



On Tap Lancaster Liederkrantz Beer News January 23, 2019

The Erste Kulmbacher Union brewery was founded in 1872 and in 1996, the independent breweries in the great brewing city of Kulmbach became part of the same company with the simple name of Kulmbacher Brauerei AG. This conglomerate produces several of the beers now on tap at the club. Local Reichelbräu may be credited with the creation of Eisbock; a “frozen” high gravity lager which then has the ice skimmed off which has morphed into the delicious **Kulmbacher Eisbock**.

Pilsner fans may want to try small glasses of the **EKU Pils** and **Kulmbacher Edelherb Pils** side by side to see the differences in these two closely related beers. The classic, dry-finished ECU Pils is typical of lagers from the Franconia region; brewed with especially soft water from the nearby central German low mountains, high-quality barley, and fine aromatic Noble hops from local soils. ECU Pils derives its distinctive flavor from a sturdy malt base (11.6% original wort) and a traditionally balanced hoppy aroma (30 IBUs). At a sessionable 4.9% ABV, the ECU Pils affords an easy and enjoyable drinking experience. Another predecessor brewery to the Union was Reichel. When the Reichel brewing family introduced the Edelherb Pilsner in 1932, beer connoisseurs were getting accustomed to the taste of light lager and export beers, which had previously supplanted the classic dark varieties. The Kulmbacher Edelherb Pils is a very straightforward, quality beer and has quickly gained followers for its finely honed and noble taste.

The initial establishment of a monastery in 1349 went hand in hand with the development of brewing arts in the traditional margrave city of Kulmbach. Right 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 **Mönchshof Schwarzbier** 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.

Winter warmers (holiday beers, Christmas beers, etc.) can vary greatly when it comes to flavor and aroma. Generally, the term refers to strong, dark, spiced ales. They are usually malty and appear tan to deep brown. Hopping is moderate and can be sensed in the aroma. The style is considered English in origin; either spiceless or in the wassail cup tradition with cinnamon, ginger, or nutmeg. The “warmer” aspect can come from notable alcoholic zip. Ever Grain Brewing, in the 4400 block of Carlisle Pike, Camp Hill, has been open for over 2 years and offers a quality lineup of ales and lagers. Brewer Bruce Tanner had a successful run at Troegs and now has established a great reputation with West Shore beer fans. **Ever Grain Winter Warmer** is a traditional British style Holiday Ale at an appreciable 8% ABV. A subtle fruit character is attributed to the yeast. It's dry hopped with Noble hops & fresh ground cinnamon.

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!