



On Tap Lancaster Liederkrantz Beer News September 25, 2019

The history of applewine in and around Frankfurt Main, Germany goes back over 1,200 years. First mentioned in the state records of Emperor Karl the Great around 799 A.D., Frankfurt Main represents the heart of German apple wine culture. While beer is most associated with Germany, applewine is the most popular drink in Frankfurt Main and throughout the state of Hesse. Its numerous applewine cellars and traditional apple wine restaurants often feature outdoor apple wine “gardens” that are similar to those in Bavaria. The annual Frankfurt Apple Wine Festival is one of the largest event of its kind in the world. Philipp Possmann was known throughout nineteenth century Frankfurt Main for his homemade applewine, a tart, pale yellow drink he made in the basement of his restaurant. Due to popular demand, Mr. Possmann embarked on a more wide-scale production and distribution and after two World Wars, his descendants developed the business into Germany’s market leader for applewine. Possmanns flagship product, **Frankfurter Apfelwein**, has made the company the most recognized apple wine producer in Germany. Based on local hand-picked apples, the Frankfurter is fermented to 5.5% ABV with no additives. Low in sugar and calories, the Apfelwein is crisp and clear and lets the tart apple flavor shine through. Available in 12 oz bottles from the cooler!

Oktoberfest is still going on at the Lancaster Liederkrantz. 5 examples of this seasonal beer are currently on tap and some won’t last long. Märzen bier was traditionally brewed in March and formulated to mature in caves and cellars over the summer. A higher alcohol content helped preserve this higher malt, full bodied beer. As it was the beer available for the October 1810 wedding of Crown Prince Ludwig and Princess Therese of Saxony-Hildburghausen, Märzen fueled that joyous celebration on the fields in front of the city gates; now known as the Theresienwiese. The annual party became known as Oktoberfest and the name was applied to the beer as well. Only brewers from Munich can use the name “Oktoberfest” and other German brewers have adopted the name “Festbier”, or similar, to denote their version of this fall classic. The **Paulaner** and **Hofbrau Oktoberfests** are 2 of the 6 traditional Munich manufacturers and are on tap at your club. In addition, **Ayinger** and **Hofbrauhaus Freising Festbiers** are also available. We are also pouring Lancaster’s own version, **Wacker Red Rose Oktoberfest Lager** (Breweries outside of Germany don’t need to adhere to its branding rules!) The Wacker is a very tasty beer and compares very favorably to the German varieties. These are all dark gold to coppery in color and range from 5.8% to 6.3% ABV.

For those patrons wishing a little more body, club favorite Mönchshof Schwarzbier is also on tap. The establishment of a monastery in 1349 went hand in hand with the development of brewing arts in the traditional margrave city of Kulmbach. In the heart of the beer region of Upper Franconia, the long-established Kulmbach Mönchshof lies at the foot of the Plassenburg, on the site of the former Cistercian monastery at Langheim. For more than 600 years it has nurtured the art of brewing and associated hospitality in Bavaria. The finest dark malts give the its deep, dark color, velvety taste and particularly creamy head. Unfiltered yet still clear, this beer is one of the finest examples of this dark lager style. Supremely drinkable (4.9% ABV), dry and beautifully hopped, it’s loaded with dark roasted malt flavor.

There are four different versions of wheat beers, the most common of which is the golden colored weissebier, or weizenbier. There are also strong (weizenbock), filtered (kristall), and dark (dunkelweizen) types. Their common spicy, clovish or banana flavors set them apart from their Bavarian bottom fermenting lager cousins. Unfiltered and natural, these top fermenting beers appear cloudy due to the vitamin laden yeasties dispersed therein. Slightly fruity and always refreshing, German wheat beers are not just for summer drinking. **Weihenstephan Hefeweissbier Dunkel** looks impressive in the glass with a creamy white head over a dark brown body. A fruity-fresh sweetness and hints of mature bananas harmonizes with delicious flavours of roasted malt, with a light caramel taste on the first sip. An easy drinking 5.3 % ABV and light hopping at 14 IBUs keeps this a refreshing beer during any season. The highly rated **Weihenstephan Hefe Weizen** is not one their commonly available beers and is well balanced with light clove and banana flavors and light (14 IBU) hopping. An easy going 5.4% ABV makes this a refreshing accompaniment to any fine meal.

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!