



**On Tap
Lancaster Liederkrantz Beer News
June 4, 2020**

Like many Lancaster Liederkrantz members, I miss good draft beer. Hopefully, it won't be too long before we are back at the Club - maybe on the deck! - and enjoying some of the great beers that were on tap just as we closed. We are incredibly lucky to have brands that, individually, would highlight a tap list anywhere - all under one roof! In the absence of those convivial times, I thought I would highlight a few favorites that we shared before starting this column several years ago.

Weltenburg Monastery is founded by the Hiberno-Scottish monks Eustasius and Agilus of Lexeuil around 617, making it perhaps the oldest monastery in Bavaria. Local legend has it that its brewing tradition started in 1050, giving it seniority over better known Weihenstephan. After several sackings, the Benedictines flourished after the 1684 founding of the Bavarian Benedictine Congregation supported by Pope Innocent XI's decree. The Abbey's famous architectural style came from the famous Asam Brothers, important exponents of German late Baroque, and builders of the Church of St. George and Frauenberg Church. The highly rated **Weltenburger Barock Helles** has a deftly satisfying mouthfeel with lush aromas and flavors from local barley malts and Herkules, Perle, and Tradition hops. The Barock Helles is Weltenburg top quality in fragrance, flavor, and appearance making this 5.6% ABV lager suitable for your daily refresher!

27-year-old Adam Avery talked his father into using all of his retirement money to open a dream brewery in Boulder Co. Since its establishment in 1993, Avery Brewing Co. has grown into the senior ranks of Colorado breweries. A production facility begun in 2015 keeps 4 brewers busy and distributes nationwide. One of Adam's favorite styles of beer was English Strong Ale. Going the Brits one better, he created **Old Jubilation Ale** in 1997. Massive in its day, he still decided to put it in 6-packs as a holiday gift to his dedicated fans. This winter strong ale is a perfect blend of five specialty malts; Black, Chocolate, Bonlander Munich, Gambrinus Honey, and 2-Row, fermented to healthy 8.3% ABV with LONDON Ale yeast and finished with easy bittering from Bullion hops. It pours a gorgeous mahogany hue and has a hint of hazelnut aroma with a finish reminiscent of mocha and toffee. Adam suggests, "it's well-suited to take the edge off at uncomfortable holiday family gatherings".

A Slaapmutski is a Belgian term for a sleeping cap or Schlafmutze but also can mean a "nightcap" or final drink of the evening. One evening, the owners' child was restless, and they dipped his pacifier in an ale they were homebrewing. Soon asleep, they remarked that this beer must be a real Slaapmutski and their brewery's name was born. Introduced in 2000, the Slaapmutske Tripel is a 8.1% ABV ale with aromas of candy sugars, mandarin oranges, light breaded malts, and subtle Belgian spices of clove and coriander. This is a classic of the style and is a rare draft treat.

Don't forget to check out some of the local brews in crows. If there are any beers you would like to see when the Club reopens, please contact one of the Liederkrantz Beer Guys.

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 Matt Trout at matttrout44@gmail.com. Enjoy and see you at the club!