



On Tap Lancaster Liederkrantz Beer News December 12, 2018

There are lots of breweries and beers new to the Liederkrantz bar to enjoy this week; come check them out!

Brothers Chris and John Trogner have enjoyed nationwide recognition for their Troegs Brewing Co. beers since opening in 1997. The 2011 move to Hershey from Paxton St. in Harrisburg was a significant expansion and they have now grown to 175 employees. The new facility has two BrauKon (based in Truchtlaching, Germany) brewhouses; a five vessel, 100-barrel (bbl) production brewhouse and a three-vessel 17 bbl pilot system for research and development beers. At the heart of the recently added Splinter Cellar are three 20-foot-tall oak foeders built by Giobatta & Piero Garbellotto, a 200-year-old Italian barrel manufacturer. **Troegs Mad Elf** is one of the most anticipated holiday beers in the Mid-Atlantic area. Brewed since 2002, this ruby red 11% ABV warmer has a recipe that changes from year to year. 2018's version is based on Chocolate, Munich, and Pilsner malts with 15 IBUs of Hallertau and Saaz hops. Cherries and honey are added and the whole package is fermented with a special yeast for extra flavor and complexity. The 2018 is very balanced, smooth, and incredibly tasty. Enjoy!

Ken Grossman opened a homebrew supply store in downtown Chico CA in 1976 and started a professional brewery, Sierra Nevada, in 1980. The style defining Pale Ale, brewed since then, helped underwrite the US craft beer phenomenon. **Sierra Nevada Hazy Little Thing** is a West Coast take on a New England Style IPA, "unfiltered, unprocessed, straight from the tanks and into the can". Two-row Pale, Munich, Oats, and Acidulated malts are bittered with Citra and finished with Citra and Comet hops. At 6.7% ABV and 40 IBUs, this hazy, fruity beer is fresh and easy drinking.

Einstok Icelandic Wee Heavy is recently introduced beer from this far northern brewing nation. The brewery at Einstök Ölgerð is located just 60 miles south of the Arctic circle in the fishing port of Akureyri. These modern-day Vikings raided Scotland for one of their signature ales and brewed it with an Icelandic twist. Birch smoked Icelandic barley; pale ale, crystal, and chocolate malts are fermented with Bavarian hops. Icelandic angelica root, a fabled herb ancient Vikings used as currency, adds to the blend to make a very hearty 8% ABV ale. Just the item to sustain one on the cruise back to home port!

The storied history of Anchor Brewing traces back to the California gold rush, when German brewer Gottlieb Brekle arrived in San Francisco with his family. In 1871, he bought an old beer and billiards saloon on Pacific Street near Russian Hill for \$3,500; transforming it into the American Brewery which, twenty-five years later, would be renamed Anchor Brewing Co. However, after surviving the devastating fire and Prohibition, by 1965 Anchor was dragging bottom. When washing machine scion Fritz Maytag learned that the makers of his favorite beer were soon to close up shop he purchased a controlling share and saved the brewery; inadvertently inaugurating the microbrewing revolution. In 1971, he began bottling the iconic Anchor Steam, an ale/lager hybrid that is one of America's few indigenous beers. Brewed since 1975, **Anchor Christmas Ale** is a subtly spiced and sumptuously smooth winter warmer with a deceptive 6.9% ABV. With a heavily guarded, confidential recipe, Christmas Ale is a highly anticipated seasonal delight with a complex full flavor, packed with toasty cocoa notes, roasted malts and aromas of resinous pine. The 2018 version has special ingredients which lend rich flavors of brûléed sugars, holiday spices and freshly baked banana bread with a velvety finish. This wonderful ale captures the essence of holiday beers.

Weyerbacher Brewing was founded in 1995 in a livery stable in downtown Easton, PA. Founder Dan Weirback visited Belgium in 2000 and fell for the rich, sweet, bottle-conditioned ales he encountered there. Thereby inspired, he returned to his Easton, PA brew house determined to create one of his own. **Weyerbacher Merry Monks** was introduced as a winter seasonal but demand was so great that by 2002 it became a year-rounder and now makes up about 40% of sales. The Merry is a Belgian style Tripel brewed with lots of Pilsner malt and Hallertauer, Saaz, and Fuggles hops. This ale is maltier than some of the other tripels with toasty, bready flavors and significant sweetness that amplifies the fruitiness. Spice, pear-like fruit and banana aromas lead the way. A sturdy 9.3% ABV is nicely balanced by 15 IBUs of bitterness.

Rekorderlig ciders were first created in 1996 at the Åbro Bryggeri with the purest spring water from Vimmerby, Sweden, where it is still brewed today. From its humble Swedish roots, Rekorderlig has become a much-loved, fourth generation family-brewed cider. With a typically Swedish fusion of high-end, premium design and modesty, it is enjoyed by those who yearn for something refreshingly different. **Rekorderlig Strawberry-Lime Cider**, made since 1998, is an apple/pear-based cider with additional fruit juices. Crisp in accent and full of flavor, this slightly sweet drink is a pleasant 4.5% ABV quaff.

The region of Franconia, in northern Bavaria, is famous the world over for its brewing culture. Bamberg, the cultural heart of Franconia, claims nine breweries within the city limits; one of which – The Mahr's brewery & biergarten - has been in operation since 1670. Current master brewer Stephan Michel is the fifth generation of Mahr's family owners and brewmasters. **Mahr's Ungespundet Lager Kellerbier**, literally "unbunded cellar beer," is a rustic style once extremely common that generates a fuller flavored lager due to tiny elements that would be filtered out. Pouring slightly cloudy. Kellers are easy going lagers in the 5-6% ABV range that support relaxed sessions with friends. The Mahr's Ungespundet is a superb example of this age old brewing style.

The legendary Kulmbach brewing art can be traced back to the year 1349 with the first confirmed references to a brewery in this Franconian town. In Kulmbach - known as the "secret capital of beer" - beer was brewed in 56 breweries in the 19th century. A relatively new (1895!) brewery, Kulmbacher brews a large variety of beers; since 1996 the brands EKU, Reichel, Sandler, Kapuziner and Mönchshof are all under the Kulmbach Brewery roof. When the Reichel brewing family introduced Edelherb pilsner 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 darker varieties of lager. **The Kulmbacher Edelherb Pils** is a very straightforward, quality beer and has quickly gained fans of its finely honed and noble taste. The **Kapuziner Weiss** is a very highly rated, smooth Hefeweizen, redolent of banana, clove & wheat. At 5.4% ABV session strength; malted wheat and special yeast give the Kapuziner its light touch and distinctive taste. Unfiltered yeast lends a hazy seductive look and the yeasty tang is offset by a solid malt body and a delightful tropical fruitiness. Some consider it the most refreshing beer in the world as well as being among the top rated weissbiers.

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!