



On Tap
Lancaster Liederkrans Beer News
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By Jim Weber

Lots of tap turnover, come out and try some of these new and returning brews!



The renowned Staatliches Hofbräuhaus in München provides a variety of authentic Bavarian style lagers to the US. Now owned by the Bavarian state government, its name Hof (court, in English) derives from its history as a royal brewery of the Kingdom of Bavaria. The brewery owns the famous Hofbräuhaus am Platz which was founded in 1589 by the Duke of Bavaria, Wilhelm VI, making it one of Munich's oldest beer halls.

Kellerbier, and Zwickel are related rustic styles that were once extremely common in Germany. Now enjoying newfound popularity, Kellerbiers are unfiltered and unpasteurized lagers that date back to at least the Middle Ages. **Hofbräu Keller** is an unfiltered, naturally cloudy, lager ideally suited for the warmer summer months. With a delicate fruitiness and light balance, it finishes dry with both noticeable hop and malt notes in balance. Taste is a very agreeable tension of bready, grainy malt and grassy, herbal and floral Herkules, Perle, and Magnum Select hops; with just a hint of orange rind citrus accents coming through as well. Its smooth mouthfeel and

medium body supply a modest 5.1% The final product is a smooth, naturally cloudy lager that's rich in vitamins from the retained yeast.

Hofbräu Sommerzwickl Kellerbier is a rustic style lager yet offers a somewhat brighter, hoppier and more refreshing Kellerbier experience. The middling 5.1% ABV and 24 IBUs make for an excellent malt/ hop balance and good bitterness in the finish. While the slightly sweet, bready and grainy malts are initially quite prominent, the grassy, herbal and slightly floral and citrusy hops really gather momentum towards the finish, culminating in a noticable, soft bitterness.



Vienna Lager closely resembles the golden-amber Märzen style of Munich, Bavaria. The early 1840s saw the development of these two styles through the efforts of close friends and brewing

associates, Anton Dreher and Gabriel Sedlmayr. Dreher owned the Schwechat Brewery near Vienna, part of his family's network of breweries, the largest in the Austro-Hungarian Empire. Sedlmayr was part of the family brewing team at nearby Spaten. Their journey to Great Britain to learn the indirect kilning technique for generating lighter malts led to the path away from the darker lagers predominate at that time. Traditionally, this copper to reddish brown lager is brewed using a three step decoction process to extract maximum flavor from the Munich, Pilsner, Vienna, and dextrin malts. Noble hops are used subtly, with the resulting beer having a crisp quality, a toasty malt flavor and some caramel-like sweetness in the balanced finish.



The famous singing von Trapp family escaped Austria in 1938, initially settling in Merion, PA. They eventually purchased a farm property in Stowe, VT, which later became the Trapp Family Lodge. Maria von Trapp passed away on March 28, 1987, and is interred in the family cemetery at the lodge. Her son Johannes started a lager brewery on the property in 2010 in the lower level of the Lodge's Kaffehaus. In 2015, they expanded into a 30,000 sq. ft. solar powered facility nearby the lodge

conveniently situated on the cross-country ski and mountain bike trails. The **von Trapp Vienna Lager** is named for the city that bequeathed beer drinkers this classic style. The 5.2% ABV amber lager is malt forward with a grassy, crackery hop aroma. 33 IBUs of noble hops provides superb balance through the complex malt flavor.

Brewed at von Trapp's facility in VT, **Stowe Style Tmavé Pivo** is a Czech-style dark lager brewed with a traditional Czech yeast strain and 30 IBUs of European hop varieties, and was made using decoction mashing, with extended lagering. Brewed with floor malted pilsner and dark malts, this roasty winter lager's subtle sweetness is balanced by spicy Saaz hops and is naturally carbonated using traditional techniques. This collaboration with Counter Weight Brewing of Cheshire, Connecticut, is the next offering in the Stowe Style series: a modern tribute to the original dark beers of Bohemia. An accommodating 4.5% ABV makes this a wonderful session beer.





Brewhouse Grill owners Norm Fromm and Larry Dolan opened Ever Grain Brewing Company in 2016 in the former Sun Motors facility off Carlisle Pike in Camp Hill. Since then, they have developed a fine reputation in the Central PA beer scene. The highly rated **Ever Grain Joose Juicy IPA** is their flagship IPA and the basis for imperial and triple versions. Fresh and aromatic, this 6.2% ale showcases the best qualities of the style; aromatic hoppiness that balances well with sturdy malt flavors. This highly rated ale is a Mid- Atlantic take on the popular New England style. A strong malty back bone supports a dank piney and citrusy resinous hop character. Fresh and aromatic, this 6.2% flagship ale showcases the best qualities of the style; aromatic hoppiness that balances well with sturdy malt flavors.

The Tripel (or Triple) style ale stems from brewers using up to three times the amount of malt than a standard Trappist ale. Traditionally, Tripels are bright yellow to gold in color; a shade or two darker than the average Pilsener. A big, dense, and creamy head exudes complex and fruity aromas. A slightly sweet finish comes from both the pale malts and the higher alcohol. These ales are hopped somewhat for a beer with such a light body for its strength, but at times the bitterness is barely perceived due to the delicate balance of malts and hops. The lighter body comes from the use of Belgian candy sugar (up to 25% sucrose), which also adds complex alcoholic aromas and flavors. . In the Watou region a tripel is often referred to as a 'Bernadetje', which pays homage to Bernadette, the youngest daughter of Evariste Deconinck, the man to whom the monks of Abbaye Sainte Marie du Mont des Cats sold their Belgian property in 1934.



The St. Bernardus Brewery in Watou Belgium started as a cheese factory operated by monks. Shortly after the Second World War, the highly regarded Trappist Monastery St. Sixtus in Westvleteren entered into a brewery collaboration with St. Bernardus in order to brew their top rated ales under license. The brew master from Westvleteren, Mathieu Szafranski, became a partner in St. Bernardus in 1946 and brought along the recipes, the know-how and the classic St. Sixtus yeast strain. In 1992 this brewing license came to an end but the same beers are made with the same recipes under the St. Bernardus name. Introduced in 1992, the St. Bernardus Triple

is one of the highest rated beers in this popular style. It's a traditional abbey beer that follows the classic tripel style. A solid hop presence provides adequate balance.



Brian Dunn started Great Divide Brewing in Denver in 1994 with financial help from family, friends and a loan from the City of Denver. Three months after brewing its first batch, Great Divide won the first of its numerous Great American Beer Festival medals and 5 World Beer Cup awards. From being the only employee, Brian has grown Great Divide into a multi facility enterprise with a nationwide distribution. A key contributor to that record is the iconic Great Divide Yeti Imperial Stout. **Great Divide Velvet Yeti Nitro** is the smoothest member of the Yeti family. A true dry stout, the surprisingly velvety and rich mouthfeel of the nitro pour rounds out the unmistakable roasty, caramel & toffee notes that make Yeti such a beast. Despite its minimal 5.0% ABV, this smooth operator is sure to provide maximum joy to classic Irish Stout fans.

Enjoy and see you at the Club!

Lancaster Liederkrantz Beer Guy - *Jim Weber*

If you have concerns, suggestions, comments, or just wish to send ramblings on the subject, please send to jimweber.lancaster@gmail.com or Matt Trout at llkbeermeister@gmail.com.