



**On Tap
Lancaster Liederkrantz Beer News
December 9, 2020**

There are some wonderful seasonal and year-round beers on tap at the Lancaster Liederkrantz. Enjoy!

Austria also has a solid brewing tradition with a major lager style named after the capital - Vienna. Bräuhaus an der Gstätten' in Salzburg was first mentioned in a written record from 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. Josef Schreiner took over the brewery in the 19th century and expanded out of the narrow old city streets to the spacious suburban Maxglan district around 1863. 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. Not commonly found on tap, the **Stiegl Pilsner** is an elegant beer for those who love light, hoppy bitterness, and a refined dry taste. The finest Saphir hops provide their typical lemony aroma and gently kiln-dried malt gives the beer its light color. Soft and elegant with a 4.9% ABV, this pils is a pleasure to drink.

Sierra Nevada has been a force in American brewing since 1980, basically underwriting a significant chunk of the craft beer movement with their iconic Pale Ale, brewed from their beginning. Significant growth led to large expansions in 1987 and 1997 and culminated in the establishment of a LEED certified brewing facility in Mills River, NC. Along with Troegs Mad Elf, no beer evokes the holiday season like **Sierra Nevada Celebration IPA**. First brewed in 1981, it established a new benchmark for American-style IPAs and providing a new take on holiday beers. Instead of a spiced, sweeter ale; Celebration is bold and intense, featuring 65 IBUs of fresh Cascade, Centennial and Chinook hops which are redolent of citrus and pine aromas. Two-row Pale, Caramelized malts provide 6.8% ABV of structure and its great balance and "drinkability" make this one of the season's most beloved quaffs.

Korbinian was an 8th-century Frankish saint who was sent by Pope Gregory II to evangelize in Bavaria and is credited with establishing the monastery on Weihenstephan hill near Freising. Documented brewing has been occurring on the site for well over one thousand years. The world's oldest brewery is also one of the world's most modern; since 1930, the Technical University of Munich has operated a world-famous brewing academy there which is now a global leader in brewing technology. Weihenstephan's mastery of the brewing process is reflected in the general opinion that they, along with perhaps Ayinger, brew the best range of traditional Bavarian styles. The Liederkrantz is pleased to have at least one of their beers on tap almost all the time. The **Weihenstephaner 1516 Kellerbier** was first brewed in 2016 in honor of the 500th anniversary of the Reihheitsgebot, the Bavarian Purity Law promulgated in 1516 by Duke Wilhelm IV of Bavaria. The decree allows beer only to be made with hops, barley, and water as yeast was not yet identified. The 1516 is a slightly cloudy, amber-colored beer with fruity-fresh hop flower aromas; full bodied and carrying bready malt notes. Combining dark Munich and pale Pilsner malt with 21 IBUs of traditional Hallertau hop varieties, such as the rare Hallertauer Record; this traditional lager ripens long and cold in the historic vaulted cellars at the Weihenstephaner Berg. The result is a perfectly balanced 5.6% ABV beer, refreshing, yet with a smooth mouthfeel and a finely nuanced level of carbonation. Specially priced for your added enjoyment!

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

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 rambblings on the subject, please send to Jim Weber at jimweber.lancaster@gmail.com or Matt Trout at matttrout44@gmail.com