



On Tap Lancaster Liederkrans Beer News January 9, 2018

There are some excellent high gravity beers on tap at the moment. Try 6 of them in a flight and see which you might like!

Sierra Nevada Hop Hunter IPA is made with hop oil obtained by steam distilling wet, un-dried Cascade, Centennial, and CTZ hops fresh from the field. This revolutionary technique captures and intensifies the natural flavors, creating a unique and intensely aromatic beer. The hop oil, when combined with traditional whole-cone hops in the brew kettle, makes for an incredible IPA experience. Pale and malt-driven, this golden beer achieves impressive clarity and a moderate, white, persistent head. Two row and caramel malts are combined with flaked oats to derive a middling 6.2% ABV. Extraordinary hop flavors from Bravo for bittering and Cascade, Crystal, Simcoe for finishing burst forth in rich and bold waves that are intensely flavorful.

Once a year, as the new hop harvest arrives at Tröegs, super-fresh Nugget, Palisade, Tomahawk, Warrior and Simcoe hops are blended to make **Troegs Nugget Nectar** Imperial Amber Ale. Excessively dry-hopped, Nugget Nectar is an explosion of pine, resin and mango. A solid base of Munich, Pilsner, Vienna malts support the 93 IBUs of hoppiness. This 7.5 % ABV ale debuted in 2004 and has been a beer drinkers' favorite ever since. Rolled out in PA a couple weeks ago, this is as fresh as a beer can get.

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 were 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.

Originally made by monks in Munich, the doppelbock beer style is very food-friendly with a rich, malty, but not cloying, flavor. Generally dark brown in color, there is moderately low to no noble hop aroma. Malt character can also add a moderately low fruity aspect to the aroma often described as prune, plum or grape. Historically, doppelbock was high in alcohol and on the sweet side and was considered "liquid bread" for the Friars during times of fasting, when solid food was not permitted. The monks who originally brewed doppelbock named their beer "**Salvator**" (literally "Savior", but actually a malapropism for "Sankt Vater", "St. Father", originally brewed for the feast of St. Francis of Paola on 2 April which often falls into Lent), a name which was trademarked by Paulaner. Brewers of modern doppelbocks often add "-ator" to their beer's name as a signpost of the style; there are 200 "-ator" doppelbock names registered with the German patent office. Although it is not Bockfest yet, the Beer Guys at the Liederkrans have several of these tasty beers for you to enjoy.

Korbinian was the name of an 8th-century Frankish saint who was sent by Pope Gregory II to evangelize in Bavaria and is credited with establishing the monastery on Weihestephan hill near Freising where brewing has been occurring for well over one thousand years. LLK is pleased to have at least one of their beers on tap almost all the time. The **Weihestephan Korbinian**, one of the few Bavarian doppelbocks with a name not ending in "-ator", is full-bodied, dark doppelbock with a balance of fruity hints of plums and figs with a dark malt aroma reminiscent of toffee, nuts and chocolate. Brewed according to a centuries-old tradition, it's a warming 7.4 % ABV with medium hopping of 32 IBU. This wonderful lager rewards one with every sip.

Hofbrau Winter Spezial is also known as **Delicator** and is a classic example of this intrinsically German style. This bottom fermented beer is very full bodied 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. It's a very light tasting 8.4% ABV.

Beer fans can taste the advantage that aging has on strong beers by trying the **Stoudts Believer Double Bock** from the 2017 vintage. This lager was unique collaboration that celebrated the 30th anniversaries of Stoudts Brewing Company and the Pennsylvania-based technical thrash metal veterans Believer. The Believer is a limited release 7% ABV, 20 IBU, double bock aged in port and red wine barrels. It blends coffee & dark chocolate malt flavors with hints of caramel and dark fruits for a taste experience that exemplifies the arts of brewing beer and making music.

Klosterbrauerei Ettal is one of the very last remaining authentic German monastic breweries still operated and managed by its "true" owners, the monks of the Holy Rule of St. Benedict. Since 1330 the monks have lived and worked the monastic life in the Bavarian Alps. Since 1609, the monastery's own businesses - its brewery & distillery, and farming - have provided the funds to sustain its centuries-old buildings, art treasures and educational facilities. In addition, they operate a publishing business, a hotel and bookstore, as well as a distillery that produces unique and well-known liquors. **Kloster Ettal Abbey Heller Bock** is a typical Bavarian, bright strong (6.7% ABV) beer. Highly fermented to eliminate most of the malty sweetness, this bright golden lager is spiced with a special Hallertauer aroma hop giving it a pleasant freshness.

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, Johann Wolfgang Reichel, Johann Konrad Scheiding and Johann Martin Hübner 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. Smooth, rich, and a deceptive 9.2% 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!