



On Tap

Lancaster Liederkrantz Beer News

November 15, 2017

De Proef Flemish Primitive Wild Ale Surly Bird is a sour and fruity beer clocking in at about 8 or 9% ABV. "Flemish Primitive" refers both to the famous wild yeast that lends its unique flavor to this extraordinary ale and to the school of "primitive" painters in medieval Flanders whose startling work kick-started the Renaissance. This rare bird is likely roosting at the Liederkrantz for a short time, be sure to get some.

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. Specially priced now!

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.

Al's of Hampden / Pizza Boy Brewing **Pizza Boy Trodac** is a 5.4% ABV American Wild Ale; a singular style that may encompass such beers as American-Style Sour Ale, American-Style Brett Ale and Wood- and Barrel-Aged Sour Beer. "Wild" generally refers to the presence of some level of sour, tart, funky or barnyard-like aromas and flavors from the purposeful introduction of a wild *Brettanomyces* yeast strain, or friendly bacteria such as *Lactobacillus*. Sour beers are an acquired taste for many, yet they are gaining in popularity in the United States. Many Wild Ale offerings are special-release beers, not available year-round and the base beer styles include everything from fruit beers and Belgian styles to brown ales. The Trodac is brewed with Passion fruit and Moruga Scorpion Peppers, making this a quite unusual brew. It comes across as slightly sour with cinnamon, tangy and tart citrus and hot pepper on the lingering finish.

Founded in 1996, Bullfrog Brewery is an award-winning craft microbrewery, brewpub, and restaurant in downtown Williamsport, consistently rated as one of the best breweries in PA. **Bullfrog Funny Farmhouse** is a 5.50% rustic, unfiltered apple cider fermented with wild yeast, aged in tequila and wine barrels, and finished with fresh PA sour cherries. It starts off very funky and tart like any traditional cider, but the sour cherry emerges on the finish very beautifully.

The Staatliches Hofbräuhaus, founded in München in 1589 by the Duke of Bavaria, Wilhelm V, is the source of **Hofbrau Original**. 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. Its refreshing, bitter flavour and alcoholic content of around 5.1% volume have made it famous worldwide. A Munich beer with character, the Original pours a beautiful clear gold color and issues a sweet, bready aroma of grains, yeast, and fresh honey with a touch of hops. The aroma is followed by tastes of yeast and sweet, bready malts infused with spicy hops and floral notes.

The foundation of bock brewing in Munich began with the establishment of the Hofbräuhaus in 1592. The success story of **Hofbrau Maibock**, Munich's oldest bock beer, goes back as far 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 bridge the chasm from hearty wintry brews to bright summer fare. Maibock has a lean, muscular body, and soft bready and toasted malt character, as well as the brilliant clarity of lagerbier. Base malts, in the style of Pilsner, Vienna, and light Munich are used alone or in combination to create the trademark pure gold to copper complexion.

The legendary Kulmbach brewing art can be traced back to the year 1349 to the first concrete references to a brewery in the town. In Kulmbach - known as the "secret capital of beer" - beer was brewed in 56 breweries in the 19th century. In 1846, Johann Wolfgang Reichel, Johann Konrad Scheiding and Johann Martin Hübner joined forces to form a brewery community. Since 1996 Kulmbacher Brauerei AG has united the traditional Kulmbach brands under the umbrella of Kulmbacher Brauerei AG. When the Reichel brewing family introduced a pilsner - the EDELHERB - for the first time in 1932, beer connoisseurs were getting used to the taste of light lager and export beers, which had previously supplanted the classic dark varieties. From the first, Kulmbacher Pils quickly gained its followers with its finely honed and noble taste.

COMING SOON!

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

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!