



On Tap
Lancaster Liederkrantz Beer News
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By Jim Weber

Beers are turning over rapidly on the Lancaster Liederkrantz bar taps. Here are some excellent drafts available now or “on tap” in the near future!

A flavorful, low calorie, low alcohol beer is the brewer’s holy grail. There are extremely flavorful, low ABV beers like English dark milds, German schwarzbiers, and dry Irish stout but they can still pack the carbs. Rheingold Brewery in New York City was in operation from 1883, through 1976, holding 35% of the state's beer market at its peak. Rheingold chemist Joseph Owades, using a process originated by chemist Dr. Hersch Gablinger of Basel, Switzerland, is acknowledged with formulating the first light beer, **Gablinger's Diet Beer**, introduced in 1967. That recipe morphed into **Meister Brau Lite**, which label was sold to Miller in 1972. As a result, Miller is credited with rolling out the first national brand of light beer, **Miller Lite**, in 1975.

German brewer David Gottlieb Jüngling immigrated to the United States in 1828 from Aldingen, a suburb of Stuttgart, in Württemberg. He anglicized his surname from Jüngling to Yuengling and began the "Eagle Brewery" on Center Street in Pottsville in 1829. The sixth generation of the D.G. Yuengling & Son is four sisters- Jennifer, Debbie, Wendy, and Sheryl. They are working with their dad with the same traditional values Yuengling initially started. **Yuengling FLIGHT** was introduced 2 years ago and has definitely raised the bar for this popular style. Yuengling already had a fairly successful light beer on the market which came in at 4 % ABV, 99 calories, and 3.2g carbs per 12oz serving. FLIGHT is only 95 calories, 2.6g carbs, yet comes in at a respectable 4.2 % ABV and is more highly rated. American six-row and two-row barley malt is paired with 7 IBUs of Cluster and Cascade hops. Grainy and slightly toasty flavors follow grassy, caramel, and corn aromas, finishing just enough on the sweet side. FLIGHT by Yuengling is easy-drinking, clean, crisp, and refreshing.





Founded in 2011 by three brothers, Jack, Eric, and Sam Hendler, Jack's Abby in Natick Mass. has become a mainstay of the craft brewing scene by making only lager beers. This has resulted in the development of unusual variations on lagering such as the outstanding Framinghammer Baltic Porter series. Jack's uses the seldom seen step of decoction mashing to its brewing process, which brings out more malt flavors in a beer. Since its founding, Jack's Abby has tripled in size and is available throughout

our area. **Jack's Abby Copper Legend Fest** uses locally grown wheat from MA, Munich malt and noble hops to craft a malty, smooth and exceedingly drinkable festbier. In the glass, Copper Legend pours a lovely, ruddy orange color, but is brilliantly clear, with a lightly toasty nose, hinting at notes of bread crusts and floral hops. This beer has a nicely rounded mouthfeel, and, fermenting out at 5.7% ABV, has no shortage of malt flavors, displaying notes of toasted sourdough, light toffee and hazelnut. 22 IBUs of hopping keeps things in balance.





Paulaner was established in 1634 by the Minim friars of the Neudeck ob der Au Monastery in Munich. In 1773, newly arrived monk Valentin Stephan Still improved brewing techniques and brought new standards for taste and quality. Unfortunately, in 1799 the Neudeck cloister was abolished and turned into a penitentiary. In 1944, the Paulaner brewery was destroyed by a bombing raid and rebuilt in 1950. Mostly

owned by the Schorghuber family, it independently maintains the Munich brewing tradition. The bottom fermented **Paulaner Oktoberfest** has been brewed and served during Oktoberfest since 1818 when the first beer tents were built at the "Wiesn". Pilsner and darker Munich malts are fermented to a respectable 6% ABV and deftly bittered with aromatic Herkules and Hallertauer Tradition hops. Considered Germany's favorite of the traditional Munich Oktoberfest beers, it's not commonly found - but is on tap at your club!



Dewey Secret Machine is a new fruit beer from these innovative Delaware brewers. One of a crazy number of available fruit combinations, each ale in this series also exhibits different strengths. The canned version available in the Liederkrantz cooler features Blueberry, Mango, and Pomegranate flavors and weighs in at a deft 7% 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 hopping.



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 Liederkrantz 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.

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