



On Tap Lancaster Liederkrantz Beer News December 4, 2019

New beers are coming on draft all the time; keep an eye out for something you might like!

Brothers Chris and John Troegner have enjoyed nationwide recognition for their Troegs Brewing Co. beers since opening in 1997. 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 version on tap is wonderfully smooth from aging; this winter special is a must try for its many fans. A Belgian dark ale style; it weighs in at a hard to detect 11% ABV. Cherries, honey, and Chocolate Malts deliver gentle fruits and subtle spices.

New Trail Brewing Co in Williamsport, PA has broken out as a popular source of beer in the mid-state. Their **Broken Heels IPA** is a "Hazy" India Pale Ale, brewed with oats and pilsner malts and hopped aggressively with an assortment of newer American grown hops in the Pacific Northwest. This highly aromatic beer has a full mouthfeel with low bitterness which is soft on the palette yet full of flavor.

Schwarzbiers (black beers) are lagers with origins going back to the Middle Ages (14th century) and it is considered the oldest known black beer style. They 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. Gunpowder Falls Brewing in southern York County brews according to the Reinheitsgebot and is also vegan friendly; they do not use any animal products in the processing or filtration of their fine lagers. Brewer Martin Virga's **Schwarzbier** has an initial smooth creaminess leading to a well-balanced coffee-like bitterness and a subtle hint of chocolate. Dunkel, Pilsner, Cara-Dunkel III, and Roastmalt malts add backbone and 30 IBUs of Hallertau Northern Brewer, Hallertau Perle, and Hallertau Tradition hops add just the right zest.

Kellerbier, and Zwickel are related rustic styles that were once extremely common in Germany. Now found more commonly, Kellerbiers are unfiltered and unpasteurized lagers that date back to at least the Middle Ages. The final product is a smooth, naturally cloudy lager that's rich in vitamins from the retained yeast. The **Weihenstephaner 1516 Kellerbier** was brewed for the first time in 2016 in honor of the Reinheitsgebot, the 500-year Bavarian Purity Law promulgated in 1516 by Duke Wilhelm IV of Bavaria. The decree allows beer only to be made with hops, barley, and water; as yeast was not yet identified. The 1516 is a slightly cloudy amber-colored beer with fruity-fresh hop flower aromas; full bodied and carrying bready malt notes. Combining dark Munich and pale Pilsner malt with 21 IBUs of traditional Hallertau hop varieties, such as the rare Hallertauer Record; this traditional lager ripens long and cold in the historic vaulted cellars at the Weihenstephaner Berg. The result is a perfectly balanced 5.6% ABV beer; refreshing, yet with a smooth mouthfeel with a finely nuanced level of carbonation.

A style distinctive to Cologne, the name Kölsch is protected by law so that only beers brewed in the metropolitan area of Cologne, are pale in color, top-fermented, hop-accented and filtered can be so named. The Cölner Hofbräu P. Josef Früh KG has been around for over 100 years with a presence opposite Cologne Cathedral, Brauhaus Früh am Dom. **Früh Kölsch** is brewed according to the Reinheitsgebot from the original recipe by Peter Josef Früh. This top-fermented specialty beer is brewed in conformance with the German Purity Law and features the best ingredients. Früh Kölsch is an extremely drinkable (4.9% ABV) beer with an unsurpassed balance of malt and soft, delicate hops. Pale gold in color with a lasting head, the beer has a hoppy, dry finish from the use of Hallertau and Tettnag hops. Früh continues to be brewed using the original recipe from 1904 that has been passed down through five generations.

Spaten-Franziskaner-Bräu GmbH in Munich is owned by the Spaten-Löwenbräu-Gruppe, which is part of the Belgo-Brazilian company Anheuser-Busch InBev. The brewery dates to before 1400 and its modern incarnation is the result of its ownership by the energetic Sedlmayr family during most of the 19th century. The merger with Franziskaner began during this time and completed in 1922. **Spaten Lager** is a premium brand, bottom fermented Munchner Lager with a supremely well-balanced hop flavor. A soft, white head perches above this light golden brew while a slight sweet grain aroma lifts spicy noble hops up to the nose. A sturdy 5.2% ABV, its Original Gravity of 11.7% provides plenty of body which is balanced with 21 IBU's of moderate bitterness. This refreshing beer has a lingering dry finish and is about as sessionable as they come. The perennial favorite quaff of Lancaster Liederkrantz beer drinkers, they agree that "Lass Dir raten, trinke Spaten".

According to tradition, Duke Erich handed Martin Luther a mug of Einbecker Beer at the Worms Reichstag in the year 1521 where he declared it "the best drink known to man." **Einbecker Mai Ur Bock** is a traditional springtime beer with a pale orange color, a fluffy off-white head, and a honeyed, toffeeish malt aroma. This delicious 6.5% lager has a malt-forward (Original Extract Content: 16.2%) aroma and almost no hop presence; but with somewhat buttery caramel scents. It's gold, very clear, and shows off a tan, frothy head. The body is rich and full, assertively carbonated, and not overpowering; plus, there's just a touch of alcohol warmth to the slightly sweet finish.

And remember, the current tap list is ALWAYS available at <http://llkbn.surge.sh/>

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 Matt Trout at matttrout44@gmail.com. Enjoy and see you at the club!