



On Tap Lancaster Liederkrantz Beer News January 29, 2020

New to the Liedrkrantz taps is the recently introduced **Sierra Nevada Fantastic Haze Double IPA**. The brewers describe it as “something fantastic, something juicy, something hazy, something ripe with notes of mango, melon and citrus”. Malts include Two-row Pale, Oats, and Wheat with 40 IBUs of Chinook, Azacca, Amarillo, Idaho 7, and Strata hops. A hefty 9% ABV is wrung out from 19 degrees original Plato to a finishing gravity of 3 degrees. Nice and smooth, this is a deceptive ale; it also works well as an aperitif before a meal.

Returning for your nitro tap enjoyment is a beer last offered about 2 years ago. Breckenridge Brewery opened its doors in 1990 and is the third-oldest craft brewery in the state of Colorado. As of 2016 Breckenridge Brewery became a proud member of The High End, a family of craft breweries and unit of Anheuser-Busch. Breckenridge Brewery has channeled the luck of the Irish with **Breckenridge Irish Stout- Nitro**. Brewed in collaboration with Boundary Brewing Cooperative of Belfast, Northern Ireland, this Dry Irish Stout is a new world take on an old-world classic. It's brewed with Irish Stout malts and roasted barley to create distinguished flavors and a notable dry character, while the nitrogen charge produces soft texture and a billowy head that smooths every sip. Well-balanced hops in harmony with the subtle flavors of coffee and hints of grain give it a lingering dry finish. Nitro Dry Irish Stout has nice dark character and a classy, creamy body. It's an easy drinking 4.8% ABV traditional Irish beer that offers a drinking experience only nitrogen can create.

Staatliches Hofbräuhaus in München is now owned by the Bavarian state government but its name Hof (court, in English) derives from its history as a royal brewery in the Kingdom of Bavaria. The brewery owns the famous Hofbräuhaus am Platz which was founded in 1589 by the Duke of Bavaria, Wilhelm V I, making it one of Munich's oldest beer halls. When King Gustavus Adolphus of Sweden invaded Bavaria during the Thirty Years' War in 1632, he threatened to sack and burn the entire city of Munich. He agreed to leave the city in peace if the citizens surrendered some hostages, and 600,000 barrels of Hofbräuhaus beer. Munich Helles (Bright, in German) Lager was the Bavarian answer to the clean, golden lagers of Pilsen (Bohemia) in the mid-1800's. **Hofbrau Original** is slightly malty, full-bodied, and with an elegant finish. Brewed with light barley and Munich malts to a very accommodating 5.1% ABV, the Hofbrau is hopped with 24 ibus of Herkules, Perle, Magnum, and Select.

Austria also has an ancient brewing tradition. Bräuhaus an der Gstätten' in Salzburg was first mentioned in a written record on 16 June 1492. Located next to a small staircase, which gave the brewery its name and logo; by 1650 Stiegl became the largest brewery in the city. **Stiegl Goldbräu** has been a traditional Salzburg beer specialty since 1912. Fresh locally produced malts are brewed into a full-bodied beer with a gentle bitterness and a refreshing and agreeable 5% ABV. This is a very typical Munich helles; pleasantly robust and well-balanced pale malt and light earthy hop flavors - overall, very smooth, crisp, clean, and refreshing to drink.

Some upcoming special drafts include a seasonal highlight from Gunpowder Falls. They authentically brew all their beers according to the Reinheitsgebot (German Purity Law) from 1516, the oldest food law still in force. It requires that only water, malt and hops may be used to brew (Yeast was added later after its role in fermentation was discovered by Louis Pasteur). The **Weihnachtsbock** is a full bodied, very dark German lager beer. Resting in the Bauernhof cellars for three months, smooth subtle roasted flavors blend with hints of chocolate; even though no coffee or chocolate adjuncts were used. The Pilsner, Münchner, and Cara-Dunkel II & III malts provide 6.1% ABV and complex flavor right through the finish. Judicious hopping (30 EBU) of 4 varieties of Hallertauer provides excellent balance.

The excellent staff at the LLK has some non-standard beer serving options for its patrons. The “beer board” can contain many unfamiliar offerings; some of which may have pronounced flavors. LLK offers a “flight” which is six 4 ounce tasters of the patron's choice. Sometimes when busy, this can take more time than getting a glass of beer. Another option is to order a “small glass” which provides about 8 ounces of beer. This way one gets the full flavor profile as the beer warms and it provides ample time to think about choosing the next beer. This serving method is available with big glass beers; pilsners, lagers, hefes, and pale ales. And remember, if you see a beer that you'd like a taste of, just ask your server for one.

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!