



**On Tap**  
**Lancaster Liederkrantz Beer News**  
**May 30, 2018**

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 Citra Need IPA** is a hop forward beer that weighs in at a sneaky 8% ABV.

Saint Benjamin Brewing Company is a craft brewery and taproom operating in Kensington, Philadelphia, not too far from the Temple campus. Sated in 2014, the brewery is in the historic carriage house and stables of the defunct Theo Finkenaer Brewery. In 1876, Theodore Finkenaer purchased the location, and by 1890 he was producing 15,000 barrels of lager beer. The name "Saint Benjamin" is a reference to founding father Benjamin Franklin. The idea for this brewery was devised in founder Tim Patton's 190-year-old home and former firehouse in Philadelphia. The founder of the city's fire companies, Franklin was also an avid home brewer. The **How to Forget IPA** is a malty, well balanced example of this ultra-popular style.

The **Gulden Draak** has been the festive beer of the proud Flemish city of Gent for many centuries. Gulden Draak (Golden Dragon) owes its name to the gilded dragon first featured on the prow of the ship with which the Norwegian king Sigrid Magnusson left on a crusade in 1111 and a version of it is found on the top of the Ghent Belfry. The first time this brewery was mentioned on paper was in 1784 under the name of "Brouwerij De Pee". Now under the guidance of the Steenberge family, this world-renowned brewery specializes in high gravity Belgian styles. This dark triple has a complex taste with hints of caramel, roasted malt and coffee topped off with a creamy hazel head that makes it unique. Like the other special beers of the Brewery Van Steenberge, Gulden Draak is a high fermentation beer with a secondary fermentation which uses wine yeast.

Hacker-Pschorr has been brewing beer in the traditional Bavarian manner since 1417. The high-quality beers the brewery produces are all made in accordance with the Bavarian Purity Law and contain only water, malt and hops. **Hacker-Pschorr Munich Gold** is similar to their Helles and owes its popularity to a slightly higher original gravity and the maltier flavor. Brewed with pure spring water, Hacker-Pschorr's centuries-old, exclusive yeast strain ferments the Marthe, Grace and Catamaran barley grown in the Swabian Jura and in the Upper Palatinate Region of Bavaria to a moderate 5.5% ABV. 20 EBU's of Hallertauer Tradition Hallertauer Herkules hops add some tang and balance. The result is a full-bodied yet mild taste which delivers an increasingly bitter note before culminating into an aromatic finish.

Cider fans can check out the quality imported items from Rekorderlig in the cooler. This cider debuted in 1996 with the purest spring water from Vimmerby, Sweden. 11.5 oz cans include **Strawberry-Lime Cider** which perfectly embodies a Swedish summer with the authentic flavor of freshly picked strawberries. We also offer **Rekorderlig Passionfruit Cider** with ripe passionfruit aroma and an intense tropical flavor and the **Rekorderlig Pear** with the aromatics of ripe pears and a crisp, refreshing fruit flavor. All are a moderate 4.5% ABV.

***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!*