



On Tap
Lancaster Liederkrantz Beer News
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By Jim Weber



Originally made by monks in Munich, the doppelbock beer style is very food-friendly with a rich, malty, but not cloying, flavor. Generally dark brown in color, there is moderately low to no noble hop aroma. Malt character can also add a moderately low fruity aspect to the aroma often described as prune, plum or grape.

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. Brewing has been occurring at the Weihenstephan site for well over one thousand years. 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 **Weihenstephan Korbinian**, one of the few Bavarian Doppelbocks with a name not ending in "-ator", is full-bodied,

dark Doppelbock with a balance of fruity hints of plums and figs with a dark malt aroma reminiscent of toffee, nuts and chocolate. Brewed according to a centuries-old tradition, it's a warming 7.4 % ABV with medium hopping of 32 IBU. This wonderful lager rewards one with every sip.

Saint Vitus was a legendary early Christian from Sicily who was martyred by co-ruling Roman Emperors Diocletian and Maximian in 303. Saint Vitus' Day is celebrated on 15 June, or 28 June in the Gregorian calendar. In the late Middle Ages, people in central Europe celebrated the feast of Vitus by dancing before his statue; this activity eventually passed its name on to the neurological disorder known as Sydenham's Chorea. Brewed according to centuries-old traditions on the Weihenstephan hill, the Bavarian weizenbock beer **Weihenstephan Vitus** was acclaimed in 2011 as the World's Best Beer; rated first in three style categories, "World's Best Wheat Beer," "World's Best Strong Wheat Beer" and "Europe's Best Strong Wheat Beer." Generating a respectable 7.7% ABV, the complex 16.5% OG grain bill is well balanced by only 17 IBUs of hop bittering. Typical Bavarian wheat beer flavors of banana and clove ride on this medium body, creamy textured and long finishing beer.



Enjoy this excellent beer served in its own .5 liter chalice at a special price!

Schwarzbiers (black beers) are lagers that derive their deep brown color and complex flavors from dark specialty malts added to regular Munich and Pilsner lighter kilned malts. Dry on the palate, the generous aromas are balanced by the gently sparkling carbonation. Hearty flavors without heavy maltiness or alcoholic content make these an excellent choice for a winter session beer.



Written mention of the Köstritzer brewery, first known as the 'Köstritzer Erbschenke', indicates a Schwarzbier brewery has been operating in Bad Köstritz in Thuringia since 1543. In 1696, the Counts of House Reuss acquired the brewery allowing it to become named the "Knightly Estate Brewery"; then in 1806, the brewery was able to use the title "Princely Brewery" after the Knights of House Reuss were raised to Princeships. In a letter of 1892, Prince Otto von Bismarck attested that Köstritzer holds "a distinguished rank within the aristocracy of beers. During the Cold War, Köstritzer was one of the few breweries in East Germany that manufactured beer for export; from 1956 to 1976, the beer was exported to West Germany. The brewery has been owned by

the Bitburger Brauerei since 1991. It's the market leader for bottom-fermented dark beer in Germany, and is exported to over 50 countries. Liederkrantz bar favorite **Kostritzer**

Schwarzbier pours a deep mahogany color with a lasting, cream-colored head. Roasty malts provide some chocolate tones in this well balanced (4.8% ABV and 22 IBUs) lager. Its expressive fragrance evokes a range of intense spicy aromas, including sage, roasted chestnuts, dark honey, bitter chocolate and fresh, farm-baked bread. Dry on the palate, and marked by bitter-sweet herbal and toasting aromas. The intense aromas are balanced by the gently sparkling carbonation with freshness and elegance. Its delicate bitter tones and malty sweetness finish slowly on the palate.



The exemplar of the style!

Sean Lawson began his homebrewing career in 1990 as a student at the University of Vermont in Burlington, VT. His first brew was a maple wheat ale, inspired by maple beers from Catamount Brewing and the Vermont Pub & Brewery. Getting the bug to go pro, in 2006, construction begins at the Warren, VT brewery building next to Sean and wife Karen's home with friends and family joining in a "barn raising" style weekend. Lawson's Finest Liquids was founded in 2008 with a 1 bbl brewhouse. Developing a great reputation, fans quickly sought out their beer, prompting an expansion in 2011 to a 7bbl system and the launch in 2014 of the famous flagship IPA, Sip of Sunshine. Lawson's Finest opened its destination Brewery, Taproom and Retail store in Waitsfield in 2018, finally giving a space to welcome visitors. Their beer can be found in various states across the U.S.



The **Lawson's Finest Hazy Rays IPA** is brewed at their Two Roads Brewing production facility in Stratford, CT. It's a 5.3% ABV juicy and hazy IPA that features a blend of Citra and Mandarina Bavaria to deliver a tropical medley of tangerine, clementine, and mandarin oranges. Hazy Rays is soft on the palate and incredibly quaffable!

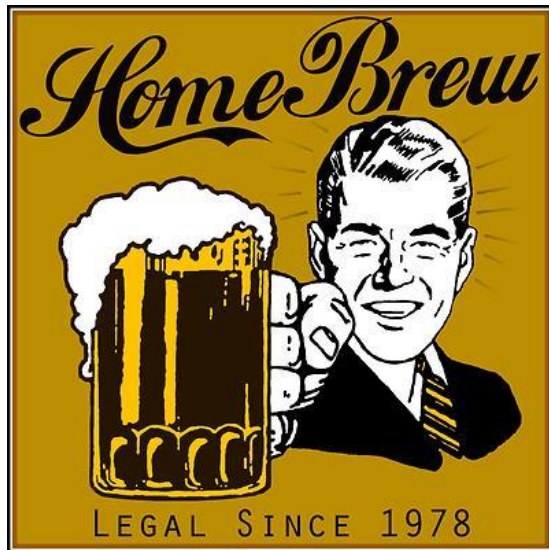


Paulaner was established in 1634 by the Minim friars of the Neudeck ob der Au Monastery in Munich. In 1773, newly arrived monk Valentin Stephan Still improved brewing techniques and brought new standards for taste and quality. Unfortunately, in 1799 the Neudeck cloister was abolished and turned into 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. A partner with FC Bayern München, soccer fans can enjoy a freshly pulled Paulaner at Allianz Arena home game.

The **Paulaner Oktoberfest Märzen** has been brewed for and served at Oktoberfest since 1818 in the first beer tents 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 Oktoberfest beer, it's not commonly found

in our area - but is on tap at your club! 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!



Recent celebrations of Jimmy Carter's legacy include his being the "godfather" of the rebirth of American craft beer, despite his being a teetotaling Baptist. By signing HR 1337 on Oct. 14, 1978, any adult would be permitted to "produce wine and beer for personal and family use and not for sale without incurring the wine or beer excise taxes or any penalties" for up to 200 gallons brewed. In 1976, a group of homebrewers in California, where homebrewing had become popular, lobbied Senator Alan Cranston for federal legalization. After two years of failed attempts, Cranston was finally able to incorporate (bury) the legislation into a

transportation bill. The first generation of legal homebrewers went on to found many iconic craft brands, at a time when there were fewer than 100 independent breweries nationwide; resulting in over 9000 breweries over 40 years later. States had to adopt the federal legalization as their own home beermaking policy; some were quick to do so, others not. It took until 2013—nearly 100 years after Prohibition made homebrewing illegal—that Mississippi and Alabama legalized homebrewing and it took nationwide effect.



Lancaster Liederkrantz Beer Guy - Jim Weber

If you have concerns, suggestions, comments, or just wish to send ramblings on the subject, please send to jimweber.lancaster@gmail.com or llkbeermeister@gmail.com. Visit our current menu at [Untappd](#).