



## On Tap Lancaster Liederkrantz Beer News October 3, 2018

The taps are turning over rapidly at the Liederkrantz Clubhouse; some of the new items are described below. You can always find a great draft beer, just ask the bartender for suggestions or a little taste. Enjoy!

Rubber Soul Brewing co-owner and brewer Jesse Prall earned his brewing chops as the head brewer at Appalachian in Harrisburg. A 10-year stint at renowned Dogfish Head in Delaware also involved him in non-brewing areas of the business. He started Rubber Soul about 3 years ago and it has gained a solid reputation as a maker of a wide range of ales. **Rubber Soul Garage Racer IPA** is a middling strength (7% ABV) India Pale Ale, and is Mosaic and Citra hopped to a noticeable 70 IBUs. This is a superbly balanced ale; the feel is mildly bitter; building on a semi-dry quality and slight spice in the hops with medium carbonation and moderate malt. Brewed for the last two years, "Garage Racer creates a wild ride with surprises at every turn - always ending with a super juicy finish. Unleash your inner racer beast!"

**Victory DirtWolf Double IPA** is the culmination of Victory's double IPA series experiment with whole flower American-grown hops. This authoritative 8.7% ABV brew blends two-row German malts (Pilsner, Light Caramel, and Dextrose) with citrus, piney, and floral aromas and flavors found in whole flower Citra, Chinook, Simcoe and Mosaic hops. This very highly rated beer leaves a lasting impression!

A Founders take on a classic style, brewed with a generous amount of flaked oats, chocolate malt, roasted barley and a healthy helping of Nugget hops; **Founders Oatmeal Stout** is nitrogen-infused to give it an extra smooth and creamy mouthfeel. An attractive cascade effect gives this beer great visual appeal and the rick, dark, flavors deliver on that first impression.

**Hacker-Pschorr Original Oktoberfest** is an amber lager similar to that introduced at the first Munich Oktoberfest in 1810. This 5.8% Fest beer is full-bodied and flavorful, with a rich creamy head that laces nicely down the glass. Brewed with pure spring water, Hacker-Pschorr's centuries-old, exclusive yeast strain, 28 EBU's of Hallertau hops over 13.7% OG of dark and light-colored malt from two-row Bavarian summer barley; it's a robust and hearty beer for all seasons. This classic lager pairs well with kase-spatzle, potato salads, Mediterranean cuisine and, best of all, plum cake dessert.

**Stoudt's Karnival Kolsch** received a bronze medal at the 2009 Great American Beer Festival. This refreshing German-style ale (4.8% ABV 22 IBUs) was brewed using 2-row malt, a small amount of red wheat malt, and all German hops for bittering and aroma. It's a straw-colored ale but smooth like a lager due to the colder fermentation temperature and extended cellaring time. Karnival is dry and crisp with a slight fruitiness which compliments the mild hop bitterness and aroma. The Karnival is a great complement to most foods, but in particular fish, chicken, and salads.

The Warsteiner Brewery was founded in 1753, and today is one of the largest privately held breweries in Germany. Located in the Sauerland region, east of Dortmund in the German state of Westphalia, the company is managed by the 9th generation of the Cramer family, Catharina Cramer. Previous Warsteiner owner Albert Cramer has been a staunch advocate of competitive ballooning and Warsteiner is the sponsor of the German Hot Air Balloon National Team. **Premium Verum**, a German style pilsener, is Warsteiner's most popular beer, and is exported to over 60 countries. Warsteiner is brewed with fresh Arnsberger Forest spring water sourced at the brewery in Warstein, Germany; a naturally soft water that helps to create the smooth taste and creamy head. Two-row malted summer barley and all German hops brew out to a very accommodating 4.8% 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](mailto:jimweber.lancaster@gmail.com) or Greg Buckwalter at [gregbuckwalter@hotmail.com](mailto:gregbuckwalter@hotmail.com). Enjoy and see you at the club!*