



**On Tap
Lancaster Liederkrantz Beer News
October 28, 2020**

There are a couple fine beers available from the cooler at this time. Check them out!

Following up their successful Oktoberfest collaboration, Sierra Nevada's Brian Grossman and Scott Jennings traveled to Bitburg, Germany last December to brew a second collaboration beer at the Bitburger brewery. The Bitburger Brewery is still in family hands through seven generations and almost 200 years, and continues to operate in this small city near the Our river bordering Luxembourg. The **Triple Hop'd Lager** was released in March and is highlighted by a combination of American hops, Cascade, Centennial, and Chinook; paired together with 'Siegelhopfen' – Bitburger's proprietary and unique hop blend. The Cascade came from the same local hopfarm just a few kilometers from the Bitburg brewery and lends Triple Hop'd Lager its pleasant floral and citrus/grapefruit profile. The American and German hops join over a decent malt backbone to provide a unique and very enjoyable 5.8% ABV beer.

Brouwerij Lindemans was started in 1822 by Joos Frans Lindemans and his wife Françoise as a farm brewery at Hof ter Kwade Wegen, the 'farm of the bad roads', in Vlezenbeek, a small town in the Flemish Brabant southwest of Brussels. Six generations later, it is run by cousins Dirk and Geert and is renowned for its fruit flavored lambics. Belgian lambic beers are fermented in open vats where wild yeast and bacteria are allowed to float in, then stored in barrels and left to age for up to three years. **Lindemans Framboise Lambic** adds raspberries to the brew maturation process to yield a tangy, softly carbonated ale with an ABV of 2.5%. The aroma of raspberries dominates; the flavor profile follows suit, with the fruity esters perfectly balanced by a soft and sour acidity. The finish is delicately tart and crisp.

A couple of outstanding beers are revisiting the Liederkrantz taps this week; be sure to try them before they're gone forever!

CEO and co-founder Greg Koch opened Stone Brewing in July 1996 in San Marcos CA. Just 9 years after opening, they moved into a 120-barrel brewhouse in Escondido. In 2014, they expanded to Richmond VA and in 2016 to Berlin. Periodically released during the year, **Stone Enjoy By 10/31/20** is on tap now just in time for you to get some. First brewed in 2016, it's a very drinkable 9.4% Double IPA with a very hop-forward 90 IBUs sourced from 10 different hops (Nugget, Super Galena, Simcoe, Delta, Target, Amarillo, Cascade, Galaxy, Citra®, Nelson Sauvin, Motueka & Helga!!). This latest version was put out on Sept 25; brewed specifically NOT to last but to enjoy right now!

A barley wine typically reaches an alcohol strength of 6 to 12% ABV which results from using lots of barley malt. The term evolved due to it being almost as potent as wine; but since it is made from grain rather than fruit, it is a true beer. English-style barleywine is malt-centric highlighting the flavors of dark fruit (raisins, dates, prunes). California-style barley wine tends to amp up the hops to balance out the malty sweetness. **Stoudt's Old Abominable Barleywine** is more in the English style and has been brewed at this famous Lancaster County facility for over 11 years. This full bodied beer was brewed with 80% Marris Otter malt & a single variety of domestic hops in order to blend the English & American styles. Always a seasonal favorite, our tap version of this 9% ABV warmer was brewed in 2013 which has allowed great complexity and mellowness to develop.

Lancaster Liederkrantz beer drinkers enjoy quality regular beers and an array of rotating items. If one of the beers has gone off tap, ask your bartender to suggest a similar, tasty replacement. And remember, the current tap list is ALWAYS available at <http://llkbn.surge.sh/>

**Enjoy and see you at the Club!
Lancaster Liederkrantz Beer Guy - Jim Weber**

The LLK beer staff always tries to satisfy customer interests 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 or Matt Trout matttrout44@gmail.com