



On Tap Lancaster Liederkrantz Beer News September 12, 2018

In the “**On Tap - Lancaster Liederkrantz Beer News**”, we try to present some information about the great variety of quality German style and domestic beers available for your enjoyment! Check these out in a six taster flight or a half glass to see what might be surprisingly good.

Ken Grossman opened a homebrew supply store in downtown Chico in 1976 and improved his own brewing to the point he started a professional brewery, Sierra Nevada, in 1980. The style defining Pale Ale, brewed since then, helped underwrite the US craft beer transition. **Sierra Nevada Hazy Little Thing** is a West Coast take on a New England Style IPA, “unfiltered, unprocessed, straight from the tanks and into the can”. Two-row Pale, Munich, Oats, and Acidulated malts are bittered with Citra and finished with Citra and Comet hops. At 6.7% ABV and 40 IBUs, this hazy, fruity beer is fresh and easy drinking.

The Lefebvre brewery began in 1923 by Jules Joseph Lefebvre. Five generations later, there is still a youthful family spirit present in the brewery. Operating in Quenast, southeast of Brussels, the typical Wallonian **Blanche de Bruxelles** was developed in 1989 and has been brewed ever since. A delicate, 4.5% ABV ale, it's as refreshing a beer as you would want on a warm day. Brewed using 40% soft wheat, Blanche de Bruxelles has a naturally opalescent color with a very white, dense head. Coriander and orange peel added during wort boiling lend a slight but unobtrusive spiced nose. Although soft and smooth on the palate, as is typical of these wheat beers, this light and well-balanced white ale still has a fresh presence. Its complex aroma and modest alcohol content make Blanche de Bruxelles a uniquely tasty beer.

The Stieglbrauerei in Salzburg, Austria got its start next to a small staircase which gave the brewery its name and logo (still in use). By 1650, it was the largest brewery in the city and a visit to its tavern in 1780 was recorded by Mozart. **Stiegl Radler** is one of Austria's most popular beverages. Austria's favorite Goldbräu lager 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 a refreshing choice during any season. At a minimal alcohol content of around 2.5%, it's also a lower calorie option, about 10 per oz.

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. Brewed without filtering and pasteurization; some residual yeast adds to the full, rustic flavors.

Written records show a Schwarzbier brewery in Bad Köstritz in Thuringia since 1543. The current facility has been owned by Bitburger since 1991 and makes a full line of lager beers. Schwarzbiers (black beers) are lagers that derive their deep brown color and complex flavors from dark specialty malts added to regular Munich and Pilsner malts. Dry on the palate, the generous aromas are balanced by the gently sparkling carbonation. With delicate bitter tones and malty sweetness, they finish slowly on the palate. Liederkrantz bar favorite **Kostritzer Schwarzbier** pours a deep mahogany color with a lasting, cream-colored head. Recognized by Goethe and Bismark, this iconic brew was one of the few beers in East

Germany that were manufactured for export during the Cold War. At 4.8% and 22 IBUs, it's well balanced and easy drinking.

The region of Franconia, in northern Bavaria, is famous the world over for its brewing culture. Bamberg, the cultural heart of Franconia, claims nine breweries within the city limits; one of which – The Mahr's brewery & biergarten - has been in operation since 1670. Current master brewer Stephan Michel is the fifth generation of Mahr's family owners and brewmasters. The Mahr's pub, or Ausschank, is a classic place to try their many offerings and the beer that most people love best is the basic Hell, a light-golden lager. A Hell, or Hellesbier, is a Bavarian specialty; a bit rounder or fuller-bodied than light lager and even all-malt pilsners. Helles lager beers offer a touch of sweetness that balance a measurable addition of spicy German hop flavor and light bitterness. The **Mahrs Helles** is focused on rich, sweet, Munich malt with a fresh new-mown hay flavor and enjoys light hopping. A 4.9% ABV makes this a very enjoyable beer for a session with friends.

Korbinian was the name of an 8th-century Frankish saint who was sent by Pope Gregory II to evangelize in Bavaria and is credited with establishing the monastery on Weihenstephan hill near Freising. Brewing has been occurring at the Weihenstephan site for well over one thousand years. The brewery is still owned by the state to this day, hence its official name - Bayerische Staatsbrauerei Weihenstephan ("Bavarian State Brewery Weihenstephan"). Today, the world's oldest brewery is also one of the world's most modern; since 1930, the Technical University of Munich has operated a world-famous brewing academy on the site which is now a global leader in brewing technology. The current German wheat is **Weihenstephan Hefe Weizen**. The 5.4% ABV Hefe is not one their commonly available beers and is well balanced with light clove and banana flavors and light (14 IBU) hopping. LLK is pleased to have at least one Weihenstephan beer on tap almost all the time. Their wonderful beers reward every sip.

Hacker-Pschorr has been brewing beer in the traditional Bavarian manner since 1417. The high-quality beers the brewery produces are all brewed in accordance with the Bavarian Purity Law and contain only water, malt and hops. **H-P Munich Gold**, with a bit more malt, is a full-bodied yet mild tasting lager which delivers a pleasantly increasingly bitter note before culminating into an aromatic finish. The Marthe, Grace, and Catamaran barley varieties grown in the Swabian Jura and in the Upper Palatinate Region of Bavaria are excellently suited for the production of this timeless classic. Brewed with pure spring water, 20 IBUs of Hallertauer Tradition and Herkules are added and brewed with Hacker-Pschorr's centuries-old, exclusive yeast strain. The 5.5% ABV and 20 EBU result is a real treat for Bavarian lager fans!

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!