



On Tap Lancaster Liederkrantz Beer News May 29, 2019

Western PA favorite 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 on Henry C. Frick St. Mt. Pleasant, Pennsylvania, 15666; a location lovingly referred to as "Helltown" due to its history during the time of the Whiskey Rebellion. The production brewery is open a few hours; pints can be had at Export Brewery & Taproom on the Old William Penn Hwy, in Export, PA 15632. Helltown bought Rivertowne in Pittsburgh in Dec 2018 which now allows them to can. The 6.7% **Helltown Buffy Hazy IPA** is highly rated and presents soft flavors with a lingering hop finish.

Brasserie de Chimay is a brewery at the Trappist Scourmont Abbey Chimay, Hainaut, Belgium, one of the eleven breweries worldwide that produce Trappist beer. Aside from their regularly brewed three ales: Chimay Rouge, Chimay Bleue, and Chimay Blanche; (and one paterbier for the monks), they are known for their varieties of cheese. The Trappist Ale designation on its labels indicate the beer is sold only for financial support of the monastery and good causes. The hoppiest Chimay ale, Cinq Cents, was created by famed brewmaster Father Theodore in 1966. Also known as **Chimay Tripel**, its golden hazy color covered by a fine head is especially renowned for its aroma. The corresponding flavor carries the aroma of hops along with fruity notes of muscat and raisins. Water, malted barley, wheat starch, sugar, hop extract and yeast take this wonderful beer to 8% ABV without any effort.

Neshaminy Creek Countyline IPA is this brewery's flagship IPA. Chock full of Warrior, Chinook, Columbus, Simcoe, and Centennial hops, it's got a bready malt backbone which comes in at 6.6% ABV. Dry hopped for nearly two weeks, County Line IPA has a lingering bitterness on the finish, showing resinous pine notes, citrusy lemon, and grapefruit. As if that wasn't enough, the Liederkrantz is pouring the **Ever Grain Doose Juicy DIPA**, a 9.0% ABV, 68 IBU, imperial version of their well-known Joose. This intensely dry hopped DIPA is super easy to drink and loaded with juicy tropical fruit flavor & aromas.

Rogue Brewmaster John Maier has been brewing craft beers for over 30 years; crafting Rogue Ales & Lagers since May 1, 1989. Prior to then, John graduated from the Siebel Institute of Technology in 1986; earned the 1988 Homebrewers Association Homebrewer of the Year award for Old Crustacean Barleywine; and brewed at Alaskan Brewing where he designed their multiple GABF award winning Smoked Porter. Originally founded in Ashland, home to the world-renowned Oregon Shakespeare Festival, Rogue introduced this English-style 5.8% ABV, 60 IBU oatmeal stout as one of its three original beers and it has remained in the product line ever since. The **Rogue's Shakespeare Stout** is ebony in color, with a rich creamy head and a mellow chocolate aftertaste. Ingredients include 2-Row, C120, Chocolate and Rogue Farms Dare™ & Risk™ Malts; Rogue Farms Rebel Hops; Rolled Oats, Roasted Barley, Free Range Coastal Water & Pacman Yeast. This stout has earned the most awards and highest ratings of any Rogue beers.

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 brewer's guild (founded in 1396) published the 'Kölsch Convention', which was inspired by attempts by outside brewers to exploit the popularity of Kölsch which has been brewed in Cologne and outlying areas since before 1300. The convention requires that the beer must be brewed in the Cologne metropolitan area, be pale in color, top-fermented, hop-accented, and filtered, and be a 'vollbier' at 11-14% plato. 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. 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.

Dark beers were being made in Bavaria long before the advent of pale specialties. Over the years, **Hofbrau Dunkel** lost nothing of its traditional popularity. With flavor, yet light mouthfeel, it remains a refreshing beverage, suitable for all occasions. The 5.5% ABV Dunkel is brewed with Munich, light barley, and caramel malts using the decoction method. This technique involves removing part of the mash, boiling it, and returning it to the main mash, which is held at a constant temperature. Many German brewers (among others) claim that this method develops malt character, depth, and a superior head. The Dunkel is a malt floral bouquet with notes of caramel, roasted malty, hoppy with a subtle malty sweet finish. 23 IBUs of Herkules and Perle hops balance out the rich malt flavors.

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.

Paulaner Hefeweizen is the no. 1 Hefe-Weißbier in Germany and one of the world's favorites. "Hefe's" are top-fermented and unfiltered with strong carbonation. Naturally cloudy and a luminous gold in the glass, a nice pour sports a strong head of foam. It is a typical beergarden beer, a culture which brings people together all over the world. The most recognized of all Paulaner beers, it has a light hop flavor and balances subtle bitterness with an unmistakably fruity character; banana and a bit of mango and pineapple. The 5.3% alcohol content allows session enjoyment.

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 Matt Trout at matttrout44@gmail.com. Enjoy and see you at the club!