



## On Tap - Lancaster Liederkrantz Beer News

September 15, 2021

By Jim Weber

*Lots of great new beers on tap and coming soon on our regularly rotating taps, And remember, the current tap list is always available at [Untappd](#).*

This weekend's Oktoberfest will be celebrated with some quality Bavarian brews. Prost!

Korbinian was the name of an 8th-century Frankish saint who was sent by Pope Gregory II to evangelize in Bavaria and is credited with establishing the monastery on Weihenstephan Hill near Freising in 725. There is some record of hop cultivation later 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 multiple destructions of the monastery in the succeeding centuries. Duke Wilhelm the Fourth issued the famous Reinheitsgebot of 1516 right near the monastery. In 1803, the facility became the property of the state of Bavaria as the [Bavarian State Brewery Weihenstephan](#). Today, the world's oldest brewery is also one of the world's most modern; since 1930, the Technical University of Munich has operated a world-famous brewing academy on the site which is now a global leader in brewing technology. Their mastery of the brewing process is reflected in the general opinion that they brew the style paragons across the range of traditional Bavarian, if not German, beers. The Liederkrantz is pleased to have five of their great drafts for Oktoberfest.

Kellerbier, and Zwickel are related rustic styles that were once extremely common in Germany. Now found more commonly, Kellerbiers are unfiltered and unpasteurized lagers that date back to at least the Middle Ages. The final product is a smooth, naturally cloudy lager that's rich in vitamins from the retained yeast. The **Weihenstephaner 1516 Kellerbier** was brewed for the first time in 2016 in honor of the Reihheitsgebot, the 500-year Bavarian Purity Law promulgated in 1516 by Duke Wilhelm IV of Bavaria. The decree allows beer only to be made with hops, barley, and water; as yeast was not yet identified. 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 5.6% ABV beer; refreshing, yet with a smooth mouthfeel with a finely nuanced level of carbonation.

**Weihenstephan Weizen** The 5.4% ABV Hefe is not one their commonly available beers and is well balanced with light clove and banana flavors and light (14 IBU) hopping. The highest rated hefeweizen in the world!

**Weihenstephan Pilsner** The Weihenstephaner Pils pours a lovely golden-yellow and bright, and the aroma from 30 bittering units of noble Hallertauer Taurus, Perle, and Tradition hops float over Bavarian barley malt notes. A centuries-old brewing tradition on the "hill" generates a great flavor pleaser and enjoyment is guaranteed.

**Weihenstephan Oktoberfest** A full bodied, hoppy, seasonal lager welcome at any Fall get together. Deep gold color, great mouthfeel and lots of flavor at a reasonable 5.8% ABV, its generous malts are balanced by 26 IBUs of local Hallertauer Taurus and Tradition hops.

**Weihenstephan Original** is made in the Dortmunder / Helles style of a malt-accented pale lager. Similar to a Pilsner, but not quite as dry, this refreshing German Helles highlights malt richness without being overly sweet. Classic noble hops provide balance and impart floral and grassy notes to the finish. Perfectly balanced, simple and elegant; it's a wonderful beer. Light Noble hopping of 21 IBUs is balanced by wonderful malt flavors. This delicate tension extends through a lingering finish. At 5.1 % ABV, this is the perfect session beer or accompaniment to a fine meal.

Staatliches Hofbräuhaus in München is now owned by the Bavarian state government, but its name Hof (court, in English) derives from its history as a royal brewery of the Kingdom of Bavaria. The brewery owns the famous Hofbräuhaus am Platz which was founded in 1589 by the Duke of Bavaria, Wilhelm V I, making it one of Munich's oldest beer halls. In 1612, brewer Elias Pichler was under pressure to brew a stronger beer, which resulted in the Maibock which, according to legend, later saved the city from annihilation. When King Gustavus Adolphus of Sweden invaded Bavaria during the Thirty Years' War in 1632, he threatened to sack and burn the entire city of Munich. He agreed to leave the city in peace if the citizens surrendered some hostages, and 600,000 barrels of Hofbräuhaus beer. Hofbrau is the quintessential Munich brewery and the Liederkrantz is proud to be serving 4 of their excellent lagers on draft at this year's Oktoberfest.

**Hofbrau Original** is slightly malty, full-bodied, and with an elegant finish. Brewed with light barley and Munich malts to a very accommodating 5.1% ABV, the Hofbrau is hopped with 24 IBUs of Herkules, Perle, Magnum, and Select. This gold yellow superbly balanced lager is slightly malty, full-bodied, mature and with a fine hoppy aroma.

**Hofbrau Dunkel** is decoction brewed for extra extraction from the Munich, light barley, and caramel malts 23 IBUs of Herkules and Perle hops provide a floral bouquet and a hoppy, subtle malty sweet finish. Easy going at 5.5% ABV.

**Hofbrau Oktoberfest** at 6.3% ABV, is on the stronger end of this classic lager style. Special Münchner malt provides attractive color with pronounced flavors; caramel and biscuit are present, enhanced by a zesty hop aroma. A strong golden hue enhances this supple-soft, full-bodied, palatable lager, enjoy!

**Hofbrau Marzen** Festbier / Wiesnbier Hofbrau Marzen is a delicious bright and golden lager beer that's akin to an export-style (slightly stronger and maltier) Helles. The use of Münchner malt (a specialty darker malt) gives it caramel and biscuit flavors balanced with a zesty hop aroma. Festbier is the modern day "Oktoberfestbier" that's served at the official Oktoberfest in Germany, as governed by the Munich city committee. The dark, rich Märzen lagers that we've all come to love and associate with Oktoberfest have given way to a lighter, more drinkable version.

**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 [llkbeermeister@gmail.com](mailto:llkbeermeister@gmail.com)*