



On Tap Lancaster Liederkrantz Beer News January 16, 2019

The **Lancaster Liederkrantz** has some excellent higher gravity beers on tap that are just the antidote to snowy winter weather. Come out and try some!

Einstök Icelandic Wee Heavy is a recently introduced beer from this far northern brewing nation. The brewery at Einstök Ölgerð is located just 60 miles south of the Arctic circle in the fishing port of Akureyri. These modern-day Vikings raided Scotland for one of their signature ales and brewed it with an Icelandic twist. Birch smoked Icelandic barley; pale ale, crystal, and chocolate malts are fermented with Bavarian hops. Icelandic angelica root, a fabled herb ancient Vikings used as currency, adds to the blend to make a very hearty 8% ABV ale. Just the item to sustain one on the cruise back to home port!

The town of Cologne, the namesake for Koelsch, has a federal law protecting its right to brew this pale, top-fermenting ale. In 1985, the German government and 24 breweries from the Cologne region brewer's guild (founded in 1396) published the 'Kölsch Convention', which was inspired by attempts by outside brewers to exploit the popularity of Kölsch which has been brewed in Cologne and outlying areas since before 1300. The convention requires that the beer must be brewed in the Cologne metropolitan area, be pale in color, top-fermented, hop-accented, and filtered, and be a 'vollbier' at 11-14% plato. Koelsch is typically lighter even than Pilsner in color and is often around 5% ABV with a slightly malty, fairly soft palate. The finish is decidedly dry due to its high attenuation and firm hop character. The clean flavors result from a fairly long, cold maturation of two to six weeks. Another tradition unique to this beer style is its method of serving in narrow, 20 cl cylindrical glasses called "Stangen", often stacked in a pyramid on a round tray. Heinrich Reissdorf founded the Obergärige Brauerei Reissdorf, the predecessor of the present Privat-Brauerei Heinrich Reissdorf GmbH & Co. KG. In 1901, his wife became sole Managing Director, to be succeeded by her sons in 1908. **Reissdorf Koelsch** is brewed to be pale of color, soft on the palate, restrained on fruitiness, and with a delicate dryness in the finish. At 4.8% ABV, the original Gravity of 1047 and 12.0 Plato provides decent body for this quintessential session beer. This exceptional beer is one of the finest of its style.

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.

The word "stout" was first used in 1677 to refer to a stronger version of the Porter style. Daniel Wheeler's invention of the malt kiln in 1817 allowed a whole color spectrum of roasted malt generating a variety of unique tastes which was one of the major factors in the birth of modern stout. This creates aromas of coffee and cocoa resulting from the dark roasted barley. Nitrogen dispensing of beer was developed at Guinness in the '50s and their first nitro poured stout was rolled out in 1959 for the brewery's 200th anniversary. Well known competitor **Murphy's Irish Stout** is brewed at the Murphy's Brewery in Cork, Ireland, founded as Lady Well's Brewery in 1856 on the site of a former foundling hospital. Murphys commissioned Eugene Sandow, the 1891 World Weight Lifting Champion, to endorse their product, resulting in the association of stout with strength ever since. It's acquisition by Heineken in 1983 has increased its availability worldwide. Rich, flavorful, and nitro smooth; it's only 4% ABV and incredibly drinkable.

Staatliches Hofbräuhaus in München is owned by the Bavarian state government. The Hof (court, in English) comes from its history as a royal brewery in the Kingdom of Bavaria. The brewery owns the famous Hofbräuhaus am Platz which was founded in 1589 by the Duke of Bavaria, Wilhelm V I, making it one of Munich's oldest beer halls. When King Gustavus Adolphus of Sweden invaded Bavaria during the Thirty Years' War in 1632, he threatened to sack and burn the entire city of Munich. He agreed to leave the city in peace if the citizens surrendered some hostages, and 600,000 barrels of Hofbräuhaus beer. Two of their fine beers are available at the Liederkrantz right now. **Hofbrau Oktoberfestbier** is a delicious seasonal lager, on the stronger side at 6.3% ABV. The use of Münchner malt (a specialty darker malt) gives it a light amber color. Caramel and biscuit flavors are present along with a zesty hop aroma. Full-bodied and flavorful; it's known for its clean, crisp edge and ability to get any party started. **Hofbrau Winter Spezial**, also known as **Delicator**, is a classic example of the intrinsically German doppelbock style. This bottom fermented lager is "chewy" with rich malt flavors and a medium dark brown color. The Delicator is brewed with selected roasted barley and caramel malts, which provide a big double bock flavor to satisfy the hardest dark beer lover. Yet it's very light tasting, even with a sturdy 8.4% ABV.

Kulmbach is located in the middle of the Bavarian province of Upper Franconia. The legendary Kulmbach brewing art can be traced back to the year 1349 and the city eventually had 56 breweries by the 19th century. In 1846, several brewers joined forces to form a brewery community that became known as Kulmbacher Brauerei AG. **Kulmbacher Eisbock**, the world's first and most authentic ice beer, is a heavyweight beauty actually made the original way – by freezing and then removing the ice to intensify the alcohol and the flavor. It's smooth, rich, and a deceptive 9.2% ABV. Kulmbacher brews a large variety of beers; since 1996 the brands EKU, Reichel, Sandler, Kapuziner and Mönchshof are all under the Kulmbach Brewery roof. The **Kapuziner Weiss** is a very highly rated, smooth Hefeweizen, redolent of banana, clove & wheat. At 5.4% ABV session strength; malted wheat and special yeast give the Kapuziner its light touch and distinctive taste. Unfiltered yeast lends a hazy seductive appearance and tang which is offset by a solid malt body and a delightful tropical fruitiness. Some consider it the most refreshing beer in the world as well as being among the top rated weissbiers.

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!