



On Tap
Lancaster Liederkrantz Beer News
November 14, 2018

Scotch Ales traditionally go through a long kettle boil in the kettle in order to caramelize the wort; producing a deep copper to brown colored brew and bringing out those typical toffee flavors. The biggest Scotch Ales were referred to as “Wee Heavy”, a big ale served in a small glass. **Founder’s Backwoods Bastard Scotch Ale** is aged in bourbon barrels for additional bite beyond the 11.2% ABV heft (50 IBUs and 320 cal). This special item, periodically brewed over the past 10 years, is now available year-round. Expect lovely, warm malt smells with a bit of bourbon and flavors of oaky sweet caramel and roasted malts, a hint of earthy spice and a smidgen of dark fruit. A beer to relax with as its flavors release. It’s a kick-back sipper made to entice the palate.

The **Belhaven Scottish Ale** is a real old timer, having been brewed at Belhaven since 1719; longer than any of their other beers. Its sweet ruby mix of malt and hops pampers and primes the palate, preparing you for a smooth creamy finish. This is a solid beer with a nutty, sweet flavor and a touch of oak in the aroma and is 1/3 of all keg ales pulled in Scotland.

The town of Einbeck is the originator of Bock style beers and has also 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. **Einbecker Brauherren Pils** is a perfect composition of the best hops and selected fine malts which exemplifies the timeless character of a fine Pils. With a generous malt bill, the Brauherren brews out at 4.9%. This classic from the “Brewing Lords” of Einbeck is a delightful, traditional pils at its most refreshing.

IPA fans will enjoy Emmaus based **Funk Brewing’s Citrus IPA**. “West Coast” in style, this beer is brewed with Belgium’s finest pilsner malt and American yeast and tops out at 7% ABV (or so). This was their first IPA; designed to stand out from the rest. It’s hopped with Citra, Simcoe, Mosaic, and an experimental hop called “LemonBomb”. Medium bodied and aromatic, this is a highly rated ale has become one of their most popular year-round beers.

The town of Cologne, the namesake for Koelsch, has a federal law protecting its right to brew this pale, top-fermenting ale. In 1985, the German government and 24 breweries from the Cologne region brewer’s guild (founded in 1396) published the ‘Kölsch Convention’, which was inspired by attempts by outside brewers to cash in on the popularity of Kölsch which has been brewed in Cologne and outlying areas since before 1300. Koelsch is typically lighter even than Pilsner in color and is often around 5% ABV with a slightly malty, fairly soft palate. The American versions generally are fuller bodied. **Stoudt’s Karnival Kolsch** is a refreshing German-style ale brewed using 2-row malt, a small amount of red wheat malt and German hops for bittering and aroma. This smooth, straw-colored ale is dry and crisp with a subtle fruitiness, which complements the mild hop bitterness and aroma.

Beers designated as “Tripels” use up to three times the amount of malt than a standard Trappist ale. Despite the higher alcohol and complex flavors, Tripels are relatively simple beers yet offer complexity and depth. The **Stoudt’s Tripel Aged in Chardonnay Barrels** is a strong, full-bodied Belgian Abbey-style ale with a distinctly winery flavor. The authentic Belgian yeast strain used in fermentation contributes to a rich array of spicy, phenolic, and fruit-like flavors, as well as a noticeable alcoholic warmth; 9% ABV and 37 IBUs. All in all, a very smooth and tasty beer.

The **Weihenstephan Braupakt** is a collaboration between the world's oldest brewery and Sierra Nevada. Both Weihenstephan and Sierra Nevada are widely recognized for establishing brewing standards for their respective styles; and are renowned for their contributions to contemporary brewing techniques. Brewmasters from the two breweries spent the better part of 2017 on recipe development; ultimately creating the fruity-hoppy Braupakt, brewed with the Hallertauer Tradition hop and refined with American West Coast Amarillo and Chinook hops. The name plays on America's "bro pact" vernacular for fraternal allegiances and the label features the imperial Bavarian bear sporting a "hang loose" gesture. This naturally cloudy amber weissbier has a firm, creamy head and reveals fragrances of peach, apricot and citrus on the nose which complemented by the mild sweetness of the malt. A respectable 6% ABV is offset by 35 IBUs of bitterness. This is a unique one-off beer and worth a taste.

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 excellent staff at the LLK has some non-standard beer serving options for its patrons. The "beer board" can contain many unfamiliar offerings; some of which may have pronounced flavors. LLK offers a "flight" which is six 4-ounce tasters of the patron's choice. Sometimes when busy, this can take more time than getting a glass of beer. Another option is to order a "small glass" which provides about 8 ounces of beer. This way one gets the full flavor profile as the beer warms and it provides ample time to think about choosing the next beer. This serving method is available with big glass beers; pilsners, lagers, hefes, and pale ales. And remember, if you see a beer that you'd like a taste of, just ask your server for one.

Lancaster Liederkranz 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 Liederkranz 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 or Greg Buckwalter at gregbuckwalter@hotmail.com. Enjoy and see you at the club!