



On Tap - Lancaster Liederkrantz Beer News

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By Jim Weber

Liederkrantz patrons can enjoy 4 excellent bock beers on tap right now! Try some of them, along with others of our fine beers, in a flight!

Like many German beer styles, Bock dates back to the Medieval era. Bock is a bottom fermenting lager and typically spends extra time in cold storage during the winter months to smooth out the intense flavors that develop during the brewing process. Stronger than a typical lager due to additional barley malts, substyles of Bock vary in flavor and profile: a Maibock is paler and has more hops while a Doppelbock is heavier, darker, more malty, and stronger. A normal Bock falls within the ABV range of 6 to 7 percent whereas Doppelbocks can get up to 9% ABV; both have a very smooth mouthfeel and low carbonation. Originally appearing in the northern town of Einbeck during the fourteenth century, the style gradually spread south to the city of Munich by the seventeenth century.

The Staatliches Hofbräuhaus was begun in 1589 by William V, Duke of Bavaria, hence its name as “court brewery”. William was tired of “importing” quality beer from Einbeck and desired a fresher, local product. Hofbrau Brew Master Elias Pichler curiously turned to the Einbeck brewing method, heating the beer to a very high temperature enabling longer fermentation. After some fiddling around, Pichler finally succeeded in creating a flavorful lager as strong (7.2% ABV) as it was refreshing. Today, **Hofbrau Maibock** is still made using Pichler’s 400-year-old formula, pouring a pale copper hue and offering malty flavor with hints of caramel. Tradition states that the first barrel of this full-bodied brew must be tapped the last week of April in time to be enjoyed for the whole merry month of May (or June!). Even though it’s only around once a year, it is always worth the wait!

Hofbräu Delicator Doppelbock 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.

Klosterbrauerei Ettaler in the Bavarian Alps is a Benedictine monastery that has been brewing for over 600 years with “current” operations dating to 1609. In addition, they operate a publishing business, a hotel and bookstore, as well as a distillery that produces unique and well-known liquors. The highly rated **Curator Doppelbock** occupies the darker, stronger (7% ABV) end of the bockbier spectrum. Bready, figgy, and caramel flavors blend well in one of the hallmarks of this style.

The **Ayinger Celebrator Doppelbock’s** origins in a monk’s recipe are reflected in its heartiness. The first taste is prominently malty without the sweetness that is frequently associated with doppelbocks. The 6.7% ABV Celebrator has been ranked among the best beers of the world by the Chicago Testing Institute several times and has won numerous platinum medals.

Here are a couple new beers to the club!

Well known St. Boniface from Ephrata just released the **Progress New England IPA** which is brewed with oat and wheat malts, lactose and showcases Mosaic and Citra Cryo hops. Citra hops are derived from Hallertau Mittelfruh, Tettnanger, and East Kent Golding parentage and are aromatic and flavorful. The Cryo part comes from innovative technology where whole-leaf hops are separated and concentrated at extremely low temperatures in order to preserve the essential oils and resins. The result is an enhanced hop flavor with juicy, resinous and fruity characteristics that are perfect for IPA beers and styles. The Progress is an easy going 6.3% ABV with 50 IBUs.

Pour Man’s Brewing Co in “South” Ephrata, owned by brewer Ryan Foltz, Sam Son and James Stauffer, opened their doors in August 2018. They opened with a 1bbl system and quickly realized they couldn’t keep up with demand so a 3 bbl system was installed in March 2019. Increased popularity and sales required another expansion in December 2020 to a 10bbl brewhouse. Ryan also is the organizing force behind the Lancaster County Brewers Guild which includes almost every brewery in the county. The Guild’s objective is open lines of communication, increase mutual assistance, and promote and sustain Lancaster County craft beer. The Pour Man’s flagship beer is the **Goin’ Broke American Style IPA**; brewed with oats for a little New England IPA haze and hopped with Magnum, Citra, and Mosaic to a pleasant 60 IBUs. This 7% ABV IPA is “so drinkable that it may cause you to Go Broke!”

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