On Tap
Lancaster Liederkranz Beer News
June 22, 2022
By Jim Weber

Special event news for next Monday, Jun 27, from 4-10pm. Brewery Night will feature some fine local brewers: Columbia Kettle Works, Pour Man's, Rural City, and Starview. Beer from each brewery will be available on tap and brewery swag raffles begin at 6:00. A Brats & Kopytka meal will also be available; check out the Liederkranz home page for more info.

The town of Cologne records the brewing of Kölsch, a pale, top-fermenting ale, since 1300 or so. In 1985, the German government and 24 breweries from the Cologne region brewers guild (founded in 1396) established a convention for use of the term. Kölsch is typically lighter than Pilsner in color and is often around 5% ABV with a slightly malty, fairly soft palate. The finish is decidedly dry due to its high attenuation and firm hop character. The clean flavors result from a fairly long, cold maturation of two to six weeks. It is traditionally served in narrow, 20 cl cylindrical glasses called " Stangen", often stacked in a pyramid on a round tray.

Privatbrauerei Gaffel, Gebr. Becker was established in 1908 on a site where breweries have stood since 1300. Gaffel means 2 pronged fork in Old German and the Gaffel family was active in trade guilds since the 1400's. Gaffel Kölsch is straw-hued with brilliant clarity and a sparkling appearance with a light, bready aroma. Sweet grainy flavors are followed by a dry and clean finish with a faint fruity note that stretches through the aftertaste. At 4.8% ABV and a crisp 20 IBUs it's a classic of the style!

The cathedral town of Friesing boast 2 of the world's oldest breweries, famous Weihenstephan being the oldest – supposedly since 1040. It was in 1160, under the Freising Prince Bishop Albert I of Harthausen, that the Hofbrauhaus Freising brewery on the Domberg was first mentioned in documents. For six centuries after its founding, the brewery belonged to the bishops of Freising, who brewed beer for the Bavarian noble court and its citizens. Subsequent to the 1803 Secularization, which also affected Weihenstephan, the Hofbrauhaus became the property of the Bavarian electress Maria Leopoldine in 1812. Generally owned by her descendants, and others of the nobility since then, the Hofbrauhaus has been owned from December 1998 by the Bavarian counts of Toerring-Jettenbach; also makers of Toerring beers.

 The "new" Hofbrauhaus Freising consists of an elaborately structured Art Nouveau style brewery designed in 1912 by Theodor Ganzenmüller. Although completely refitted in 2009, the brewery still adheres to the Bavarian Purity Laws, using only premium local ingredients. Hofbrauhaus Freising is one of only a select few breweries to be designated as a "Slow Brewer", which ensures a quality brewing process that maximizes flavor and freshness.

The 5.2% ABV Hofbrauhaus Freising Munich Dunkel is a classic representation of this Bavarian lager specialty. Rich and chewy with notes of toffee and dark caramel from caramelized Munich malts, it's medium bodied and 20 IBUs of bittering is gentle and balanced, leaving the focus on the wonderful malt complexity. A lingering finish is dry and refreshing.

The term Radler originates with a drink called Radlermass (literally "cyclist liter") that was originally created by Innkeeper Franz Kugler in a small town named Deisenhofen, just outside Munich. During the great cycling boom of the Roaring Twenties, Kugler created a bicycle trail through the woods, from Munich directly to his drinking establishment. On a beautiful June day in 1922, a reported "13,000 cyclists" showed up unexpectedly and as he was running out of lager, he blended it 50/50 with some leftover lemon soda and the rest is history. Radler is similar to the English shandy and both are light in alcohol and eminently refreshing.

Stiegl Radler is one of Austria's most popular beverages. Bräuhaus an der Gstätten' in Salzburg, Austria, was first mentioned in a written record dated 16 June 1492. Located next to a small staircase which gave the brewery its name and logo, by 1650 it was the largest brewery in the city and a 1780 visit to its tavern was recorded by Mozart. Dr. Heinrich Dieter Kiener (III) has managed the enterprise's fortunes since the end of 1990, the latest generation of family owners for the last 120 years. The Stiegl Brewery also manages its own organic farm where it grows ancient grains such as spelt, black oats and Emmer. Austria's favorite Goldbräu Lager is blended with real grapefruit juice soda in a 40%/60% ratio which results in a sparkling, invigorating taste. Its delicate hints of citrus and fresh aroma make this naturally cloudy Radler the choice summer refresher.

Dewey Beer Co. opened 6 years ago in the resort town of Dewey, Del. Co-owned by Brandon Smith and brewer Mike Reilly, outgrew their home facility and started a nearly 10,000-square-foot spinoff production brewery and taproom in Harbeson last year. This facility will allow Dewey Beer to brew up to 5,000 barrels a year, with the capacity to expand up to 15,000 in the future. The new facility also includes a canning line and a tasting room with 45 indoor and 45 outdoor seats. The Dewey Beer Swishy Pants is an unfiltered and Double Dry Hopped American IPA with Citra, Mosaic, and Galaxy hops. It comes in an a decent 7.4% ABV and is balances malt, fruit, and hop flavors. It also come with a disclaimer "Experience may be

enhanced while wearing actual swishy pants." This ale has been on tap for a few weeks, get some before it's gone!

Enjoy and see you at the Club!
Lancaster Liederkranz 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 Liederkranz take their beer seriously! If you have concerns, suggestions, comments, or just wish to send ramblings on the subject, please send to jimweber.lancaster@gmail.com or llkbeermeister@gmail.com

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