



## On Tap

### Lancaster Liederkrantz Beer News

July 12, 2017

The following beers are mostly on tap now so get out and try one (or so) soon. The club taps are 50% German origin or style and are perfect for summer quaffing.

On the Weizen Tap Friedenfelser Hefeweizen, 5.2% abv

The town of Friedenfels in the Oberpfalz region of Bavaria lies near the Czech border in the southern part of the Steinwald Nature Park. This preserve, which takes its name from Germany's Steinwald mountain range and is within one of the largest forested areas of Europe. The Castle Brewery Friedenfels the leading brewery in this region, with an over 125 year old brewing tradition. The pure natural spring water from the Nature Park Steinwald makes an important ingredient for the Friedenfelser beers which are brewed according to the Bavarian Purity Law from 1516. This Hefetrüb is brewed in an old rustic, Bavarian way. Slightly cloudy with yeast, it has a moderate amount of the typical banana clove flavors.

1809 Berliner Weissbier from Professor Fritz Briem Germany, 5.0% abv

Doemens is a food academy and learning center based in Gräfelfing, Germany, just west of Munich. They offer a wide variety of in-depth courses for food professionals, including ones about brewing beer. Dr. Fritz Briem of Doemens created the 1809 Berliner Weisse which is brewed by Weihenstephan & Doemens. The "1809" is a very historic beer-style; its name was selected because Napoleon toasted his victory over Prussia that year with Berliner Weisse. However, this style of beer dates back to at least the 1600s when it was mentioned in documents of French Huguenots who were migrating through Berlin to Flanders. Berliner Weisse is a wheat beer that is top-fermented and bottle conditioned and the 1809 is fermented in traditional open fermenters and horizontal lager tanks. The applied mashing regime is a single step decoction mash with 50% wheat malt. These beers tend not to be very hoppy and, instead, they are on the sour side. In Germany, they are occasionally ordered with flavored syrups to counterbalance the tartness.

New Cider for the Cider lovers: Embark Tarte Cherry Cider, 6.1% abv

This cider is from the fifth-generation Lagoner farm near the shore of Lake Ontario in NY. It's a blend of American Heirloom apples that are slowly fermented and then aged on whole tart cherries grown in their orchards. A natural secondary fermentation in the neutral bourbon barrels creates a true farmhouse style cider. The combination creates a unique tasting experience; not sweet, with a nice blend of flavors and the barrel way in the background.

Brouwerij Slaapmutske is a 21<sup>st</sup> century brewery located in Melle, Belgium. Their Slaapmutske Triple Nightcap is unusual and very tasty; aromatic hop varieties are used to get a beer with lots of character and a slightly spicy taste. The 8.1% abv is well hidden in the balance of sweet and floral flavors. As the story goes, the brewer's young son Jonas was crying and his parents dipped his pacifier in their new, soon-to-hit-market beer. He instantly stopped crying, was fast contented and quickly fell asleep. His wife remarked, "This beer is a real 'Slaapmutske'" which literally means 'sleeping hat', or night cap.

Schlenkerla Rauch Weizen 5.2% This slightly smoky beer is from a mainstay of the historic brewing city of Bamberg and is found in the middle of the old city, directly beneath the cathedral. First mentioned in 1405 and now run by the Trum family in its 6th generation, it is best known for the Original Schlenkerla Smokebeer. In German, "Aecht Schlenkerla Rauchbier" is renowned for its sausage-like flavor. The smoked beer at the brewery tavern still being tapped directly from the wooden barrel according to old tradition. As traditional Bavarian wheat beers, it is brewed with a mixture of both barley malt and wheat

malt. The portion of barley malt in this beer is a classic Schlenkerla smoked malt, while the wheat malt remains unsmoked. Served unfiltered with natural haziness, this is an interesting variation on this popular summer style.

Founders Brewing Co. has only occasionally showed up on Liederkrantz taps. Established in Grand Rapids MI in 1997, they are one of the highest recognized breweries in the United States. Ranked in the top breweries in the world by Ratebeer.com for the last five years, they have won six World Beer Cup medals, four European Beer Star medals and three Great American Beer Festival medals. The Rubaeus is a "fruit lover's dream". "Optimizing the flavor of fresh raspberries, the easygoing 5.7% abv Rubaeus is "Founders' way of celebrating the joys of summer year-round. This stunning berry-red masterpiece is the perfect blend of sweet, tart and refreshing".

Coming soon are two quality local ales.

St Bonaface 3lb India Pale Ale, 6.0% abv, was originally named for the 3 pounds of cascade hops that the Ephrata brewers originally put in every barrel. This well balanced IPA gives the drinker a powerful hop experience while maintaining a malty sweetness which lets its grapefruit characteristics come through. It pours to a golden wheat color with a substantial off white colored head. Despite its pronounced aroma, this ale is subtly flavored; a lovely taste of grapefruit and pine that is mellowed well by its malt backbone. The finish is clean and smooth with almost no lasting bitterness and only a mild amount of carbonation.

Troegs Crimson Pistil Hibiscus IPA, 6.2% abv This is a new seasonal from Troegs in Hershey and replaced the popular Helles Bock. In order to do that, the brewers were very confident the Pistil would be equally well received. Based on pilsner and Vienna malts, Troegs hops the ale with Azacca and Nugget and adds hibiscus flowers. According to Troegs, "the two get in a glorious tangle of berry-like tanginess, sunset Technicolor and sticky tropical notes". The Crimson Pistil is a lightly carbonated and smooth tasting beer; easy drinking and refreshing.

**Lancaster Liederkrantz Beer Guy** - *Jim Weber*