



On Tap Lancaster Liederkrantz Beer News July 11, 2018

“Most” is one of several German words for cider; Apfelwein and Viez are others. **Fuchshof Most** is the product of a 3rd generation agricultural family business, located near Dingelsdorf, on the Konstanz side of the Bodensee. Although outside the normal cider growing regions of the Saarland, Frankfurt, and Hamburg, this scenic area is renowned for its fruit orchards, especially apples and pears. The Fuchshofs converted their farm to fruit growing in 1978 and planted orchards in 1984. Today, they also grow organic produce designed to both protect the local environment and be the best tasting possible. Fuchshof Most is fermented with Jonagold and Braeburn apples as well as Austrian Speckbirne and Schweizer (Swiss) Wasserbirne pears. The apples and pears are crushed and wrapped in canvas, then a board is placed on top of this layer. After 10 layers are created in this fashion, the stack is pressed, and the juice undergoes a natural fermentation. Fuchshof is complex with a nice undercurrent of funkiness. There is a good bit of pear in the aroma and flavor. Tart and slightly aggressive, this style is also termed “rough”. It appears pale and straw colored in the glass and alcohol is 5.5% ABV

A rather old, 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, meaning the beer is slightly exposed. The final product is a smooth, naturally cloudy lager that's rich in vitamins from the yeast. Hop bitterness can be high but it is offset but less carbonation. Zwickel Bier is similar to a Keller, but maybe less rustic. The small country brewery in Grevenstein, which is in the Hochsauerland district, in North Rhine-Westphalia Germany, began brewing beer conforming to the German Purity Law in 1824. Purchased by Clemens Veltins in 1852; the brewery has been operated by his female descendants since 1964. The water from the local mountains springs is unusually soft which works well with lager brewing. The easy drinking **Veltins Grevensteiner** is definitively malt-balanced, with a medium dry finish and a light hop flavor that lingers to the end. The complex flavor starts as caramel malt with a slight undertone of honey and roasted almonds and adds fresh fruity flavors in the finish that bring tastes of green apple to mind. Moderate original gravity of 12,5°P yields a friendly alcohol content of 5.2%.

Ballast Point started out in 1996 as a small group of San Diego home brewers who simply wanted to make a better beer. In 2005, their Sculpin became a nationwide sensation. In 2017, they opened a production facility in Daleville, VA. **Ballast Point Red Velvet** oatmeal stout is an unusual beer. Like the cake that inspired it, the deep red color comes from beets, which add a rich, earthy character that complements the chocolate flavor and aroma. The foamy head of the nitro pour acts as the “icing”, adding a creamy smoothness to the mouthfeel. But this liquid dessert still finishes like a beer – not sweet, but just as satisfying. 5.5% ABV and 35 IBUs put this ale in the moderate range.

Hacker-Pschorr Weiss Dunkle is a Dunkleweizen; a southern Germany wheat beer brewed darker with deliciously complex malts and a low balancing bitterness. Most of this style of ale are “dark” brown and slightly murky from the residual yeast (hefe). The usual clove and fruity (banana) characters will be present, some of these beers may even taste a bit like banana bread. The Hacker and Pschorr breweries have been part of the heart of Munich since 1417. 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. Dunkleweizen can be a difficult style to appreciate but this version is relaxed and inviting. Highly rated and widely available, this full-bodied beer only clocks in at 5.3% ABV.

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 brewed to a respectable 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. 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.

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!