



On Tap
Lancaster Liederkrantz Beer News
May 16, 2018

Lord Hobo Brewing founder Daniel Lanigan set up his operation in Woburn, MA, in 2015 and it has grown phenomenally in the NE part of the country. He is determined to bring these quality regional styles to eager fans all over. The brewery doubled production in 2017, to more than 30,000 barrels, while expanding to about 55 employees. The **Lord Hobo Glorious** is a beautifully smooth New England-Style pale ale with 72 IBU of Galaxy hops on top of a mild, grainy Pilsner malt character. Still a thirst quencher at 6.5% ABV, this highly rated ale is one of Lord Hobo's flagships.

Established in 1857, the Stevens Point Brewery was one of those classic small family operations that survived Prohibition into the 20th century. Expanding into seasonal styles in the 2000's, Ciderboys Hard Ciders was added in 2012 and their various ciders have garnered numerous awards. The **Peach Country Cider** is very straightforwardly peachy but still crisp and refreshing at 5% ABV. As the makers describe it, "Thirst quenching apple and ripe fuzzy peach collide in a fantasy blend. Crank up the piano keys!"

The St. Bernardus Brewery in Watou Belgium started as a cheese factory operated by monks. Shortly after the Second World War, the Trappist Monastery St. Sixtus in Westvleteren was looking for somebody to brew their highly regarded ales under license. The brew master from Westvleteren, Mathieu Szafranski, became a partner in the brewery in 1946 and brought along the recipes, the know-how and the classic St. Sixtus yeast strain. In 1992 this brewing license came to an end but the same beers are made with the same recipes under the St. Bernardus name. **St. Bernardus Witbier** is a traditional Belgian white beer developed and brewed in collaboration with the legendary Master Brewer Pierre Celis. Celis was responsible for reviving Hoegaarden before emigrating to Austin TX to start his own brewery in 1992. The tale goes that he smuggled out his 30 year old yeast strain in his tube socks. Blue Moon got on board with this style in 1995 and made a fortune. The St. Bernardus is a hazy pale color with a dense white head. The aroma and flavor have a wheaty, apple-like tartness, and herbal-spicy notes with coriander and orangey fruitiness and honey-ish sweetness all in balance.

Bahnhof Goseator Doppel is an interesting beer from this 18 year- old brewery. The Gasthaus & Gosebrauerei Bayerischer Bahnhof was created under the auspices of the well-known Schneider brewery as part of the reconstruction of the famous Leipzig train station. Gose is a regional beer specialty that was brought to Saxony-Anhalt in the 1730's. Originally Gose comes from Goslar, a small town in Lower Saxony near the Harz mountains. This beer specialty has a refreshing, slightly sour taste and is ideal for quenching your thirst. Gose is top fermented to 4.5% ABV and is notable for its salt flavors. The limited release Goseator is a double strength, barrel aged version.

Carl Dinkelacker started his namesake brewery in Stuttgart in 1888 and, in 1900, became the first brewer in Stuttgart to brew a beer using the Pilsner brewing method. In 2007, Wolfgang Dinkelacker, great-grandson of the founder, bought back the independence of Dinkelacker-Schwaben Bräu from the world's largest brewing group, InBev. The flagship beer, **Dinkelacker CD Pils**, proudly bears the initials of the founder. Its floral, pleasant bitterness is provided by Tettnanger, Pearl, and Herkules hops grown in the Schwaben region.

The town of Einbeck is the originator of Bock style beers and also has been a brewing center since the 1300's. According to tradition, Duke Erich handed Martin Luther a mug of Einbecker Beer at the Worms Reichstag in the year 1521 where he declared it "the best drink known to man." **Einbecker Mai Ur Bock** is a traditional springtime beer with a pale orange color, a fluffy off-white head, and a honeyed, toffeeish malt aroma. This delicious 6.5% lager has a malt-forward (Original Extract Content: 16.2%) aroma and almost no hop presence; but with somewhat buttery caramel scents. It's gold, very clear, and shows off a tan, frothy head. The body is rich and full, assertively carbonated, and not overpowering; plus, there's just a touch of alcohol warmth to the slightly sweet finish.

The Staatliches Hofbräuhaus, founded in München in 1589 by the Duke of Bavaria, Wilhelm V, is the source of **Hofbrau Original**. Currently owned by the Bavarian state government, the brewery owns the world famous Hofbräuhaus am Platzl, the Hofbräukeller and one of the largest tents at the Oktoberfest. Munich Helles (Bright, in German) Lager was the Bavarian answer to the clean, golden lagers of Plzen (Bohemia) in the mid-1800's. A bit more malty, they often share the same spicy hop characters of Czech Pils, but it's a bit more subdued and in balance with the malts.

Brauerei Aying has a long-standing reputation for excellence in beer and hospitality. Founded in a picturesque village 25 kilometers southeast of Munich in 1878, the site of the Ayinger Gasthaus Brewery Hotel has been one of Bavaria's most famous restaurants for more than 500 years. In the shadow of the Alps, nestled in the 1200 year-old village of Aying, Privatbrauerei Franz Inselkammer KG / Brauerei Aying produces 12 different styles of beers, more than most of the larger German breweries. Founder Johann Liebhard had no male heirs so he passed the business on to August Zehentmair after he married Liebhard's eldest daughter and heiress Maria in 1904. August and Maria Zehentmair built the brewery inn Aying but then Zehentmair died in 1936 in the age of 56, also without male heirs. The eldest daughter (also named Maria) and her husband, inn and inn owner Franz Inselkammer from Siegersbrunn, succeeded him and the brewery and associated pubs and inns are still in the Inselkammer family. World renowned with many international awards, Aying excels in all the Bavarian styles. **Ayinger Brau Weisse** is inviting and perhaps a bit tart in flavor; this is "brut" beer with a delicious, smooth body from a grist bill of about 60% wheat. When well poured, this is a beautiful draft of beer. Full-bodied, very soft and mild from the beginning, it has a lively, champagne-like sparkle over a typical wheat beer taste. It finishes with a subtle spicy, fruity note that comes from a traditional Bavarian top fermenting weissebier yeast strain which reminds some of cloves or ripe banana.

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!