



## On Tap Lancaster Liederkrantz Beer News April 24, 2019

German brewer David Gottlieb Jüngling immigrated to the United States in 1828 from Aldingen, a suburb of Stuttgart, in Württemberg. He anglicized his surname from Jüngling to Yuengling and began the "Eagle Brewery" on Center Street in Pottsville in 1829. In 1987, the brewery reintroduced a lager they had not made in decades to take advantage of a spike in popularity of heavier-style beers. Since then, **Yuengling Lager** has become the brewery's flagship brand; accounting for 80% of production and much of its rapid growth into the largest craft brewer in the US in 2017 and 2018. Famous for its rich amber color and medium-bodied flavor with roasted caramel malt for a subtle sweetness and a combination of Cluster and Cascade hops, it delivers a well-balanced taste at a reasonable 4.4% ABV.

Scotch Ales traditionally go through a long kettle boil in the kettle in order to caramelize the wort; producing a deep copper to brown colored brew and bringing out those typical toffee flavors. The biggest Scotch Ales were referred to as "Wee Heavy", a big ale served in a small glass. **Founder's Backwoods Bastard Scotch Ale** is aged in bourbon barrels for additional bite beyond the 11.2% ABV heft (50 IBUs and 320 cal). This special item, periodically brewed over the past 10 years, is now available year-round. Expect lovely, warm malt smells with a bit of bourbon and flavors of oaky sweet caramel and roasted malts, a hint of earthy spice and a smidgen of dark fruit. A beer to relax with as its flavors release. It's a kick-back sipper made to entice the palate.

Jon Northup and Mike Price started St. Boniface Brewing Co. in 2011 in Ephrata. Later that year, increased sales resulted in them designing and building a three-barrel brewhouse using a redwood clad grundy and a kettle fabricated by a local Mennonite metal shop. The business grew enough to move to a larger facility, expand production capability, and open a taproom in 2013. They've settled into comfortable building, originally was built to be a milk processing facility for Hershey Ice Cream, on 1701 West Main Street. Their extremely popular **Black Currant Stout** is one of the few local beers brewed with this fruit additive. Deep and dark; it's very rich, with chocolate, and dried fruit notes. At a hefty 8.5% ABV, it's a great spring season beer when weather's unpredictability warrants some extra ballast.

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. Generating a respectable 7.7% ABV, the complex 16.5% OG grain bill is well balanced by only 17 IBUs of hop bittering. This beer is quickly on the way out at the Liedrkrantz, to be followed by Bosteels legendary **Tripel Karmaliet**. This moderately high alcohol blond Belgian beer was first brewed in 1996 using wheat, oats and barley according to an authentic beer recipe from 1679 sourced from an old Carmelite convent. Deemed Best Pale Ale at the World Beer Awards in 2008, this world class ale has garnered a great reputation. To order a truly amazing beer, ask for tri/pæl kar/mæ/leet !

**Spaten Lager** is a premium brand, bottom fermented Munchner Lager with a supremely well-balanced hop flavor. At a sturdy 5.2% ABV, its Original Gravity of 11.7% provides plenty of body which is balanced with 21 IBU's of moderate bitterness. A soft, white head floats over this light golden brew while a subtle sweet grain aroma lifts spicy noble hops up to the nose. On the tongue, this beer's light and effervescent with sweet grainy notes from the malt foundation blend with spicy hops and modest bitterness. Crisp through the finish, this refreshing beer wraps up dry and is about as quaffable as they come. The perennial favorite of Lancaster Liederkrantz beer drinkers, all agree that "Lass Dir raten, trinke Spaten". Zum Wohl!

**Stiegl Goldbräu** has been a traditional Salzburg beer specialty since 1912. Fresh locally produced malts are brewed into a full-bodied beer with a gentle bitterness and a refreshing and agreeable 5% ABV. This is a very typical Munich helles; pleasantly robust and well-balanced pale malt and light earthy hop flavors - overall, very smooth, crisp, clean, and refreshing to drink.

The Munich based style of wheat beer (weissbier) is made with half wheat and fermented with a yeast that produces unique flavors of banana and cloves, often with a dry and tart edge. There is little hop bitterness, and a moderate level of alcohol. The "Hefe" prefix means "with yeast", hence the beers unfiltered and cloudy appearance. Poured into a traditional Weizen glass, the Hefeweizen is a truly appetizing looking beer. The highly rated **Hacker-Pschorr Weisse** delivers refreshing fruity and citrus notes accompanied by a fine sparkle of acidity. The light sweetness of bananas and honey melt on the tongue and mingle with subtle and slightly more bitter notes of nutmeg. Brewed with wheat and barley malts to 5.5% ABV, Hallertauer Herkules and Hallertauer Taurus provide a light 13 UBU hopped balance.

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