



## On Tap Lancaster Liederkrantz Beer News August 8, 2018

The outstanding beers on tap now are tailor made for a small glass or flights. Give them a try!

The Lancaster Liederkrantz is offering two ciders at this time. The **Rekorderlig Strawberry-Lime** 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 summer quaff. Made with the purest spring water from Vimmerby, Sweden since 1998. The **Fuchshof Most** is the product of a 3rd generation agricultural family business, located near Dingelsdorf on the Bodensee. This rustic 5% ABV cider, or "Most", is fermented with Jonagold and Braeburn apples as well as Austrian Speckbirne and Schweizer Wasserbirne pears. The Fuchshof is complex with a nice undercurrent of funkiness and a good bit of pear in the aroma and flavor.

There are also two IPAs available. Highly rated Helltown Brewing was started in 2011 by Shawn Gentry and several homebrewing friends. They brew on a 15-barrel in Mt. Pleasant PA, which has the ZIP Code of 15666 and has been known as "Helltown" due to its history during the time of the Whiskey Rebellion. The **Helltown Double IPA #12** "Misfits & Misanthropes", despite the 8.6% ABV heft, is a deceptively drinkable dry west coast style with some slightly dank hopping which is offset by some pine and citrus notes. **Collusion Spacegrass** is an American IPA style beer brewed in York, PA and is described as an "extraterrestrial" IPA (7.2% ABV 66 IBU). It's brewed with wheat & oats, hopped in the kettle with Citra & Mosaic, then dry hopped with "the freshest Galaxy in the Multiverse!".

**Chimay Tripel "Cinq Cents"** is one of the most popular Belgian tripels in the world. This top fermented Trappist beer is brewed at the Cistercian Abbaye de Scourmont in a very scenic area of southern Belgium right on the French border. Brewmaster Father Theodore concocted the recipe in 1966 and it remains the hoppiest of the famed Chimay products. Attractive in the glass - golden and slightly hazy with a fine head on top - subtle aromas of hops and yeast give way to complex flavors; variously described as muscat, raisins, dried grapes, and apple compote! Balanced and light tasting, its 8% ABV is well hidden. A classic of the style!

St. Georgen Bräu is a brewery in Buttenheim, in the Franconian section of Bavaria. Founded in 1624, it is one of several in this modest town. From 1814 to 2009, the St. Georgen-Bräu was owned by the Modschiedler family, before it was taken over by master brewer Norbert Kramer who started working there in 2000. The attached pub still pours from wooden casks stored in the brewery caves. **St. Georgenbrau Keller Bier** is a smooth sipping, traditionally styled keller at a lighter 4.9% ABV but with lots of flavor.

The town of Einbeck, the originator of Bock style beers, has been a brewing center since the 1300's. **Einbecker Mai Ur Bock** is a traditional springtime beer with a pale orange color, a fluffy off-white head, and a honeyed, toffeeish aroma. This delicious 6.5% lager is malt-forward with slightly buttery caramel flavors and almost no hop presence. The body is rich and full and assertively carbonated; plus, there's just a touch of alcohol warmth to the slightly sweet finish.

**GF Mai Bock** is produced by Bauernhof Brewery in southern York County. This bock, weighing in at 7.8%, is one of the strongest beers ever produced by brewer Martin Virga. Overly exuberant yeasts converted the abundant malts somewhat more than Martin intended. The result is a bit narrower in flavor but well balanced and very enjoyable.

**Stiegl Goldbräu** has been a traditional Salzburg beer specialty since 1912. Fresh locally produced malts are brewed into a full-bodied beer with a gentle bitterness and a refreshing and agreeable 5% ABV. This is a very typical Munich helles; pleasantly robust and well-balanced pale malt and light earthy hop flavors - overall, very smooth, crisp, clean, and refreshing to drink.

Seven generations and almost 200 years later, the Bitburger Brewery is still in family hands and still in this small city near the Our river bordering Luxembourg. This small business has become one of the biggest

breweries in Germany, and the number one player in the draft beer market. They began a portfolio expansion in 1991 with the acquisition of the Köstritzer Schwarzbierbrauerei. Back in 1883, they became the first brewery to make a pilsner outside of the Bohemian region. The gently conditioned **Bitburger Pils** balances the unmistakable bitterness of the hops with an agreeable, mellow maltiness. Discerning customers always ask, "Bitte, ein Bit".

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, topped with a generous foamy head.

Also on tap, the **Aecht Schlenklera 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.

This week's impressive Beer Board is rounded out by two rare beers from the Bavarian Wheat Beer Meisters at Schneider. Brewmaster Hans Peter Drexler is at once a traditionalist and an innovator, employing hop varieties from around the world in traditional styles. The **Schneider Mein Nelson Sauvín** was first brewed first in 2011 to celebrate the 25th anniversary of the Alliantie van BierTapperijen (Alliance of Beer Tasteries) in Holland; cafes and taverns dedicated to bringing the best of Dutch brewing to the public. The Sauvín is a wheat bock open fermented to 7.3% with an exotic hop-flowery nose balanced by malty spiciness, lightly sour hop-fruitiness and a fine bitter finish. Hopped with Nelson Sauvín, a very popular New Zealand strain; the resulting floral and fruit aromas and flavors complement the weisse bier base. Drexler is also responsible for the production formulation of the amazing **Schneider Eisbock Aventinus**, one of the most intense and complex wheat beers in the world. This "unfathomably sensuous" 12% ABV mahogany coloured masterpiece of Bavarian brewing starts with a massive 25.5% original gravity wheat and barley wort. Hallertau Herkules hops are used to give it light (15 IBUs) 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.

***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](mailto:jimweber.lancaster@gmail.com) or Greg Buckwalter at [gregbuckwalter@hotmail.com](mailto:gregbuckwalter@hotmail.com). Enjoy and see you at the club!*