



## On Tap - Lancaster Liederkrantz Beer News

June 2, 2021

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://llkbn.surge.sh/>*

The cathedral town of Freising boasts of having 2 of the world's oldest breweries, 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 5.2% ABV **Hofbrauhaus Freising Munich Dunkel** is a classic representation of this Bavarian lager specialty. Rich and chewy with notes of toffee and dark caramel from caramelized Munich malts, it's medium bodied and bittering is gentle and balanced, leaving the focus on the wonderful malt complexity. A lingering finish is dry and refreshing.

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. **Levante Brewing Tickle Parts** is an exceptionally dry-hopped New England IPA, with low bitterness, rising hop aroma and a soft mouthfeel. Citrusy sorbet aromas tickle one's nose and the 47 IBUs of El Dorado, Mosaic, Citra hops balance well with the 7.1% ABV malt backbone.

Schwartzbier is Munich Dunkel's darker cousin. This lager style features traditional roast flavors—coffee, dark chocolate, cocoa – in a crispy, drinkable (5% ABV, or so) format. The Liederkrantz is proud to offer two rotating versions of this traditional style on Tap 7. The town of Einbeck has been a brewing center since the 1300's. Historically a community brewery, Einbecker Brauhaus has a “modern” history reaching back to the 18th century. Their renowned portfolio of dark lagers includes **Einbecker Schwartzbier**. Pilsner and dark roasted malts impart a virtually opaque brown color to this 5.3% ABV beer. It's distinctive palate, reminiscent of bitter chocolate, dry toffee and coffee, and it's restrained richness and hoppy, dry finish make it comparable to the top-fermenting Irish stouts and English porters. The Einbecker will follow the equally fine **Columbia Kettle Works Schwartzbier**.

**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)*