



On Tap Lancaster Liederkrantz Beer News January 22, 2020

Clemens Veltins pursued his brewing education for 6 years, including time in Milwaukee, before purchasing a small gasthaus brewery in Grevenstein in Upper Sauerland in 1852. From these small beginnings, he constructed a new brewery in 1883; bought a steam and ice machine, and shortly thereafter, full electric power. Twin sons Carl and Anton took over in 1893, providing the brewery its current name, C & A Veltins. The brewery has been operated by female descendants since 1964; Rosemarie Veltins ran operations for 30 years and handed over control to daughter Susanne, the great-great-granddaughter of the founder. The uniquely soft water sourced from the Homert Nature Park in Hochsauerland provides an excellent base for lager production. The easy drinking **Grevensteiner Original** is a Kellerbier, matured in deep vaults while being unbunged, meaning the beer is slightly exposed. The final product is a smooth, naturally cloudy lager that's rich in vitamins from the yeast. Despite its intense and slightly malty taste, this lager is still noticeably tangy and elegant. At a mild 5.2% ABV and 18 IBUs of Hallertauer hops, this is a classic of the style.

Wacker Brewing will be closing operations at their Grant St location in town and move to Lancaster Harley-Davidson in Willow Street. In the meantime, enjoy brewer John Briggs' Wacker "**F&M**" **Porter** on "Special Tap" #3. This classic Ale is deep and dark with a touch of fig and molasses to make things interesting. Chewy and dry at 5.0% ABV.

The folks up at New Trail in Williamsport continue to knock out some fine ales. **New Trail Goggles** is a Hazy Double IPA focusing on some of the brewer's favorite hops. Brewed with a mixture of wheats and oats, it's "heavy handedly hopped" with Galaxy and Citra. Goggles is excessively fruity and dank and a bit stiff at 8.8% ABV. New Trail continues their outdoor theme of beer names with the **New Trail Frost IPA**. The 6.2% ABV Frost is a Hazy IPA brewed with wheat and oats for smoothness and hopped with Sabro, Citra, & Mosaic. Redolent of tropical notes of pineapple, coconut and citrus. Get ready for this winter's frost with a cold refresher!

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. Amber lagers have a rich history in Pennsylvania, making their choice to brew a Vienna-style lager a natural. Their **Vienna Lager** is a 5.2% ABV, cold fermented beer with mild flavors of caramel and toffee blending harmoniously.

For those patrons wishing a little more body, club favorite Mönchshof Schwarzbier is also on tap. The establishment of a Kulmbach monastery in 1349 went hand in hand with the development of brewing arts in this traditional margrave city. In the heart of the beer region of Upper Franconia, the Kulmbach Mönchshof lies at the foot of the Plassenburg, on the site of the former Cistercian monastery at Langheim. Mönchshof, a beer originally produced by Augustine monks in the Middle Ages, is now a brand that belongs to the Kulmbacher Brauerei. **Monchshof Schwarzbier** is one of the finest examples of this unique style. Supremely drinkable (4.9% ABV), dry and beautifully hopped, it's loaded with dark roasted malt flavor. With an irresistible, flowery hop bitterness that sets it apart from others of this style, Mönchshof Schwarzbier is relatively light in body – but bursting with character. Its dark, roasted, slightly chocolatey and hearty taste and seductive burnt sienna color come from the deep-roasted barley used in every batch. Key ingredients include soft brewing water from the neighboring "Fichtelgebirge", cereal for the brewing malt from the local Kulmbach region, selected hops from the Bavarian Hallertau, and cultivated yeasts generating that unique taste. The Monchshof is a superb dinner beer when paired with meaty specialties. unfiltered and thanks to a special brewing procedure, still clear in color. A natural brewing speciality!

Paulaner Hefeweizen is the no. 1 Hefe-Weißbier in Germany and one of the world's favorites. "Hefe's" are top-fermented and unfiltered with strong carbonation. Naturally cloudy and a luminous gold in the glass, a nice pour sports a strong head of foam. It is a typical "biergarten" beer, a culture which brings people together all over the world. The most recognized of all Paulaner beers, it has a light hop flavor and balances subtle bitterness with an unmistakably fruity character; banana and a bit of mango and pineapple. The 5.3% alcohol content allows for session enjoyment.

The Warsteiner Brewery was founded in 1753, and today is one of the largest privately held breweries in Germany. Located in the Sauerland region, east of Dortmund in the German state of Westphalia, the company is managed by the 9th generation of the Cramer family, Catharina Cramer. **Warsteiner Premium Verum**, a German style pilsener, is Warsteiner's most popular beer, and is exported to over 60 countries. Warsteiner is brewed with fresh Arnsberger Forest spring water sourced at the brewery in Warstein, Germany; a naturally soft water that helps to create the smooth taste and creamy head. Two-row malted summer barley and all German hops brew out to a very accommodating 4.8% ABV.

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 **Weihenstephaner Pils** pours a lovely golden-yellow and bright, and the aroma from 30 bittering units of noble Hallertauer Taurus, Perle, and Tradition hops float over Bavarian barley malt notes. A centuries-old brewing tradition on the "hill" generates a great flavor pleaser and enjoyment is guaranteed.

Hofbrau Winter Spezial, also known as Delicator, is a classic example of the intrinsically German doppelbock style. This bottom fermented lager is dense with rich malt flavors and has a medium dark brown color. The Delicator is brewed with selected roasted barley and caramel malts, which provide plenty of double bock flavor to satisfy the heartiest dark beer lover. Yet it's surprisingly light tasting, even with a sturdy 8.4% ABV.

The town of Einbeck, the originator of Bock style beers, has been a brewing center since the 1300's. According to tradition, Duke Erich handed Martin Luther a mug of Einbecker Beer at the Worms Reichstag in the year 1521 where Luther declared it "the best drink known to man." **Einbecker Munich Dunkel/Schwarzbier** is a bottom-fermented specialty with a mild taste, brewed with aromatic barley malt and mild aroma hops. Dark amber in color, it's distinctive palate, reminiscent of dry toffee and coffee, it's restrained richness, and hoppy, dry finish may be compared to the fruitiness of its top-fermenting English companions – stouts and porters. Flavorful, with a malty-aromatic roasted taste, the fine selection of special dark barley malts gives Einbecker its strong character and mild malt flavor. At 5.3%, it's easy drinking as well.

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 or Matt Trout at matttrout44@gmail.com. Enjoy and see you at the club!