



## Lancaster Liederkrantz Beer News

May 24, 2017

The Lancaster Liederkrantz's mission since 1880 has been to "meet fraternally, sing and preserve native songs and music as well as perpetuate social customs of the Homeland." A lot of folks would consider convivial beer drinking one of those social customs. The image of contented burghers enjoying steins of lager under the biergarten trees is indelibly associated with German life. In keeping with that tradition, the Liederkrantz keeps outstanding German brews on about a third of its 20 taps, such as Grevensteiner Keller, Weihenstephaner Pils, and Kapuziner Weiss.

Our fests that are open to the public also showcase a variety of quality German beers. Beer manager Greg "Bucky" Buckwalter has gone the extra mile this year and gotten two local breweries to make special beers for this year's Sommerfest (June 9/10).

Liederkrantz bar patrons have enjoyed a series of beers by Collusion Tap Works in York and St. Benjamin Brewing in north Philadelphia. So Bucky enlisted them to brew some quaffable styles for the fest; a Kolsch and a Radler.

Kolsch is a clear, top-fermented beer; fermented at warmer temperatures then conditioned by cold lagering. Indigenous to Cologne (Koln), it is a bright, straw-yellow hue similar to other beers brewed from mainly Pilsner malt. Kolsch is light to medium in body with medium hop bitterness. A Radler is a slightly sweet mixture of a light colored lager or wheat beer with an equal part of fruit juice or soda. Very similar in taste to a shandy, it is very popular in the summer.

Collusion brewer Jared Barnes converted his Auckland Kolsch to a Radler style beer. Jared brews his with German pils malt and a touch of wheat and a touch of oats then adds New Zealand Wakatu hops. Instead of diluting the beer with juice, zested lemon peels were added during fermentation to keep the ABV around 5%. Bucky and Jim Weber traveled to St. Benjamin in order to be present for the beginning of the brewing process of their Kolsch. Bucky joined head brewer Andrew Foss and assistant Josh Caputo along with sales rep Tommy Kijak in milling and mashing in. Andrew uses German pilsner malt in a single decoction mash and Target hops for bittering.



Both beers were brewed just days apart and were full batches, most of which will go to the Liederkrantz. The balance will only be available at the respective breweries. Greg and the Liederkrantz staff are proud to present these special brews to the public during the Sommerfest.

Our current Belgian is the De Ranke Guldenberg from Brouwerij De Ranke in Dottignies, Belgium. This 8% strong ale is named after the old Guldenberg-abbey in Wevelgem where beer was once brewed. The Guldenberg is a full bodied abbey style ale; dry-hopping with Hallertau Mittelfrüh adds softness and the bitterness and malts are well balanced. A rare and highly rated draft! Ciderboys is a recent

offshoot of the venerable Stevens Point Brewery in Wisconsin. The medal winning Raspberry Smash Cider is a seasonal described as "a blast of fresh raspberries colliding with sweet apples". Cider fans should give this easy going 5% summer cooler a try.

Finally, the *Dereliction Rye Table Saison* from Collusion Tap Works is on draft. A simple, easy drinking 4.5% ABV table beer hopped with Mandarin Bavaria & Hallertau Blanc, the Dereliction has faint summery flavors of white wine and tart orange.

- **Jim Weber**