



On Tap Lancaster Liederkrantz Beer News June 19, 2019

The 15th of June celebrates the legacy of St. Vitus; also known as Sankt Veit in German speaking lands. A legendary early Christian from Sicily who was martyred by co-ruling Roman Emperors Diocletian and Maximian in 303, he has been adopted by brewers worldwide as their patron saint.

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 known as Sydenham's Chorea. Various sayings arose about this day that comes in the heart of planting and farming season:

Regnet's an Veit, Gerste nicht leid't. (Rain on St. Veit, barley is not sorry.)

O heiliger Veit, regne nicht, - daß es uns nicht an Gerst' gebracht. (Oh Holy Veit, do not rain; that we will our barley gain.)

Ist zu St. Vitus der Himmel klar, gibt es ein fruchtbares Jahr. (If the sky to St. Vitus is clear, it gives us a fruitful year.)

Hat St. Veit starken Regen, bringt er unermeßlichen Segen. (If St. Veit has heavy rain, great blessings all will sustain)

Although these "sprichtwÖrten" don't always agree with each other, we can agree that the Lancaster Liederkrantz has some of the best drafts around!

The 1549 passage by Holy Roman Emperor King Charles V through the streets of Brussels was greeted by a raucous crowd which became known as an "Ommegang," a celebration still taking place today. Belgian breweries Duvel Moortgat, Affligem, and Scaldis joined with importers/entrepreneurs Don Feinberg and Wendy Littlefield and built an authentic Belgian-style farmstead brewery on an old 140-acre hop farm in Cooperstown, NY. Opened in 1997, Brewery Ommegang has gained a reputation for making some of the finest domestic beers in Belgian styles. The **Ommegang Rare Vos** is an amber ale brewed with two row, aroma, and Cara 20 malts and hopped to a noticeable 21 IBUs with Styrian Golding hops. Lightly flavored with orange peel, grains of paradise, and coriander, this refreshing 6.5% ABV ale appears coppery under a generous fluffy head. It takes its name from a popular country sporting pub outside Brussels.

Brewhouse Grill owners Norm Fromm and Larry Dolan opened Ever Grain Brewing Company in 2016 in the former Sun Motors facility off Carlisle Pike in Camp Hill. Since then, they have developed a fine reputation in the central PA beer scene. Brewer Bruce Tanner was recently joined by Austrian Manuela Rustler, a Doeman's brewing school graduate who had stints at Hofstetten and Paulaner as well as Boxing Cat Brewery in Shanghai. It is anticipated that she will focus more on sour beers as well as provide input to the classical lagers which Ever Grain does particularly well. The highly rated **Ever Grain Joose Juicy IPA** is their flagship IPA and the basis for imperial and triple versions. Fresh and aromatic, this 6.2% ale showcases the best qualities of the style; aromatic hoppiness that balances well with sturdy malt flavors.

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 exploit the popularity of Kölsch which has been brewed in Cologne and outlying areas since before 1300. 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.

Kellerbier, and Zwickel are related rustic styles that were once extremely common. A now, rare, and unique German beer style, Kellerbiers are unfiltered and unpasteurized lagers that date back to at least the Middle Ages. The beer is matured in deep vaults while being unbunged (Ungespundet), meaning the beer is slightly exposed. The final product is a smooth, naturally cloudy lager that's rich in vitamins from the yeast. The **Weihenstephaner 1516 Kellerbier** was brewed for the first time in honor of the 500-year Bavarian Purity Law promulgated in 1519 by Duke Wilhelm IV of Bavaria, the decree allows for only hops, barley, and water; as yeast was not yet identified. The Kellerbier is a bright amber-colored beer specialty with a fruity-fresh hop flower aromas, a full bodied body and a pleasant caramel note. Combining dark Munich and pale Pilsner malt with 21 IBUs of traditional Hallertau hop varieties, such as the rare Hallertauer Record; this traditional lager ripens long and cold in the historic vaulted cellars at the Weihenstephaner Berg. The result is a perfectly balanced 5.6% ABV beer; refreshing, yet with a smooth mouthfeel with a finely nuanced level of carbonation. Enjoy with grilled meats and fish, roasts, cheeses and other hearty meals. The

Liederkrantz is also offering 4 other of Weihenstephan's excellent beers; the Original Lager, Pils, Hefeweizen, and the unique Dunkelweizen.

Einbecker Brauherren Pils is a perfect composition of the best hops and selected fine malts bringing the classic bitter character of 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. Crisp and refreshing, it's the perfect accompaniment to lunch or dinner.

And remember, the current tap list is ALWAYS available at <http://llkbn.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!