



On Tap
Lancaster Liederkrantz Beer News
April 22, 2020

Here are a few more of the notable beers we have poured at the Liederkrantz bar.

One of the interesting effects of the craft brewing movement in the US is the preservation of rare, indigenous beers like Anchor Brewing's rescue of Steam Beer and Lindgren Brewing's (in Duncannon PA) revival of Swankey. This also occurred in Germany with styles such as Zwickel and Berlinerweis. Freigeist was originally conceived as the higher-capacity offshoot of Cologne's revolutionary and extremely tiny brewpub, Braustelle. Led by co-founder and historical beer fan Sebastian Sauer, the "Free Spirit" gypsy brewery revived and updated unique, regional beer styles, many of which disappeared only a few decades ago. Rare on draft, the **Freigeist Kopenickiade Berlinerweis** is a zesty, slightly sour wheat beer made with spelt and barley malts. Light alcohol at 3.5% ABV, it still presents lots of flavor. Aromas of wheat/grainy malt, lemon peel, hay, earthiness and a bit of peppery spice lead to nice malt flavors and a lingering finish.

We have also had some excellent beers from the other continental brewing powerhouse, Belgium. Brewery Verhaeghe Vichte is in the southern village of Vichte in the province of West Flanders, Belgium. It's been a small family-owned Brewery dating back to 1885. Duchesse de Bourgogne is a Flanders red ale-style beer produced by Verhaeghe; named in honor of Duchess Mary of Burgundy, only daughter of Charles the Bold, who was born in Brussels in 1457 and tragically died in a horse riding accident. Like all Flemish red ales, the **Duchesse de Bourgogne** has a characteristically sour, fruity (cherry?) flavor, similar to that of lambic beers. Like a lot of Flanders reds, it's an ale of mixed fermentation; a blend of a younger 8-month-old beer with an 18-month-old beer. After a primary and secondary fermentation, it's matured in oak barrels for 18 months. This complex ale is rich and full bodied and a highly rated example of these ruddy and tart ales. Give it some time in the glass to get the full range of flavors these classic beers are capable of.

The Lancaster Liederkrantz has offered a number of beers from the Franconia region in northern Bavaria, which is famous the world over for its brewing culture. Boasting the most breweries per square kilometer in the world, it also has the widest array of original beer-styles in Germany. Bamberg, the cultural heart of Franconia, claims nine breweries within the city limits, one of which – The Mahr's brewery & biergarten - has been in operation since 1670. Current master brewer Stephan Michel, the fifth generation of family owners and brewmasters, studied brewing at Doemens Academy in Munich. The **Mahrs Der Weiss Bock** is a slightly sour take on the classic weizenbock style. This rich, dark, and enthralling beer weighs in at 8.5% and begins with rich aromas and powerful toffee and plum flavors before relaxing into delicate wheat and clove notes. Difficult to make well, Weiss Bock is an increasingly popular style. This was a rare and memorable beer on tap.

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.

Enjoy!

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 or Greg Buckwalter at gregbuckwalter@hotmail.com. Enjoy and see you at the club!