



On Tap Lancaster Liederkrantz Beer News October 10, 2018

Here are some of the new beers this week. Not all the tap beers pour as uniformly as we might like. Check with your server if it may take a bit of time for your beer to be properly presented. Your patience will be rewarded.

Owned by Sam Adams, **Angry Orchard Crisp Apple** was introduced nationwide about 6 years ago and ciders now represent about a fifth of all sales. It is blended in New York from culinary apples, balancing sweetness and bright acidity from culinary apples (Braeburn, Fuji, Granny Smith, Gala) and dryness from traditional cider making apples (Amere de Berthecourt, Beden, Medaille d'or, Michelin, and Binet Rouge). This results in a medium dry cider, complex yet refreshing, at an easy going 5% ABV. Cider is the gluten free alternative!

Platform Brewing Co opened in Cleveland OH in 2014 and has quickly grown from a 3.5 barrel brewing capacity to a 60BBL production facility, also in Cleveland. Satellite locations opened in Columbus in 2016 and Cincinnati more recently. Named in 2018 by The Brewers Association as the "Fastest Growing Regional Brewery in the US", they plan to put 150 different beers into rotation through 2018. Head brewer Danny Monnot's fine beers can now be found from Indiana through Connecticut. The recently upweighted **Platform Paranormal Hoptivity IPA** is medium hopped with 57 IBUs of Ekuanot and Michigan grown Cascade hops. Mild bread and caramel malt flavors are accompanied by prominent citrus, tropical fruit, and melon. At about 7% ABV, the Paranormal will appeal to fans of citrusy hops..

Staatliches Hofbräuhaus in München is owned by the Bavarian state government. The Hof (court) comes from the brewery's history as a royal brewery in the Kingdom of Bavaria. The brewery owns the historic 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. This facility has been replicated in Pittsburgh which serves a full slate of Hofbrau beers brewed in house. The Liederkrantz has two of their excellent beers on tap. **Hofbrau Maibock**, Munich's oldest bock beer, was brewed as far back as 1614. Brewer Elias Pilcher introduced the first Einbecker style beer in that year; a strong beer dubbed "maibock," keeping with the pragmatic tradition of brewing and aging in winter for release in spring. The name –May Bock or Pale Bock– descriptively hints at its roots as a strong (7.2% ABV), bottom-fermented spring beer, and one designed to make the bridge from hearty wintry brews to bright summer fare. The Mai Bock has a lean, muscular body, and soft bready and toasted malt character, as well as the brilliant clarity of lagerbier. **Munich Helles** (Bright, in German) Lager was the Bavarian answer to the clean, golden lagers of Pilsen (Bohemia) in the mid-1800's. A bit more malty, they often share the same spicy hop characters of Czech Pils, but it's a bit more subdued and in balance with the malts--very accommodating at 5.1% ABV.

Brauerei Aying has a long-standing reputation for excellence in beer and hospitality. Founded in a picturesque village 25 kilometers southeast of Munich in 1878, the site of the Aying Gasthaus Brewery Hotel has been one of Bavaria's most famous restaurants for more than 500 years. In the shadow of the Alps, nestled in the 1200 year-old village of Aying, Privatbrauerei Franz Inselkammer KG / Brauerei Aying produces 12 different styles of beers, all style leaders. The **Aying Oktober Fest-Marzen** is an ode to barley malt and elegant hops. As one of the world's most highly-respected märzens, Oktober Fest-Märzen delights the senses. This full-bodied, amber-gold colored, deep lager offers a bouquet of flavors yet remains snappy and thirst-quenching. Fest-Märzen reflects the heartier Oktoberfest alcohol content at 5.8% ABV with 21 IBUs.

Seven generations and almost 200 years later, the Bitburger Brewery is still in family hands and operating in this small city near the Our river bordering Luxembourg. The business has grown to be one of the biggest breweries in Germany, and the number one player in the draft beer market. They began a portfolio expansion in 1991 with the acquisition of the Köstritzer Schwarzbierbrauerei. Back in 1883, they became the first brewery to make a pilsner outside of the Bohemian region. The gently conditioned **Bitburger Pils** balances the unmistakable bitterness of the hops with an agreeable, mellow maltiness. Discerning customers always ask, "Bitte, ein Bit".

Weissbierbrauerei G. Schneider & Sohn was founded in 1872 by Georg Schneider I and his son Georg Schneider II, after they acquired the Weisses Brauhau, the oldest wheat beer brewery in Munich. To this day, the owners are descendants of Georg Schneider I. **Schneider Hof-Brooklyn, "Meine Hopfenweiss"**, is the brewing result of the long friendship of Brooklyn brewmaster Garrett Oliver and Schneider brewmaster Hans-Peter Drexler. Started in 1988 by Steve Hindy and Tom Potter, Brooklyn has developed a solid reputation for its extensive beer portfolio. Garrett, brewmaster since 1994, had always admired the delicate balance of flavors in Schneider Weisse, while Hans-Peter had long enjoyed the effusive hop character of Brooklyn East India Pale Ale. While similar in recipe, local hops were

used in either batch; the Schneider version is dry-hopped with Hallertauer Saphir. Crisp and refreshing, this outstanding Weiss clocks in at a very discrete 8.2% ABV or so.

The König Ludwig GmbH & Co. KG Schlossbrauerei Kaltenberg is a brewery in Fürstfeldbruck, Upper Bavaria, Germany. Their slogan, "Bier von königlicher Hoheit", or "Beer of royal highness", refers to the brewery's heritage tracing back through the Kingdom of Bavaria; long associated with beer and brewing. The current proprietor, Prince Luitpold of the House of Wittelsbach, is the great-grandson of the last King of Bavaria, Ludwig III, and by extent a descendant of the original signatories of the 1516 Bavarian Purity Law. The House of Wittelsbach is known to have owned a brewery by 1260. 32 years later, Rudolf I, Duke of Bavaria, built Schloss Kaltenberg, which houses part of the brewery's facilities today. The current brewery was opened in 1870. **König Ludwig Weiss** is the embodiment of the Indian summer spirit, with a rich and fluid body lending this hefe a replenishing, autumnal appeal. A gentle bouquet flows up from the generous head with tart wheat and soft lemon aromas. Extraordinarily balanced at 5.5% ABV, the smooth wheat flavor mixes with a mild hoppiness and flows to a clean finish with just a touch of banana.

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 <mailto:gregbuckwalter@hotmail.com>. Enjoy and see you at the club!