



On Tap
Lancaster Liederkrantz Beer News
September 13, 2017

It's Oktoberfest!

This weekend marks Oktoberfest at the Lancaster Liederkrantz and also the start of the 184th Munich Oktoberfest in Germany, which runs from September 16 through October 3.

In support of the festivities, some familiar and some special beers will be available at our fest.

In 725, St. Corbinian founded a Benedictine monastery on a hilltop in Weihenstephan near the Bavarian town of Friesing. There is some record of hop cultivation later this century and, although no record of brewing clearly exists, it is likely to have taken place. What is known is that Abbot Arnold obtained a brewing license in 1040 and brewing has continued ever since despite the multiple destructions of the monastery in the succeeding centuries. Duke Wilhelm the Fourth issued the famous Reinheitsgebot of 1516 right near the monastery. In 1803, the facility became the property of the state of Bavaria as the Bavarian State Brewery Weihenstephan and in 1852, the Bavarian brewing academy moved here.

Weihenstephan Hefe Weiss, Original Lager, and Oktoberfest will be poured throughout the weekend. Like most Oktoberfest beers, this one is darker in color with slightly more strength, at 5.8% ABV with hopping at 26 IBUs midway between their lager and their pils.

On Saturday and Sunday, a special Weihenstephan Celebration Fest Keg will be gravity poured. With a softer mouthfeel, this is the traditional way beer was tapped.

Also on tap will be Hofbrau and Spaten Oktoberfest beers as well as Spaten Lager. There will be two solid German styles from Stoudts: a Schwarzbier and a Kellerbier; and Miller Lite and Yuengling Lager will round out the beer selections.

Oddly enough, one of the few beers that supposedly is in the original Oktoberfest style is made in Austria. Brewery Hofstetten Krammer GmbH & Co. KG is in the municipality of Sankt Martin in Mühlkreis, Upper Austria. In business since 1229, the brewery has been owned by the Krammer family since 1847. Original Hochzeitsbier von 1810 harkens back to the Original "Maerzen-style beer" that was served at the wedding celebration in 1810. Relative to today's "adjusted" Oktoberfestbiers it is much darker in color, much stronger (6.3%), and much more full-bodied, just the way beers were made around that time! This is an unfiltered, unpasteurized, darker, and stronger lager brewed to historic Oktoberfest specs; and a keg will be tapped on Friday and Sunday.

See you at the Fest... Prost!

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!