



On Tap - Lancaster Liederkrantz Beer News
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By Jim Weber

Some higher gravity beers are going on tap at the Liederkrantz in keeping with the season. There are also some first timers; be sure to check them out!

Like many German beer styles, Bock dates back to the Medieval era. This bottom fermenting lager typically spends extra time in cold storage during the winter months to smooth out the intense flavors generated during the brewing process. Bavarian monks brewed and enjoyed this strong beer made with extra barley malts, as a symbol of better times to come. This potent and nutritious lager was often consumed during Lenten fasts which coincided with the departure from winter. Stronger than a typical lager, Bock is dark amber in color with robust malt flavors and very light hoppiness. A normal Bock falls within the ABV range of 6 to 7 percent whereas Doppelbocks can get up to 9% ABV; both have a very smooth mouthfeel and low carbonation. Substyles of Bock vary in flavor and profile: a Maibock is paler and has more hops while a Doppelbock is heavier, darker, more malty, and stronger.



According to tradition, Duke Erich handed Martin Luther a mug of Einbecker Beer at the Worms Reichstag in the year 1521 where he declared it "the best drink known to man." Einbecker Mai Ur Bock is a traditional springtime beer with a pale orange color, a fluffy off-white head, and a honeyed, toffeeish malt aroma. This delicious 6.5% lager has a malt-forward (Original Extract Content: 16.2%) aroma and, despite 36 IBUs of bittering, almost no hop presence. It's gold, very clear, and shows off a tan, frothy head which gives way to somewhat buttery caramel scents. The body is rich and full, assertively carbonated, and not overpowering; plus, there's just a touch of alcohol warmth to the slightly sweet finish.



Brauerei Aying has a long-standing reputation for excellence in beer and hospitality. Founded by Johann Liebhard in a picturesque village 25 kilometers southeast of Munich in 1878, the brewery was passed on to August Zehentmair who married his eldest daughter and heiress Maria in 1904. When Zehentmair died in 1936 in the age of 56, also without male heirs, their eldest daughter Maria and her husband, inn owner Franz Inselkammer

succeeded him, and the brewery and associated pubs and inns are still in the Inselkammer family. World renowned with many international awards, Privatbrauerei Franz Inselkammer KG / Brauerei Aying produces 12 different styles of beers and excels in all the Bavarian styles. Doppelbocks are usually rich, malty lagers; generally dark-colored; the names often end with the suffix "-ator." Aying Celebrator is probably little changed from the doppelbock first brewed at Aying in 1878; once called "Fortunator". A rich, dark elixir with cascading layers of malt complexity balanced by elegant hops, it has notes of toffee, caramel, a graceful dark-malt roastiness, and the

essence of barley. Well balanced at 6.7% ABV and 24 IBU, the Celebrator has been ranked among the best beers of the world by everybody and has won numerous medals of every metal.



The famous singing von Trapp family escaped Austria in 1938 and eventually purchased a farm property in Stowe, VT, which later became the Trapp Family Lodge. From the German word for “Bright”, the von Trapp Golden Helles Lager displays a floral hop aroma with a bready malt balance. Traditional in style, Helles is brewed with Pilsner Malt to produce a dry, snappy finish while 20 IBUs of Perle and Tettnanger hops create a spicy, herbal balance. A great session beer at only 4.9% ABV and 20 IBUs.



alcohol flavors and/or lager berry fruitiness as well as a figgy richness. Jon and Mike at St. Boniface has been developing this beer for a while and released it last month. It waddles in at 8.7% ABV with deftly balancing 24 IBUs of bittering, will keep you warm and satisfied during those long winter nights.

The Baltic porter was one of the most popular brews of the 1700 and 1800s, and still survives today in many forms. Although created in the countries around the Baltic Sea (think Poland, Finland, and Russia), the Baltic porter gained fame when introduced to London’s working class: porters, who often loaded ships and traded with the Baltic states — hence the name. Porters Although there was a time after World War II in which Western culture largely forgot about the style, the fall of the Iron Curtain brought it back into public consciousness, specifically through a resurgence of Baltic porter breweries in Germany in the 1990s. This smooth, cold-fermented and cold-aged beer can be brewed with lager or ale yeast. Because of its alcoholic strength, it may include very low to low complex





Brewed since 2002, Troegs Mad Elf is one of the most anticipated winter beers in the Mid-Atlantic area. It's a sumptuous ruby red Belgian dark ale with a recipe that changes slightly from year to year. 2020's Spicy Belgian yeast gets this year's warmer up to 11% ABV. Bing, Lambert, Van, Royal Ann, Montmorency cherries and Pennsylvania honey are added to the Chocolate, Munich, and Pilsner malts. Light hopping with 15 IBUs of Hallertau and Saaz provides just a hint of mischief. It's not the holidays until you've had your first Mad Elf.

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 at llkbeermeister@gmail.com