



## On Tap Lancaster Liederkrantz Beer News January 10, 2017

Hobo Ed's Coffee is a father and son coffee roaster business located at Stoudt's Wonderful Good Market in Adamstown. Brewer Justin Lee threw a bunch of it in a big porter to come up with **Hobo Eds Imperial Coffee Porter**. This double porter is a smooth blend of flavors and tops out at 8.5% ABV and 39 IBU.

Austin EastCider was started by Ed Gibson, an Englishman and former cider bar owner who hooked up with Texan Mark King to produce their first cider, Gold Top, in 2012. Cider apple juice concentrate from Europe is fermented with white wine yeast to bring out the sparkly and effervescent qualities. **Austin Eastciders Texas Honey Cider** is a blend of bittersweet and dessert apples with Texas honey to create a delicious, well balanced and refreshing 5% ABV cider with a hint of sweet.

*There are still some excellent aged beers on tap and in bottle that are well worth a try.*

### DRAFTS

The **St. Boniface Hegemony Anniver5ary Reserve** was brewed once and released a year ago to celebrate the 5th anniversary of the brewery's opening day. A year of cellar aging has only improved the experience of this now rare 10% ABV Imperial Stout.

**Stoudt's Old Abominable Barleywine** is in the English style and has been brewed at this renowned Lancaster County facility for over 11 years. Always a seasonal favorite, our tap version of this 9% ABV warmer was brewed in 2013 which has allowed great complexity and mellowness to develop.

**Birrificio Italiano Marzarimen Klannbarrique** is brewed with 25 to 35% Marzemino grapes, blended with pilsner, wheat, munich, melanoidinic, caramunich, and carafa malts and spontaneously fermented in open barrels. Northern Brewer, Perle, Spalter select, Saphir, Celeia, Centennial, Cascade, and Simcoe hops are used but the result is not hoppy. Barrel aging in red wine barrels adds to the complexity and dryness of this 7.5% ale. Slightly sour, tasty and unique!

### BOTTLES

**Apostelbrau Dinkel Granite** is a hearty 7% ABV lager that undergoes primary fermentation in granite vats then maturation in Tennessee Whisky barrels for 4 to 6 months. Special "house yeast" flavors and the unique Hallertauer Saphir/Austrian Opal hop combination harmonize very well. Its big body consisting of Pilsner malt, Rudi Hirz' own floor malted barley and spelt together provide the perfect malt sweet balance but with a surprising dry/fruity finish. These bottles are from the 2010 vintage!

**Stift Engelszell Gregorius** is a dark ale with a deep dark chestnut color and aromas of chestnut, cashew and honey with sour plum and herbal qualities. Flavors of chestnut, honeycomb, licorice, mocha, cocoa, raisin, sour cherry, and eucalyptus all contribute to the deep and rich palate. The vinous character of the French-Alsacian wine yeast creates stunning sweet – sour notes and the finish is long, slightly tart, and dry. This Quad style (9.7%!) ale was bottled in 2013, generating additional attenuation and blending of flavors. This is an Outstanding Beer!

**Sinebrychoff Porter** is a top fermented dark, almost black, unfiltered beer, with roasted malt, chocolate, coffee and licorice aromas. As a Baltic Porter style beer, it has the malt flavors of a brown porter and the roast of a schwarzbier, but is bigger in alcohol (7.2%) and body. Sinebrychoff Porter is generously hopped with Saazer and bittering hops. Our bottles are from the 2009 vintage, creating a mellow and balanced quaff.

*Enjoy!*

**Lancaster Liederkrantz Beer Guy - Jim Weber**

*The LLK beer staff tries to satisfy customer interests at all times by providing a range of beers for disparate tastes, alcoholic content, and budgets. We know beer drinkers at the Liederkranz 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 Greg Buckwalter at [gregbuckwalter@hotmail.com](mailto:gregbuckwalter@hotmail.com). Enjoy and see you at the club!*