



## On Tap Lancaster Liederkrantz Beer News October 18, 2017

### Some of the Fine Beers *On-Tap* Now at the Club:

**Cigar City Brewing**, named after the historical local industry, has been producing beer in Tampa since January 2009. Dedicated to variation it has brewed over 6,000 individual brands of beer since then. Jai Alai, a game native to the Basque region of Spain, was once played there in a bustling fronton but sadly all that remains of the game in the Tampa Bay area is Cigar City's **Jai Alai IPA India Pale Ale**. The India Pale Ale style of beer has its roots in the ales sent from England to thirsty British troops in India during the 18th century. Ruddy in hue, this big IPA (7.5% ABV, 70 IBU) has notes of citrus and tropical fruit in the aroma and upfront citrus flavors with a hint of caramel and tropical fruit hop notes in the finish. The hop profile is unique, complex and quite enjoyable.

**Pizza Boy Brewing** (good pie, too!) is located right at the Wertzville Rd Exit of Rte 81 on the West Shore. Brewer Terry Hawbaker enjoys an excellent reputation in the Mid-Atlantic region and this beer is an example of his skill. Wet Hop beers use hop cones that are picked only a few hours before going in the brew. Difficult to make because of the unpredictability of the fresh product, they offer the rewards of monumental aromas with unique and agreeable flavors. The **Pizza Boy Wet Hopvision** (ABV): 5.30% employs Cascade hops from nearby Sunny Brae Hop Farm in Carlisle. Check it out before it's all gone!

**Angry Orchard** balances sweetness and bright acidity from culinary apples (Braeburn, Fuji, Granny Smith, Gala) and dryness from traditional cider making apples (Amere de Berthecourt, Beden, Medaille d'or, Michelin, and Binet Rouge), resulting in a complex, yet refreshing, 5% hard cider. Cider is the gluten free alternative!

**Carl Dinkelacker** started his namesake brewery in Stuttgart in 1888 and, in 1900, became the first brewer in Stuttgart to brew a beer using the Pilsner brewing method. In 2007, Wolfgang Dinkelacker, great-grandson of the founder, bought back the independence of Dinkelacker-Schwaben Bräu from the world's largest brewing group, InBev. The flagship beer, **Dinkelacker CD Pils**, proudly bears the initials of the founder. Its floral, pleasant bitterness is provided by Tettnanger, Pearl, and Herkules hops grown in the Schwaben region.

On the Nitro tap, **Epic Brainless Raspberries** is a Belgian Strong (9.70% ABV) Pale Ale. This Golden Ale has a rich base balanced with a little bit of spicy noble hops, and with strong influences of Belgian yeast flavors. Belgian-like Rock Candy is employed to add complexity and potency.

**Einstok White Ale** is a popular beer from the brewery at Einstök Ölgerð, located just 60 miles south of the Arctic circle in the fishing port of Akureyri, Iceland. Wheat malt, pilsner malt, oats, Bavarian noble hops, orange peel and coriander are brewed together with pure Icelandic water. This results in a coolly smooth 5.2% ABV light ale that is uniquely flavorful and drinkable.

**Alvinne Cuvee De Mortagn** is brewed by the Picobrouwerij Alvinne, which has been brewing since 2004. The Cuvee is a Quadrupel (Quad), also known as Abt, which is the name given to ultra-strong Trappist and abbey ales. They often display plummy, sherry like flavors and their depth and breadth increases as they warm in the glass. Aging in French Bordeaux and Burgundy barrels, adds complexity to this fruit forward ale, a beer which is rarely seen on draft.

**Sierra Nevada** basically underwrote a significant chunk of the craft beer movement with their iconic Pale Ale. In more recent times, they have produced a number of quality lagers and have embarked on an **Oktoberfest** beer collaboration with a different German brewer each year. This year, Cornelius Faust, fourth-generation brewmaster for the well regarded Franconian brewery Brauhaus Miltenberger, traveled to the new Sierra Nevada brewery in Mills River, NC, to make the beer. The hefty malt bill of two-row Pale, Steffi, Pilsner, and Munich contributes to the 6.1% ABV result. Bittering is provided by German Magnum hops and finishing with German Select, Tettnanger, and Spalter hops.

The Munich breweries Hacker-Pschorr and Paulaner are partnered in the brewing of some of the finest and most popular Bavarian style beers. **Hacker-Pschorr Weis** delivers refreshing fruity and citrus notes accompanied by a fine sparkle of acidity. The light sweetness of bananas and honey melt on the tongue and mingle with subtle and slightly more bitter notes of nutmeg. Hallertauer Herkules and Hallertauer Taurus provide a lightly hopped balance.

The **Hacker-Pschorr Hubertus Bock** is a 6.8% ABV Maibock named after the forest animal loving St. Hubertus. Brewed with pure spring water, Hacker-Pschorr's centuries-old, exclusive yeast strain, Hallertau hops, and light-coloured malt from two-row Bavarian summer barley, this beer provides solid malt flavors and body, topped with a generous foamy head.

The roots of the Franciscan Brewery in Munich can be traced back to 1363. Its modern incarnation begins the 1860s when the Sedlmayr brewing family gained ownership. Within a few years, it became the largest brewery in Munich. After WW1, it merged with Spaten and then in 2005, with InBev. The **Franziskaner Dunkel Weiss** is a classic Bavarian dark wheat beer; the usual clove and fruity (banana) characters will be present; some brands may even have the flavor of banana bread. This dunkel version of the well known Frankiskaner Hefe-Weisse is brewed with dark roasted malt, giving it a mild caramel flavor. Though this is a dark beer, its body is still light, with a dash of smoky roasted grain coming through on the finish. Hallertau hops are employed for a low (14 IBU) balancing bitterness. This is a great example of a sometimes difficult style and at 5.0% ABV, is eminently drinkable.

The **Staatliches Hofbräuhaus**, founded in München in 1589 by the Duke of Bavaria, Wilhelm V, is the source of **Hofbrau Original**. Currently owned by the Bavarian state government, the brewery owns the world famous Hofbräuhaus am Platzl, the Hofbräukeller and one of the largest tents at the Oktoberfest. Munich Helles (Bright, in German) Lager was the Bavarian answer to the clean, golden lagers of Pilsen (Bohemia) in the mid-1800's. A bit more malty, they often share the same spicy hop characters of Czech Pils, but it's a bit more subdued and in balance with the malts.

**Einbecker Helles Ainpöckisch** is a natural, unfiltered 6.7% /abv Bock beer specialty from the town of Einbeck, home of the historic Bock beer style. Brewed according to traditional recipes with generous additions of hops. This style beer was very popular through the 13th to the 15th centuries and was distributed throughout the Hanseatic League,

**Paulaner Hefeweizen** is the no. 1 Hefe-Weißbier in Germany and one of the world's favorites. "Hefe's" are top-fermented and unfiltered with strong carbonation. Naturally cloudy and a luminous gold in the glass, a nice pour sports a strong head of foam. It is a typical beergarden beer, a culture which brings people together all over the world. The most recognized of all Paulaner beers, it has a light hop flavor and balances subtle bitterness with an unmistakably fruity character; banana and a bit of mango and pineapple. The 5.3% alcohol content allows session enjoyment.

**Ultra-local Stoudts Brewing** has been crafting award-winning lagers and ales since 1987. Founded by Carol Stoudt, the first female brewmaster since prohibition, brewing is now handled by Justin Lee, head brewer; and Norm Eaton, formerly from Chatty Monks in West Reading, as lead brewer. Stoudts **Keller Bier** is typical of the style, direct and traditional. At 5.2 ABV, an easy choice.

**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](mailto:jimweber.lancaster@gmail.com) or Greg Buckwalter at [gregbuckwalter@hotmail.com](mailto:gregbuckwalter@hotmail.com). Enjoy and see you at the club!*