



**On Tap
Lancaster Liederkrans Beer News
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By Jim Weber**

Oktoberfest is still going on at the Lancaster Liederkrans, at least in so far as our club draft beer list is concerned! 4 examples of this seasonal beer style are currently on tap and may not last too long.

The German brewing year traditionally consisted of a handful styles that obeyed a seasonal rotation so that only one or two might be available at any given time. Märzen beer was traditionally brewed in March and formulated to mature in caves and cellars over the summer. A higher alcohol content helped preserve this higher malt, full bodied beer. As it was the style of beer available for the October 1810 wedding of Crown Prince Ludwig and Princess Therese of Saxony-Hildburghausen, Märzen fueled that joyous celebration on the fields in front of the city gates, now known as the Theresienwiese. The annual party became known as Oktoberfest and somewhat amped up version, served at early Oktoberfests, took the name of this historic party. Only brewers from Munich (**Paulaner, Spaten, Hacker-Pschorr, Augustiner, Hofbrau and Lowenbrau**) can use the name "Oktoberfest" and other German brewers have adopted the name "Festbier", or similar, to denote their version of this fall classic.





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 takes a prominent place among the voluminous beer tents of the Oktoberfest.

The **von Trapp Oktoberfest/Marzen** is brewed with a blend of light and dark Munich malts, which not only add to its depth but deliver a residual sweetness. Brewed to 5.6% ABV, its caramel and toffee notes linger but are balanced by 23 IBUs of florally aromatic Hallertau and Tettnanger hop additions. This is an outstanding domestically brewed Oktoberfest style beer.



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.

Hofbrau Marzen is a delicious bright and golden lager beer that's akin to an export-style (slightly stronger and maltier) Helles. The use of Münchner malt (a specialty darker malt) gives it caramel and biscuit flavors balanced with a zesty hop aroma. Festbier is the modern day "Oktoberfestbier" that's served at the official Oktoberfest in Germany, as governed by the Munich city committee. The dark, rich Märzen lagers that we've all come to love and associate with Oktoberfest have given way to a lighter, more drinkable version. At 5.8% ABV



The Liederkranz Beer Crew works hard to provide fine example of a wide range of beers in order to satisfy our patrons' varied palates. Dunkels, wheats, lagers and hoppy ales all are available for your enjoyment !



The **von Trapp Dunkel Lager** features creamy, toffee aromas which balance the bitterness of Munich malts in this roasty brown lager. Slightly stronger at 5.7% ABV and with 22 IBUs of complimentary hoppiness, it has a medium body and finishes dry and clean, enjoyable throughout the year.

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. 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 the Czech Saaz hops. wonderfully complex, delivering notes of toffee and dates, with a kiss of roasted malts and milk chocolate.





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 Kolsch** 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!

Dry-hopping entails adding hops late in the brewing process, most often in fermentation tanks, to ramp up specific aromas and flavors without extracting more of the bittering qualities of hops. Most brewers prefer the use of leaf hops, but pellet hops will work as well when added to the cooled wort. Everyone seems to have their own formula when it comes to the length of time the beer is on hops to control the intensity of dry hop aroma. **Upper Pass Beer Co.** is about 1 ½ hours south of Stowe and began in the fall of 2015. Founded by home-brew partners Chris Perry and Andrew Puchalik, they brew 5 BBL batches in the hills of Tunbridge, VT on an open flame 4-vessel nanosystem. Von Trapp brews a number of Upper Pass beers under contract. The **Stowe Style: Dry Hopped Kolsch** is a marriage of new and old world brewing as Upper Pass Brewing has brought their hop creativity to von Trapp Brewing's Kolsch Style. With late addition hopping during the brew and a dry hop using the freshest 2020 hops, this 40 IBU hop forward ale is unfiltered with notes of clementine zest and tropical fruit. Please enjoy this 5 % ABV summer classic while it lasts.



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. At a minimal alcohol content of around 2%, it's also a lower calorie option.



Spaten-Franziskaner-Bräu GmbH in Munich is owned by the Spaten-Löwenbräu-Gruppe, which is part of the Belgo-Brazilian company Anheuser-Busch InBev. The brewery dates to before 1400 and its modern incarnation is the result of its ownership by the energetic Sedlmayr family during most of the 19th century. "Spaten" means spade in German, and in 1884, the malt shovel symbol of the brand was adopted. The merger with Franziskaner began during this time and completed in 1922. Spaten Lager is a premium brand, bottom fermented **Munchner Lager** with a supremely well-balanced hop flavor. A soft, white head perches above this light golden brew while a slight sweet grain aroma lifts spicy noble hops up to the nose. A sturdy 5.2% ABV, its Original Gravity of 11.7% provides plenty of body which is balanced with 21 IBU's of moderate bitterness. This refreshing beer has a lingering dry finish and is about as sessionable as they come. The perennial favorite quaff of Lancaster Liederkrantz beer drinkers; they agree that "Lass Dir raten, trinke Spaten". Zum Wohl!

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

