



**On Tap
Lancaster Liederkrantz Beer News
February 19, 2020**

There are a couple new beers on tap right now (or, as soon as the club opens!) that should please your palates.

South County brewer and owner JR Heaps picked up his technical brewing education at the Siebel Institute of Technology before opening his brewpub in July 2011 in rural Fawn Grove, York County. Now a production brewery and taproom, it boasts a 15-barrel semi-automated steam heated brew-house, a fermentation cellar and an automated 12 ounce packaging line. **South County Sound Machine** is an Extra Pale Ale brewed with wheat, oats and lactose sugar to a moderate 6.8% ABV. A well balanced melange of citrus, orange pith, floral and tropical notes with low (15 IBUs) bitterness makes for an aromatic and flavorful ale. Rich and fruity, like freshly squeezed OJ, as on the aroma, with low-moderate bitterness that lingers softly on the palate.

The 1549 passage by Holy Roman Emperor King Charles V through the streets of Brussels was greeted by a raucous crowd which became known as an "Ommegang," a celebration still taking place today. Belgian breweries Duvel Moortgat, Affligem, and Scaldis joined with importers/entrepreneurs Don Feinberg and Wendy Littlefield and built an authentic Belgian-style farmstead brewery on an old 140-acre hop farm in Cooperstown, NY. Opened in 1997, Brewery Ommegang has gained a reputation for making some of the finest domestic beers in Belgian styles. The **Ommegang Abbey Ale** was one of the first beers offered and is still incredibly popular. Traditionally a Trappist ale, the Belgian Dubbel is a rich, malty beer with mild dark fruit aromas and flavors. Two-row, aromatic malts and Munich malt barleys are brewed with Ommegang house yeast to a respectable 8.4% ABV, with a light addition of sweet orange peel, coriander, cumin, star anise, and licorice root. 20 IBUs of Styrian Golding and Spalter Select hops round out this luscious ale. This full-bodied dubbel pours a deep burgundy with a fluffy head and enchanting aromas. Rich, fruity flavors and hints of honey, caramel and toffee linger before giving way to a long, dry finish.

German Pils fans have a couple interesting taps to choose from.

The region of Lower Saxony and the town of Einbeck in particular dominated the European beer market during the fourteenth century, when the Hanseatic League helped distribute Einbeck's bock beer throughout Northern Europe. Already in operation in 1378, Einbecker Brauhaus AG is the only remaining brewery from that famous tradition. During the 14th and 15th centuries every citizen in the town of Einbeck had the right to brew beer and by 1616 there were 742 citizens that owned brew houses, aka. Brauherren. Although the brewery is best known for its many styles of bock beer, **Einbecker Brauherren Pils** commemorates this tradition and is highly regarded by both Pils lovers and lager connoisseurs. This classic from the "Brewing Lords" of Einbeck is a perfect composition of the best hops and selected fine malts bringing the classic bitter character of Einbecker Premium Pils to mature perfection. Floral and grassy hops with a hint of bready pilsner malt present pleasant aromas and its sweetish malts and hints of spicy hops are mild in flavor. Crisp and refreshing at 4.9% ABV, it's the perfect accompaniment to dinner or conversation.

Tradition has it that the source of the Danube River is an enclosed karst spring on the Fürstenberg castle grounds in the Black Forest town of Donaueschingen. This tradition reaches back to 1283 when King Rudolf I von Habsburg granted lands and brewing rights to Count Heinrich I von Fürstenberg. The "modern" history of the Fürstenberg Brewery began in 1739 and production really picked up in 1884 when master brewer Josef Munz took over and became one of the first brewers in Germany to successfully brew a pilsener beer in 1895. The **Fürstenberg Black Forest Pils** is based on Munz's original recipe and this accommodating (4.8% ABV, 31 IBU) pils has become a Liederkrantz favorite. Using a special combination of the finest malts and Hallertau & Tettnang hops achieves a crisp and refreshing character with a unique note of bitterness. Luminously gold in the glass, it's uniquely appetizing looking when poured by one of the Liederkrantz's expert bartenders.

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!