



On Tap - Lancaster Liederkrantz Beer News

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By Jim Weber

There are some new and returning beers on tap at the club, and two anniversary beers are available right now. Check them out soon! Don't forget, patrons having a hard time deciding which of our fine offerings to try can always order a flight of 6 sample size beers.

In 725, St. Corbinian founded a Benedictine monastery on a hilltop in Weihenstephan near the Bavarian town of Friesing. There is some record of hop cultivation later in that century and although no record of brewing clearly exists, it is likely to have taken place. What is known is that an Abbot Arnold obtained a brewing license in 1040 and brewing has continued there ever since despite the monastery's multiple destructions and changes of ownership in the succeeding centuries. Duke Wilhelm the Fourth issued the famous Reinheitsgebot of 1516 right near the monastery which was then applied to all of Bavaria on the traditionally recognized date of April 23. The decree allows beer only to be made with hops, barley, and water as yeast was not yet identified.

The Reinheitsgebot has seriously affected German brewing, and the nation's steadfast allegiance to this tradition, ever since; to the extent that the term "bierernst", which directly translates as "beer serious", means deadly earnest. The lagermeisters at Weihenstephaner took this culture to heart when the **Weihenstephaner 1516 Kellerbier** was brewed for the first time in 2016 in honor of its 500th anniversary. The 1516 is a slightly cloudy, amber-colored beer with fruity-fresh hop flower aromas; full bodied and carrying bready malt notes. Combining dark Munich and pale Pilsner malt with 21 IBUs of traditional Hallertau hop varieties, such as the rare Hallertauer Record; this traditional lager ripens long and cold in the historic vaulted cellars at the Weihenstephaner Berg. The result is a perfectly balanced 5.2% ABV lager, refreshing, yet with a smooth mouthfeel and a finely nuanced level of carbonation.

The current top four beers in the world on the popular website BeerAdvocate are all barrel aged high gravity stouts. Although bourbon barrels are the most popular for aging stouts, it does well in barrels of various spirits. Aging these big, bold beers in bourbon barrels matches their roasty coffee and rich, chocolate-like malt flavors with the barrel characteristics such as vanilla, spice and oak. Adding a slightly boozy note also accentuates their generally double digit ABV heft. St. Boniface Brewing in Ephrata opened for business on February 2, 2011 and their first tap beer was the Hegemony Stout, a quick sellout. Jon and Mike's original homebrew recipe adds honey and lactose and is now an annual anniversary beer, released after months of cellar aging. The **St. Boniface Hegemony Barrel Aged Anniversary Reserve Imperial Stout** presents full roasted malt flavors and a wonderful body with a moderately sweet finish and just a bit of light alcohol. Complex flavors release their aromas as this 10.5% ABV imperial stout warms up. This special celebration beer is a rare draft pleasure.

Ayinger Privatbrauerei has a long-standing reputation for excellence in beer along with warm hotels and hospitable restaurants. World renowned with many international awards, Ayinger excels in all the Bavarian styles. **Ayinger Brauweisse** is inviting and perhaps a bit tart in flavor; yet with a delicious, smooth body from a malt bill of about 60% wheat. Full-bodied, very soft and mild from the outset, the Brauweisse finishes with a subtle spicy, fruity note that comes from a traditional Bavarian top fermenting weissebier yeast strain. The creamy, medium-bodied, well carbonated mouthfeel transitions to a smooth, long lasting finish. The Beer Advocate # 4 Hefeweizen in the world.

Klosterbrauerei Ettal is one of the very last remaining authentic German monastic breweries still operated and managed by its "true" owners, the monks of the Holy Rule of St. Benedict. Since 1330 the monks have lived and worked the monastic life in the Bavarian Alps. Since 1609, the monastery's own businesses - its brewery & distillery, and farming - have provided the funds to sustain its centuries-old buildings, art treasures and educational facilities. In addition, they operate a publishing business, a hotel and bookstore, as well as a distillery that produces unique and well-known liquors. The award winning **Kloster Ettal Abbey Dunkel** is an easy going 5% ABV Bavarian dark lager developed in the Bavarian monastic brewing tradition. Characterized by their smooth malty flavor and rich brown tint, Dunkels are a cool weather treat.

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