



**On Tap
Lancaster Liederkrantz Beer News
September 19, 2018**

The Lancaster Liederkrantz wonderful Oktoberfest takes place this weekend. Traditional beers on the menu include **Hacker-Pschorr Oktoberfest** and **Munich Gold Lager**, **Weihenstephan Pilsner**, **Original Lager**, **Oktoberfest**, and **Hefe Weiss**, **Hofbrau Oktoberfest**, **Original Lager**, and **Maibock**, as well as **Paulaner Munich Lager** and the unique **Weihenstephan Braupakt** weiss bier. Zum Wohl!

Here's a quick rundown of some of the new beers in the clubhouse this week!

Great Divide Brewing Co in Denver was the 1994 result of Brian Dunn's passion for beer. Expansion in 2008 and 2014/5 has enabled their slate of award-winning beers to infiltrate the East Coast. **Great Divide Titan IPA** is a chewy, authoritatively hopped India Pale Ale, brewed for IPA disciples. Opening with piney hop aromas and citrus hop flavors, it finishes with a nice rich, malty sweetness that is balanced with crisp hop bitterness. A multiple international award winner in 2007/8, the Titan is a reasonable 7.1% ABV with 65 IBUs of bitterness. Try with lamb or carrot cake!

Wyndridge Crafty Cider is the standard cider from this well-known Dallastown, York Co cidery and brewery. It's crafted in the spirit of a traditional Champagne-style hard cider with a light sweetness. Simply made from pressed local apples and yeast, the result is a fresh, clean tasting 5.5% hard cider. Cider master Scott Topel began his craft as a teen and became a professional maker on the West Coast by the age of 20.

The St. Bernardus Brewery in Watou Belgium started as a cheese factory operated by monks. Shortly after the Second World War, the highly regarded Trappist Monastery St. Sixtus in Westvleteren entered into a brewery collaboration with St. Bernardus in order to brew their top-rated ales under license. Even though the license has expired, the same beers are made with the same recipes - and the same classic yeasts - under the St. Bernardus name. The Tripel (or Triple) style ale stems from brewers using up to three times the amount of malt than a standard Trappist ale. Traditionally, Tripels are bright yellow to gold in color; a shade or two darker than the average Pilsener. A big, dense and creamy head exudes complex and fruity aromas. A slightly sweet finish comes from both the pale malts and the higher alcohol. These ales are hopped somewhat for a beer with such a light body for its strength, but at times the bitterness is barely perceived due to the delicate balance of malts and hops. The lighter body comes from the use of Belgian candy sugar (up to 25% sucrose), which also adds complex alcoholic aromas and flavors. Introduced in 1992, the **St. Bernardus Triple** is one of the highest rated beers in this popular style.

Jever Pils has been brewed at the Friesisches Brauhaus zu Jever GmbH since 1848. Theodor Fetkötter became the second owner but his son, and successor was killed at the front in WWI. Since 1994, the Jever brewery has belonged to the Dortmunder Brau und Brunnen Group, which was then acquired by the Radeberger Group at the beginning of 2005. Radeberger, a fine beer in its own right, is Germany's biggest group of breweries (15) and has a significant share of the domestic market. Jever is brewed in the dry style of pilsener from Friesland in the north-west corner of Germany. Made with excellent soft water that allows more hop loading, it still presents a malty, well balanced flavor after 90 days of lagering. Although it's a small brewery, the 'Friesische Brauhaus zu Jever' has developed a wide reputation as a top brewery for this north German style dry pilsener. Full bodied, yet always refreshing; at a very friendly 4.9% ABV.

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!