



## On Tap

### Lancaster Liederkrantz Beer News

June 7, 2017

IPA fans will enjoy Emmaus based Funk Brewing's Citrus IPA. "West Coast" in style, this beer, is in their words, "crafted to accentuate a massive American Citrus hop profile while retaining standards for balance, and sophistication". Brewed with Belgium's finest pilsner malt and American yeast, this 7% ABV (or so) American Pale Ale is hopped with Citra, Simcoe, Mosaic, and an experimental hop called "LemonBomb". Medium bodied and aromatic, this is a highly rated ale that is worth a try.

Also from Funks is a very credible Schwarz that compares with the venerable Monchshof. The "Stormin Norman Schwarzbier" comes in at a malty, dry, and flavorful 5.4%.

Along side the Citrus is Southern Tier Nu Skool IPA which this highly regarded New York brewer developed over a year of prototyping. Easygoing at 6% ABV, it's hopback brewed with Mosaic hops and dryhopped with Mosaic, then with Simcoe and Equinox two days later. The fruity effect of these hops reminds many fans of relaxing Caribbean days.

Our cider tap is still the Raspberry Smash Cider from Cider Boys, part of Stevens Point Brewery in Wisconsin. This medal winning refresher is described as "a blast of fresh raspberries colliding with sweet apples" and makes a friendly 5% summer cooler.

The Dereliction Rye Table Saison from Collusion Tap Works is currently 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. Following this beer will be Lindemans Kriek from Brouwerij Lindemans in Vlezenbeek, Belgium. LINDEMAN'S has brewed Kriek since 1822; it was the first fruit lambic imported into the US, around 1980. A lambic is a sour and dry Belgian beer, fermented spontaneously with native airborne yeast; the inclusion of cherries (or raspberries) predates the almost universal use of hops as a flavoring in beer. A traditional kriek made from a lambic base beer is sour and dry as well. The cherries are left in for a period of several months, causing a refermentation of the additional sugar so there will be a fruit flavour without sweetness. Founded on a small farm in Vlezenbeek by Frans Lindemans, the brewery is still a family company, ran by brothers Nestor and Rene and then their sons Dirk and Geert. This low alcohol beer, ABV: 3.5% - OG: 1.056 - IBU: 18, is deep red in color with a purplish-pink head. Enjoy the bouquet of freshly harvested cherries; this ale is sparkling, smooth, fruity and refreshing, finishing semi-dry.

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!

Coming right behind the Guldenberg is the LUCIFER from Brouwerij Het Anker in Mechelen, Belgium. Started in 1872 by Louis Van Breedam and his sister, the fifth generation of the Van Breedam family currently operates this brewer, well known for the outstanding Gouden Carolus products. The Lucifer is a Belgian Strong Pale Ale at 8.5% ABV. Enjoy a nose that's mildly hoppy and yeastily spicy, with caramel malt notes and a touch of citrus and estery fruit. The head tastes extremely bitter as is often the case with this style. It's surprisingly fruity, but with a hoppy bitterness.

Misphillion River Ride the Currant is a kettle soured American styled porter and has added black currant. Alcohol by volume (ABV): 7.50%