



On Tap Lancaster Liederkrans Beer News May 8, 2019

There are some great new beers and returning favorites on tap at the Lancaster Liederkrans!

Neshaminy Creek Brewing Company was founded in 2010 by brewer Jeremy Myers and is located in Croydon in lower Bucks County PA. Open for business in 2012, Jeremy won a Gold Medal at the Great American Beer Festival in the Vienna Lager category for his Churchville Lager. In naming the **Neshaminy Creek County Line IPA**, Jeremy harkened back to the search for a brewing facility that often took him on and across that border road between 3 SE PA counties. Their flagship IPA is brewed with American 2 Row Barley malt and is "chock full" of Warrior, Chinook, Columbus, Simcoe, and Centennial hops. The 65 IBUs of bitterness is offset by 2 weeks of dry hopping and the resultant 6.6% ABV ale is smooth, balanced, and aromatic.

Victory Prima Victory Brewing Company owners Ron Barchet and Bill Covaleski met in 1973 and, while they didn't start planning a brewery in grade school, they stayed fast friends. Homebrewing together since 1985, Ron apprenticed at well-remembered Baltimore Brewing Company (BBC), working under a Dutch-born and German-trained brewer named Theo DeGroen. While Ron then trained at Weihenstephan, Bill backfilled Ron at BBC where he brewed multiple Great American Beer Festival award winners. Since opening their Downingtown brewery in 1996, Victory has developed into a regional beer powerhouse that makes a well-regarded spectrum of lagers and ales. **Victory Prima Pils** was one of their first beers and is likely the most recognized. A multiple award winner, the Prima offers aromas of fine Pilsner malts and whole flower Hallertau, Tettnang, Saaz, Spalt Select hops. Well balanced and full of flavor, this is one of the great local beers.

Sierra Nevada has been a force in American brewing since 1980, basically underwriting a significant chunk of the craft beer movement with their iconic Pale Ale, brewed from the beginning. Significant growth led to large expansions in 1987 and 1997 and culminated in the establishment of a LEED certified brewing facility in Mills River, NC. **Sierra Nevada Hazy Little Thing** is a West Coast take on a New England Style IPA, "unfiltered, unprocessed, straight from the tanks and into the can". Two-row Pale, Munich, Oats, and Acidulated malts are bittered with Citra and finished with Citra and Comet hops. At 6.7% ABV and 40 IBUs, this hazy, fruity beer is easy drinking.

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. **Weihenstephan Hefeweissbier Dunkel** looks impressive in the glass with a creamy white head over a dark brown body. A fruity-fresh sweetness and hints of mature bananas harmonizes with delicious flavours of roasted malt, with a light caramel taste on the first sip. An easy drinking 5.3 % ABV and light hopping at 14 IBUs keeps this a refreshing beer during any season.

Hacker-Pschorr has been brewing beer in the traditional Bavarian manner since 1417. The high-quality beers the brewery produces are all brewed in accordance with the Bavarian Purity Law and contain only water, malt and hops. **Hacker-Pschorr Munich Gold Munich Gold** has full-bodied yet mild flavor with a hoppy and aromatic finish. The Marthe, Grace and Catamaran barley varieties of barley grown in the Swabian Jura and in the Upper Palatinate Region of Bavaria are perfectly suited for the production of this timeless classic. The addition of 20 EBU's of local Hallertauer Tradition and Hallertauer Herkules hops provide excellent balance. Brewed with pure spring water to 5.5% ABV with Hacker-Pschorr's centuries-old, exclusive yeast strain. **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. An accommodating 5% ABV allows this hearty, highly rated, and well-balanced beer to support a genial session with fellow club members. Distribution issues may make this our last keg ever!

Ayinger Bavarian Pils was introduced to the US for the first time in 2017. Originally inspired by Czech Pilsner beers, German pils beers were the original inspiration for golden lagers in the US. Ayinger's version shows the masterful perfection of four classic ingredients melded by a family's generations of brewing skill: local barley malt; noble Hallertau hops; water from an Ice Age aquifer via the brewery's well; and lager yeast. The **Bairisch Pils** evokes the flavor of the barley harvest augmented by the scents of nearby gardens. The solid pils flavors are enhanced by a zesty mouthfeel and the moderate 5.3% ABV keeps this beer light and refreshing.

Peter Egelston started Northampton and Portsmouth Breweries before founding Smuttynose in 1994. Named for Smuttynose Island in the Isles of Shoals, a small, rugged archipelago that lies seven miles off the craggy New Hampshire coast, Peter has produced some award winning beers during his career. The **Smuttynose Robust Porter**

honors the dark, full-bodied ales that were a favorite of dockworkers and warehousemen (hence the name "Porter") in 19th century London, where the style originated. Not too bitter, not at all sweet, this smooth, deceptively drinkable beer features an assertive (65 IBUs!) hop profile which accentuates signature flavors of coffee and dark chocolate. Dark malt backbone comes from North American 2-Row, Carastan, C-120, Special B, Chocolate, Carafa II DH malts and the hopping is Bittering: Magnumand Flavoring: Cascade. The Robust was a Gold Medal winner at the 2001 Great American Beer Festival as well as the Gold Medal awardee in the 2010 and 2011 Mondial de la Biere in Strasbourg, France.

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 or Greg Buckwalter at gregbuckwalter@hotmail.com. Enjoy and see you at the club!