



On Tap
Lancaster Liederkrantz Beer News
July 6, 2022
By Jim Weber

There are some fine new beers and returning favorites on tap at the Liederkrantz, check them out!

The annual brewing cycle throughout most of the northern hemisphere generally varies from lighter and refreshing during the warmer months and darker and more substantial during the colder months. However, it's a rare beer that can satisfy the whole year round. Long before wheat beers and lagers were developed in Germany, bottom-fermented dark beer was quenching the thirst of Munich beer drinkers across the seasons. Dunkelbrau may even be the oldest continually brewed style in Germany. The Liederkrantz has two excellent examples of the classic Munich Dunkel lager on tap. The 5.2% ABV **Hofbrauhaus Freising Munich Dunkel** is a great 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 are gentle and balanced, leaving the focus on the wonderful malt complexity. A lingering finish is dry and refreshing.



The 5.5% ABV **Hofbrau Dunkel** is brewed at the famous Munich brewery 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. This technique improves the extraction of flavors and adds complexity. 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.



Fans of the Kostritzer Schwartzbier know how good a crisp, dry black lager can be. Once regularly found on tap at the Liederkranz, it – and other German schwartzbiers – are tough to get on draft. 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. Ryan is a huge fan of lager beers and the next expansion in the brewhouse will enable increased lager production. The **Pour Man's Tmavé**

Pivo Lager - Dark is a 4.8% ABV quaffer is packed with flavor; Pilsner, Munich, and black malts are offset by 28 IBUs of aromatic Czech Saaz hops. This wonderfully complex lager delivers notes of toffee and dates, with a kiss of roasted malts and milk chocolate. The Liederkranz is one of the very few facilities offering this excellent beer on tap!

Hofbrauhaus Freising Jager European-Style Export has the malt-forward flavor and sweetness of a German-style Helles, but also the slightly bitter finish of a German-style Pilsener. Tradition has it that the style developed in Dortmund because the industrial workers liked it due to its great balance and extra zip. The Hofbrauhaus Freising Jagerbier will satisfy your "hunt" for different lager varieties. Brewed in the traditional export style, this house specialty

has an impressive grain bill which ferments into a noticeable 5.6% ABV. The bread and biscuit aromas give way to springtime grassy and floral hop notes. A lingering finish shows off the balance between the malts and a deft 20 IBUs of bittering. This is a highly ranked beer with real character.



Brewing has been occurring at the Weihenstephan site for well over one thousand years. Their mastery of the brewing process is reflected in the general opinion that they brew the style paragons across the range of traditional Bavarian, if not German, beers. The Liederkranz is pleased to have at least one of their beers on tap almost all the time. The highly rated **Weihenstephaner Hefe Weissbier** is not one their commonly available beers and is well balanced with light clove and banana flavors and light (14 IBU) hopping. An easy going 5.4% ABV

makes this a refreshing accompaniment to any fine meal.

Frank A. Rieker was born in Wurttemberg, Germany where he apprenticed as a brewer prior to immigrating to America in 1863. He eventually erected the famous Rieker Star Brewery on West King St. and was also a founding member of the Liederkrantz. In 1909, he facilitated club's move to Prince and Farnum streets. The Cabbage Hill "Coat of Arms" includes a reference this brewing tradition with the duck holding a stein of beer. The **Columbia Kettleworks Maibock** is brewed today by his 5th generation descendent Chad Reiker, a Liederkrantz Club member. This German Spring Bock is a strong (6.8% ABV) golden lager with notes of bread, malty sweetness, and a refreshing finish.



Three Floyds Brewing was founded in 1996 by brothers Nick and Simon Floyd and their father Mike Floyd in Hammond, Indiana. Since 2000, the brewery has been located in Munster, Indiana. Their initial 5-barrel system was patched together from cheese fermenters and a Canfields Cola tank. Adhering to the Reihheitsgebot requiring use of only the four main ingredients, 3 Floyds makes a wide variety of ales and lagers, yet with a unique common flavor and has grown to be the 31st largest brewery in the US. **Three Floyds Zombie Dust Pale Ale** is an intensely hopped (62 IBUs) and gushing undead Pale Ale which will be one's only respite after the zombie apocalypse. Raising the glass, one gets an Immediate blast of raw hop aroma, green and a bit dank. Malt aromas of caramel combine with the hop flavors of citrus and a touch of pine resin for a classic pale ale taste. A 6.5% ABV puts this beer at the higher end of the pale ale spectrum without sacrificing drinkability. Enjoy!

Clark and Barbara Lewey founded Toppling Goliath Brewing Company in 2009 in beautiful Decorah, Iowa after a successful run as home brewers. In less than a decade, Toppling Goliath has become world-renowned for its IPAs and barrel-aged stouts. Named 2021 US Beer Open Grand National Champions Toppling Goliath has been recognized for the quality of its beer by countless festivals and craft beer groups and has been named the #2 brewery in the world by Beer Advocate.



Brewmaster Mike Saboe and the brewing team are constantly innovating new and exciting beers along with more than 40 beers that rotate throughout the year. **18 Hours From Brooklyn IPA** is an Imperial / Double style IPA brewed in conjunction with Other Half Brewing Co from Brooklyn. This 7.8% ABV hazy features the dynamic combination of Idaho 7, Citra, Saaz, Simcoe, Nelson Sauvin, & Mosaic hops. 18 hours to Brooklyn is well worth the wait.



Tröegs Nimble Giant came up through the brewery's well regarded small-batch Scratch Series, brewed on the pilot system in their brewery hall. After about half a dozen test batches, the Tröegs brewing team hit upon a hop combination everyone loved – Mosaic, Simcoe and Azacca – and never looked back. Nimble Giant exhibits notes of grapefruit, pineapple, and honeysuckle. This eagerly awaited annual release clocks in at 9% ABV, has 69 IBUs of that special hop combination, and is balanced by a backbone of pilsner and Vienna malt. This deep

orange double IPA is a big beer that goes down easy.

Enjoy and see you at the Club!
Lancaster Liederkrantz 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 Liederkrantz 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