



## Lancaster Liederkrantz Beer News Vol. 1

March 29, 2017

*The Beer Buyers at the **Lancaster Liederkrantz (LLK)** have been bringing in outstanding domestic and international draft beers for some time now. In order to keep you better informed as to "What's On Tap", or soon to be, we've decided to provide some info on them in order to pique your interest in trying something different. This column will feature current and immediate future offerings from Europe.*

### DRAFTS

**Klosterbrauerie Ettaler** in Bavaria is a Benedictine monastery that has been brewing for over 600 years. LLK is currently pouring the *Dunkel* and the *Curator Doppelbock*. The *Dunkel* is a Munich style which will be slightly sweeter than a Schwarzbier (*Kostritzer*). Roasty malts have some chocolate tones in a well balanced 5% ABV beer. The highly rated *Curator* is a classic malt bomb at 9% and occupies the darker, stronger end of the bockbier spectrum. Bready, figgy, and caramel flavors blend well in one of the hallmarks of this style, which was reformulated to the original recipe for American import.

Flemish or Flanders Red Ales are notorious for their distinct sharp, fruity, sour and tart flavors which are created by special, proprietary, yeast strains. Very complex beers, they are produced under the age old tradition of long-term cask aging in oak, and the blending of young and old beers. *Duchesse De Bourgogne* from **Brouwerij Verhaeghe** is a popular and highly rated example of these ruddy and tart ales and is well worth a try. Give it some time in the glass to get the full range of flavors these classic beers are capable of.

**De Dolle Brouwers** is a restored brewery in Belgium. Originally started in 1835, it was both brewery and distillery. At the time of its demise in 1980, it was a small family brewery for three generations. Two local brothers, who were students, took over operations at that time. De Dolle Brouwers (the Mad Brewers) maintains a solid reputation for well crafted beers. *Boskeun 2016 Vintage* is one of the first real Belgian Easter beers, brewed with pale malt, Golding hops, cane sugar and re-fermented with native honey. These stronger beers (10.0% ABV!) deserve to be sipped slow as different and more balanced flavors come out as the beer warms. Look for it around the holiday.

The town of Einbeck is the originator of Bock style beers and also has been a brewing center since the 1300's. *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% beer is making its return to the LLK taps this week. *Einbecker Ainpöckisch Heller Bock* is a new product; an unfiltered keller style Heller-bock inspired by the beers sold in Einbeck from the 13th to the 15th century. Similar in strength and appearance as Mai-bocks, this beer is a rare draft item deserving a try.

Kellerbier, literally "cellar beer," is a rustic style once extremely common that generates a fuller flavored lager due to tiny elements that would be filtered out. Zoigl, Ungespundet (literally unbunged), and Zwickel are related styles that all pour slightly cloudy. Kellers are easy going lagers in the 5-6% ABV

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range that support relaxed sessions with friends. The current *Grevensteiner Keller* is a great example and is very reminiscent of the amazing *Weihenstephaner 1516* of last year. Upcoming keller beers include *Monchshof Kellerbier* and *Mahr's Ungespundet Lager*, both of which are new to our taps.

Other upcoming newcomers to LLK include the *Kulmbacher Edelherb Pils*, from a relatively new (1895!) brewery in Franconia. **Kulmbacher** brews a large variety of beers; since 1996 the brands **EKU, Reichel, Sandler, Kapuziner and Mönchshof** are all under the Kulmbach Brewery roof. The *Edelherb* is a very straightforward, quality beer. The *Kapuziner Weisse* is a very highly rated, smooth Hefeweizen, redolent of banana, clove & wheat. Two other new beers that should be appearing soon are from Einbecker, the *Brauherren Pilsner* which is a hoppy pils that shows very well on draft and the *Blackbier* which is a Schwartzbier that is very rare on draft. *Kostrizer* fans should see how it compares.

#### **BOTTLES**

De Dolle *Oerbier* means original, from the source and was one of the first beers homebrewed in a copper wash kettle by the two brothers. It's brewed from 6 malts and has Poperinge Golding hops added in flower. A special yeast which makes it a little tart, especially with aging. After a year or two underground, it matures into its complex and delicious character, which includes some wine like flavors. At 9.5% ABV, it's good bottle to share!

**Klostergården Håndbryggeri** is a small farmhouse brewery on the island of Tautra in Norway. Their Alderwood smoked ale is a unique beer made with traditional Stjordaisol malts, prepared at nearby farm called *Alstadberger* as they have been for 2000 years. They are steeped for 4 days, then dried over a slow burning alder woodfire for 20 hours. Caramel malts are added to round out and balance the smokey flavor. A British dry ale yeast is used, which makes this 6.5% ABV beer kind of an oddity. Very traditional on one hand, but with some modern touches.

The Staff at LLK apologizes in advance if your desired beer was not available at your time of visit. The excellent range and quality of the constantly rotating taps is our objective, an alternative selection should not disappoint.

- *Greg Buckwalter and Jim Weber*