



On Tap Lancaster Liederkrantz Beer News December 5, 2018

The town of Cologne records the brewing of Koelsch, a pale, top-fermenting ale, since 1300 or so. In 1985, the German government and 24 breweries from the Cologne region brewer's guild (founded in 1396) established a convention for use of the term; the beer must be brewed in the Cologne metropolitan area, be pale in color, top-fermented, hop-accented, filtered, and be a 'vollbier'; 11-14% plato. Koelsch is typically lighter than Pilsner in color and is often around 5% ABV with a slightly malty, fairly soft palate. The finish is decidedly dry due to its high attenuation and firm hop character. The clean flavors result from a fairly long, cold maturation of two to six weeks. It is traditionally served in narrow, 20 cl cylindrical glasses called " Stangen", often stacked in a pyramid on a round tray. Privatbrauerei Gaffel, Gebr. Becker was established in 1908 on a site where breweries have stood since 1300. Gaffel means 2-pronged fork in Old German and the Gaffel family was active in trade guilds since the 1400's. **Gaffel Koelsch** is straw-hued with brilliant clarity and a sparkling appearance with a light, bready aroma. Sweet grainy flavors are followed by a dry and clean finish with a faint fruity note that stretches through the aftertaste. A classic of the style!

Beer has been brewed commercially on the site of what is now the Ram Brewery in Wandsworth since the reign of Queen Elizabeth I. Charles Allen Young and his partner Anthony Fothergill Bainbridge took over the Ram in 1831, along with 5 tied pubs. Wells & Young's was formed in October 2006 from the merger of the brewing operations of Charles Wells Ltd and Young's Brewery and operations transitioned to the Eagle brewery in Bedford. **Youngs Double Chocolate Stout** was first brewed in 1997 and it has accrued a Brewing Industry International Awards Gold Medal in 2000, a Silver Medal on 2002 and it won Bronze in 1998 and 2004. Pale ale, crystal, and chocolate malts are combined with real dark chocolate and chocolate essence which provides a satisfyingly indulgent, but never overly sweet flavor. Light hopping with Fuggle and Goldings hops adds balance to a rich but low (5.2% ABV) alcohol stout.

Paulaner Hefeweizen is the no. 1 Hefe-Weißbier in Germany and one of the world's favorites. "Hefe's" are top-fermented and unfiltered with strong carbonation. Naturally cloudy and a luminous gold in the glass, a nice pour sports a strong head of foam. It is a typical beergarden beer, a culture which brings people together all over the world. The most recognized of all Paulaner beers, it has a light hop flavor and balances subtle bitterness with an unmistakably fruity character; banana and a bit of mango and pineapple. The 5.3% alcohol content allows session enjoyment.

Attendees at this Sunday's Christkindmarkt can enjoy the **Hofbrau Winter Spezial** on draft. Times like the Christmas season call for an elegant brew with a festive touch. This Winter Warmer is a 6.3% lager that offers a delectable full-bodied flavor with a blossomy fragrance and a fine Saaz hop aroma. The result is a distinguished brew for special occasions.

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!