



On Tap Lancaster Liederkranz Beer News November 8, 2017

These are some of the fine draft beers available early this week. If one of these is not on tap, there will be lots to choose from!

Scott Topel has been the cider maker at Wyndridge Farm since they opened in 2014. He started fermenting cider as a teenager and worked on the west coast, NY, and Wisconsin before owners Steve and Julie Groff brought him to Dallastown in York Co. **Wyndridge Pear Cider** is 5-6% or so and has a fine complexity from varieties of Asian, Bartlett and Bosc pears 100% pears all grown in PA.

Funk Falliage is a highly aromatic Belgian Saison brewed with Vienna and Caramel malts, piquant noble hops, and the brewer's own blend of Chai Spices including ginger, cinnamon, and allspice. House Farmhouse yeast blend is used to ferment Falliage, and lends subtle notes of black pepper, dark fruits, ginger and cloves which mingle well with the caramel malt and Chai spice flavors. Falliage was designed as an intriguing alternative to the common pumpkin spice beers that cover the shelves in Autumn, and with it we seek to expand your perception of everything you thought a comforting fall beer could be. Easy going at 5.7% ABV.

Stoudt's Schwarzbier is a medium bodied dark lager, brewed with several types of specialty malts, noble hops, then fermented low and slow with the house lager yeast. Complex, roasted malt flavors and clean bitterness make this a very tasty but easy drinking (4.5% ABV) beer.

The Stieglbrauerei in Salzburg Austria got its start next to a small staircase which gave the brewery its name and logo (still in use). By 1650, it was the largest brewery in the city and a visit to the tavern in 1780 was recorded by Mozart. The Stiegl Brewery manages its own organic farm where it grows ancient grains such as spelt, black oats and Emmer. **Stiegl Goldbräu**, a traditional Salzburg beer specialty since 1912, has a characteristic golden-yellow color; "Salzburg's liquid gold." Fresh locally produced malts are brewed into a full-bodied beer with a gentle bitterness and a refreshing and agreeable 5% ABV.

Since 1678 there have been numerous owners of the tavern brewery Rauchbierbrauerei Schlenkerla. It actually gained its name after 1877, when Andreas Graser became the new owner. A little bit handicapped, he moved his arms in a funny way when he walked. In the Franconian dialect this is called "schlenkern" and people soon started to call the place Schlenkerla. The brewery seal shows a man, carrying a large beer, walking with a cane. Today the 6th generation of the Graser/Trum family is tapping the smokebeer. Brewed in the same copper kettles and bottom fermented by the same yeast as the historic Schlenkerla Smokebeer, **Schlenkerla Helles** has a subtle smokiness without using smoke malt, making it a unique representative of the classic "Bavarian Helles" lager beer style. It's brewed with fine Bavarian aroma hops from the area around Nürnberg and lagered in century old caves underneath the historic brewery. It's a well balanced 4.3% ABV with 30 IBUs.

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 ones out there.

Enjoy !

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