



On Tap Lancaster Liederkrantz Beer News August 29, 2018

Scotch Ales traditionally go through a long kettle boil in the kettle in order to caramelize the wort; producing a deep copper to brown colored brew and bringing out those typical toffee flavors. The biggest Scotch Ales were referred to as “Wee Heavy”, a big ale served in a small glass. **Founder’s Backwoods Bastard Scotch Ale** is aged in bourbon barrels for additional bite beyond the 11.2% ABV heft (50 IBUs and 320 cal). This special item, periodically brewed over the past 10 years, is now available year-round. Expect lovely, warm malt smells with a bit of bourbon and flavors of oaky sweet caramel and roasted malts, a hint of earthy spice and a smidgen of dark fruit. A beer to relax with as its flavors release. It’s a kick-back sipper made to entice the palate.

Strangeways Brewery was founded in 1778 by two grain merchants, Thomas Caister and Thomas Fry, just north of what is now Manchester city center. Henry Boddington joined the brewery in 1832, became a partner by 1848, and eventually purchased it in 1853. By the time he died in 1883, it had become one of the largest brewers in north England. It was best known for Boddingtons Bitter (Boddies), a straw-golden, hoppy bitter which was one of the first beers to be packaged in cans containing a widget, giving it a creamy draught-style head. Meanwhile, nitrogen dispensing of beer was developed at Guinness in the ‘50s and their first nitro push stout was rolled out in 1959 for the brewery’s 200th anniversary. The **Boddington’s Pub Ale** is a great example of this superb way to enjoy beer. Smooth and full bodied, yet easy going and inviting, this 4.7% English Pale Ale makes a great summer quaff.

According to brewer Martin Virga, Dunkel was the first beer to be regulated by the Bavarian Beer Purity Law of 1516. **Gunpowder Falls Dunkel** is a dark lager is brewed in the traditional Bavarian style. With its pronounced, warm aroma, malty taste and a finish reminiscent of fine coffee, this beer will please the senses – even for the most generic beer drinker. The GF Dunkel is brewed with five different malt types, is lightly hopped, and comes in at a very accommodating 5% ABV.

The foundation of bock brewing in Munich began with the establishment of the Hofbräuhaus in 1592. The success story of **Hofbrau Maibock**, Munich's oldest bock beer, goes back as far as 1614. Brewer Elias Pilcher introduced the first Einbecker style beer in that year; a strong beer dubbed “maibock,” keeping with the pragmatic tradition of brewing and aging in winter for release in spring. The name –May Bock or Pale Bock– descriptively hints at its roots as a strong (7.2% ABV), bottom-fermented spring beer, and one designed to bridge the chasm from hearty wintry brews to bright summer fare. The Mai Bock has a lean, muscular body, and soft bready and toasted malt character, as well as the brilliant clarity of lagerbier.

The **Schneider Mein Nelson Sauvin** 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 Sauvin 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 Sauvin, a very popular New Zealand strain; the resulting floral and fruit aromas and flavors complement the weisse bier base.

Bosteels Brewery stands in the small village of Buggenhout in Belgium. Founded in 1791, it was owned by the Bosteels family for 7 generations, finally selling to InBev in 2016. The Strong Pale Ale **Pauwel Kwak** is well known for its distinctive glass which has a round bottom and long flared neck. It was supposedly designed by innkeeper Pauwel Kwak for use by coachmen who could mount it in a wooden holder keeping hands free for the reins. This 8.4% ABV ale is complex with caramel malts, and flavors of dried apricot and prune, and a seductive demerara sugar note.

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 clocking in at 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 Ainpockish is a completely natural, unfiltered Bock beer specialty, brewed according to the traditional recipes and with generous additions of hops.

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!