



On Tap Lancaster Liederkrantz Beer News January 19, 2022

Three fine, yet uncommon, beers from the Staatliches Hofbräuhaus are now available at your favorite bar, along with the popular Oktoberfest.

Dunkelweizen wheat beers are brewed as darker versions of hefeweizen with deliciously complex malts and a low balancing bitterness. Creamy and full-bodied, most Dunkelweizen are medium amber to amber-brown and appear slightly murky from the weizen yeast. As described by the brewery, "To a relaxed end of the day in the beer garden, the **Hofbräu Schwarze Weisse** is like the traditional decorative costume jewelry ('Charivari') adorning a pair of lederhosen. The amber dark color, the creamy head and a fine malty bouquet will delight seasoned grown men and everyone else who prefer a wheat beer with a strong character". Top fermented wheat malt, Munich malt, and light barley malt are brewed with an intensive infusion method and 14 IBUs of Herkules and Perle provide the hops balance to this 5.1% ABV quaffer.

Long before wheat beers and lagers were developed in Germany, bottom-fermented dark beer was quenching the thirst of Munich beer drinkers. The 5.5% ABV **Hofbrau Dunkel** is brewed with Munich, light barley, and caramel malts using the decoction method. This technique involves removing part of the mash, boiling it, and returning it to the main mash, which is held at a constant temperature. The Dunkel is a malt floral bouquet with notes of caramel, roasted malty, hoppy with a subtle malty sweet finish. 23 IBUs of Herkules and Perle hops balance out the rich malt flavors.

Hofbräu Delicator Doppelbock is a classic example of the intrinsically German doppelbock style. This bottom fermented lager is dense with rich malt flavors and has a medium dark brown color. The Delicator is brewed with selected light barley, Munich, and roasted barley and caramel malts, yet it's surprisingly light tasting, even with a sturdy 8.4% ABV. 30 IBUs of Hercules and Perle hops provide just the right complement to the hearty malt flavors. You won't likely find this strongest of Hofbrau beers offered anywhere else but at The Liederkrantz!



Fans of the Kostritzer Schwartzbier know how good a crisp, dry black lager can be. Once regularly found on tap at the Liederkrantz, it – and other German schwartzbiers – are tough to get on draft. Owned by brewer Ryan Foltz, Sam Son and James Stauffer, Pour Man's opened their doors in August 2018. Ryan also is the organizing force behind the Lancaster County Brewers Guild which includes almost every brewery in the county. The Guild's objective is open lines of communication, increase mutual assistance, and promote and sustain Lancaster County craft beer. Ryan is a huge fan of lager beers and the next expansion in the brewhouse will enable increased lager production. The **Pour Man's Tmavé Pivo Lager - Dark** is a 4.8% ABV quaffer is packed with flavor; Pilsner, Munich, and black malts are offset by the Czech Saaz hops. wonderfully complex, delivering notes of toffee and dates, with a kiss of roasted malts and milk chocolate. The Liederkrantz is one of the very few facilities offering this excellent beer on tap!



The town of Cologne records the brewing of Kölsch, a pale, top-fermenting ale, since 1300 or so. In 1985, the German government and 24 breweries from the Cologne region brewer's guild (founded in 1396) established a convention for use of the term. Kölsch is typically lighter than Pilsner in color and is often around 5% ABV with a slightly malty, fairly soft palate. The finish is decidedly dry due to its high attenuation and firm hop character. The clean flavors result from a fairly long, cold maturation of two to six weeks.

It is traditionally served in narrow, 20 cl cylindrical glasses called "Stangen", often stacked in a pyramid on a round tray. Privatbrauerei Gaffel, Gebr. Becker was established in 1908 on a site where breweries have stood since 1300. Gaffel means 2-pronged fork in Old German and the Gaffel family was active in trade guilds since the 1400's. **Gaffel Kölsch** is straw-hued with brilliant clarity and a sparkling appearance with a light, bready aroma. Sweet grainy flavors are followed by a dry and clean finish with a faint fruity note that stretches through the aftertaste. A classic of the style!





Brothers Jim and Ben Burton homebrewed together for years before they turned pro; Jim at Swashbuckler Brewing Co. in Manheim and Ben at Mad Chef Craft Brewing in East Petersburg. They have now occupied Tom Rupp's former brewery in Reamstown which became available after Grant and Chasy Fronheiser closed Union Barrel Works Brewery. The brothers describe their new IPA, **Takes A Village IPA** as follows: "Using Eldorado and Citra hops this New England style IPA features that perfect juicy flavor with tropical and fruity aromas that is sure to get the village hoppin'. So raise a glass, this one's for you!" This New England / Hazy style weighs in at 7.8% ABV.

Troegs Nugget Nectar is a perennial favorite from our biggest and best known local (Hershey) brewery. Once a year, the freshest, wildest, hops arrive at Tröegs and are blended into an Imperial Amber Ale. Only available January to March, this 7.5% ABV, 93 IBU, Double IPA uses Munich, Pilsner, and Vienna malts which are the caramel-sweet varieties also found in rich, satisfying Oktoberfest beers. These provide the base for Nugget, Palisade, Simcoe, Tomahawk, and Warrior hops and Nugget is used in the hopback. Excessively dry-hopped, Nugget Nectar intensifies the malt and hop flavors to create an explosive pine, resin and mango hop sensory experience. There's plenty of IPA-ish apricot aroma in the nose, which is well reflected in the beer's deep orange color. A local classic!

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. And remember, the current tap list is ALWAYS available at [Untappd](#)

Enjoy and see you at the Club! Lancaster Liederkrantz Beer Guy - Jim Weber

The LLK beer staff always tries to satisfy customer interests 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 Matt Trout at llkbeermeister@gmail.com