



On Tap
Lancaster Liederkrantz Beer News
June 6, 2018

Larry Bell Larry opened a homebrew supply store in 1983 under the name Kalamazoo Brewing Co. By 1985, brewing with a 15-gallon soup pot, he sold his first commercial beer. A brand-new American made 200-barrel brewhouse opened in 2012 and a canning line and twelve 800-barrel fermenters were added in 2014. Co-owner and daughter Laura Bell was promoted to CEO in 2017 making this one of the largest woman managed breweries in the country. The American Homebrew Association's Zymurgy magazine named the **Two Hearted Ale** the best brew in the nation based on a 2017 reader poll and it was also considered the best IPA in the world by RateBeer in 2014. It's named after the Two Hearted River in Michigan's Upper Peninsula, a stream made famous by the Ernest Hemingway short story. Brewed with 100% Centennial hops from the Pacific Northwest, this IPA bursts with hop aromas ranging from pine to grapefruit due to massive hop additions in both the kettle and the fermenter. Perfectly balanced on a solid malt backbone and combined with the signature fruity aromas of Bell's house yeast, this 7% ABV beer is easy going and inviting.

The St. Bernardus Brewery in Watou Belgium started as a cheese factory operated by monks. Shortly after the Second World War, the highly regarded Trappist Monastery St. Sixtus in Westvleteren entered into a brewery collaboration with St. Bernardus in order to brew their top-rated ales under license. In 1992 this brewing license came to an end but the same beers are made with the same recipes, and the same classic yeasts, 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 and is a very approachable 5.5% ABV. The aroma and flavor have a wheaty, apple-like tartness, and herbal-spicy notes with coriander, orangey fruitiness and a slight honey sweetness - all in balance.

Some say that divine inspiration was at work when the medieval brewing monks invented Lenten bock beers. These heavier, more nourishing (and alcoholic !) beers became and remained part of the monks' pre-Easter diet based on the old monastic rule: *Liquida non frangunt ieiunum* (liquid does not break the fast). Thus, the tradition of fall brewing of big lagers, drunk in the late winter and spring, passed into the commercial brewing realm. The **Double Honey Mai Bock**, Stoudt's classic German style Helles bock, includes a generous amount of honey for added flavor notes. Brewed with the finest German 2-row malt and a subtle, yet noticeable touch of noble hops, this deep golden-blonde beer is available only March through May. Rich & full-bodied, this 7 % ABV lager celebrates the coming of lush summers.

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; since just after the 1st World War, it came under the guidance of the Steenberge family. The now world-renowned Brewery Van Steenberge specializes in high gravity Belgian styles. The Gulden Draak is a Strong Dark Belgian Ale; a secondary fermentation that employs wine yeast boosts the ABV to 10.5%. 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.

The Apostelbräu was founded in 1890 by Josef Hirz, a wheelwright in Hauzenberg Bavaria, near the city of Passau and the borders of Austria and the Czech Republic. Now owned by the 5th generation of the Hirz family, in 1989 they became famous for (re-)introducing "spelt" or "dinkel" into commercial brewing. **Apostelbrau Dinkel Granite** is a hearty 7% ABV beer that undergoes primary fermentation in granite vats then maturation in Tennessee Whisky barrels for 4 to 6 months. Special "house yeast" flavors and the unique Hallertauer Saphir/Austrian Opal hop combination harmonize

very well. Its big body consists of Pilsner malt plus Rudi Hirz's own floor malted barley and Spelt, all of which provides the perfect malt sweet balance but with a surprising dry/fruity finish. There are also bottles of this unusual beer from the 2010 vintage in the LLK cooler!

The Stieglbrauerei in Salzburg, Austria got its start next to a small staircase which gave the brewery its name and logo (still in use). By 1650, it was the largest brewery in the city and a visit to its tavern in 1780 was recorded by Mozart. The Stiegl Brewery manages its own organic farm where it grows ancient grains such as spelt, black oats and Emmer. **Stiegl Goldbräu**, a traditional Salzburg beer specialty since 1912, has a characteristic golden-yellow color; "Salzburg's liquid gold." Fresh locally produced malts are brewed into a full-bodied beer with a gentle bitterness and a refreshing and agreeable 5% ABV. **Stiegl Radler** is one of Austria's most popular beverages. Austria's favorite Goldbräu is blended with real grapefruit juice soda in a 40%/60% ratio which results in a sparkling, invigorating taste. Its delicate hints of citrus and fresh aroma are the reason why this naturally cloudy Radler is the choice summer refresher. At a minimal alcohol content of around 2%, it's also a lower calorie option.

The town of Einbeck is the originator of Bock style beers and also has been a brewing center since the 1300's. The **Einbecker Ainpöckish Heller** has been noted since 1378. This famous lager is a Maibock / Helles Bock style clocking in at 6.70% ABV. In the 13th to the 15th century this "Ainpöckisch bock beer" style was very popular and was distributed throughout the Hanseatic League, the merchant organization founded by north German towns and merchant communities. According to the brewers, Duke Erich handed Martin Luther a mug of Einbecker Beer at the Worms Reichstag in the year 1521 and he declared it "the best drink known to man." The council of the town of Wittenberg celebrated his love to Katharina von Bora and to Ainpöckisch Beer by presenting him a barrel of the Einbecker as a wedding gift. The Ainpöckish is a completely natural, unfiltered Bock beer specialty, brewed according to the traditional recipes and with generous additions of hops. **Einbecker Brauherren Pils** is a perfect composition of the best hops and selected fine malts which brings the classic bitter character of brewery mate Einbecker Premium Pils to mature perfection. With a bigger malt bill than its little brother (11.4% vs 11.2% O/G), the Brauherren is slightly stronger at 4.9% vs 4.8% ABV. This classic from the "Brewing Lords" of Einbeck is a delightful, traditional pils.

Saint Vitus was a Christian saint of legend from Sicily who was martyred by co-ruling Roman Emperors Diocletian and Maximian in 303. Saint Vitus' Day is celebrated on 15 June, or 28 June in the Gregorian calendar. In the late Middle Ages, people in central Europe celebrated the feast of Vitus by dancing before his statue; this activity eventually passed its name on to the neurological disorder Sydenham's chorea. Vitus might also be considered the patron saint of dancers and of entertainers. Brewed according to centuries-old traditions on the Weihenstephan hill, the Bavarian weizenback beer **Weihenstephan Vitus** was acclaimed in 2011 as the World's Best Beer; rated first in three style categories, "World's Best Wheat Beer," "World's Best Strong Wheat Beer" and "Europe's Best Strong Wheat Beer." Generating a respectable 7.7% ABV, the complex grain bill of 16.5% OG is well balanced by only 17 IBUs of hop bittering. Praised for its medium body, creamy texture and long finish, fans love the banana, clove and wheat aromas which combine with floral and citrus flavors. Celebrate !

The Hacker and Pschorr breweries have been part of the heart of Munich 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. Today the site of the original Hacker brewery is home to the Altes Hackerhaus restaurant and is still a popular meeting place for all friends of Hacker-Pschorr. **Hacker-Pschorr Dark Weiss** is a Dunkleweizen; a southern Germany wheat beer brewed darker with deliciously complex malts and a low balancing bitterness. Most are deep tan and cloudy with yeast (hefe) and the usual clove and fruity (banana) characters will be present, some even tasting like banana bread. Dunkleweizen is a difficult style and this version is excellent. Brewed according to old Munich tradition with pure spring water, Hacker-Pschorr's centuries-old, exclusive yeast strain, Hallertau hops, 60 % light-coloured malted wheat and 40 % dark and light-coloured malt from two-row Bavarian summer barley, it's rich in flavor, yet lively in body. A moderate 5.3% ABV with a malty 12.4% OG pairs well with the light 13 IBU hopping. **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.

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!