



On Tap Lancaster Liederkrantz Beer News April 11, 2018

CEO and co-founder Greg Koch opened Stone Brewing in July 1996 in San Marcos CA. Their flagship beer Arrogant Bastard Ale was released about a year later. Just 9 years after opening, they moved into a 120-barrel brewhouse in Escondido. The original brewery and facility was sold to Pizza Port where Tomme Arthur launched The Lost Abbey. In 2014, they expanded to Richmond VA and in 2016 to Berlin. **Stone Enjoy by 4.20.18** is a 9.4%

Double IPA with a very hop-forward 90 IBUs. Consistently "delivered faster than any bottled IPA on the planet", Stone Enjoy by IPA fostered an increase in respect for and enjoyment of hoppy beers by ensuring craft beer fans the ultimate level of freshness. Brewed initially in 2016, a different version is released every other month or so. Stone brews this intense double IPA with more than 10 different hops, employing hop-bursting and dry-hopping techniques to amp up the peach and tropical fruit notes and overall hop factor. Brewed specifically NOT to last, this devastatingly fresh, golden beauty should be enjoyed within 37 days. Hoppy, tropical, floral, and tasty!

Stoudt's Solstice Saison is a refreshing Belgian-style saison perfect for the depth of the season. Honey was added during the boil providing a sweet character in the finish plus supporting the 6.50% ABV. Experimental hops give this beer a moderate bitterness (25 IBUs) and impart low undertones of lemon in the flavor and aroma. The Belgian yeast profile melds with the fruity hop character and adds a peppery component. Pouring a cloudy golden orange color with a foamy white head, Solstice Saison is another fine example of the 30-year tradition of award-winning hand-crafted lagers and ales coming from this Adamstown brewery. Founded in 1987 by Carol Stoudt, the first female brewmaster since prohibition, this landmark facility has been a must stop for German beer style fans. Justin Lee is the current head brewer and is supported by Norm Eaton, previous lead brewer at West Reading's Chatty Monks.

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, which resulted in 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.

Breckenridge Brewery opened its doors in 1990 in the mountain town of Breckenridge, Colorado and is the third-oldest craft brewery in the state. In 1992, they opened a second brewpub in downtown Denver, where a few years later, as luck would have it, the Colorado Rockies built their stadium across the street. Their current farm-inspired campus on Brewery Lane features a new 100-barrel brewhouse. As of 2016 Breckenridge Brewery became a proud member of The High End, a family of craft breweries and unit of Anheuser-Busch. Breckenridge Brewery has channeled the luck of the Irish in their spring installment of the Nitro Series seasonal line, **Breckenridge Irish Stout- Nitro**. Brewed in collaboration with Boundary Brewing Cooperative of Belfast, Northern Ireland, they created a new world take on an old-world classic in this Dry Irish Stout with dark character and classy, creamy body. Nitro Irish Stout is brewed with Irish Stout malts and roasted barley to create distinguished flavors and notable dry character, while the nitrogen charge produces soft texture and a billowy head that smooths every sip. Well-balanced hops in harmony with the subtle flavors of coffee and hints of grain give it a lingering dry finish. Nitro Dry Irish Stout is an easy drinking 4.8% ABV traditional Irish beer that offers a drinking experience only nitrogen can create.

Korbinian was the name of an 8th-century Frankish saint who was sent by Pope Gregory II to evangelize in Bavaria and is credited with establishing the monastery on Weihenstephan hill near Freising. Brewing has been occurring at the Weihenstephan site for well over one thousand years. The brewery is still owned by the state to this day, hence its official name - Bayerische Staatsbrauerei Weihenstephan ("Bavarian State Brewery Weihenstephan"). Today, the world's oldest brewery is also one of the world's most modern; since 1930, the Technical University of Munich has operated a world-famous brewing academy on the site which is now a global leader in brewing technology. **Weihenstephaner Original** is made in the Dortmunder / Helles style of a malt-accented pale lager. Similar to a Pilsner, but not quite as dry, this refreshing German Helles highlights malt richness without being overly sweet. Classic noble hops provide balance and impart floral and grassy notes to the finish. Perfectly balanced, simple and elegant; it's a wonderful beer. The current German wheat is **Weihenstephan Hefe Weizen**. The 5.4% ABV Hefe is not one their commonly available beers and is well balanced with light clove and banana flavors and light (14 IBU) hopping. LLK is pleased to have at least one Weihenstephan beer on tap almost all the time. Their wonderful beers reward every sip.

Mönchshof, a beer originally produced by Augustine monks in the Middle Ages, is now a brand that belongs to the Kulmbacher Brauerei. The former Mönchshof brewery, in the quant brewing town of Kulmbach, is the site of three museums, a restaurant and a beer garden. Monchshof Schwarzbier is one of the finest examples of this unique style. Supremely drinkable (4.9% ABV), dry and beautifully hopped, it's loaded with dark roasted malt flavor. With an irresistible, flowery hop bitterness that sets it apart from others of this style, **Mönchshof Schwarzbier** is relatively light in body – but bursting with character. Its dark, roasted, slightly chocolatey and hearty taste and seductive burnt sienna color come from the deep-roasted barley used in every batch. Key ingredients include soft brewing water from the neighbouring "Fichtelgebirge", cereal for the brewing malt from the local region around Kulmbach, selected hops from the Bavarian Hallertau, and cultivated yeasts for that unique taste. Great on a cool day, light enough for summer, the Monchshof is also a superb dinner beer when paired with meaty specialties. unfiltered and thanks to a special brewing procedure, still clear in color. A natural brewing specialty!

Hacker-Pschorr has been brewing beer in the traditional Bavarian manner since 1417. The high-quality beers the brewery produces are all made in accordance with the Bavarian Purity Law and contain only water, malt and hops. **Hacker-Pschorr Munich Gold** is similar to their Helles and owes its popularity to a slightly higher original gravity and the maltier flavor. Brewed with pure spring water, Hacker-Pschorr's centuries-old, exclusive yeast strain ferments the Marthe, Grace and Catamaran barley grown in the Swabian Jura and in the Upper Palatinate Region of Bavaria to a moderate 5.5% ABV. 20 EBU's of Hallertauer Tradition Hallertauer Herkules hops add some tang and balance. The result is a full-bodied yet mild taste which delivers an increasingly bitter note before culminating into an aromatic finish.

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!