



**On Tap**  
**Lancaster Liederkrantz Beer News**  
**May 9, 2018**

Free Will Brewing has been a full-production brewing facility in Perkasio, PA. since January 2012. Brewer John Stemler puts out a wide variety of ales, lagers and sours. The **Free Will Whit** is an enticing sour ale brewed with cranberries and aged in French oak Chardonnay barrels for 1 year. Its light bready malt character serves as an undertone to fruity, lavender, and herbal notes created by Free Will's own sour culture. The cranberry provides a subtle note in both the aroma and taste of this dry and complex ale. The Whit is an accommodating (4.3% ABV) special beer that has been released in 2015, 2016, 2018. The **Kragle IPA**, also from Free Will, is an assertive, hop-forward IPA with juicy aromas and a fresh, dry finish. A restrained malt base makes this 6.6% ABV lighter tasting and hop fans will like the use of Simcoe, Citra, Columbus, and Calypso.

One of York County's Collusion Tap Works flagship beers is the **Homonuculus IPA**. Jared Barnes brews this tasty item with flaked oats & wheat. The wort is hopped in the kettle with Chinook, Mosaic & Belma then double dry hopped with Citra & Mosaic. The result is a 50 IBU, 8.00% ABV imperial ale that is well balanced and enjoyable.

Platform Beer Co. is based in Cleveland with satellite facilities in Columbus and Cincinnati. Founded in 2014, Platform has crafted hundreds of different beers in an ever-changing variety of recipes, often blurring the edges of recognized styles. They have grown from producing 97 bbls of beer 2014 to approximately 20,000 bbls in 2017. **Amy Apple Ale** is the latest addition to Head R&D brewer Danny Monnot's ongoing Apple Ale program. Amy features the clean and warming apple attributes paired with light, tropical and well melded passion fruit flavors and aromas. Slightly sweet with apple and ale notes, this is a refreshing yet bracing (6.5% ABV) summer quaff.

Highly rated Helltown Brewing was started in 2011 by Shawn Gentry and several homebrewing friends. They found a used 15-barrel brewing system in Colorado and set up shop in the old mechanic's garage where they still brew today. Mt. Pleasant, Pennsylvania, 15666, is a location lovingly referred to as "Helltown" due to its history during the time of the Whiskey Rebellion. While Helltown is a production brewery, they have a tasting area where visitors are welcome to enjoy their fine beers. **Helltown The Rapture IPA** is an aggressive West Coast IPA with aromas of pine and citrus fruits. Hopped with Cascade, Columbus, and Simcoe, it ferments out at 7% ABV with decent hopping at 77 IBUs. This is a beer that should show well on nitro dispense.

The town of Cologne, the namesake for Koelsch, has a federal law protecting its right to brew this pale, top-fermenting ale. In 1985, the German government and 24 breweries from the Cologne region brewers guild (founded in 1396) published the 'Kölsch Convention', which was inspired by attempts by outside brewers to cash in on the popularity of Kölsch which has been brewed in Cologne and outlying areas since before 1300. The beer must be brewed in the Cologne metropolitan area, pale in color, top-fermented, hop-accented, filtered, and be a 'vollbier'; 11-14% plato. Koelsch is typically lighter even than Pilsner in color and is often around 5% ABV with a slightly malty, fairly soft palate. The finish is decidedly dry due to its high attenuation and firm hop character. The clean flavors result from a fairly long, cold maturation of two to six weeks. Another tradition unique to this beer style is its method of serving in narrow, 20 cl cylindrical glasses called "Stangen", often stacked in a pyramid on a round tray. Heinrich Reissdorf founded the Obergärige Brauerei Reissdorf, the predecessor of the present Privat-Brauerei Heinrich Reissdorf GmbH & Co. KG. In 1901, his wife became sole Managing Director, to be succeeded by her sons in 1908. **Reissdorf Koelsch** is brewed to be pale of color, soft on the palate, restrained on fruitiness, and with a delicate dryness in the finish. At 4.8% ABV, the original Gravity of 1047 and 12.0 Plato provides decent body for this quintessential session beer. This exceptional beer is one of the finest of its style.

Kulmbacher brews a large variety of beers; since 1996 the brands EKU, Reichel, Sandler, Kapuziner and Mönchshof are all under the Kulmbach Brewery roof. The **Kapuziner Weiss** is a very highly rated, smooth Hefeweizen, redolent of banana, clove & wheat. At 5.4% ABV session strength, malted wheat and special yeast give the Kapuziner its light touch and distinctive taste. Unfiltered yeast lends a hazy seductive look and the yeasty tang is offset by a solid malt body and a delightful tropical fruitiness. Some consider it the most refreshing beer in the world as well as being among the top rated weissbiers.

***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!*