



## On Tap - Lancaster Liederkrantz Beer News

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By Jim Weber

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 beer recipes with him or recreated them in Lancaster is unclear; what is certain is that his Rieker Star Brewery became famous for its superb beers. Some of his beers are brewed today at Columbia Kettleworks by descendent Chad Reiker, a Liederkrantz Club member. Opened in May of 2014, they have built a solid reputation for well crafted, approachable styles. The **Columbia Kettleworks Munich Helles** is a slightly sweet malt-accentuated beer with a light spicy noble hop flavor and clean finish. This German blond lager is a pilsner malt showcase and its easy-going balance (4.5% ABV, 22 IBUs) makes it a session standout at a special session price.

Brauerei Aying has a long-standing reputation for excellence in beer and hospitality. This picturesque village 25 kilometers southeast of Munich has had famous restaurants for more than 500 years. Brewery founder Johann Liebhard had no male heirs so in 1904, he passed the business on to August Zehentmair, husband of Maria, his eldest daughter and heiress. August and Maria built up the brewery but then he died in 1936 in the age of 56, also without male heirs. Their eldest daughter Maria and her husband, inn owner Franz Inselkammer succeeded him and the brewery and associated pubs and inns are still in the Inselkammer family. World renowned with many international awards, Privatbrauerei Franz Inselkammer KG / Brauerei Aying excels in all the Bavarian styles, producing 14 different varieties throughout the year. **Ayinger Brauweisse** is inviting and perhaps a bit tart in flavor; this is "brut" beer with a delicious, smooth body from a malt bill of about 60% wheat. When well poured, this is a beautiful draft beer. Full-bodied, very soft and mild from the beginning, it has a lively, champagne-like sparkle over a typical wheat beer taste. It finishes with a subtle spicy, fruity note that comes from a traditional Bavarian top fermenting weissebier yeast strain which reminds some of cloves or ripe banana. At 5.1% ABV, this is a welcoming session beer.

Weissbierbrauerei G. Schneider & Sohn was founded in 1872 by Georg Schneider I and his son Georg Schneider II, after they acquired the Weisses Brauhau, the oldest wheat beer brewery in Munich. To this day, the owners are descendants of Georg Schneider I. Weizenbock was introduced by Schneider, the First Family of wheat beers, in 1907; a stroke of ingenuity that married a Bavarian fondness for strong, dark and malty beers with an equal affection for weissbier. "**Schneider Hof-Brooklyn, Hopfenweisse TAP5** is the brewing result of the long friendship of Brooklyn brewmaster Garrett Oliver and Schneider brewmaster Hans-Peter Drexler. Started in 1988 by Steve Hindy and Tom Potter, Brooklyn has developed a solid reputation for its extensive beer portfolio. Garrett, brewmaster since 1994, had always admired the delicate balance of flavors in Schneider Weisse, while Hans-Peter had long enjoyed the effusive hop character of Brooklyn East India Pale Ale. **Hopfenweisse TAP5** is a weizen doppelbock similar to their famous Aventinus and uses local fresh hops; the Schneider version is dry-hopped with Hallertauer Saphir. This outstanding beer is over 2 years old and has mellowed considerably since last poured at the Liederkrantz in 2018. Smooth with subtle caramel, sherry, and stone fruit flavors over the wheat malt base; it has an unusual but well-balanced taste and becomes more intriguing as it warms. This Liederkrantz exclusive beer clocks in at a very discrete 8.2% ABV.

And remember, the current tap list is ALWAYS available at <http://ilkbm.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](mailto:jimweber.lancaster@gmail.com) or Matt Trout at [matttrout44@gmail.com](mailto:matttrout44@gmail.com)*