



## On Tap

Lancaster Liederkrantz Beer News  
September 6, 2017

The current and future beer lists have some interesting and tasty items!

### Some highlights of what's currently on tap are:

**Yuengling Lord Chesterfield Ale** has been brewed since 1829 and enjoys all the rich heritage of this world famous Pennsylvania brewery. Crafted in a unique two-stage European brewing style for enhanced bitterness, it utilizes both conventional kettle-hopping and dry-hopping after fermentation resulting in a dry finish. Brewed with select hops, its distinct robust flavor is derived from a delicate combination of sweet maltiness and lingering herbal bitterness. Lord Chesterfield Ale's bright gold color is complemented by a lightly laced foam head and fragrant zesty aroma. At a session worthy 5.5%, this fine ale provides significant flavor for less than premium cost. David G. Yuengling named his British-style beer for the seemingly sober, unsmiling Philip Stanhope, the Fourth Earl of Chesterfield. Oddly enough, the other original recipe that dates back to the founding of the company is the well known Porter, another English beer.

**Einstok White Ale** is a popular beer from this far northern brewing nation. The brewery at Einstök Ölgerð is located just 60 miles south of the Arctic circle in the fishing port of Akureyri, Iceland. They describe their 5.2% ABV light ale as having "complex flavors of the classic witbier". Wheat malt, pilsner malt, oats, Bavarian noble hops, orange peel and coriander are brewed together with pure Icelandic water. This results in a coolly smooth ale that is uniquely flavorful and drinkable.

**Collusion Zest Lyfe** is a more substantial (4.5% ABV) Berliner Weisse style and is brewed with pilsner & wheat malt. Although naturally slightly sour, Collusion's version was conditioned on the zest of 150 lbs of ruby red grapefruit, tangerine, lemon & lime. Despite this, this ale is well balanced and only a bit fruity. Instead of adding syrups, which is common with this style, the Zest stands on its own.

**Angry Orchard** is now on the cider tap. Owned by Sam Adams, Angry Orchard Crisp Apple was introduced nationwide 5 years ago and ciders now represent about a fifth of all sales. It is blended in New York from culinary apples, including Braeburn, Fuji, Granny Smith, Gala; and traditional bittersweet French cider apples such as Amere de Berthecourt, Beden, Medaille d'or, Michelin, and Binet Rouge. This results in a medium dry cider with an easy going 5% ABV.

**Jever Pils** has been brewed at the Friesisches Brauhaus zu Jever GmbH since 1848. Theodor Fetkötter became the second owner but his son and successor was killed at the front in WWI. The brewery was sold in 1922, to the Bavaria - St. Pauli Brewery based in Hamburg, which is now owned by the Danish Carlsberg Group. Since 1994, the Jever brewery has belonged to the Dortmunder Brau und Brunnen Group, which was then acquired by the Radeberger Group at the beginning of 2005. Radeberger, a fine beer in its own right, is Germany's biggest group of breweries (15) and has a significant share of the domestic market. Jever is brewed in the dry style of pilsener from Friesland in the north-west corner of Germany. Made with excellent soft water that allows more hop loading, it still presents a malty, well balanced flavor after 90 days of lagering. Although it's a small brewery, the 'Friesische Brauhaus zu Jever' has developed a wide reputation as a top brewery for this north German style dry pilsener. Always refreshing at 4.9%.

**Schneider Weiss Hefe** is one of the best ones out there from the wheat beer masters. This Munich based style of wheat beer (weissbier) is made with half wheat and fermented with a yeast that produces unique flavors of banana and cloves, often with a dry and tart edge. There is little hop bitterness, and a moderate level of alcohol, 5.4% in this case. The "Hefe" prefix means "with yeast", hence the beers unfiltered and cloudy appearance. Poured into a traditional Weizen glass, the Hefeweizen can be one appetizing looking beer.

**Einbecker Ainpöckish Heller** The "1378" is a Maibock / Helles Bock style clocking in at 6.70% ABV. According to the brewers, Duke Erich handed Martin Luther a mug of Einbecker Beer at the Worms Reichstag in the year 1521 and he declared it "the best drink known to man." The council of the town of Wittenberg celebrated his love to Katharina von Bora and to Ainpöckisch Beer by presenting him a barrel of the Einbecker as a wedding gift.

### Here are some beers that will be appearing soon:

The soon to be tapped **Bahnhof Goseator Doppel** is an interesting beer from this 17 year old brewery. The Gasthaus & Gosebrauerei Bayerischer Bahnhof was created under the auspices of the well known Schneider brewery as part of the reconstruction of the famous Leipzig train station. Gose is a regional beer specialty that was

brought to Saxony-Anhalt in the 1730's. Originally Gose comes from Goslar, a small town in Lower Saxony near the Harz mountains. This beer specialty has a refreshing, slightly sour taste and is ideal for quenching your thirst. Gose is top fermented to 4.5% ABV and is notable for its salt flavors. The limited release Goseator is a double strength, barrel aged version.

**Dales Pale Ale** will make a welcome return to the LLK taps. Oskar Blues Original Grill & Brew Restaurant was founded by Dale Katechis in Lyons, Colorado in 1997 and canning of Dale's Pale began in 2002. This well known and acclaimed ale sits between pale and IPA styles at 6.5 percent ABV and 65 IBUs.

**Funks Silent Disco** is the upcoming IPA, a hazy, hefty American IPA at 6.80% ABV that features citrus aromas and flavors. Best enjoyed while fresh, India Pale Ales in America differ radically from their British sources. They became more alcoholic (6-8%) and are brewed with lots of distinctively American hops, such as Cascade, Citra, and Nugget. To make matters more confusing, the style has devolved regionally. East Coast IPAs are distinguished from West Coast IPAs by a stronger malt presence, which balances the intensity of the hops; the Northwest varieties of which are featured way more in the West Coast versions. The popularity of this style has resulted in many quality IPAs being brewed everywhere.

**St Benjamins Wit or Wit Out**, is an enjoyable refreshing take from this quality Phila brewer on this popular style. It's also a tongue-in-cheek reference to the traditional ordering choices for Philadelphia's beloved cheesesteak. This is a slightly tart, smooth sipping Belgian wit, with low alcohol and lightly hopped ABV:4.6% IBU:17), and is brewed with the finest pilsner malt, zesty wheat and high quality oats.

The next Belgian should be the **Alvinne Cuvee De Mortagn**. It's brewed by the Picobrouwerij Alvinne, which has been around since 2004. In 2011, they expanded to a new production facility in Moen, a small village nearby. The Cuvee is a Quadrupel (Quad), also known as Abt, which is the name given to ultra-strong Trappist and abbey ales. They often display plummy, sherry like flavors and their depth and breadth increases as they warm in the glass. Sometimes in the double digit ABV range, this intense beer has been reported to be upwards of 12 -14% Aging in French Bordeaux and Burgundy barrels, adds complexity to this big ale, which is rarely seen on draft.

**Epic Brainless Raspberries** will be appearing on the nitro tap, which is an unusual dispense method for this beer. At over 9% ABV, this Belgian Strong Pale Ale from Epic Brewing Company in Salt Lake City has a broad malt bill; Premium Pilsner, Ultra-Premium Maris Otter, 2- Row Carapils Malt, Flaked Oats and Wheat Malt. Belgian-like Rock Candy is employed to add complexity and potency. Light hopping is provided by Premiant, Tettnang and Saaz. Addition of 100% pure Raspberry puree results in a lovely pink brew with an inviting clarity and just the thinnest of heads.

Soon to be tapped **Collusion Auckland Kolsch** is a tasty 5.5% ABV 24 IBU lager/ale hybrid utilizing ale yeast but is fermented and lagered at low temperatures. Hopped singularly with Wakatu, this is a crisp, clean, easy drinking beer, with a light lemon-lime character and lightly toasted grainy backbone. Also coming from Collusion is Spacegrass, an "extraterrestrial" IPA (7.2% ABV 66 IBU) brewed with wheat & oats, hopped in the kettle with Citra & Mosaic, then dry hopped with the freshest Galaxy in the Multiverse!

The popular **Grevensteiner Keller** should be back on tap soon. A rather old, rare, and unique German beer style, Kellerbiers are unfiltered and unpasteurized lagers that date back to at least the Middle Ages. The beer is matured in deep vaults while being unbunged, meaning the beer is slightly exposed. The final product is a smooth, naturally cloudy lager that's rich in vitamins from the yeast. Hop bitterness can be high but it is offset but less carbonation. Zwickel Bier is similar to a Keller, but maybe less rustic. Sometimes a "biscuit" flavor typical of many lagers and pilsners is present and hopping is moderate. The easy drinking Grevensteiner is definitively malt-balanced, with a medium dry finish and a light hop flavor that lingers to the end.

**Ocktoberfest is coming soon!**

**Lancaster Liederkrantz Beer Guy - Jim Weber**

*The LLK beer staff tries to satisfy customer interests at all times by providing a range of beers for disparate tastes, alcoholic content, and budgets. We know beer drinkers at the Liederkrantz take their beer seriously! If you have concerns, suggestions, comments, or just wish to send ramblings on the subject, please send to Jim Weber at [jimweber.lancaster@gmail.com](mailto:jimweber.lancaster@gmail.com) or Greg Buckwalter at [gregbuckwalter@hotmail.com](mailto:gregbuckwalter@hotmail.com). Enjoy and see you at the club!*