



On Tap
Lancaster Liederkrantz Beer News
November 28, 2018

The Liederkrantz beer taps are rotating very rapidly; some of these will only be around for a little while. A few of the highlights of traditional German and Scottish brewing heritage currently on tap are described below!

Belhaven is Scotland's oldest working brewery. Established in 1719 by John Johnston amid the rolling barley fields of the beautiful East Lothian coast east of Edinburgh, Belhaven remained family owned until 1972. **Belhaven Scottish Ale** has been brewed there for almost 300 years. 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. Nitro smooth, it's brewed with 100% Scottish Optic and Crystal barley malts for a nutty, biscuit character and is balanced with a subtle spiciness from 21 IBUs of Challenger and Goldings hops. At a very easy going 5.2% ABV, it's beautiful looking and all-around satisfying.

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.

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 but balanced array of spicy, phenolic, and stone fruit-like flavors, as well as a subtle alcoholic warmth; 9% ABV and 37 IBUs. All in all, a very smooth and tasty beer.

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 **Köstritzer 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.

The König Ludwig GmbH & Co. KG Schlossbrauerei Kaltenberg is a brewery in Fürstenfeldbruck, Upper Bavaria, Germany. Their slogan, "Bier von königlicher Hoheit", or "Beer of Royal Highness", refers to the brewery's heritage tracing back through the Kingdom of Bavaria; long associated with beer and brewing. The current proprietor, Prince Luitpold of the House of Wittelsbach, is the great-grandson of the last King of Bavaria, Ludwig III, and by extent a descendant of the original signatories of the 1516 Bavarian Purity Law. The House of

Wittelsbach is known to have owned a brewery by 1260. 32 years later, Rudolf I, Duke of Bavaria, built Schloss Kaltenberg, which houses part of the brewery's facilities today. The current brewery was opened in 1870. **König Ludwig Weiss** is the embodiment of the Indian Summer spirit, with a rich and fluid body lending this hefe a replenishing, autumnal appeal. A gentle bouquet flows up from the generous head with tart wheat and soft lemon aromas. Extraordinarily balanced at 5.5% ABV, the smooth wheat flavor mixes with a mild hoppiness and flows to a clean finish with just a touch of banana.

Brewing tradition in Donaueschingen reaches back to 1283 when King Rudolf I von Habsburg granted the lands and brewing rights for Baar and Tunôeschingen to Count Heinrich I von Fürstenberg. The "modern" history of the Fürstenberg Brewery began in 1739 and production really picked up in 1884 when master brewer Josef Munz took over. Two years after joining the brewery, he developed a gold-colored, Vienna-style specialty beer known as "Salvator". Reich Chancellor Bismarck named it his favorite drink, his personal physician, Dr. Schweningen, called it the "beer of beers" and a German spiritual leader even went so far as to call it "the true drink of the gods". Munz became one of the first brewers in Germany to successfully brew a pilsener beer in 1895 and by 1900, Emperor Wilhelm II enjoyed the Fürstenberg Brew so much that he designated it his go-to drink, which was how it got its title of "His Majesty's Beverage." After receiving such noble recognition, Fürstenberg grew into a major brewery and was soon delivering beer to more than 900 bars and restaurants throughout Germany and was widely sold in Europe. Major shipping companies, the Imperial Navy and the colonial administration bodies in Africa regularly offered Fürstenberg beer and even the zeppelin lines carried Fürstenberg on board. In 2009 Fürstenberg beers were awarded 18 medals, including 16 golds, in the most rigorous beer test in the world, the DLG Quality Contest; more than any other brewery in Germany. The Liederkrantz is proud to serve the **Fürstenberg Black Forest Pils** which is based on Munz's original recipe. Using a special combination of the finest malts and Hallertau & Tettnang hops to achieve a crisp and refreshing character with a unique note of bitterness, this accommodating (4.8% ABV, 31 IBU) pils is rapidly becoming a club favorite.