



On Tap
Lancaster Liederkrantz Beer News
October 31, 2018

Beginning as a home brewer in the 1990's, Jon Cadoux blended his love of good beer with sustainable beer production goals. He, and some like-minded friends, founded Peak Organic Brewery in the early 2000's with regional distribution beginning in 2007. Jon helped Maine farmers cultivate commercial hops in 2009, the first such harvest since 1880, and now works with a variety of North East farmers organically growing hops, barley, and wheat. They also became non-GMO certified in 2014. **Peak The Juice** is an extremely well thought of American Pale Ale, weighing in a mild 5.6% ABV and 65 IBUs of Amarillo, Citra, Simcoe, and Azacca hops. Tangerine and berry notes are prominent in the aroma, and juicy hop flavors pop with the first sip. The good balance lasts through the finish.

Funk Open Mic IPA is a relatively new product from the quality brewers just up the road in Emmaus. Lemon, cantaloupe, and fresh cut grass flavors abide in all the haze that the kids love. Although not a true session beer, at 5.5% ABV. it's very easy going. Hazy/opaque golden orange color with a solid white head on top, it's full of fruity citrus flavors that last.

Brewery Verhaeghe Vichte is in the southern village of Vichte in the province of West Flanders, Belgium. It has been a small family-owned Brewery dating back to 1885. **Duchesse de Bourgogne** is a Flanders red ale-style beer produced by Verhaeghe; named in honor of Duchess Mary of Burgundy, only daughter of Charles the Bold, who was born in Brussels in 1457 and tragically died in a horse-riding accident. Like all Flemish red ales, the Duchesse de Bourgogne has a characteristically sour, fruity (cherry?) flavor, similar to that of lambic beers. Like a lot of Flanders reds, it's an ale of mixed fermentation; a blend of a younger 8-month-old beer with an 18-month-old beer. After a primary and secondary fermentation, it's matured in oak barrels for 18 months. This complex ale is rich and full bodied and a highly rated example of these ruddy and tart ales. Give it some time in the glass to get the full range of flavors these classic beers are capable of.

Written records show a Schwarzbier brewery in Bad Köstritz in Thuringia since 1543. The current facility has been owned by Bitburger since 1991. Schwarzbiers (black beers) are lagers that derive their deep brown color and complex flavors from dark specialty malts added to regular Munich and Pilsner malts. Dry on the palate, the generous aromas are balanced by the gently sparkling carbonation. With delicate bitter tones and malty sweetness, they finish slowly on the palate. Liederkrantz bar favorite **Kostritzer Schwarzbier** pours a deep mahogany color with a lasting, cream-colored head. Recognized by Goethe and Bismark, this iconic brew was one of the few beers in East Germany that were manufactured for export during the Cold War., it's well balanced and easy drinking. Roasty malts have some chocolate tones in this well balanced (4.8% ABV and 22 IBUs) lager.

According to brewer Martin Virga, Dunkel was the first beer to be regulated by the Bavarian Beer Purity Law of 1516. **Gunpowder Falls Dunkel** is a dark lager is brewed in the traditional Bavarian style. With its pronounced, warm aroma, malty taste and a finish reminiscent of fine coffee, this beer will please the senses – even for the most generic beer drinker. The GF Dunkel is brewed with five different malt types, is lightly hopped, and comes in at a very accommodating 5% ABV.

Stiegl Goldbräu has been a traditional Salzburg beer specialty since 1912. Fresh locally produced malts are brewed into a full-bodied beer with a gentle bitterness and a refreshing and agreeable 5% ABV. This is a very typical Munich helles; pleasantly robust and well-balanced pale malt and light earthy hop flavors - overall, very smooth, crisp, clean, and refreshing to drink.

The town of Einbeck is the originator of Bock style beers and also has been a brewing center since the 1300's. The **Einbecker Ainpöckish Heller** has been noted since 1378. This famous lager is a Maibock / Helles Bock style clocking in at 6.70% ABV. In the 13th to the 15th century this "Ainpöckisch bock beer" style was very popular and was distributed throughout the Hanseatic League, the merchant organization founded by north German towns and merchant communities. The Ainpöckish is a completely natural, unfiltered Bock beer specialty, brewed according to the traditional recipes and with generous additions of hops.

Klosterbrauerei Ettaler in the Bavarian Alps is a Benedictine monastery that has been brewing for over 600 years with "current" operations dating to 1609. In addition, they operate a publishing business, a hotel and bookstore, as well as a distillery that produces unique and well-known liquors. The highly rated Curator **Doppelbock Curator** occupies the darker, stronger end of the bockbier spectrum. Bready, figgy, and caramel flavors blend well in one of the hallmarks of this style, which was amped up from the original 7% recipe to a classic 9% malt bomb specifically for the American market.

Einbecker Brauherren Pils is a perfect composition of the best hops and selected fine malts bringing the classic bitter character of Einbecker Premium Pils to mature perfection. With a bigger malt bill than its little brother (11.4% vs 11.2% O/G), the Brauherren is slightly stronger at 4.9% vs 4.8% ABV. This classic from the "Brewing Lords" of Einbeck is a delightful, traditional pils. Crisp and refreshing, it's the perfect accompaniment to a warm fall day.

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. The Munich based style of wheat beer (weissbier) is made with half wheat and fermented with a yeast that produces unique flavors of banana and cloves, often with a dry and tart edge. There is little hop bitterness, and a moderate level of alcohol, 5.4% in this case. The "Hefe" prefix means "with yeast", hence the beers unfiltered and cloudy appearance. Poured into a traditional Weizen glass, the Hefeweizen can be one appetizing looking beer. **Schneider Hefe Weiss**, from the Munich wheat beer masters, is one of the best examples of this classic style. Beautifully smooth and well balanced, this is a darker, richer, and wonderful beer.

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!