



On Tap - Lancaster Liederkrantz Beer News

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By Jim Weber

There are some wonderful beers on tap at the Liederkrantz, particularly some bocks from Germany. Try some!

The town of Cologne, the namesake for Kölsch, has a federal law protecting its right to make and brand this pale, top-fermenting ale which has been brewed in Cologne and outlying areas since before 1300. In 1985, the German government and 24 breweries from the Cologne region brewers' guild (founded in 1396) published the 'Kölsch Convention', which was inspired by attempts by outside brewers to exploit the popularity of Kölsch. The convention requires that the beer must be brewed in the Cologne metropolitan area, be pale in color, top-fermented, hop-accented, and filtered, and be a 'vollbier' at 11-14% plato. Heinrich Reissdorf founded the Obergärige Brauerei Reissdorf, the predecessor of the present Privat-Brauerei Heinrich Reissdorf GmbH & Co. KG. In 1901, his wife became sole Managing Director, to be succeeded by her sons in 1908. **Reissdorf Kölsch** is brewed to be pale of color, soft on the palate, restrained on fruitiness, and with a delicate dryness in the finish due to its high attenuation and firm hop character. The clean flavors result from a fairly long, cold maturation of two to six weeks. At 4.8% ABV, the original Gravity of 1047 and 12.0 Plato provides decent body for this quintessential session beer. This exceptional beer is one of the finest of its style.

Paulaner Hefe Weizen is the no. 1 Hefe-Weißbier in Germany. This wheat beer is top-fermented and unfiltered with robust carbonation. It is a typical "biergarten" beer, a culture which brings people together all over the world. The most recognized of all Paulaner beers, it has a light hop flavor and balances subtle bitterness with an unmistakably fruity character, banana and a bit of mango and pineapple. The 5.4% alcohol content allows for session enjoyment.

Brauerei Aying has a long-standing reputation for excellence in beer and hospitality. Founded by Johann Liebhard in a picturesque village 25 kilometers southeast of Munich in 1878, the brewery was passed on to August Zehentmair who married his eldest daughter and heiress Maria in 1904. When Zehentmair 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 produces 12 different styles of beers and excels in all the Bavarian styles. Doppelbocks ("double bocks") were probably first brewed in the 17th century by monks in Bavaria - a stronger version of bock beers that originated in Einbeck, Germany. Doppelbocks are usually rich, malty lagers; generally dark-colored; the names often end with the suffix "-ator." **Ayinger Celebrator** is probably little changed from the doppelbock first brewed at Ayinger in 1878; once called "Fortunator". A rich, dark elixir with cascading layers of malt complexity balanced by elegant hops, it has notes of toffee, caramel, a graceful dark malt roastiness, and the essence of barley. The Celebrator has been ranked among the best beers of the world by everybody and has won numerous medals of every metal.

Jon Northup and Mike Price started St. Boniface Brewing Co. in 2011 in the Doneckers complex in Ephrata. Later that year, increased sales resulted in them designing and building a three-barrel brewhouse using a redwood clad Grundy, the Model T of brewing tanks, and a kettle fabricated by a local Mennonite metal shop. They moved in 2013 into a comfortable building; originally built to be a milk processing facility for Hershey Ice Cream and packed it full of fermenters. When they opened for business on February 2, 2011, their first tap beer was the Hegemony Stout, a quick sellout, and is now an annual anniversary beer, released after months of cellar aging. **The St. Boniface Hegemony Anniversary Reserve Imperial Stout** celebrates a decade of operation and was released this past February. It is brewed with 2 row pilsner cara base crystal malt, chocolate malt, black malt, roasted barley, dark crystal malt, and lightly bittered with Galena and Cascade hops. It also includes the "traditional" honey and lactose they included in the original recipe. The Hegemony Reserve presents full roasted malt flavors and a wonderful body with a moderately sweet finish and light alcohol in the feel despite its 10.5% ABV heft. Explore the depths with this rare and tasty draft beer.

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