



On Tap - Lancaster Liederkrantz Beer News

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By Jim Weber

There are two new beers on tap right now, one from a well-known Bavarian brewery that we are enjoying for the first time. Check them out!

Nuremberg (Nürnberg), Bavaria's second-largest city, is situated in the middle Franconian brewing district. Records indicate the city council began brewing wheat beer in 1643 and in 1672 at a facility that eventually became the Tucher brewery. After a series of private and public owners, the "Dr. Lorenz von Tucher Foundation" acquired the brewery in 1855. The 20th century also saw changes in ownership with the Munich-based building contractor Hans Inselkammer took over the majority of Tucher Bräu AG shares in 1994. While the Inselkammer family retained the properties, the Radeberger Group acquired Tucher in 2004 with significant expansion of brewing operations in 2008. Using the cleanest of water sourced from the brewery's own wells in the Rednitzauen water protection area and a dedication to only using first-generation yeast, Tucher produces a wide range of Bavarian style beers including the oak aged Rotbier which is indigenous to Nürnberg. The **Tucher Festbier** is a solid festival Marzen, in this case brewed for the Bergkirchweih which is an annual Volksfest in Erlangen, Germany. Locals nickname it Berch, which is the East Franconian pronunciation of the German word Berg, meaning mountain or hill. Deep amber in color, its robust flavors reflect the colder seasons to come. It's 6% ABV adds a warming note to your enjoyment.

The famous singing von Trapp family escaped Austria in 1938, initially settling in Merion, PA after a US performance tour. They eventually purchased a farm property in Stowe, VT, which later became the Trapp Family Lodge. Maria von Trapp passed away on March 28, 1987 and is interred in the family cemetery at the lodge. Her son Johannes started a lager brewery on the property in 2010 in the lower level of the Lodge's Kaffehaus. In 2015, they expanded into a 30,000 sq. ft. solar powered facility nearby the lodge conveniently situated on the cross-country ski and mountain bike trails. Its Rolec Brew House is capable of producing up to 36,000 barrels of beer annually. Kölsch Style Ale famously originated in Cologne, Germany and is fermented with German ale yeast, yet finished with time to lager at cool temperatures. The **von Trapp Kölsch** continues this tradition, and is true to style - crisp, and refreshing. The natural Vermont spring water supports a perfect balance of German malts, hops, and Vermont craftsmanship. On the lighter side (5% ABV) yet with plenty of flavor, this Kölsch utilizes 28 IBUs of German Tettnanger and Hallertau Hops, that combine with sturdy malts to provide a lovely warm weather quaffer.

Jon Northup and Mike Price started St. Boniface Brewing Co. in 2011 in the Doneckers complex in Ephrata. Later that year, increased sales resulted in them designing and building a three-barrel brewhouse using a redwood clad grundy, the Model T of brewing tanks; and a kettle fabricated by a local Mennonite metal shop. They moved in 2013 into a comfortable building on 322 in West Ephrata, originally built to be a milk processing facility for Hershey Ice Cream. A new 15-barrel brew house was installed in 2014 and a year later, a canning line was added to support increased distribution. St. Boniface is also well known for its attractive can label art. Their very recent excursion into the West Coast IPA style, **Talus Something We Don't Know**, features Talus hops. This newish hop varietal comes from the creator of Citra and Mosaic hops and is described as delivering big aromas of pink grapefruit, citrus rinds, dried roses, pine resin, tropical fruits and sage. These flavors on top of a solid malt base, make an attractive ale that at 6% ABV and 78 IBUs, goes down easily.

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 of 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. Hofbrau is the quintessential Munich brewery and the Liederkrantz is proud to be serving of Hofbrau Dunkel, the archetypical Munich beer. Long before wheat beers and lagers were developed in Germany, bottom-fermented dark beer was quenching the thirst of Munich beer drinkers. This first beer served in the "Braune Hofbräuhaus" still satisfies to this day with its roasted, hoppy taste and the subtle malty finish. The 5.5% ABV **Hofbrau Dunkel** is brewed with Munich, light barley, and caramel malts using the decoction method. This technique involves removing part of the mash, boiling it, and returning it to the main mash, which is held at a constant temperature. Many German brewers (among others) claim that this method develops malt character, depth, and a superior head. The Dunkel is a malt floral bouquet with notes of caramel, roasted malty, hoppy with a subtle malty sweet finish. 23 IBUs of Herkules and Perle hops balance out the rich malt flavors.

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 or Matt Trout at llkbeermeister@gmail.com