



## On Tap Lancaster Liederkrantz Beer News January 30, 2019

There are some interesting and special beers available right now. Here are a few:

Fat Head's Saloon, known for its craft beer taps and sandwiches, opened in the historic South Side of Pittsburgh, Pennsylvania in 1992. The brewpub segment started in North Olmsted, near Cleveland, in 2009. A production brewery was built in 2012 in Middleburg Heights, Ohio, and in 2013, a BrauKon brewhouse bought from Tröegs Brewing Company was added. Brewer and Partner Matt Cole is responsible for most of Fat Head's popular recipes. **Fat Head's Headhunter IPA** is an aggressively dry-hopped, West Coast-Style IPA with a huge hop array of pine, grapefruit, citrus and pineapple flavors. This award-winning ale packs 87 IBUs of Columbus, Simcoe, and Centennial hops into an American Ale yeast fermented blend of Pale, Carapils, C-15, and Caramalt malts. It's a solid 7.5% ABV beer that is unmistakably a hopped-up IPA; enjoy! Did I say "hops"?

Local favorite St. Boniface in Ephrata has two beers on tap at the moment. **Surprise! It's Another IPA: Columbus and Citra** is the current installment of this popular series. A flavorful 7.8% ABV IPA offers a more balanced approach with broader flavors. **St. Boniface Ace in the Hole Stout** is a 4.5 % dry nitro dispensed stout. Hearty toasty, chocolatey flavors belie its moderate heft. This is a wonderful local session beer, particularly in the colder weather.

The little village of Achouffe lies in the Ardennes, in Wallonia, Belgium. Aside from the region's celebrated war history, it's also home to a community of gnomes that live in harmony with the local people and surrounding countryside. Brothers-in-law, Pierre Gobron and Chris Bauweraerts, established Brasserie D'Achouffe in 1982. Building a huge international following with just a handful of beers, they merged with Duvel-Moortgat (owners of Ommegang since 2003) in 2006. The **N'Ice Chouffe** is smooth and strong (10% ABV!), with mild notes of thyme and Curacao. Brewed with lots of Belgian malts, including Amber Candi, this dark beer warms both hearts and atmospheres, making even the coldest evenings a special time. Unfiltered and refermented, it pours a generous dark brown topped with a tan head. Aromas of dried fruit, chocolate, and spices issue forth as it warms up. Luscious malts lead to a drier and perky finish. This is a classic Belgian winter beer, courtesy of the red-hatted gnomes of D'Achouffe!

Huguenots may have originated the Berliner Weiss style as they meandered through France and Germany to Flanders, where the beer is first mentioned in the 1600s. Eventually, there may have been seven hundred weissbier breweries in Berlin. Later, in 1809, Napoleon and his army toasted their Prussian victory in that year with Berliner Weisse which he and his troops identified as the "Champagne of the North". Low in alcohol, refreshingly tart, and often served with a flavored syrup like Woodruff or raspberry, the Berliner-style Weisse presents a harmony between yeast and lactic acid. These beers are very pale in color and may be cloudy as they are often unfiltered. Bitterness, alcohol and residual sugar are very low, allowing the beer's acidity, white bread and graham cracker malt flavors to shine. The Gasthaus & Gosebrauerei Bayerischer Bahnhof was created under the auspices of the well-known Schneider brewery as part of the reconstruction of the famous Leipzig train station, oldest in the world. Transformed into a gemstone of Leipzig's food and drink culture, the brewery is the home of a beer specialty: the Original Leipziger Gose. Matthias Richter has been the master brewer since 2003, cranking out great seasonal beers: Maibock, smoked beer, and for special occasions even fire fighter beer and miner's beer. **Bayrischer Bahnhof's Berliner Weisse** interpretation is a slightly softer, more mellow version of the Berliner Weisse style with a beautiful balance of tartness, fruitiness, and sweetness. Brewed from equal amounts of wheat and pilsner malts, there is a four-day open fermentation then 3 weeks of maturation. Light hopping with Hallertauer, Premiant, and Nordbrauer plus a high amount of carbonation gives this beer a zesty mouthfeel. This is a great beer to enjoy with a meal.

The town of Einbeck is the originator of Bock style beers and also has been a brewing center since the 1300's. According to tradition, Duke Erich handed Martin Luther a mug of Einbecker Beer at the Worms Reichstag in the year 1521 where Luther declared it "the best drink known to man." The council of the town of Wittenberg celebrated Luther's love to Katharina von Bora and to Ainpöckisch Beer by presenting them a barrel of the Einbecker as a wedding gift. **Einbecker Winter-Bock** is amber red in color, dark in character, full-bodied, with a pronounced malt taste and notes of chocolate, molasses and dark fruits. Selected malts, the finest hops and a special beer yeast provide a true winter treat. Einbecker Winter-Bock has the highest original gravity wort of all Einbecker beers, 18.2%, which ferments out to 7.5% ABV. When it's cool outside, it's time for the dark Einbecker Winter-Bock inside!

***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](mailto:jimweber.lancaster@gmail.com) or Greg Buckwalter at [gregbuckwalter@hotmail.com](mailto:gregbuckwalter@hotmail.com). Enjoy and see you at the club!*