



## On Tap Lancaster Liederkranz Beer News August 14, 2019

Father Louis Hennepin was a Belgian priest and Franciscan Recollet missionary to the New World. He arrived in New France (Quebec area) in 1675 with René Robert Cavelier, Sieur de la Salle; ministering to voyageurs, colonists, and American Indian communities. In 1678, he joined La Salle exploring the Great Lakes and by boat through waterways into Minnesota, Missouri, and Illinois. Hennepin is credited with popularizing Niagara Falls and Saint Anthony Falls on the Mississippi in what is now Minneapolis. Numerous place names in this region commemorate his visits and his travels are depicted on the label of **Ommegang Hennepin Farmhouse Saison**. Seasonal (saison) brews were endemic to very local breweries in the French Belgian border regions and were generally brewed through the winter with ingredients at hand. Finally served in late summer to nourish and refresh harvest laborers, they could be consumed well into fall and winter. The Hennepin is brewed with Pilsner malt, flaked corn, and dextrose to a barely detectable 7.7% ABV with Ommegang house yeast; ginger, grains of paradise, orange peel, and coriander add crispness and extra flavors. Classic Styrian Goldings and Spalter Select hops provide depth of aromas and backbone. Charmingly complex yet eminently drinkable, artfully spiced and gracefully balanced, Hennepin is a delicious brew for all seasons.

The beer traditionalists at Troegs wanted to recognize the time-honored method of hand-harvesting hops at the peak of their maturity. **Troegs Hop Knife IPA** celebrates the aromatic aspect of fresh whole cone hops by lightening up the malt bill with Crystal, Pilsner, Vienna malts and at the end of fermentation, flowing the beer through their HopCyclone releasing a bounty of preserved citrus rind, crushed jungle and tropical aromas. The ale is then heavily dry-hopped with Centennial, Citra, and Columbus. The result is a specially balanced IPA at 6.2% ABV that, even at 87 IBUs, is still less bitter, with lots of fresh flavor and aroma.

Several beers currently appearing are Liederkranz favorites from the past, back on tap due to popular demand.

Brewing tradition in Donaueschingen reaches back to 1283 when King Rudolf I von Habsburg granted lands and brewing rights to Count Heinrich I von Fürstenberg. The "modern" history of the Fürstenberg Brewery began in 1739 and production really picked up in 1884 when master brewer Josef Munz took over and became one of the first brewers in Germany to successfully brew a pilsner beer in 1895. The **Fürstenberg Black Forest Pils** is based on Munz's original recipe and this accommodating (4.8% ABV, 31 IBU) pils has become a Liederkranz favorite. Using a special combination of the finest malts and Hallertau & Tettnang hops achieves a crisp and refreshing character with a unique note of bitterness. Luminously gold in the glass, it's as appetizing a beer as you'll ever see.

In 1824, a small country brewery in Grevenstein, Germany, began brewing beer according to the Reinheitsgebot German Purity Law. Over 180 years later it has evolved into one of the most modern private breweries in Europe: C. & A. VELTINS. Clemens Veltins came into its ownership in 1852 and the brewery has been operated by his female descendants since 1964. The easy drinking **Veltins Grevensteiner Original** starts with water from the local mountains springs which is unusually soft and optimal for lager brewing. It's well malted with a medium dry finish and a light hop flavor that lingers to the end. Its complex flavor starts out as caramel with a slight undertone of honey, roasted almonds, and fresh fruity flavors that bring tastes of green apple to mind. Moderate original gravity of 12,5°P yields a friendly alcohol content of 5.2%.

Brauerei Aying has a long-standing reputation for excellence in beer and hospitality. World renowned with many international awards, Aying excels in all the Bavarian styles. **Aying Brauweisse** is inviting and perhaps a bit tart in flavor; this is "brut" beer with a delicious, smooth body from a malt bill of about 60% wheat. Full-bodied, very soft and mild from the outset, it has a lively, champagne-like sparkle over a typical wheat beer taste. The Brauweisse finishes with a subtle spicy, fruity note that comes from a traditional Bavarian top fermenting weissebier yeast strain which reminds some of cloves or ripe banana.

The Liederkranz also has some excellent offering in the cooler in cans or bottles.

**Dogfish Sea Quench Sour** is a session sour mash-up of a crisp Kölsch, a salty Gose and a tart Berliner Weiss brewed in sequence with black limes, sour lime juice and sea salt. The result is a citrusy-tart union that has captured the attention and hearts of beer, wine and margarita drinkers alike! A touch of salt on the tongue and a bit of malt sweetness in the finish makes SeaQuench Ale is as unique as it is refreshing. At just 4.9% ABV, it's fine all the year round. A similar styled beer is the **Brooklyn Bel Air Sour**, brewed with 2 row barley and wheat and hopped with Simcoe and Amarillo. A touch of their proprietary Lactobacillus strain provides initial tartness but gives way to citrus and strong hints of lemon for an even, refreshing beer that boasts a 5.8% ABV.

Cider fans can check out the quality imported items from Rekorderlig in the cooler. This cider debuted in 1996 and is made with the purest spring water from Vimmerby, Sweden. 11.5 oz cans include **Rekorderlig Strawberry-Lime**

**Cider** which perfectly embodies a Swedish summer with the authentic flavor of freshly picked strawberries and the **Rekorderlig Passionfruit Cider** with ripe passionfruit aroma and an intense tropical flavor.

**Landshark Lager** is an American Adjunct Lager style beer brewed by Margaritaville Brewing Co. in Jacksonville, FL. This island-style lager is a complex blend of hops and two-row caramel malts with a light, refreshing taste and a hint of malty sweetness. Margaritaville's first official brew was named after the Landshark dance performed during Jimmy's most popular concert performances of "Fins." Relive the fun of "no shoes" relaxation with one of these Parrotfest specials.

And remember, the current tap list is ALWAYS available at <http://llkbm.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](mailto:jimweber.lancaster@gmail.com) or Matt Trout at [matttrout44@gmail.com](mailto:matttrout44@gmail.com). Enjoy and see you at the club!*