



On Tap
Lancaster Liederkrantz Beer News
June 27, 2018

Drouin is a family distillery near Pont l'Évêque in Normandy known for producing traditional high-quality Calvados. However, their popular **Cider Poiré** is a traditional French beverage made by fermenting Pear Juice. Several varieties such as Plant de Blanc, Muscadet, Avenelle and Poire de Grise are quickly crushed after picking and fermented naturally for 5 to 8 weeks. The mouthfeel is refreshing; fruity and semi-sweet. Lots of pear fruit balances against moderate tartness, acidity, and tannins. Low in alcohol (5% ABV) and high in flavor! Along with the **Poire Pear Cider**, the Liederkrantz is offering the **Rekorderlig Strawberry-Lime Cider**. Another, light, summer quaff, it is an apple/pear-based cider with additional fruit juices. Crisp in accent and full of flavor, this slightly sweet drink is a pleasant 4.5% ABV. Made with the purest spring water from Vimmerby, Sweden since 1998. Cans of this, and other Rekorderlig ciders, are available in the cooler.

Beers designated as "Tripels" use up to three times the amount of malt than a standard Trappist ale. Despite the higher alcohol and complex flavors, Tripels are relatively simple beers yet offer complexity and depth. The Stoudt's **Tripel Aged in Chardonnay Barrels** is a strong, full-bodied Belgian Abbey-style ale with a distinctly winey flavor. The authentic Belgian yeast strain used in fermentation contributes to a rich array of spicy, phenolic, and fruit-like flavors, as well as a noticeable alcoholic warmth; 9% ABV and 37 IBUs.

Iconic and eclectic Dogfish Head Brewery in Delaware is known for its innovative and unusual lineup. In 2010, Brewery Sam Caligioni designed an imperial stout honoring the 40th anniversary of the release of "Bitches Brew", Miles Davis' 1970 landmark fusion recording. The Bitch's Brew is extremely dark and brewed with three parts imperial stout and one-part Tej; an African mead wine (or honey wine) which is made with gesho root for bittering.

Since 1678, there have been numerous owners of the tavern brewery Rauchbierbrauerei Schlenkerla. It actually gained its name after 1877, when Andreas Graser became the new owner. A little bit handicapped, he moved his arms in a funny way when he walked. In the Franconian dialect this is called "schlenkern" and people soon started to call the place Schlenkerla. Today the 6th generation of the Graser/Trum family is tapping the smokebeer. Run through the regular malt handling equipment and brewed in the same copper kettles and bottom fermented by the same yeast as the historic Schlenkerla Rauchbier, **Schlenkerla Helles** has a subtle smokiness without using smoked malt, making it a unique representative of the classic "Bavarian Helles" lager beer style. It's brewed with fine Bavarian aroma hops from the area around Nürnberg and lagered in century old caves underneath the historic brewery. It's a well balanced 4.3% ABV with 30 IBUs.

The Beer Guys at the Liederkrantz have assembled an unbelievable selection of Bavarian wheat beers at this time. These drafts are unusual anywhere, let alone all at once. **Check them out soon!**

The Munich based style of wheat beer (weissbier) is made with half wheat and fermented with a yeast that produces unique flavors of banana and cloves, often with a dry and tart edge. There is little hop bitterness, and a moderate level of alcohol. The "Hefe" prefix means "with yeast", hence the beers unfiltered and cloudy appearance. Poured into a traditional Weizen glass, the Hefeweizen is a truly appetizing looking beer. The highly rated **Hacker-Pschorr Weisse** delivers refreshing fruity and citrus notes accompanied by a fine sparkle of acidity. The light sweetness of bananas and honey melt on the tongue and mingle with subtle and slightly more bitter notes of nutmeg. Brewed with wheat and barley malts to 5.5% ABV, Hallertauer Herkules and Hallertauer Taurus provide a light 13 UBU hopped balance. Also on tap, the **Aecht Schlenkerla Rauchweizen** is a wheat ale with mild smoky flavor. As typical of the regional Bavarian wheat beers, it is brewed with a mixture of both classic Schlenkerla barley smoked malt and unsmoked wheat malt. Served unfiltered with its natural haziness, this 5.20% ABV beer is robust and enjoyable.

Some patrons at the Liederkrantz bar were curious about the origin of the name of Weihenstephan's classic weizenbock, **Vitus**. Saint Vitus was a legendary early Christian 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 known as Sydenham's chorea. Vitus might also be considered the patron saint of dancers and of entertainers! Generating a respectable 7.7% ABV, the complex 16.5% OG grain bill is well balanced by only 17 IBUs of hop bittering. Typical Bavarian wheat beer flavors of banana and clove ride on this medium body, creamy textured and long finishing beer.

Weissbierbrauerei G. Schneider & Sohn was founded in 1872 by Georg Schneider I and his son Georg Schneider II, after they acquired the Weisses Brauhau, the oldest wheat beer brewery in Munich. To this day, the owners are descendants of Georg Schneider I. The Liederkrantz has two classics from the Munich wheat beer masters. Schneider Hof-Brooklyn, "Meine Hopfenweiss", is the brewing result of the long friendship of Brooklyn brewmaster Garrett Oliver and Schneider brewmaster Hans-Peter Drexler. Started in 1988 by Steve Hindy and Tom Potter, Brooklyn has developed a solid reputation for its extensive beer portfolio. Garrett, brewmaster since 1994, had always admired the delicate balance of flavors in Schneider Weisse, while Hans-Peter had long enjoyed the effusive hop character of Brooklyn East India Pale Ale. While similar in recipe, local hops were used in either batch; the Schneider version is dry-hopped with Hallertauer Saphir. Crisp and refreshing, this outstanding Weiss clocks in at a very discrete 8.2% ABV.

Schneider Eisbock Aventinus, the Wheat Doppelbock, is one of the most intense and complex wheat beers in the world. Hans Peter Drexler, brewmaster of the Schneider brewery, designed a controlled method of turning the Aventinus into an Eisbock by separating out some water through a freezing process. The result is an "unfathomably sensuous" 12% ABV mahogany coloured masterpiece of Bavarian brewing. Wheat from the upper Altmühltal, lower Bavaria, and Upper Palatinate regions is combined with malting barley grown in the Kelheim and Riedenburg areas into a massive 25.5% original gravity wort. Hallertau Herkules hops are used to give it light (15IBUs) bittering and aromatic properties. This is a full-bodied and malty beer with notes of raisins, plums and marzipan. Soft and elegant, yet authoritative, it's the perfect beer for comfortable reflection.

And, finally, a review of the histories of our three house beers. These non-rotating taps enjoy a strong following due to their high quality and taste.

Miller Brewing Company was founded in 1855 by Frederick Miller after his emigration from Hohenzollern, Germany. He purchased the small Plank Road Brewery in Milwaukee where Miller has maintained a presence to this day. The Miller family had an ownership interest until 1966 and it is now part of the Molson Coors conglomerate. Rheingold chemist Joseph Owades is acknowledged with formulating the first light beer, Gablinger's Diet Beer, in 1967 and that recipe morphed into Meister Brau Lite, which label was sold to Miller in 1972. As a result, Miller is credited with rolling out the first national brand of light beer, **Miller Lite**, in 1975. The recipe uses a unique blend of choice Saaz and Pacific Northwest hops extract and a significant amount of caramel malt (as well as corn syrup) and is fermented with same strain of brewer's yeast that Frederick Miller brought with him from Germany. Famous for the "Tastes Great – Less Filling" TV commercials, this award-winning beer weighs in at 96 calories per 12 OZ with 4.2% ABV.

German brewer David Gottlieb Jüngling immigrated to the United States in 1828 from Aldingen, a suburb of Stuttgart, in Württemberg. He anglicized his surname from Jüngling to Yuengling and began the "Eagle Brewery" on Center Street in Pottsville in 1829. In 1987, the brewery reintroduced a lager they had not made in decades to take advantage of a spike in popularity of heavier-style beers. Since this time, **Yuengling Lager** has become the brewery's flagship brand, accounting for 80% of production and much of its rapid growth. Famous for its rich amber color and medium-bodied flavor with roasted caramel malt for a subtle sweetness and a combination of Cluster and Cascade hops, it delivers a well-balanced taste at a reasonable 4.4% ABV.

Yuengling **Lord Chesterfield Ale** has been brewed since 1829 and enjoys all the rich heritage of this world-famous Pennsylvania brewery. Crafted in a unique two-stage European brewing style for enhanced bitterness, it utilizes both conventional kettle-hopping and dry-hopping after fermentation resulting in a dry finish. Brewed with select hops, its distinct robust flavor is derived from a delicate combination of sweet maltiness and lingering herbal bitterness. At a session worthy 5.5%, this fine ale provides significant flavor for less than premium cost. David G. Yuengling named his British-style beer for the seemingly sober, unsmiling Philip Stanhope, the Fourth Earl of Chesterfield. Oddly enough, the other original recipe that dates back to the founding of the company is the well-known Porter, another English beer style.

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!