



On Tap Lancaster Liederkrantz Beer News September 4, 2019

Victory Prima Victory Brewing Company owners Ron Barchet and Bill Covaleski met in 1973 and, while they didn't start planning a brewery in grade school, they stayed fast friends. Homebrewing together since 1985, Ron apprenticed at well-remembered Baltimore Brewing Company (BBC), working under a Dutch-born and German-trained brewer named Theo DeGroen. While Ron then trained at Wehenstephan, Bill backfilled Ron at BBC where he brewed multiple Great American Beer Festival award winners. Since opening their 200-barrel Downingtown brewery in 1996, Victory has developed into a regional beer powerhouse that makes a well-regarded spectrum of lagers and ales. One of their flagship ales is the **Victory HopDevil IPA**. Brewed for almost 20 years and still highly rated, this classic American style IPA is based on Pilsner, Vienna, and Caramel and uses Pacific Northwest Centennial and Cascade hops. The 6.7% ABV, 70 IBU HopDevil will remind you of why you started liking IPAs back in the 2000's.

Weyerbacher Brewing was founded in 1995 in a livery stable in downtown Easton, PA. Founder Dan Weirback visited Belgium in 2000 and fell for the rich, sweet, bottle-conditioned ales he encountered there. Thereby inspired, he returned to his Easton, PA brew house determined to create one of his own. **Weyerbacher Merry Monks** was introduced as a winter seasonal, but demand was so great that by 2002 it became a year-rounder and now makes up about 40% of sales. The Merry is a Belgian style Tripel brewed with lots of Pilsner malt and Hallertauer, Saaz, and Fuggles hops. This ale is maltier than some of the other tripels with toasty, bready flavors and significant sweetness that amplifies the fruitiness. Spice, pear-like fruit and banana aromas lead the way. A muscular 9.3% ABV is nicely balanced by 15 IBUs of bitterness.

Paulaner Hefeweizen is the no. 1 Hefe-Weißbier in Germany and one of the world's favorites. "Hefe's" are top-fermented and unfiltered with strong carbonation. Naturally cloudy and a luminous gold in the glass, a nice pour sports a strong head of foam. It is a typical "biergarten" beer, a culture which brings people together all over the world. The most recognized of all Paulaner beers, it has a light hop flavor and balances subtle bitterness with an unmistakably fruity character; banana and a bit of mango and pineapple. The 5.3% alcohol content allows for session enjoyment.

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. 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.

The Lancaster Liederkrantz is gearing up for Oktoberfest in less than 2 weeks. Beers that will appear include 4 Weihenstephans; 1516, Pilsner, Weizen, Fest, Original Lager - 3 Hacker-Pschorrs; Munich Gold, Oktoberfest, Weiss, and Hofbräu Oktoberfest, Yuengling Lager and Miller Lite.

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!