



**On Tap**  
**Lancaster Liederkrantz Beer News**  
**September 13, 2023**  
**By Jim Weber**

Oktoberfest is coming to Lancaster next weekend. Check the sign up genius to see if there is an area you can help out. Please safely enjoy the fine lineup of Hofbrau and Weihenstephan beers being served!



The most famous association of a beer with a specific place and time of year belongs to Oktoberfest. However, the designation of that name to this lager comes later on in its story. The German brewing year traditionally consisted of a handful styles that obeyed a seasonal rotation such that only one or two might be available at any given time. Märzen beer was traditionally brewed in March and formulated to mature in caves and cellars over the summer. Traditionally, this copper to reddish brown lager is brewed using a three step decoction process to extract maximum flavor from the Munich, Pilsner, Vienna, and dextrin malts and the resulting higher alcohol content helped preserve this full bodied beer. Noble hops are used subtly, with the final product having a crisp quality, a toasty malt flavor and some caramel-like sweetness in the balanced finish.

As it was the style of beer available for the October 1810 wedding of Crown Prince Ludwig and Princess Therese of Saxony-Hildburghausen, Märzen fueled that joyous celebration on the fields in front of the city gates; now known as the Theresienwiese. The annual event became known as Oktoberfest and historically included horse racing, a farm show, lots of Märzen beer, roaster chicken, amusement rides, and innumerable toasts (see below!). A somewhat amped up version of this seasonal brew, served at early Oktoberfests, eventually took the name of this historic party much later in the 19<sup>th</sup> century. Only brewers from Munich (Paulaner, Spaten, Hacker-Pschorr, Augustiner, Hofbrau and Lowenbrau) can use the name “Oktoberfest” and other German brewers have adopted the name “Festbier”, or similar, to denote their version of this fall classic.



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.

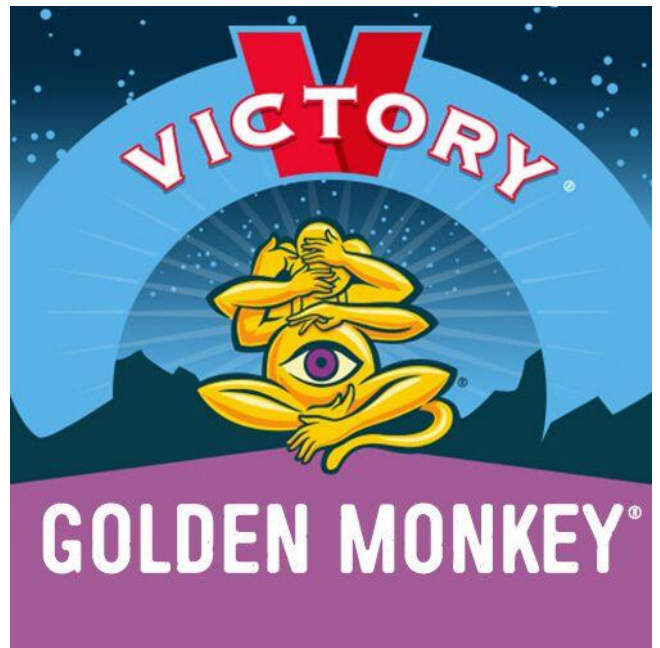


The bottom-fermented **Paulaner Oktoberfest** has been brewed and served during Oktoberfest since 1818 when the first beer tents were built at the "Wiesn". Pilsner and darker Munich malts are fermented to a respectable 5.8% ABV and deftly bittered with 20 IBUs of aromatic Herkules and Hallertauer Tradition hops. Considered Germany's favorite of the traditional Munich Oktoberfest beers, it's not commonly found - but is on tap at your club!

Check out Paulaner's fine Pilsner and Hefewizen as well, currently on tap in the clubhouse!

Beers designated as "Tripels" use up to three times the amount of malt than a standard Trappist ale. Despite the higher alcohol levels, Tripels have relatively simple ingredients yet offer complexity and depth. These ales are hopped somewhat for a beer with such a light body relative to its strength, but at times the bitterness is barely perceived due to the delicate balance of malts and hops.

Victory Brewing in Downingtown and Parkesburg brews their famous **Golden Monkey Tripel** with pilsner malt, Tettnang hops, and Belgian yeast. The Belgian yeast character gives up aromas of banana and clove with slightly fruity flavors which are balanced with a light, earthy hop character. Savory notes of orange and spice are followed by a dry finish in this excellent but deceptive (9.5% ABV!) beer.



Rob Tarves and Rob Patz grew up in Lewisburg, Pennsylvania and went on to attend Penn State University in State College. The two Robs began dreaming up their vision for Our Town Brewery while homebrewing during college and got jobs together at Otto's Pub & Brewery, the well known local brewpub. Their nearly 100 year old building at 252 North Prince Street originally housed Chamber's General Tire Company and the brewery and pub occupies a well-lit former car showroom. Sean and Sarah Raney opened Raney Cellars Brewing in September 2019 in Millersville, a town that may never have had a brewery but has a university which started in 1855 as Lancaster County Normal School. Sean held a brewing internship at Bonfire Brewing in Eagle Colorado, then was at Lancaster County's Mad Chef Craft Brewing for over 3 years. Rob Tarves also brewed at Mad Chef for a number of years before opening up Our Town.

They have collaborated on **Tradition Is Our Mission Märzen** style lager with lots of lighter German malts giving flavors and aromas of whole grain crackers without pushing over into sweeter caramel notes. This 5.1% ABV lager is, as the brewers say, “The beer of fall. Designed to drink all day.”



Social beer drinking has developed some rituals over the centuries, none more popular than the group toast. The toasting song that is most regularly heard at the Oktoberfest and beer tents all over Bavaria – and around the world - is called “Ein Prosit der Gemütlichkeit”. The words are simple and sung twice:

Ein Prosit, ein Prosit, Der Gemütlichkeit

And then followed by

Eins, Zwei, Drei, G’suffa !

And finally, at the Liederkranz, we add

Zicke zacke, zicke zacke, hoi hoi hoi!

Prosit is the conjunctive of the Latin word prodesse and means “may it be beneficial” or roughly “be well”. The word is the origin of the German prost. Gemütlichkeit depicts a state of well-being, warmth, and friendliness. Altogether, the phrase “Ein Prosit der Gemütlichkeit“ means something like, “a toast to well-being”. The countdown in the second line lets everyone drink together. And the Liederkranz version adds an additional toast, just incase the first one isn’t enough! Introduced to the beer drinking public at Oktoberfest in 1898, this song – actually written in Bremen – became a standard tune played and sung throughout Bavaria. So when the Oktoberfest bands introduce this tune this weekend, join in with a hearty toast to the well being of your fellow celebrants!

**Enjoy, and see you at the Club!**

**Lancaster Liederkranz 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](mailto:jimweber.lancaster@gmail.com) or [beer@lancasterliederkranz.com](mailto:beer@lancasterliederkranz.com).*