



## Lancaster Liederkrantz Beer News May 3, 2017

The Lancaster Liederkrantz maintains a 20 tap draft system of which over 16 rotate regularly. The LLK CBC sources exemplary beers in numerous styles for club patrons to enjoy with new and old friends. The rotating taps are roughly assigned the following categories:

### 8 German Taps

1 - German Pils

3 - German Lager & Spaten (of course)

1 - German Hefeweizen

3 - German Variant (Lager, Keller, Helles, Schwarz and Seasonal: Currently Bock)

German Gose coming soon!

1 - English or American Stout

1 - Nitro (usually a stout or IPA when we can find them)

1 - Belgian

Usually from Belgium unless there is an outstanding Craft Belgian.

ASK the bartenders if there is a 'Special' version of the Belgian on tap.

Remember Belgian's pursue the 'Art of Beer'.

2 - IPA

Due to popular demand there are two rotating IPA taps.

1 - Cider

Apple or sometimes fruit flavored. We seek non-chemical and non-artificial flavor Ciders for your enjoyment.

1 - Farmhouse/Saison

Many requests and strong demand (consumption) have supported this newish tap. Look for more in the coming weeks.

## 2 Local Breweries, Random Styles

### 3 American German Style

Beverages from local makers are featured where possible which makes for a fresher product. And it supports our local Brewers in their endeavor, some are brewing nice German beer - try them out!

Note: Members vote for the Beers and Styles they want with every purchase.

Notice: Due to low consumption of Yuengling Lager it has been moved from tap to bottles.

### Current and Upcoming Beers

Collusion Tap Works has been a recently featured brewery at LLK. The Funkronomicron, a 6.7% ABV Saison / Farmhouse Ale, is on tap now. This well made beer benefits from some warming in its 12 oz glass. It will be followed by the Lucidity, a Spiced Farmhouse Ale. Somewhat stronger at 7.4% ABV, this wheat farmhouse ale is brewed with coriander, lemongrass & sweet orange peel. Brewer Jared Barnes then fermented the ale with the house Mutagen yeast which provides a slight funk & spiciness. Lightly hopped at 20 IBU.

St. Boniface Hegemony American Double / Imperial Stout is pouring now on the dark beer tap. An 8.00% ABV imperial stout offers a chocolaty sweetness balanced with roasty notes from the dark malts and a slight bitterness from centennial hops. This local favorite is a big, fresh, beer.

Misphillion River Ride the Currant follows next on this tap. Former home of Collusion brewer Jared Barnes, this World Beer Cup medal winning brewery comes from Milford DE to South Central PA with a solid reputation. The Ride is a kettle soured American styled porter and has added black currant. Alcohol by volume (ABV): 7.50%

Patrons can now enjoy the Free Will Kragel, a 6.6% IPA from this well known Perkasio PA brewery. The Kragel is an assertive but very enjoyable west coast style IPA dominated by bright and juicy American Simcoe, Citra, Columbus and Calypso hops. Its big complex aroma delivers complimentary pine and resin notes. On the palate, this aggressive but drinkable ale delivers an array of citrus flavors highlighted by a bright subtle fruit candy character and balanced with a smooth malt profile. The addition of rye adds a slightly earthy and spicy underlying malt flavor.

Wyndridge Crafty Cider is the standard cider from this popular Dallastown, York Co cidery and brewery. This cider is crafted in the spirit of a traditional Champagne-style hard cider with a light sweetness. Simply made from pressed apples and yeast, the result is a fresh, clean tasting 5.5% beverage. Cider master Scott Topel began his craft as a teen and became a professional maker on the West Coast by the age of 20. And, of course, York brewer Jared Barnes was the Wyndridge brewer before opening Collusion.

Upcoming Belgian beers include two relatively rare drafts. Do not miss the Houblon Chouffe IPA Tripel, a world class beer from Brasserie d'Achouffe in Achouffe, Belgium. Two brothers-in-law, Pierre Gobron and Chris Bauweraerts, started brewing almost 40 years ago and the first La Chouffe was produced in 1982. Famous for their red hatted dwarf logo, in 2006, the brewery's founders opted to hand over control to the Duvel/Moortgag combine of which Ommegang is also part. The Tripel is unfiltered, and re-

fermented in the bottle as well as in the keg. Dating back to the 1400s, Brouwerij Het Anker is a Flemish brewery in Mechelen Belgium. Next on deck is their Lucifer Strong Pale Ale Lucifer, a strong, blond beer (8.0%) with a gold yellow color and creamy white head. Its fruity aroma with subtle notes of bitter hops, followed by a long and perfectly balanced finish, will definitely seduce you!

Cox Brewing Company's Liberty Lager is on tap now. This nano brewery is veteran-owned and located in Elizabethtown, PA in the village of Rheems. Owners Nick Cox and Tim Kreider grew up together before heading into military service. They operate the brewery on a part time basis and have a small tasting room. Their beer mania has resulted in a growing business just two years old. Active in veteran's activities, their beers first appeared at local VFWs. This is a light (4.3%), straight forward lager with lots of flavor that's a good introduction to the local craft beer scene.

The current German wheat is Weihenstephan Hefe Weizen. Brewing has been occurring at the Weihenstephan site near Freising Bavaria for well over one thousand years. Their mastery of the brewing process is reflected in the general opinion that they brew the style paragons across the range of traditional Bavarian, if not German, beers. The Hefe is not one their commonly available beers and is well balanced with light clove and banana flavors. LLK is pleased to have at least one of their beers on tap almost all the time. Their wonderful beers reward every sip.

The next nitro tap beer is the Full Pint Chinookie IPA at 7.1%. This North Versailles brewery is one of quality brewers part of the Pittsburgh area brewing renaissance. Made with 4 malts, this brewery piles on 3 types of hop to reach 103 IBU. The Chinookie is their most popular product and has been described as rather tasty, smooth, and creamy!

The Dereclition Rye Table Saison from Collusion Tap Works in York, PA should be appearing in May. A simple, easy drinking 4.5% ABV table beer hopped with Mandarin Bavaria & Hallertau Blanc, the Dereclition provides a flavorful ingredient to a beer "session". Lighter, lower alcohol beers are enjoying some popularity as skillful brewers compete to pack more flavor in a lighter package. Aside from likely work better in the warmer seasons, this beer has a summer aroma of white wine and tart orange resulting from the "house" Mutagen yeast.

The excellent staff at the LLK has some non-standard beer serving options for its patrons. The "beer board" can contain many unfamiliar offerings; some of which may have pronounced flavors. LLK offers a "flight" which is six 4 ounce tasters of the patron's choice. Sometimes when busy, this can take more time than getting a glass of beer. Another option is to order a "small glass" which provides about 8 ounces of beer. This way one gets the full flavor profile as the beer warms and it provides ample time to think about choosing the next beer. This serving method is available with big glass beers; pilsners, lagers, hefes, and pale ales. Adventurous souls can get two great Liederkranz beers for the price of one. And remember, if you see a beer that you'd like a taste of, just ask your server for one.

Another traditional non-standard pour is the "schnitt". It's toward the end of your session but that beer was just too good to quit on or maybe you'd like to chat a bit more – put your hand halfway up your glass and ask for a "schnitt". Roughly meaning "cut my pour halfway", this serving alternative works best with larger, wheat, or pint glasses. Just the thing to ease out your evening!

*Greg Buckwalter and Jim Weber*