



On Tap Lancaster Liederkrantz Beer News April 10, 2019

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 beer recipes with him or emulated them in Lancaster is unclear; what is for sure is that his Rieker Star Brewery became famous for its superb beers. **Columbia Kettlework Kulmbacher Schwarzbier** is brewed today in Columbia 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. The **Columbia Kettleworks Munich Helles** is a slightly sweet malt-accentuated beer with a light spicy noble hop flavor and clean finish. This German blond lager is a pilsner malt showcase. 4.5% ABV, 22 IBUs. Coming up on 5 years in Columbia, Rod Smith and Bill Collister Columbia Kettle Works opened up 2nd Gear Taproom last fall in a multi-tenant cultural building located in downtown Lancaster at 112 N Water Street.

Tattered Flag Brewery and Still Works in Middletown is veteran owned and operated and occupies a large building in a renovated portion of down town. Brewing on a 10 barrel system, their popular beers are available throughout south central PA. The **Tattered Flag TMIPA** has an extremely catchy name and is a quality IPA to boot. Clocking in at a middling 6.5% ABV, it's "bound to leave a flavor meltdown on your tastebuds". Hopped to 80 IBUs, it features Cascade and Mosaic hops, and is dry hopped with Mosaic, Simcoe, Crystal, and Ahtanum. Citrusy aromas and tropical flavors make this fresh tasting IPA stand out.

Fat Head's Saloon, known for its craft beer taps and sandwiches, opened in the historic South Side of Pittsburgh, Pennsylvania in 1992. The brewpub segment started in North Olmsted, near Cleveland, in 2009. A production brewery was built in 2012 in Middleburg Heights, Ohio, and in 2013, a BrauKon brewhouse bought from Tröegs Brewing Company was added. Brewer and Partner Matt Cole is responsible for most of Fat Head's popular recipes. **Fat Head's Headhunter IPA** is an aggressively dry-hopped, West Coast-Style IPA with a huge hop array of pine, grapefruit, citrus and pineapple flavors. This Great American Beer Fest and World Beer Cup award-winning ale packs 87 IBUs of Columbus, Simcoe, and Centennial hops into an American Ale yeast fermented blend of Pale, Carapils, C-15, and Caramalt malts. It's a solid 7.5% ABV beer that is unmistakably a hopped up IPA; enjoy! Did I say "hops"?

Saint Vitus was a legendary early Christian from Sicily who was martyred by co-ruling Roman Emperors Diocletian and Maximian in 303. Saint Vitus' Day is celebrated on 15 June, or 28 June in the Gregorian calendar. In the late Middle Ages, people in central Europe celebrated the feast of Vitus by dancing before his statue; this activity eventually passed its name on to the neurological disorder known as Sydenham's Chorea. Vitus might also be considered the patron saint of dancers and of entertainers! Brewed according to centuries-old traditions on the Weihenstephan hill, the Bavarian weizenback beer **Weihenstephan Vitus** was acclaimed in 2011 as the World's Best Beer; rated first in three style categories, "World's Best Wheat Beer," "World's Best Strong Wheat Beer" and "Europe's Best Strong Wheat Beer." Generating a respectable 7.7% ABV, the complex 16.5% OG grain bill is well balanced by only 17 IBUs of hop bittering. Typical Bavarian wheat beer flavors of banana and clove ride on this medium body, creamy textured and long finishing beer.

Miller Lite Miller Brewing Company was founded in 1855 by Frederick Miller after his emigration from Hohenzollern, Germany. He purchased the small Plank Road Brewery in Milwaukee where Miller has maintained a presence to this day. The Miller family had an ownership interest until 1966 and it is now part of the Molson Coors conglomerate. Rheingold chemist Joseph Owades is acknowledged with formulating the first light beer, **Gablinger's Diet Beer**, in 1967 and that recipe morphed into **Meister Brau Lite**, which label was sold to Miller in 1972. As a result, Miller is credited with rolling out the first national brand of light beer, **Miller Lite**, in 1975. The recipe uses a unique blend of choice Saaz and Pacific Northwest hops extract and a significant amount of caramel malt (as well as corn syrup) and is fermented with same strain of brewer's yeast that Frederick Miller brought with him from Germany. Famous for the "Tastes Great – Less Filling" TV commercials, this award-winning beer weighs in at 96 calories per 12 OZ with 4.2% ABV.

Paulaner Hefeweizen is the no. 1 Hefe-Weißbier in Germany and one of the world's favorites. "Hefe's" are top-fermented and unfiltered with strong carbonation. Naturally cloudy and a luminous gold in the glass, a nice pour sports a strong head of foam. It is a typical beergarden beer, a culture which brings people together all over the world. The most recognized of all Paulaner beers, it has a light hop flavor and balances subtle bitterness with an unmistakably fruity character; banana and a bit of mango and pineapple. The 5.3% alcohol content allows session enjoyment.

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.

And remember, the current tap list is ALWAYS available at <http://llkbn.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!