



On Tap - Lancaster Liederkrantz Beer News

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By Jim Weber

The Lancaster Liederkrantz Beer Staff continues to procure the finest in affordable imported and domestic beers for your enjoyment. Information on the draft selections should be at the bar, ask the server if you have any additional questions. There are some new beers on our regularly rotating taps, check them out! And remember, the current tap

list is always available at: <http://llkkm.surge.sh/>

There is some information below on some really fine beers on the Liederkrantz taps this week, be sure to try some!

The famous singing von Trapp family escaped Austria in 1938, initially settling in Merion, PA after a US performance tour. They eventually purchased a farm property in Stowe, VT, which later became the Trapp Family Lodge. Maria von Trapp passed away on March 28, 1987 and is interred in the family cemetery at the lodge. Her son Johannes started a lager brewery on the property in 2010 in the lower level of the Lodge's Kaffehaus. In 2015, they expanded into a 30,000 sq. ft. solar powered facility nearby the lodge conveniently situated on the cross-country ski and mountain bike trails. Its Rolec Brew House is capable of producing up to 36,000 barrels of beer annually. From the German word for "Bright", the **von Trapp Golden Helles Lager** displays a floral hop aroma with a breadly malt balance. Traditional in style, Helles is brewed with Pilsner Malt to produce a dry, snappy finish while 20 IBUs of Perle and Tettnanger hops create a spicy, herbal balance. A new beer and brewery for the Liederkrantz!

The town of Einbeck, the originator of Bock style beers, has been a brewing center since the 1300's. According to tradition, Duke Erich handed Martin Luther a mug of Einbecker Beer at the Worms Reichstag in the year 1521 where Luther declared it "the best drink known to man." **Einbecker Munich Dunkel/Schwarzbier** is a bottom-fermented specialty lager with a mild taste; brewed with aromatic barley malt and mild aroma hops. Dark amber in color, its distinctive palate, reminiscent of dry toffee and coffee, its restrained richness, and hoppy, dry finish may be compared to its top-fermenting English companions – stouts and porters. Flavorful, with a malty-aromatic roasted taste, the fine selection of special dark barley malts gives Einbecker its strong character and mild malt flavor. At 5.3%, it's easy drinking as well.

Tim Floros, Eric Santostefano, and Jim Adams opened Levante Brewing in nearby West Chester back in 2015. They graduated from a 3-gallon homebrew kettle inside a college apartment to a 15-BBL brewpub where customer interaction and quality-focus are paramount. Beers from 20 taps are served in a TV free environment. A clean, filtered, hop-forward West Coast IPA, the **Levante Aimless Amble** boasts a medium body with moderate malt character, an aromatic piney bite, and pithy-citrus notes of orange, lemon, and grapefruit with a pinch of floral complexity. Released this past May. The brewers say, "Wander aimlessly into the unknown and find yourself exactly where you were meant to be. Enjoy the journey!"

Paulaner was established in 1634 by the Minim friars of the Neudeck ob der Au Monastery in Munich. In 1773, newly arrived monk Valentin Stephan Still improved brewing techniques and brought new standards for taste and quality. Unfortunately, in 1799 the Neudeck cloister was abolished and turned into a penitentiary. In 1944, the Paulaner brewery was destroyed by a bombing raid and rebuilt in 1950. Mostly owned by the Schorghuber family, it independently maintains the Munich brewing tradition. The bottom-fermented **Paulaner Oktoberfest** has been brewed and served during Oktoberfest since 1818 when the first beer tents were built at the "Wiesn". Pilsner and darker Munich malts are fermented to a respectable 6% ABV and deftly bittered with aromatic Herkules and Hallertauer Tradition hops. Considered Germany's favorite of the traditional Munich Oktoberfest beers, it's not commonly found - but is on tap at your club!

Workhorse Brewing Company is new 70,000 square foot facility in nearby King of Prussia that features a 30 barrel brewery. It's the creation of local entrepreneurs Dan Hershberg and Peter Fineberg who were inspired by meeting with the folks at well-regarded Rhinegeist Brewery in Cincinnati. They then brought on brewer Nate Olewine, who had extensive experience with Devils Backbone in Virginia and nearby Victory Brewing. Amber lagers have a rich history in Pennsylvania, making their choice to brew a Vienna-style lager a natural. The **Workhorse Vienna Lager** is a 5.2% ABV, cold fermented beer with mild flavors of caramel and toffee, all blending harmoniously with a nice hop background.

The cathedral town of Friesing boast 2 of the worlds oldest breweries, world famous Weihenstephan being the oldest – supposedly since 1040. It was in 1160, under the Freising Prince Bishop Albert I of Harthausen, that the Hofbrauhaus Freising brewery on the Domberg was first mentioned in documents. For six centuries after its founding, the brewery belonged to the bishops of Freising, who brewed beer for the Bavarian noble court and its citizens. Subsequent to the 1803 Secularization, which also affected Weihenstephan, the Hofbrauhaus became the property of the Bavarian electress Maria Leopoldine in 1812. Generally owned by her descendants, and others of the nobility since then, the Hofbrauhaus has been owned from December 1998 by the Bavarian counts of Toerring-Jettenbach; also makers of Toerring beers. The "new" Hofbrauhaus Freising consists of an elaborately structured Art Nouveau style brewery designed in 1912 by Theodor Ganzenmüller. Although completely refitted in 2009, the brewery still adheres to the Bavarian Purity Laws, using only premium local ingredients. Hofbrauhaus Freising is one of only a select few breweries to be designated as a "Slow Brewer", which ensures a quality brewing process that maximizes flavor and freshness. The **Hofbrauhaus Freising Festbier** starts at 13.5 degrees of wort which yields a warming 6.1% ABV. 21 IBUs of Hallertauer hops results in a full bodied and gently hopped lager. Unique to the area, the Liederkrantz is proud to serve this outstanding beer.

Bräuhaus an der Gstätten' in Salzburg, Austria, was first mentioned in a written record dated 16 June 1492. Located next to a small staircase which gave the brewery its name and logo, by 1650 it was the largest brewery in the city and a 1780 visit to its tavern was recorded by Mozart. Dr. Heinrich Dieter Kiener (III) has managed the enterprise's fortunes since the end of 1990, the latest generation of family owners for the last 120 years. The Stiegl Brewery also manages its own organic farm where it grows ancient grains such as spelt.

black oats and Emmer. **Stiegl Radler** is one of Austria's most popular beverages. Austria's favorite Goldbräu Lager is blended with real grapefruit juice soda in a 40%/60% ratio which results in a sparkling, invigorating taste. Its delicate hints of citrus and fresh aroma make this naturally cloudy Radler the choice summer refresher. At a minimal alcohol content of around 2%, it's also a lower calorie option.

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 llkbeermeister@gmail.com