



On Tap
Lancaster Liederkrantz Beer News
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By Jim Weber

The tap turnover at the Lancaster Liederkrantz bar is bringing some really good beers to you, our loyal patrons! Check these out before they kick and are gone for good!

Weissbierbrauerei G. Schneider & Sohn was founded in 1872 by Georg Schneider I and his son Georg Schneider II, after they acquired the Weisses Brauhau, the oldest wheat beer brewery in Munich. To this day, the owners are descendants of Georg Schneider I. Weizenbock was introduced by Schneider in 1907; a stroke of ingenuity that married a Bavarian fondness for strong, dark and malty beers with an equal affection for weissbier. These Bavarian specialties only appear periodically on draft and are always worth tasting. **Schneider Hof-Brooklyn, Hopfenweisse TAP5** is the brewing result of the long friendship of Brooklyn brewmaster Garrett Oliver and Schneider brewmaster Hans-Peter Drexler. Started in 1988 by Steve Hindy and Tom Potter, Brooklyn has developed a solid reputation for its extensive beer portfolio. Garrett, brewmaster since 1994, had always admired the delicate balance of flavors in Schneider Weisse, while Hans-Peter had long enjoyed the effusive hop character of Brooklyn East India Pale Ale. Hopfenweisse TAP5 is a weizen doppelbock similar to their famous Aventinus and uses local fresh hops; the Schneider version is dry-hopped with Hallertauer Saphir, American Amarillo and Palisade; 40 IBUs in total. This outstanding beer smooth with subtle caramel, sherry, and stone fruit flavors over the wheat malt base; it has an unusual but well-balanced taste and becomes more intriguing as it warms. This Liederkrantz exclusive beer clocks in at a very discrete 8.2% ABV



Desperate Times Brewery in Carlisle was established in the former car dealership and special events building at 1201 Carlisle Springs Road in December 2016. Brewer and co-owner Matt Dunn installed a 10-barrel Alpha system and 20 barrel fermenters, which supply 12 taps. The front of the building has a 3,000-square-foot tasting room with a limited food menu and seating for 30. Originally from Harrisburg, Matt started homebrewing in Little Rock and started planning the brewery after moving back to PA in 2010. Matt has demonstrated his skills with the German styles of bock, wheat, dunkel, and schwartzbier; winning medals for these at the U.S. Open Beer Championship and Great American Beer Festival in Denver, CO. The **Desperate Times Black Forest Schwarzbier** is an outstanding exemplar of this popular Bavarian style. Its compact malts benefit from 24 IBUs of deft hoppings. Desperate Times Brewery was voted Favorite Microbrewery/Distillery in the Food & Drink category in Best of Cumberland County this past July 27, 2022. In order to accomplish this, they had to show some talent with the more American styles. The 6% ABV Hazy Galaxy is a New England style hazy IPA dry hopped with Idaho 7 and Australian Galaxy hops to a restrained 24 IBUs. A firm malt base makes for a well-balanced ale.





Dewey Beer Co. opened 6 years ago in the resort town of Dewey, Del. Co-owned by Brandon Smith and brewer Mike Reilly, they outgrew their home facility and started a nearly 10,000-square-foot spinoff production brewery and taproom in Harbeson DE 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 Soft Blue Skies IPA was introduced about a year ago and has developed a solid following. This double IPA is brewed with Strata, Galaxy and Mosaic hops; yet the mouthfeel is comfortably soft. Excellent aromas waft up through its thick white head. A solid malt backbone contributes to the big ale 9% ABV heft. Soft and tropical as can be, enjoy the candied pineapple and grapefruit aromas throughout.

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 llkbeermeister@gmail.com