



## On Tap Lancaster Liederkrantz Beer News April 18, 2018

The Beer Team at the Lancaster Liederkrantz is happy to provide some wonderful beers to you dedicated beer drinkers. Here are some of the current highlights.

In May 1867, the Leinenkugel family brewery was founded in Chippewa Falls, Wisconsin by Jacob Leinenkugel. He looked to his German family heritage as a key to his brewery's long term success. Although purchased by Miller Coors in 1988, the sixth generation of Leinenkugels retained management control and continue to brew some of the same recipes instituted by Jacob. **Leinenkugel's Summer Shandy** is their unique take on Franz Kugler's original Munich tavern tradition, the Radler. A typical weiss beer is augmented with refreshing natural lemonade flavor which makes it the perfect refreshing summer quaff. Plenty of wheat and malt accentuate the classic lemon taste at an easygoing 4.2% ABV. In 2012, Leinie's Summer Shandy won a Silver medal at the Great American Beer Festival in the Fruit Wheat Beer category. It pairs well with and fresh summer food; BBQ chicken, fruit salads, watermelon and freshly caught, grilled fish.

La Brasserie des Franches-Montagnes was opened by Jerome Rebetz in Saignelégier, Canton Jura, in 1997, and quickly became a pioneer in Swiss artisan brewing. He was able to fund this project by winning a Swiss homebrew contest and then expressing his brewing passion on a popular television show. BFM has built a reputation for crafting rich beers with complex bouquets, remarkable tastes, and long finishes. Jerome has developed some standard styles which he supplants with special releases. The very highly rated L'Abbaye de Saint Bon-Chien is an 11% ABV Biere de Garde that matures in oak barrels for 12 months and is their most popular beer. In addition, visitors to the attached pub can enjoy about 8 BFM ales on tap, local snacks, and "Good old rough Blues 'n' Rock Music"! The **√225 Saison Historical** was brewed for BFM's 15th Anniversary and has been in periodic rotation since 2012. The "little sister of the Bon-Chien" is a very moderate (5.4%ABV) rustic Belgian style saison matured in Abbaye de Saint Bon Chien barrels for about 4 months. Light, yet very complex with just a hint of sourness, this beer benefits from some warming in the glass.

Stéphane Ostiguy and Jean-François Gravel, opened Dieu du Ciel in 1998. This downtown Montreal microbrew pub (which still operates) was augmented by a production facility northwest of Montreal in St-Jerome at the end of 2006 and its first beers were poured in January 2008. They are well known for the pioneering Peche Mortal, a 9% ABV coffee stout in 2001. Scotch Ales traditionally go through a long boil in the kettle which caramelizes the wort producing a deep copper to brown in colored brew. Compared to Scottish Ales, a "wee heavy" is sweeter and fuller-bodied, and of course higher in alcohol, with a much more pronounced malty caramel and roasted malt flavor. A low tea-like bitterness can be found in many examples. **Dieu Du Ciel Équinoxe du Printemps** (French for "spring equinox") is the fortuitous marriage of two great traditions: beer brewing in Scotland, and maple syrup production in Quebec. The normal toffee Scotch Ale flavors are sustained by a discrete touch of sweetness and the aftertaste brings out just a hint of maple flavors. Although brewed to 9.1%, this slightly boozy ale is easy on the palate, yet its smooth taste and deep flavors satisfy during the last grip of winter. This is a beer that doesn't "get out" much and is very rare on draft and well worth trying.

The legendary Kulmbach brewing art can be traced back to the year 1349 with the first confirmed references to a brewery in this Franconian town. In Kulmbach - known as the "secret capital of beer" - beer was brewed in 56 breweries in the 19th century. A relatively new (1895!) brewery, Kulmbacher brews a large variety of beers; since 1996 the brands EKV, Reichel, Sandler, Kapuziner and Mönchshof are all under the Kulmbach Brewery roof. When the Reichel brewing family introduced a pilsner - the EDELHERB - for the first time in 1932, beer connoisseurs were getting used to the taste of light lager and export beers, which had previously supplanted the classic dark varieties. The **Kulmbacher Edelherb Pils** is a very straightforward, quality beer and has quickly gained followers for its finely honed and noble taste.

The **Monschhof Kellerbier** is a brilliant unfiltered lager from Kulmbacher Brewery in northern Bavaria. Take a couple sips of this luscious beer and you'll immediately understand what traditional German lager brewing is all about. Wonderfully balanced yet packed with flavor, the amber colored and naturally cloudy beer is redolent of the pre-pilsner brewing arts. 12.4 °P of original wort provides a tiny bit of original sweetness on its way to 5.4 % ABV. Sit back, relax, and enjoy with a good friend.

St. Georgen Bräu is a brewery in Buttenheim, in the Franconian section of Bavaria. Founded in 1624, it is one of several in this modest town. From 1814 to 2009, the St. Georgen-Bräu was owned by the Modschiedler family, before it was taken over by master brewer Norbert Kramer who started working there in 2000. The attached pub still pours from wooden casks stored in the brewery caves. St. Georgenbrau Keller Bier is a smooth sipping, traditionally styled keller at a lighter 4.9% ABV.

**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](mailto:jimweber.lancaster@gmail.com) or Greg Buckwalter at [gregbuckwalter@hotmail.com](mailto:gregbuckwalter@hotmail.com). Enjoy and see you at the club!*