



On Tap Lancaster Liederkrantz Beer News July 17, 2019

India Pale Ale (IPA) fans can enjoy exemplars of both coastal versions at the Lancaster Liederkrantz bar at this time. By definition, an India pale ale is hoppier and higher in alcohol than its older brother, pale ale; both of which originated in the Pacific Northwest and featured local hop varieties, Cascade in particular. The **Stone IPA** is one of the oldest and most recognized versions of this iconic US style. One of the most well-respected and best-selling IPAs in the country, this clear and golden ale offers tropical, citrusy, piney hop flavors and aromas, deftly underwritten by subtle malts. Magnum, Chinook, Centennial, Azacca, Calypso, Motueka, Ella & Vic Secret™ hops deliver the refreshment in this middling strength, 6.9% ABV, IPA.

On the other side, New England IPAs are unfiltered with appearances ranging from slightly hazy or cloudy to opaque or even muddy, an IPA sometimes referred to as “Milk Shake”. These cloudy ales have become very popular in recent years with the overall goal a hazy, juicy IPA, which is packed with fruity and floral flavors. **St. Boniface Theory and Reality** represents this advancing style. Brewed with Galaxy hops to a luscious 73 IBUs, this approachable strength 6.7% ABV IPA displays the bouncy taste advantages of drinking freshly made beer.

The Lancaster Liederkrantz is running a summer special: \$3 for tap #3, which will rotate locally brewed PA craft and German-style beers. At this time, LLK is featuring **Victory Helles Lager**, brewed nearby in either Parkesburg or Downingtown. This perfectly balanced and eminently drinkable helles-style lager has been expertly crafted with all-German noble hops, malts and yeast. Originally known as Brandywine Valley Lager when debut in 1996, this beer paid homage to Victory’s pristine water source, one of the four crucial ingredients in beer. That brand morphed into Victory Lager and is now rebranded as Victory Helles Lager; preserving a traditional German style with the critical water source. Straw-blond colored with lingering notes of Victory’s trademark whole flower hops, this beer harkens back to a time when most American brewing was German inspired. Victory Helles Lager has an ABV of 4.8%, with Pilsner malts and restrained Tettnang Mittelfrueh hopping providing a deft balance in this fine lager.

Schwarzbiers (black beers) are lagers that derive their deep brown color and complex flavors from dark specialty malts added to regular Munich and Pilsner malts. Liederkrantz bar favorite **Kostritzer Schwarzbier** pours a deep mahogany color with a lasting, cream-colored head. Recognized by Goethe and Bismark, this iconic brew was one of the few beers in East Germany that were manufactured for export during the Cold War. Dry on the palate, its generous aromas are balanced by the gently sparkling carbonation with delicate bitter tones and malty sweetness cruising through a slow finish. At 4.8% and 22 IBUs, it’s well balanced and fun to drink.

Slightly fruity and always refreshing, even the darker styles of German wheat beers are good for summer drinking. **Weihenstephan Hefeweissbier Dunkel** looks impressive in the glass with a creamy white head over a dark brown body. A fruity-fresh sweetness and hints of mature bananas harmonizes with delicious flavors of roasted malt, with a light caramel taste. An easy drinking 5.3 % ABV and light hopping at 14 IBUs keeps this a refreshing beer during any season.

Austria also has an ancient brewing tradition. Bräuhaus an der Gstätten’ in Salzburg was first mentioned in a written record on 16 June 1492. Located next to a small staircase, which gave the brewery its name and logo, by 1650, it was the largest brewery in the city. Josef Schreiner took over the brewery in the 19th century and expanded out of the narrow old city streets to the spacious suburban Maxglan district around 1863. Yet 12 years later, fire destroys the new facility. Rebuilding immediately, Josef Schreiner does not recover and sadly passes away in 1880. Dr. Heinrich Dieter Kiener (III) has managed the enterprise’s fortunes since the end of 1990, the latest generation of owners for 120 years. The **Stiegl Pilsner** is an elegant beer for those who love light, hoppy bitterness and a refined dry taste. Finest Saphir hops provide the typical lemony aroma and gently kiln-dried malt gives the beer its light color.

The Liederkrantz is also proud to serve the **Stiegl Radler**, 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.

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!