



On Tap
Lancaster Liederkrans Beer News
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By Jim Weber

While winter hangs on a bit, dark lagers are currently featured on the Club taps. There are also some fine pours from local producers. If the bartender isn't too busy, ask for a flight!

Schwarzbiers (black beers) are lagers that derive their deep brown color and complex flavors from dark specialty malts added to regular Munich and Pilsner lighter kilned malts. Dry on the palate, the generous aromas are balanced by the gently sparkling carbonation. Hearty flavors without heavy maltiness or alcoholic content make these an excellent choice for a winter beer. Written mention of the Köstritzer brewery, first known as the 'Köstritzer Erbschenke', indicates a Schwarzbier brewery has been operating in Bad Köstritz in Thuringia since 1543. In 1696, the Counts of House Reuss acquired the brewery allowing it to become named the "Knightly Estate Brewery"; then in 1806, the brewery was able to use the title "Princely Brewery" after the Knights of House Reuss were raised to Princships. The current facility has been owned by Bitburger since 1991 and is the market leader for bottom-fermented dark beer in Germany, and is exported to over 50 countries.



Angela knows her beers!

Liederkrans bar favorite **Kostritzer Schwarzbier** pours a deep mahogany color with a lasting, cream-colored head. Recognized by Goethe and Bismark, this iconic brew was one of the few beers in East Germany manufactured for export during the Cold War. Roasty malts provide some chocolate tones in this well balanced (4.8% ABV and 22 IBUs) lager. The exemplar of the style!

Long before wheat beers and lagers were developed in Germany, bottom-fermented dark beer was quenching the thirst of Munich beer drinkers. Dunkel is the German word meaning "dark", and dunkel beers typically range in color from amber to dark reddish brown. Dunkels were the original style of the Bavarian villages and countryside, and it was the most common style at the time of the introduction of the Reinheitsgebot in 1516. As such, it is considered the first "fully codified and regulated" beer. The transition to the modern Dunkel style would come with new kilning technology in the 1830s. Gabriel Sedlmayr II, son of the owner of Spaten Brewing, saw the potential of indirect-heat malt kilning being used in England. Realizing the potential it had, he put the same ideas to use within his own brewing process, making a more precious and cleaner version of his dark base malt. Sometimes sweetish, sometimes toasty, its bread crust-like maltiness can also show hints of nut, caramel, chocolate, and toffee.

The Staatliches Hofbräuhaus, founded in München in 1589 by the Duke of Bavaria, Wilhelm V, is the source of **Hofbrau Dunkel**, the archetypical Munich beer. This first beer served in the "Braune Hofbräuhaus" still satisfies to this day with its roasted, hoppy taste and the subtle malty finish. The 5.5% ABV Hofbrau Dunkel is brewed with Munich, light barley, and caramel malts using the decoction method. This technique involves



removing part of the mash, boiling it, and returning it to the main mash, which is held at a constant temperature. Many German brewers (among others) claim that this method develops malt character, depth, and a superior head. The Dunkel is a malt floral bouquet with notes of caramel, roasted malty, hoppy with a subtle malty sweet finish. 23 IBUs of Herkules and Perle hops balance out the rich malt flavors.

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 moderately low to no noble hop aroma. Malt character can also add a 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. 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.

Owned by brewer Ryan Foltz, Sam Son and James Stauffer, Pour Man's opened their doors in August 2018. Ryan also is the organizing force behind the Lancaster County Brewers Guild which includes almost every brewery in the county. The Guild's objective is open lines of communication, increase mutual assistance, and promote and sustain Lancaster County craft beer. Find out more at <https://www.lancasterbreweries.org/>. Ryan is a huge fan of lager beers and the next expansion in the brewhouse will enable increased lager production. The **Foltzenator Doppelbock** is a phenomenally drinkable Doppel with great flavor and authority (8% ABV). This decadent malt forward lager is full bodied and but semisweet with notes of caramel and toast with 22 IBUs of hopping providing just a bit of spicy bitterness in the finish.





One of Pennsylvania's most acclaimed beers comes from the Southcentral PA neighborhood and in a style you might not expect. The **Troegs Troegenator** was one of John and Chris Troegner's earliest beers; introduced almost 20 years ago when doppels were few and far between. Using so much grain that they had to custom design the new brewhouse around it, 50,000 pounds of Pennsylvania-grown and malted two-row barley were consumed in 2021 making this year round lager. National recognitions include Bronze Medals in 2006, 2008, 2012 at the World Beer Cup, plus a Gold in 2010, "Best of the Mid-Atlantic" at the 2018 and 2020 U.S. Beer Tasting Championship, and a phenomenal 5 Gold Medal wins at the Great American Beer Festival from 2007 to 2014. Chocolate, Munich, Pilsner malts are fermented to a healthy 8.2% ABV with lager yeast and balanced with 25 IBUs of German Northern Brewer and Magnum hops. Layered with notes of smooth caramel, stone fruit and fresh toasted grains, the Troegenator is malty and crisp.



Rob Tarves and Rob Patz began dreaming up their vision for Our Town Brewery while homebrewing during college at Penn State. They went on to get jobs together at Otto's Pub & Brewery, the local brewpub in State College, to begin researching the industry. Their time at multiple breweries over the years has driven home the theme that breweries are huge parts of the communities within which they operate. Opening in September of 2020, they have developed a solid following in the area.

Our Town Press On is a citrus forward New England style IPA with a decent Pilsner, Oats, and Wheat malt base and an orange hop zip from Citra and Mosaic as well as its yeast. It is fermented with a strain of Voss Kveik yeast that is very popular with local brewers. Kveik is a Norwegian word meaning yeast and in the Norwegian farmhouse brewing tradition, kveik was preserved by drying and being passed down through the generations. Voss Kveik can function well through a wide range of fermentation temperatures and operates rapidly. The neutral flavor profile remains consistent across its entire fermentation temperature range yet can develop subtle fruity notes of orange and citrus. Our Town Brewery considers this one of their most special beers since it was the first of theirs released to the public. This 6% ABV ale makes for a zesty session!



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