



## On Tap Lancaster Liederkrans Beer News September 11, 2019

There are a number of great new beers on tap, be sure to try some!

Wacker Dunkel Lancaster brewing history is dominated by the Sprenger, Haefner, Rieker and Wacker families who were largely responsible for the river of beer gushing out of Lancaster County in the late 1800's and 1900's. At times, as much as 7% of all the beer consumed in the US came from here! Prohibition killed this industry, as designed, yet Wacker went on to celebrate its 100th birthday in 1953 when the 40 remaining employees all celebrated the centenary by receiving their pay in silver dollars. Three years later, Wacker Brewing shut down, seemingly ending the history of beer production in Lancaster city. Brian Kepner purchased the brand and reopened Wacker Brewing Co in Sept 2014 at 417 W. Grant St. In 2015, Wacker opened the Little Dutch Taproom upstairs from the brewery (after Square One Coffee Roasters moved) which shares a popular space with the Thistle Finch bar. John Briggs is making the beer and has improved a number of the recipes. Dunkel (dark, in German) is a refreshing dark lager originated in Munich around 1516 making it one of Germany's oldest, standardized styles. The **Wacker Little Dutch Dunkel** is dark mahogany brown in color with full bodied flavors in a very drinkable beer. Its aromas will be very light and consist of a slight nuttiness with roasted wheat and touch of noble hops. The 5% ABV Little Dutch will surprise with its flavor yet drink like a lager with a finish that is effervescent and clean.

Dark beers were being made in Bavaria long before the advent of paler specialties. The 5.5% ABV **Hofbrau Dunkel** is brewed with Munich, light barley, and caramel malts using the decoction method. This technique involves removing part of the mash, boiling it, and returning it to the main mash, which is held at a constant temperature. Many German brewers (among others) claim that this method develops malt character, depth, and a superior head. The Dunkel is a malt floral bouquet with notes of caramel, roasted malty, hoppy with a subtle malty sweet finish. 23 IBUs of Herkules and Perle hops balance out the rich malt flavors.

When Chris and John Troegner of Troegs designed their Hershey facility in 2011, they included a small pilot system for beer development. Over the years, these experimental beers have been released on Thursdays and the "Scratch" series was born. During a tour of northwest hopyards, the brothers were impressed with the fruity aroma of the Lemondrop hop and Scratch #312 was when the work with this special hop began. After 4 more Scratch iterations looking for complementing hops, the **Tröegs Golden Thing Double IPA** was introduced a year ago. A very solid base of Pilsner, Vienna, and wheat malts provides the 8.2% ABV heft. Their unique HopCyclone circulates Lemondrop's citrusy oils throughout the Golden Thing, and dry-hopping with Lemondrop and Centennial leads to juicy layers of fresh lemonade, pinesap, and sweet citrus; making the most of 50ish IBUs.

A style distinctive to Cologne, the name Kölsch is protected by law so that only beers brewed in the metropolitan area of Cologne, are pale in color, top-fermented, hop-accented and filtered can be so named. The Cölner Hofbräu P. Josef Früh KG has been around for over 100 years with a presence opposite Cologne Cathedral, Brauhaus Früh am Dom. In 1895, Peter Josef Früh, who came from a family of brewers, founded Aposteln-Bräu at Apostelnstraße 19. Four years later, he sold the thriving brewery and retired until 1904 when he established his new brewery for the local top-fermented beer, the Cölner Hofbrau. By 2019, more than 400 employees work for the the family business, in its fifth generation. **Früh Kölsch** is brewed according to the Reinheitsgebot from the original recipe by Peter Josef Früh. This top-fermented specialty beer is brewed in conformance with the German Purity Law and features the best ingredients. Früh Kölsch is an extremely drinkable (4.9% ABV) beer with an unsurpassed balance of malt and soft, delicate hops. Pale gold in color with a lasting head, the beer has a hoppy, dry finish from the use of Hallertau and Tettnag hops. Früh continues to be brewed using the original recipe from 1904 that has been passed down through five generations.

Paul and Eric John own Ritz-Craft Corporation, a very successful home construction company in Mifflinburg, PA. Enthusiastic beer drinkers, their mid-life crisis resulted in them building a brewery in their hometown. Rusty Rail Brewing Company opened in 2016 in a wonderfully restored factory building and features huge murals painted by a local artist. The 15-barrel brewhouse makes plenty of beer for surrounding counties. One of their beers is brewed with Warrior One coffee, an organic, shade-grown blend from Costa Rica. The Johns brothers went to Lycoming College, and in a partnership with Golden Valley Farm Coffee Roasters, sales of this Stout help fund study and research opportunities in the developing world. **Rusty Rail Fog Monster IPA** is a hazy unfiltered IPA brewed with Pale 2-Row, Flaked Wheat, Oats, and White Wheat malts to a respectable 6.8% ABV, the aromatic and juicy fruit characteristics from the Azacca, El Dorado, Citra, Mosaic & Amarillo hops provide good balance and a subtle bitter finish.

The cathedral town of Friesing boast 2 of the world's oldest breweries, world famous Weihenstephan being the oldest – supposedly since 1040. It was in 1160, under the Freising Prince Bishop Albert I of Harthausen, that the Hofbrauhaus Freising brewery on the Domberg was first mentioned in documents. For six centuries after its founding, the brewery belonged to the bishops of Freising, who brewed beer for the Bavarian noble court and its citizens.

Subsequent to the 1803 Secularization, which also affected Weihenstephan, the Hofbrauhaus became the property of the Bavarian electress Maria Leopoldine in 1812. Generally owned by her descendants, and others of the nobility since then, the Hofbrauhaus has been owned from December 1998 by the Bavarian counts of Toerring-Jettenbach; also, makers of Toerring beers. The "new" Hofbrauhaus Freising consists of an elaborately structured Art Nouveau style brewery designed in 1912 by Theodor Ganzenmüller. Although completely refitted in 2009, the brewery still adheres to the Bavarian Purity Laws, using only premium local ingredients. Hofbrauhaus Freising is one of only a select few breweries to be designated as a "Slow Brewer", which ensures a quality brewing process that maximizes flavor and freshness. The **Hofbrauhaus Freising Festbier** starts at 13.5 degrees of wort which yields a warming 6.1% ABV. 21 IBUs of Hallertauer hops results in a full bodied and gently hopped fall lager. Unique to the area, the Liederkrantz is proud to debut this outstanding beer.

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](mailto:jimweber.lancaster@gmail.com) or Matt Trout at [matttrout44@gmail.com](mailto:matttrout44@gmail.com). Enjoy and see you at the club!*