



On Tap - Lancaster Liederkrantz Beer News

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By Jim Weber

The association of **Guinness Stout** with Irish pubs and Irish beer drinkers and St. Patrick's Day is a given in the beer world. This world famous dark Irish dry stout originated in the brewery of Arthur Guinness at St. James's Gate, Dublin, Ireland, which was founded in 1759. Arthur Guinness brewed ales and started selling dark porter, a close relative of stout, in 1778. The first Guinness beers to use the term were produced in the 1840s. Guinness is somewhat unique for producing only three variations of a single beer type: porter or single stout, double or extra and foreign stout for export, throughout most of its history. In what is arguably its biggest change to date, in 1959 Guinness began using nitrogen to dispense the stout, which added a "creamier" and "smoother" mouthfeel compared to traditional CO2 pressure. The Guinness Open Gate Brewery recently opened on the site of the historic Calvert distillery in Baltimore County, which is the home for Guinness Blonde, previously brewed at City Brewing in Latrobe, Pennsylvania. Surprisingly light in calories and an easy going 4% ABV, Guinness Stout is always enjoyable no matter what the season.

In the late 19th century, certain cities throughout Europe were becoming famous for their independent brewing traditions. Towns and cities like Burton-upon-Trent, Dublin, London, Munich and Dortmund were producing unique, high-quality brews that would eventually evolve into their own distinct beer styles. One such town in southern Germany was Kulmbach, who's water chemistry closely resembled that of Dublin, another city renowned for its dark beers. Frank A. Rieker was born in Wurttemberg, Germany where he apprenticed as a brewer prior to immigrating to America in 1863. Whether he brought his Schwarzbier recipe with him or emulated it in Lancaster is unclear; what is for sure is that his Rieker Star Brewery became famous for it and other superb beers. The **Columbia Kettleworks Kulmbacher Schwarzbier** is brewed today by his descendent Chad Reiker, a Liederkrantz Club member. This sturdy (5.8% ABV) deep brown/red lager provides coffee and chocolate notes and 22 IBUs of bittering supports a smooth and dry finish. The **Columbia Kettleworks Munich Helles**, a Club Special at \$3, is a slightly sweet malt-accentuated beer with a light spicy noble hop flavor and clean finish. This 5.5% ABV German blond lager is a pilsner malt showcase.

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.

Seven generations and almost 200 years later, the Bitburger Brewery is still in family hands and operating in this small city near the Our river bordering Luxembourg. The business has grown to be one of the biggest breweries in Germany, and the number one player in the draft beer market. Back in 1883, they became the first brewery to make a pilsner outside of the Bohemian region. The gently conditioned **Bitburger Pils** balances the unmistakable bitterness of the hops with an agreeable, mellow maltiness

And remember, the current tap list is ALWAYS available at <http://lkbm.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 ramblings on the subject, please send to Jim Weber at jimweber.lancaster@gmail.com or Matt Trout at matttrout44@gmail.com