



On Tap
Lancaster Liederkrantz Beer News
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By Jim Weber

This Saturday, March 11 – Bockbier Fest at the Liederkrantz celebrates the traditional greeting of Spring with these more potent examples of the German brewing arts. Historically, the last day of German brewing season is April 23rd, the feast day of Saint George, a 3rd century Roman soldier and early martyr; as the summer months were deemed too warm for proper fermentation and lagering. The availability of bocks and doppelbocks during Lent also gave monks extra incentive to sharpen their brewing skills in anticipation of this period of reduced caloric consumption. April 23, 1516, was also the day that the 'Reinheitsgebot', or Purity Law, was promulgated across the entirety of the Duchy of Bavaria, which timing gave its brewers 5 months to "reset" before resuming production in the Fall.

Originally made by monks in Munich, the doppelbock beer style is very food-friendly with a rich, malty, but not cloying, flavor. Generally dark brown in color, there is a moderately low to no noble hop aroma. Malt character can also add a moderately low fruity aspect to the aroma often described as prune, plum or grape. Historically, doppelbock was high in alcohol and on the sweet side and was considered "liquid bread" for the Friars during times of fasting, when solid food was not permitted. The monks who originally brewed doppelbock named their beer "Salvator" (literally "Savior", but actually a malapropism for "Sankt Vater", "St. Father", originally brewed for the feast of St. Francis of Paola on 2 April which often falls into Lent), a name which was trademarked by Paulaner. Brewers of modern doppelbocks often add "-ator" to their beer's name as a signpost of the style; there are 200 "-ator" doppelbock names registered with the German patent office. A number of these tasty lagers will be on tap, try a flight if the bartender is not too busy!



Jamie and Susan Lowell purchased a former furniture store at 93 East Main St. in Mt. Joy with the express purpose of starting a brewpub. Twisted Bine Brewing Company opened July 2017 with brewer Tom Weber working with a 7-barrel Specific brewing system. Its name refers to the growth pattern of the hop plant around the support wires. Patrons congregate around an elongated "U" shaped 24 tap bar surrounded by spacious seating and can look out onto this attractive borough corner through fully glassed walls, one of which is two large raiseable glass doors. The **Twisted Bine East Coast**

Business Shoes IPA is a freshly brewed, full potency (7.5% ABV) Imperial style. This double IPA presents some upfront bitterness and notes of lemongrass and is brewed and dry hopped with Idaho 7, Simcoe and Ekuanot and comes in at 7.5%. Well balanced and easy to drink, this is a good choice when looking for a higher ABV ale.

Matt Keasey began Spring House Brewing Company in 2007 with the brewhouse and upstairs tasting room in barn on his property in Conestoga. The Taproom on West King St. adjacent to Central Market has been open since 2010 and is a popular gathering spot. Brewing operations moved to Lancaster City in 2015 to a former warehouse at 209 Hazel St. which contains a pub and restaurant. A pub in Strasburg was opened in late 2021. Most recently, acquisition of the former Alley Kat restaurant and bar at 30 W. Lemon St will be



converted to The Coffin Club in keeping with the brewery's somewhat ghoulish aesthetic. Judging from the names of its beers, it's like Halloween all year round. Cold IPAs result from brewing an ale at lower fermentation temperatures; sometimes using adjuncts to get to desired ABV levels. They are also usually hopped at higher amounts for more aroma. **Spring House Brewing Company Spectral Progressions** is very smooth and balanced with sturdy malts and a crisp mouthfeel. A moderate 6% ABV allows for a couple pints.



Victory Brewing Company owners Ron Barchet and Bill Covaleski met in 1973 and, while they didn't start planning a brewery in grade school, they stayed fast friends. Homebrewing together since 1985, Ron apprenticed at well-remembered Baltimore Brewing Company (BBC), working

under a Dutch-born and German-trained brewer named Theo DeGroen. While Ron then trained at Wehenstephan, Bill backfilled Ron at BBC where he brewed multiple Great American Beer Festival award winners. Since opening their 200-barrel Downingtown brewery in 1996, they built a brand-new, state-of-the-art 200,000 barrels capacity brewery in Parkesburg, PA in 2013. Victory has developed into a regional beer powerhouse that makes a well-regarded spectrum of lagers and ales.

Victory is one of the few local breweries that consistently makes a quality nitrogen dispensed dry Irish stout. This technique was invented just over 60 years ago by Michael Ash, a young Cambridge mathematics graduate working at Guinness' Park Royal Brewery in London. Nitrogen gas doesn't easily dissolve in water, and it creates much smaller bubbles than regular CO2. This helped to create a remarkable head in the new draft Guinness and resulted in a slightly different flavor profile and an improved mouthfeel. The **Victory Donneybrook's** low 3.7% ABV alcohol and roasted barley keep it clean and flavorful. The subtle earthiness of 35 IBUs of European hops harmonizes with the roasted barley to offer a whiff of peat. Served with the classic nitrogen pour, Donnybrook delivers an impressive head and silken body of a classic stout.

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 at llkbeermeister@gmail.com