



On Tap Lancaster Liederkrantz Beer News July 25, 2018

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. **Miller High Life** was launched as Miller Brewing Company's flagship beer on New Year's Eve 1903. At that time, bottled beer was a rarity. Most turn-of-the-century drinkers could only purchase beer in taverns where it was consumed on-site, or toted home in wood or metal pails. Within three years, the new beer earned the nickname "The Champagne of Bottle Beer," due to the elongated bottle neck and its evident carbonation. True to its original recipe, it's brewed with a proprietary blend of malted barley, Galena hops from the Pacific Northwest, and Miller yeast. Its crisp, easy-drinking flavor (4.6% ABV and 7 IBUs of bitterness) set the standard for the American adjunct lager style. Acquired by Philip Morris in 1969, Miller became SAB Miller then was acquired by Anheuser-Busch in 2016, which almost immediately sold it to Molson Coors.

Per the brewers, "**St. Boniface Mr. Balloon Hands New England IPA** started life with malted oats, sour malt, lactose sugar, and enough Citra and Wakatu whirlpool hops to make a hop farmer blush. After two criminally large dry hop additions of Mosaic and Pacifica and 84 pounds of peach puree, we arrive at this sour New England-style IPA, pouring a soupy straw yellow. Aromas of citrus, pine, lemon rind, and peaches are followed by pucker-inducing flavors of more peaches and overripe plums backed by slight sweetness. Clocking in at a stealthy 7.0% Abv, Mr. Balloon Hands may just make you float away." This is a very fresh and tasty version of this popular style.

A village called Hoegaarden, near Tienen in Flanders, is the modern birthplace of Belgian white beer. Records of brewing in the village date back to 1445, when the local monks were enthusiastic brewers and Hoegaarden became known for its witbieren. In the nineteenth century, the village had thirteen breweries and 9 distilleries; however, in 1957, the last local witbier brewery closed its doors. Pierre Celis, a milkman who had grown up next to the brewery and sometimes helped with brewing, decided some ten years later to try to revive the style. Starting a new brewery, called de Kluis, in his hay loft, Celis used the traditional ingredients of water, yeast, wheat, hops, coriander, and dried Curaçao orange peel known as Laraha. After a fire forced a sellout in 1985, he moved to Austin, Texas, where he set up the Celis Brewery and continued making witbier in what he described as the original Hoegaarden recipe. Wit is a Belgian Style ale that's very pale and cloudy in appearance due to it being unfiltered and .having a high level of wheat, and sometimes oats, used in the mash. It has a soft taste, light and slightly sweet and sour and with subtle citrus notes. An accommodating 4.9% ABV and 15 IBUs make the **Hoegaarden Wit** a pleasing summer drink.

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 Sigrud 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 under the name of "Brouwerij De Pee". Now under the guidance of the Steenberge family, this world-renowned brewery specializes in high gravity Belgian styles. The Belgian Quad pours a deep red, brown with garnet hues. Full bodied with a rich malty palate, quads can be sweet with low levels of bitterness yet have a well perceived alcohol. This dark quad has a complex taste with hints of caramel, roasted malt and coffee topped off with a creamy hazel head. Like the other special beers of the Brewery Van Steenberge, Gulden Draak is a high fermentation beer with a secondary fermentation which uses wine yeast.

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. **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.

The **Hacker-Pschorr Hubertus Bock** is a 6.8% ABV Maibock named after the forest animal loving St. Hubertus. Brewed with pure spring water, Hacker-Pschorr's centuries-old, exclusive yeast strain, Hallertau hops, and light-coloured malt from two-row Bavarian summer barley; this beer provides solid malt flavors and body and is topped with a generous foamy head.

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!