



On Tap Lancaster Liederkrantz Beer News October 30, 2019

New Trail Brewing Co in Williamsport, PA has broken out as a popular source of beer in the mid-state. Their **Broken Heels IPA** is a "Hazy" India Pale Ale, brewed with oats and pilsner malts and hopped aggressively with an assortment of newer American grown hops in the Pacific Northwest. This beer has a full mouthfeel with low bitterness which is soft on the palette yet full of flavor.

High aromatics greet one before the recognizable tropical fruitiness generating a flavorful and very quaffable beer.

Founders Phineas DeMink and Allen "Skip" Yahn started the Southern Tier Brewing Company just outside of Lakewood, New York, in 2002. Growth was rapid and expansion occurred in 2009 and 2013 with addition of a 110 barrel German built Steinecker brewhouse. In 2016, they added a distillery, broke ground on their first satellite brewing facility, and announced a partnership with Victory Brewing Company as Artisanal Brewing Ventures. 2017 saw Southern Tier and Victory open a satellite brewpub in Pittsburgh, PA. boasting a full kitchen, a 10 hectoliter German-built brewhouse, and local-only beers. Their popular beers are now found in 33 states. The **Southern Tier Pumpking** has become a "Fall Classic" among the plethora of pumpkin beers that appear annually at this time. An imperial ale, it's brewed with ale yeast, two varieties of hops, two varieties of malts, pumpkin & spices to a hefty 8% ABV. Abundant aromas of buttery pie crust and spices are followed by malty sweetness and light vanilla flavors when sipped. Moderate hopping at 30 IBUs keeps everything in balance.

Spaten-Franziskaner-Bräu GmbH in Munich is owned by the Spaten-Löwenbräu-Gruppe, which is part of the Belgo-Brazilian company Anheuser-Busch InBev. The brewery dates to before 1400 and its modern incarnation is the result of its ownership by the energetic Sedlmayr family during most of the 19th century. The merger with Franziskaner began during this time and completed in 1922. **Spaten Lager** is a premium brand, bottom fermented Munchner Lager with a supremely well-balanced hop flavor. A soft, white head perches above this light golden brew while a slight sweet grain aroma lifts spicy noble hops up to the nose. A sturdy 5.2% ABV, its Original Gravity of 11.7% provides plenty of body which is balanced with 21 IBU's of moderate bitterness. This refreshing beer has a lingering dry finish and is about as sessionable as they come. **Spaten Oktoberfest** claims to be the first beer of this style, famed for its relationship to the 1810 wedding party. Märzenbier is full-bodied, rich, and toasty; typically dark copper in color with a medium to high alcohol content. In 1950, Thomas Wimmer, Munich's highly popular Lord Mayor, founded a ceremony where each year the mayor of Munich personally taps the first keg of Spaten beer in the Schottenhamel beer tent to open the Oktoberfest. Higher in alcohol at 5.9%, this rich beer is a fall favorite everywhere. The perennial favorite quaff of Lancaster Liederkrantz beer drinkers, they agree that "Lass Dir raten, trinke Spaten"

Staatliches Hofbräuhaus in München is now owned by the Bavarian state government but its name Hof (court, in English) derives from its history as a royal brewery in the Kingdom of Bavaria. The brewery owns the famous 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. When King Gustavus Adolphus of Sweden invaded Bavaria during the Thirty Years' War in 1632, he threatened to sack and burn the entire city of Munich. He agreed to leave the city in peace if the citizens surrendered some hostages, and 600,000 barrels of Hofbräuhaus beer. Hofbrau is the quintessential Munich brewery and the Liederkrantz is proud to be serving 3 of their excellent lagers on draft.

Hofbrau Original is slightly malty, full-bodied, and with an elegant finish. Brewed with light barley and Munich malts to a very accommodating 5.1% ABV, the Hofbrau is hopped with 24 IBUs of Herkules, Perle, Magnum, and Select. Back in 1602, Weissbier could only be brewed by ducal privilege. Hofbrau brewed Munich's first Hefe Weizen and Hofbräuhaus enjoyed this exclusive right for nearly 200 years. Despite this monopoly on Weissbier brewing in Bavaria, **Hofbräu Hefe Weizen** is a really special kind of beer. Characterized by its sparkling rich foam and distinguished by its unforgettable refreshing and fruity taste, it is brewed according to an ancient tradition and but satisfies modern palates. With an alcoholic content of approximately 5.1% by volume, it is pure, easygoing, enjoyment! The **Hofbrau Oktoberfest** is a delicious lager, and at 6.3% ABV is at the stronger end of this style. The use of Münchner malt (a specialty darker malt) gives it the light Bernstein color. Caramel and biscuit flavors are present along with a zesty hop aroma.

The **Monschhof Kellerbier** is a brilliant unfiltered lager from Kulmbacher Brewery in northern Bavaria. Take a couple sips of this luscious beer and you'll immediately understand what traditional German lager brewing is all about. Wonderfully balanced yet packed with flavor, the amber colored and naturally cloudy beer is redolent of the pre-pilsner brewing arts. 12.4 °P of original wort provides a tiny bit of original sweetness on its way to 5.4 % ABV. Sit back, relax, and enjoy with a good friend.

Brauerei Aying has a long-standing reputation for excellence in beer and hospitality. Founded by Johann Liebhard in a picturesque village 25 kilometers southeast of Munich in 1878, Privatbrauerei Franz Inselkammer KG / Brauerei Aying produces 12 different styles of beers, more than most of the larger breweries. Liebhard had no male heirs so

he passed the business on to August Zehentmair who married his eldest daughter and heiress Maria in 1904. When Zehentmair died in 1936 in the age of 56, also without male heirs, their eldest daughter Maria and her husband, inn and inn owner Franz Inselkammer from Siegertsbrunn, succeeded him and the brewery and associated pubs and inns are still in the Inselkammer family. World renowned with many international awards, Ayingen excels in all the Bavarian styles. **Ayingen Bairisch (Bavarian) Pils** was introduced to the US for the first time in 2017. Originally inspired by Czech Pilsner beers, German pils beers were the original inspiration for golden lagers in the US. Ayingen's version shows the masterful perfection of four classic ingredients melded by a family's generations of brewing skill: local barley malt; noble Hallertau hops; water from an Ice Age aquifer via the brewery's well; and lager yeast. The Bairisch Pils evokes the flavor of the barley harvest augmented by the scents of nearby gardens. The solid pils flavors are enhanced by a zesty mouthfeel and the moderate 5.3% ABV keeps this beer light and refreshing.

Light beer fans looking for a switch from Miller will soon see **Coors Light** on tap. Light beer fans worried about their favorite beer's ingredients will be happy to know the Coors is brewed from their famous mountain water, barley malt, corn syrup (Dextrose, not high fructose!), yeast, and hop extract. This results in a respectable 4.2% ABV with just 102 calories per 12 oz. Although the website curiously indicates it's the "Official Beer of Being Done Wearing a Bra" (complete with video!), Coors Light has been recognized by the judges at the World Beer Cup with 2 recent Gold medals and the Great American Beer fest with a Gold, Silver, and Bronze.

And remember, the current tap list is ALWAYS available at <http://llkbn.surge.sh/>

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 Matt Trout at matttrout44@gmail.com. Enjoy and see you at the club!