



## On Tap

### Lancaster Liederkrantz Beer News

October 25, 2017

#### Some of the Fine Beers *On-Tap* Now at the Club:

Cigar City Brewing, named after the historical local industry, has been producing beer in Tampa since January 2009. Ruddy in hue, the **Jai Alai IPA** (7.5% ABV, 70 IBU) has notes of citrus and tropical fruit in the aroma and upfront citrus flavors with a hint of caramel and tropical fruit hop notes in the finish. The hop profile is unique, complex and quite enjoyable.

Pizza Boy Brewing's lead brewer Terry Hawbaker enjoys an excellent reputation in the Mid-Atlantic region and this beer is an example of his skill. Wet Hop beers use hop cones that are picked only a few hours before going in the brew. Difficult to make because of the unpredictability of the fresh product, they offer the rewards of monumental aromas with unique and agreeable flavors. The **Pizza Boy Wet Hopvision** (ABV): 5.30% employs Cascade hops from nearby Sunny Brae Hop Farm in Carlisle. Check this one out before it's all gone!

**Angry Orchard** balances 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), resulting in a complex, yet refreshing, 5% hard cider. Cider is the gluten free alternative!

On the Nitro tap, **Epic Brainless Raspberries** is a Belgian Strong (9.70% ABV) Pale Ale. This Golden Ale has a rich base balanced with a little bit of spicy noble hops, and with strong influences of Belgian yeast flavors. Belgian-like Rock Candy is employed to add complexity and potency.

**Alvinne Cuvee De Mortagn** is brewed by the Picobrouwerij Alvinne, which has been brewing since 2004. The Cuvee is a Quadrupel (Quad), also known as Abt, which is the name given to ultra-strong Trappist and abbey ales. They often display plummy, sherry like flavors and their depth and breadth increases as they warm in the glass. Aging in French Bordeaux and Burgundy barrels, adds complexity to this fruit forward ale, a beer which is rarely seen on draft.

**St Benjamins Wit or Wit Out** is an enjoyably refreshing version of this popular style from this quality Philadelphia brewer. It's also a tongue-in-cheek reference to the traditional ordering choices for Philadelphia's beloved cheesesteak. This is a slightly tart, smooth sipping Belgian wit, with low alcohol and lightly hopped (ABV:4.6% IBU:17), and is brewed with the finest pilsner malt, zesty wheat and high quality oats.

The Staatliches Hofbräuhaus, founded in München in 1589 by the Duke of Bavaria, Wilhelm V, is the source of **Hofbrau Original**. Currently owned by the Bavarian state government, the brewery owns the world famous Hofbräuhaus am Platzl, the Hofbräukeller and one of the largest tents at the Oktoberfest. 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.

**Einbecker Helles Ainpöckisch 1378** is a natural, unfiltered 6.7% /abv Bock beer specialty from the town of Einbeck, home of the historic Bock beer style. Brewed according to traditional recipes with generous additions of hops. This style beer was very popular through the 13th to the 15th centuries and was distributed throughout the Hanseatic League. A great tasting beer.

**Paulaner Hefeweizen** is the no. 1 Hefe-Weißbier in Germany and one of the world's favorites. "Hefe's" are top-fermented and unfiltered with strong carbonation. Naturally cloudy and a luminous gold in the glass, a nice pour sports a strong head of foam. The most recognized of all Paulaner beers, it has a light hop flavor and balances subtle bitterness with an unmistakably fruity character; banana and a bit of mango and pineapple. The 5.3% alcohol content allows session enjoyment.

**Stoudts Keller Bier** is another fine example of the award-winning hand-crafted lagers and ales coming from this Adamstown brewery since 1987. Founded by Carol Stoudt, the first female brewmaster since prohibition,

this landmark facility has been a must stop for east coast beer travelers. Justin Lee is the current head brewer and is supported by Norm Eaton, previous lead brewer at West Reading's Chatty Monks.

Korbinian was the name of an 8th-century Frankish saint who was sent by Pope Gregory II to evangelize in Bavaria. The **Weihenstephan Korbinian**, is a full-bodied, dark Doppelbock with a balance of fruity hints of plums and figs and a dark malt aroma reminiscent of toffee, nuts and chocolate. Its roasted flavor goes well with smoked meat and fish as well as venison and poultry. It's brewed according to a centuries-old tradition on the Weihenstephan hill. Waddling in at 7.4 % ABV, hopping is medium at 32 IBU, and the overall impression is comfortable warming.

**Aecht Schlenklera Rauchweizen** is a wheat ale with light smoky aroma. As typical of the regional Bavarian wheat beers, it is brewed with a mixture of both classic Schlenkerla barley smokemalt and unsmoked wheat malt. Served unfiltered with its natural haziness, Schlenkerla Wheat reaches its full aroma through bottle fermentation with fine top fermenting yeast. 5.20% ABV

### ***Coming Soon***

**De Proef Flemish Primitive Wild Ale Surly Bird** is a sour and fruity beer clocking in at about 8 Or 9% ABV. For centuries, wild *Brettanomyces* yeast floating on the open air in Flanders has fermented the local brew, producing a distinctly Belgian fruity and complex farmhouse character. Several strains of "Brett" have been matched with rich, golden malt and a generous helping of local hops to yield a hearty, earthy, yet very refreshing brew. De Proef is a small brewery in Lochristi-Hijfte, Belgium, specializing in beers for other breweries or third parties. 'Flemish Primitive' refers both to the famous wild yeast that lends its unique flavor accent to this extraordinary ale and to the school of "primitive" painters in medieval Flanders whose startling work kick-started the Renaissance. The "Surly Bird" is a strange character in a painting by Hieronymus Bosch and appears on the bottle label.

**Dieu Du Ciel Équinoxe du Printemps** (French for "spring equinox") is the fortuitous marriage of two great traditions: beer brewing in Scotland, and maple syrup production in Quebec. The normal toffee Scotch Ale flavors are sustained by a discrete touch of sweetness and the aftertaste brings out just a hint of maple flavors. Although brewed to 9.1%, this ale is easy on the palate. The brew pub Dieu Du Ciel opened in Montreal in September 1998 and quickly needed to expand due to its popularity. Construction began northwest of Montreal in St-Jerome at the end of 2006 and its first beers were served in the new St-Jerome facility in January 2008. This is a rare beer on draft and well worth trying

**Helltown the Rapture IPA** highly rated Helltown Brewing was started in 2011 by Shawn Gentry and several homebrewing friends. They found a used 15-barrel brewing system in Colorado, and set up shop in the old mechanic's garage where they still brew today. Mt. Pleasant, Pennsylvania, 15666, is a location lovingly referred to as "Helltown" due to its history during the time of the Whiskey Rebellion. While Helltown is a production brewery, they have a tasting area where visitors are welcome to taste the beers. Rapture IPA is an aggressive West Coast IPA with aromas of pine and citrus fruits. Hopped with Cascade, Columbus, and Simcoe, it ferments out at 7% ABV with decent hopping at 77 IBUs.

Canal Street Brewing Company was organized in 1996 and as Founders Brewing Co. have been lucky to evolve into one of the highest recognized breweries in the United States. Headquartered in Grand Rapids MI, they have been ranked in the top breweries in the world by Ratebeer.com for the last five years, and have several beers listed in the top one hundred beers of the world on Beeradvocate.com. Accolades include six World Beer Cup medals, four European Beer Star medals and three Great American Beer Festival medals.

**Founders Oatmeal Stout** is a classic style, brewed with a generous amount of flaked oats, chocolate malt, roasted barley and a healthy helping of Nugget hops. It's nitrogen-infused to give it an extra smooth and creamy mouthfeel. An attractive cascade effect gives this beer its forthright visual appeal—and the body and clean flavor deliver on that initial promise. Easy and enjoyable drinking at 4.5% ABV and 38 IBUs.

***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 Liederkranz 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!*