



On Tap Lancaster Liederkrantz Beer News April 25, 2018

Gunpowder Falls opened in 2012 in the far southern part of York County, right along Rte. 83. Head brewer and founder, Martin Virga, obtained his brewmaster certificate from the world famous Doemens brewing academy in Munich, Germany. Martin worked for a number of German breweries and then returned to the United States to work for G. Heileman Brewing Company. He helped to start Capitol City Brewing Company in Washington D.C.

and after a few years left to start Ellicott Mills Brewing Company with the beer brand Alpenhof, in Ellicott City, Maryland.

Gunpowder Falls brews all its beers according to the Reinheitsgebot (German Purity Law) from 1516, the oldest food law still in force which requires that only water, malt and hops may be used (Yeast was added later after its role in fermentation was discovered by Louis Pasteur). **Gunpowder Export Hell** derives its name from when this "Export" beer style was brewed with more alcohol than the typical Helles, as the higher alcohol helped preserve the beer for more remote distribution. This medium-bodied, 5.3% ABV straw colored lager has extremely smooth with little to no hop aroma. The balance of Hallertau hops with the slight malty-sweet finish is showcased by the natural carbonation. This beer can be enjoyed for its subtle complexities, or in support of great conversation with old and new friends. Dunkel, or dark lager, was the first beer to be regulated by the Bavarian Beer Purity Law of 1516. This deeply traditional style employs dark roasted barley to provide toasty flavors that balance bitter chocolate and coffee notes with a background sweetness. **Gunpowder Falls Dunkel** is brewed in the traditional Bavarian style with five different malt types and is lightly hopped. It has a pronounced, warm aroma, malty taste and a finish reminiscent of fine coffee. This is not a strong or "heavy" beer, it will please the senses, and at 5% ABV, invite you for another one.

Within the craft beer community, the term "session beer" refers to a low ABV beer with as much flavor as possible. Something you would like to drink a bit of when with friends but without significant risk. Predominantly light colored ales and lagers around 4% ABV, session beers are usually easy going and uncomplicated. The concept of a session IPA, a style that usually clocks in between 6 and 8% ABV, is somewhat counterintuitive but in Founders' case – it works. Founders Brewing Co. has evolved into one of the highest recognized breweries in the United States. Headquartered in Grand Rapids MI, they have been ranked in the top breweries in the world by Ratebeer.com for the last five years, and have several beers listed in the top one hundred beers of the world on Beeradvocate.com. Accolades include six World Beer Cup medals, four European Beer Star medals and three Great American Beer Festival medals. **Founders All Day IPA** treads lightly with 4.7% ABV and 42 IBUs but is packed with zesty IPA flavors. Highly rated and insanely popular, this beer now represents over half of Founders total output after 5 years on the market. Naturally brewed with a complex array of malts, grains and hops, it's balanced for optimal aromatics and a clean finish.

German brewer David Gottlieb Jüngling immigrated to the United States in 1828 from Aldingen, a suburb of Stuttgart, in Württemberg. He anglicized his surname from Jüngling to Yuengling and began the "Eagle Brewery" on Center Street in Pottsville in 1829. In 1987, the brewery reintroduced a lager they had not made in decades to take advantage of a spike in popularity of heavier-style beers. Since this time, **Yuengling Lager** has become the brewery's flagship brand, accounting for 80% of production and much of its rapid growth. Famous for its rich amber color and medium-bodied flavor with roasted caramel malt for a subtle sweetness and a combination of Cluster and Cascade hops, it delivers a well-balanced taste at a session worthy 4.4% ABV.

Free Will Brewing has been a full-production brewing facility in Perkasio, PA. since January 2012. Brewer John Stemler puts out a wide variety of ales, lagers and sours available in the taproom, which features 18 taps and is open 7 days a week, as well as throughout Pennsylvania. The **Free Will Whit** is an enticing sour ale brewed with cranberries and aged in French oak Chardonnay barrels for 1 year. Its light breadly malt character serves as an undertone to fruity, lavender, and herbal notes created by Free Will's own sour culture. The cranberry provides a subtle note in both the aroma and taste of this dry and complex ale. The Whit is accommodating (4.3% ABV) special beer that has been released in 2015, 2016, 2018.

Kellerbier, literally "cellar beer," is a rustic style once extremely common that generates a fuller flavored lager due to tiny elements that would be filtered out. Zoigl, Ungespundet (literally unbunged), and Zwickel are related styles that all pour slightly cloudy. Kellers are easy going lagers in the 5-6% ABV range that support relaxed sessions with friends. The **Mahr's Ungespundet Lager** is a superb example of this age-old brewing style.

Einbecker Brauherren Pils is a perfect composition of the best hops and selected fine malts bringing the classic bitter character of Einbecker Premium Pils to mature perfection. With a bigger malt bill than its little brother (11.4% vs 11.2% O/G), the Brauherren is slightly stronger at 4.9% vs 4.8% ABV. This classic from the "Brewing Lords" of Einbeck is a delightful, traditional pils. Crisp and refreshing, it's the perfect antidote to a warm summer day.

Weissbierbrauerei G. Schneider & Sohn was founded in 1872 by Georg Schneider I and his son Georg Schneider II, after they acquired the Weisses Brauhau, the oldest wheat beer brewery in Munich. To this day, the owners are descendants of Georg Schneider I. The Munich based style of wheat beer (weissbier) is made with half wheat and fermented with a yeast that produces unique flavors of banana and cloves, often with a dry and tart edge. There is little hop bitterness, and a moderate level of alcohol, 5.4% in this case. The "Hefe" prefix means "with yeast", hence the beers unfiltered and cloudy appearance. Poured into a traditional

Weizen glass, the Hefeweizen can be one appetizing looking beer. **Schneider Hefe Weiss**, from the Munich wheat beer masters, is one of the best examples of this classic style. Beautifully smooth and well balanced, this is a wonderful beer.

Lancaster Liederkrantz beer drinkers enjoy quality regular beers and an array of rotating items. If one of the beers has gone off tap, ask your bartender to suggest a similar, tasty replacement.

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 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 or Greg Buckwalter at gregbuckwalter@hotmail.com. Enjoy and see you at the club!