



## On Tap Lancaster Liederkrantz Beer News January 15, 2020

Some brand-new beers to the Lancaster Liederkrantz are taking their place on the taps along with old favorites. Enjoy!

Miller Brewing Company was founded in 1855 by Frederick Miller after his emigration from Hohenzollern, Germany. He purchased the small Plank Road Brewery in Milwaukee where Miller has maintained a presence to this day. The Miller family had an ownership interest until 1966 and it is now part of the Molson Coors conglomerate. Rheingold chemist Joseph Owades is acknowledged with formulating the first light beer, Gablinger's Diet Beer, in 1967 and 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. The recipe uses a unique blend of choice Saaz and Pacific Northwest hops extract and a significant amount of caramel malt (as well as corn syrup) and is fermented with same strain of brewer's yeast that Frederick Miller brought with him from Germany. Famous for the "Tastes Great – Less Filling" TV commercials, this award-winning beer weighs in at 96 calories per 12 OZ with 4.2% ABV.

**Troegs Nugget Nectar** is a perennial favorite from this well-regarded Hershey brewery. Once a year, the freshest, wildest, hops arrive at Tröegs and are blended into an Imperial Amber Ale. Excessively dry-hopped, Nugget Nectar starts with the same base ingredients of the flagship HopBack Amber Ale. Nugget Nectar intensifies the malt and hop flavors to create an explosive pine, resin and mango hop experience. Only available January to March, this 7.5% ABV, 93 IBU, Double IPA uses Munich, Pilsner, and Vienna malts, the caramel-sweet varieties found in rich, satisfying Oktoberfest beers, as a base for Nugget, Palisade, Simcoe, Tomahawk, and Warrior hops. Nugget is used in the hopback. There's plenty of IPA-ish apricot aroma in the nose, which is well reflected in the beer's deep orange color, but the body has a full, almost heavy mouth feel, with little brightness or carbonation. A local classic!

Workhorse Brewing Company is new 70,000 square foot facility in nearby King of Prussia that features a 30-barrel brewery. It's the creation of local entrepreneurs Dan Hershberg and Peter Fineberg which was kicked off by meeting with the folks at well-regarded Rhinegeist Brewery in Cincinnati. They then brought on brewer Nate Olewine, who had extensive experience with Devils Backbone in Virginia and nearby Victory Brewing. The **Work Horse West Coast IPA** has a clean malt profile exhibiting biscuit and light caramel flavors. Copious amounts of hops boiled in the wort provide characteristic bitterness along with unique essential oils that impart fruity and citrusy flavors and aromas. This 7% ABV is in the classic style that started it all.

Left Hand Brewing began in December 1990 when founder Dick Doore received kit from his brother. By 1993, Doore had teamed up with college buddy Eric Wallace and they incorporated as Indian Peaks Brewing Company outside downtown Longmont, Colorado. After discovering that the name Indian Peaks was already in use, the name was changed to Left Hand, in honor of Chief Niwot (the Arapahoe word for "left hand") whose tribe wintered in the local area. Opening for business on January 22, 1994, their first batch of beer was Sawtooth Ale, which has since become their most popular brew. In 1998, Left Hand merged with Tabernash Brewing which effectively doubled their size. **Left Hand Milk Stout (Nitro)** is a highly rated English Sweet or Milk Stout. Milk Stout from the Nitro tap cascades beautifully, building a tight, thick head like hard whipped cream. At 6% ABV, the Milk Stout is satisfying by easy drinking. The aroma is of brown sugar and vanilla cream, with hints of roasted coffee. Initial roasty, mocha flavors rise up, with slight hop & roast bitterness in the finish. The rest is pure bliss of milk chocolate fullness.

Saint Vitus was a legendary early Christian from Sicily who was martyred by co-ruling Roman Emperors Diocletian and Maximian in 303. Saint Vitus' Day is celebrated on 15 June, or 28 June in the Gregorian calendar. In the late Middle Ages, people in central Europe celebrated the feast of Vitus by dancing before his statue; this activity eventually passed its name on to the neurological disorder known as Sydenham's Chorea. Vitus might also be considered the patron saint of dancers and of entertainers! Brewed according to centuries-old traditions on the Weihenstephan hill, the Bavarian weizenbock beer **Weihenstephan Vitus** was acclaimed in 2011 as the World's Best Beer; rated first in three style categories, "World's Best Wheat Beer," "World's Best Strong Wheat Beer" and "Europe's Best Strong Wheat Beer." Generating a respectable 7.7% ABV, the complex 16.5% OG grain bill is well balanced by only 17 IBUs of hop bittering. Typical Bavarian wheat beer flavors of banana and clove ride on this medium body, creamy textured and long finishing beer.

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

***Lancaster Liederkrantz beer drinkers enjoy quality regular beers and an array of rotating items. If one of the beers has gone off tap, ask your bartender to suggest a similar, tasty replacement.***

***Enjoy! Lancaster Liederkrantz Beer Guy - Jim Weber***

*The LLK beer staff tries to satisfy customer interests at all times 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). Enjoy and see you at the club!*