferments. The 8.2% ABV **Troegs Troegs LolliHop DIPA** has a locally harvested rustic pale malt base providing the backbone Cyclone hopping with Citra and Mosaic creating flavors of orange, grapefruit and melon. While Azacca added in the kettle adds hints of papaya and pineapple, wheat and oats make this beer silky smooth with a touch of haze.

Two local Irish Stouts are on tap right now, as well. The **Collusion Shenanigans Irish Stout**, while on the stronger side of the style at 5.4% ABV, is a traditionally tasting stout from the popular York, PA brewery. Smooth and a little creamy, it has light coffee and some chocolate flavors with an easy roastiness on the finish. The nitro stout is **St. Boniface Ace in the Hole Irish Stout** from this quality Ephrata brewery. Hearty toasty, chocolatey flavors belie its moderate (4.5% ABV) heft. This is a wonderful local produced session beer, particularly in the cold snaps of Spring.

Bamberg, the cultural heart of Franconia, claims nine breweries within the city limits; one of which – The Mahr's brewery & biergarten - has been in operation since 1670. Current master brewer Stephan Michel is the fifth generation of Mahr's family owners and brewmasters. The **Mahr's Ungespundet Lager** is a superb example of this rustic and flavorful brewing style.

The König Ludwig GmbH & Co. KG Schlossbrauerei Kaltenberg is a brewery in Fürstenfeldbruck, Upper Bavaria, Germany. The current proprietor, Prince Luitpold of the House of Wittelsbach. Is the scion of a family that has owned a brewery since 1260. The current brewery was opened in 1870. **König Ludwig Weiss** has 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.

Brewing tradition in Donaueschingen reaches back to 1283 when King Rudolf I von Habsburg granted lands and brewing rights to Count Heinrich I von Fürstenberg. The "modern" history of the Fürstenberg Brewery began in 1739 and production really picked up in 1884 when master brewer Josef Munz took over. Munz became one of the first brewers in Germany to successfully brew a pilsener beer in 1895. The **Fürstenberg Black Forest Pils** is based on Munz's original recipe and this accommodating (4.8% ABV, 31 IBU) pils has become a club favorite. Using a special combination of the finest malts and Hallertau & Tettnang hops achieves a crisp and refreshing character with a unique note of bitterness. Luminously gold in the glass, it's as beautiful a beer as you'd ever want to see in front of you.

And remember, the current tap list is ALWAYS available at <http://ilkbm.surge.sh/>

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!