



**On Tap**  
**Lancaster Liederkrantz Beer News**  
**September 23, 2020**

Great beers are on tap at your club!

Kellerbier, and Zwickel are related rustic styles that were once extremely common in Germany. Now found more commonly, Kellerbiers are unfiltered and unpasteurized lagers that date back to at least the Middle Ages. The final product is a smooth, naturally cloudy lager that's rich in vitamins from the retained yeast. The **Weihenstephaner 1516 Kellerbier** was brewed for the first time in 2016 in honor of the Reihheitsgebot, the 500-year old Bavarian Purity Law promulgated in 1516 by Duke Wilhelm IV of Bavaria. The decree allows beer only to be made with hops, barley, and water as yeast was not yet identified. The 1516 is a slightly cloudy, amber-colored beer with fruity-fresh hop flower aromas, full bodied with wonderful bready malt notes. Combining dark Munich and pale Pilsner malt with 21 IBUs of traditional Hallertau hop varieties, such as the rare Hallertauer Record. Lagered long and cold in the historic vaulted cellars at the Weihenstephaner Berg, the result is a perfectly balanced 5.6% ABV lager, refreshing, yet with a smooth mouthfeel with a finely nuanced level of carbonation.

New Trail Brewing Co in Williamsport, PA has broken out as a popular source of beer in the mid-state. Brewer Mike LaRosa began brewing with his father at the age of 17 and worked at Saucony Creek Craft Brewery, Manyunk Brewing, Kane brewing in NJ, and Tired Hands before heading operations in Williamsport. Mike is a Gold Medalist at the Great American Beer Festival and World Beer Cup. The 7% ABV **New Trail Broken Heels IPA** is a "Hazy" India Pale Ale, brewed with oats and pilsner malts and hopped aggressively with an assortment of new Pacific Northwest hops. This highly aromatic beer has a full mouthfeel with low bitterness making it soft on the palette. Fresh and full of flavor, this is a highly rated draft ale.

Local favorite St. Boniface in Ephrata has a variety of fine beers for all times of the year. The **St. Boniface Ace in the Hole Stout** is a 4.5 % dry, nitro dispensed stout, perfect for fall quaffing. Hearty toasty, chocolatey flavors belie its moderate heft. This is a wonderful local session beer, easy going and very satisfying.

Keep your Oktoberfest mood going with our 3 Fest seasonals! The "Marzen" style of lager was traditionally brewed in the spring ("Marzen" meaning "March"), lagered throughout the summer, and served in the Fall. The amped up version, served at early Oktoberfests, took the name of this historic party. The delicious **Hofbrau Oktoberfest** is, at 6.3% ABV, on the stronger end of this classic lager style. Special Münchner malt provides attractive color with pronounced flavors; caramel and biscuit are present, enhanced by a zesty hop aroma. As an authentic Munich brewery, Hofbrau can use the formal "Oktoberfest" nomenclature; breweries elsewhere can use the term "Fest" for similar brews. **Spaten Oktoberfest** claims to be the first beer of this style, famed for its relationship to the 1810 wedding party. It's full-bodied, rich, and toasty; typically, dark copper in color with a sturdy 5.9% alcohol content. Since 1950, the mayor of Munich personally taps the first keg of Spaten beer in the Schottenhamel beer tent to open the celebration. This rich beer is a fall favorite everywhere. Club patrons can also enjoy the **Weihenstephaner Festbier**, a full bodied, hoppy, seasonal lager welcome at any Fall get together. Deep gold color, great mouthfeel and lots of flavor at a reasonable 5.8% ABV, its generous malts are balanced by 26 IBUs of local Hallertauer Taurus and Tradition hops.

And remember, the current tap list is ALWAYS available at <http://llkbm.surge.sh/>

**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 Jim Weber at [jimweber.lancaster@gmail.com](mailto:jimweber.lancaster@gmail.com) or Matt Trout at [matttrout44@gmail.com](mailto:matttrout44@gmail.com)*