



On Tap Lancaster Liederkrantz Beer News April 4, 2018

Congratulations to Greg "Bucky" Buchwalter for developing and installing the new Beer Board screen! Patrons may debate the "Craft" vs "German" entries but we hope you find it helpful. The current tap list showcases some of the truly fine beers and cider from local producers.

On our Belgian tap is the **Ichtegem's Flemish Red**, a Grand Cru Oud Bruin from Brouwerij Strubbe in Flanders. This brewery has stayed in the possession of the Strubbe family through seven generations, since its founding in 1830. Flanders, in western Belgium, is the home of this style of blended ale. Brewed as two separate beers, the base beer is aged a couple years in oak barrels making it dry and sharp. Then it is blended with a younger, sweeter ale to balance things out. Neither beer is drunk on its own, only put together does this process work. The Ichtegem's Grand Cru, introduced in 2006, is a moderate 6.5% ABV, or so, and has nutty, malty flavors with a subtle dark cherry note that harmonizes beautifully. This is another beer that comes to life as it warms.

Kellerbier and Zwickelbier style beers are unfiltered and unpasteurized lagers whose origin dates back into the Middle Ages or earlier. These beers are matured in the vaults, sometimes with the bungs exposed (ungespundet). The final product is a smooth, naturally cloudy beer that's rich in vitamins from the yeast. The session beer of Franconia, they are the lager world's answer to real ale. Ultra-local Stoudts Brewing has been crafting award-winning lagers and ales since 1987. Founded by Carol Stoudt, the first female brewmaster since prohibition, brewing is now handled by Justin Lee, head brewer; and Norm Eaton, formerly from Chatty Monks in West Reading as lead brewer. **Stoudt's Kellerbier** is a more contemporary version of this traditional style. An easy going 5.0% makes this a good try at a small or full glass.

Scott Topel has been the cider maker at Wyndridge Farm since they opened in 2014. He started fermenting cider as a teenager and worked on the west coast, NY, and Wisconsin before owners Steve and Julie Groff brought him to their Dallastown facility in York Co. The 2018 Hunt Series is a monthly selection of a farm-crafted seasonal beer and hard cider, brewed using only the freshest hops, grain and local apples with seasonal flavorings such as fruits and herbs. The current cider is the **Wyndridge Black Cherry Cider**. Dark sweet cherry juice is blended in at the tail end of a fermentation comprised of 100% PA pressed apples, so this off dry cider retains some rich cherry flavor. A natural orchard's compliment to the apple, black cherry provides full bodied stone fruit flavors with sweet and tart in balance. Easy drinking at 5.5% to 6% ABV.

"House brewery" Hacker-Pschorr brews a year-round and seasonal lineup of the major German styles. Expressing the essence of traditional, pre-Pilsner, Bavarian brewing, the **Hacker-Pschorr Munich Dunkel** pours a dark chestnut brown that invites seasonal contemplation. As the brewers state, "Aged in the deepest levels of our storage cellars, this beer has been able to develop its unique taste in peace and quiet". Noticeably malty, its toasty full-bodied flavor lingers and offers a slight hint of caramel, nuts and candied fruit. Local grains, (80% Munich malt, Marthe, Grace and Catamaran barley varieties), are background hopped with Hallertauer Tradition and Herkules at 18% ebu. An accommodating 5% ABV allows this hearty, highly rated, and well-balanced beer to support a genial session with fellow club members.

Jever Pils from the Friesisches Brauhaus zu Jever GmbH has been a German favorite since 1848. Jever is brewed in the dry style of pilsener from Friesland in the far north-west corner of Germany. Made with excellent soft water that allows more hop loading, it still presents a malty, well balanced flavor after 90 days of lagering. The 32-meter-high, shiny towers of the Frisian brewery in Jever have long become a landmark of the Marienstadt. Although it's a small brewery, the 'Friesische Brauhaus zu Jever' has developed a wide reputation as a top maker of this north German style dry pilsener. Always refreshing at 4.9%.

There are four different versions of wheat beers, the most common of which is the golden colored weissebier, or weizenbier. There are also strong (weizenbock), filtered (kristall), and dark (dunkelweizen) types. Their common spicy, clovish or banana flavors set them apart from their Bavarian bottom fermenting lager cousins. Unfiltered and natural, these top fermenting beers appear cloudy due to the vitamin laden yeasties dispersed therein. Slightly fruity and always refreshing, German wheat beers are not just for summer drinking. Carl Dinkelacker started his namesake brewery in Stuttgart in 1888 and, in 1900, became the first brewer in Stuttgart to brew a beer using the Pilsner brewing method. 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. **The Dinkelacker Weizen, "Das Weiss"** presents with a bounteous head and is wonderfully soft. Fließend schwabisch!

Collusion Tap Works in York PA has issued the latest version of their standard IPA, **Animorphus #16**. Moderately bitter at 55 IBU, this 8% ABV Imperial IPA is brewed with wheat & oats, hopped with Simcoe, Mosaic & Motueka, all fermented with English ale yeast. Collusion has also brewed the **Appendant English Stout**. A 7.4% ABV English style stout brewed with a plethora of specialty & flaked malts, it's fermented cool with English Ale yeast. Roasty and toasty, this hearty ale is a pub favorite style.

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!