



**On Tap**  
**Lancaster Liederkrantz Beer News**  
**June 9, 2021**

*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 <http://llkbn.surge.sh/>.*

**REFRESHING SOMMERFEST DRAFTS**

*Sommerfest is on, come out and share some of these cool, enjoyable beverages with friends!*

Brauhaus an der Gstätten' in Salzburg, Austria, was first mentioned in a written record dated 16 June 1492. Located next to a small staircase which gave the brewery its name and logo, by 1650 it was the largest brewery in the city and a 1780 visit to its tavern was recorded by Mozart. Dr. Heinrich Dieter Kiener (III) has managed the enterprise's fortunes since the end of 1990, the latest generation of family owners for the last 120 years. The Stiegl Brewery also manages its own organic farm where it grows ancient grains such as spelt, black oats and Emmer. **Stiegl Radler** is one of Austria's most popular beverages. Austria's favorite Goldbräu Lager is blended with real grapefruit juice soda in a 40%/60% ratio which results in a sparkling, invigorating taste. Its delicate hints of citrus and fresh aroma make this naturally cloudy Radler the choice summer refresher. At a minimal alcohol content of around 2%, it's also a lower calorie option.

Brewing has been occurring at the Weihenstephan site for well over one thousand years. Their mastery of the brewing process is reflected in the general opinion that they brew the style paragons across the range of traditional Bavarian, if not German, beers. The Liederkrantz is pleased to have at least one of their beers on tap almost all the time. Sommerfest's German wheat is selection is **Weihenstephan Hefe Weizen**, highly regarded but not commonly available. This 5.4% ABV Hefe is well balanced with light clove and banana flavors and light (14 IBU) hopping. The **Weihenstephaner Pils** pours a lovely golden-yellow and bright, and the aroma from 30 bittering units of noble Hallertauer Taurus, Perle, and Tradition hops float over Bavarian barley malt notes.

The Reiheitsgebot has seriously affected German brewing, and the nation's steadfast allegiance to this tradition ever since. The lagermeisters at Weihenstephaner took this culture to heart when the **Weihenstephaner 1516 Kellerbier** was brewed for the first time in 2016 in honor of its 500th anniversary. The 1516 is a slightly cloudy, amber-colored beer with fruity-fresh hop flower aromas; full bodied and carrying bready malt flavors. Combining dark Munich and pale Pilsner malt with 21 IBUs of traditional Hallertau hop varieties, such as the rare Hallertauer Record; this traditional lager ripens long and cold in the historic vaulted cellars at the Weihenstephaner Berg. The result is a perfectly balanced 5.2% ABV lager, refreshing, yet with a smooth mouthfeel and a finely nuanced level of carbonation.

A new beer to the Liederkrantz is another keller style lager from a renowned Munich brewery. **Hofbräu Keller** is an unfiltered, naturally cloudy, lager ideally suited for the warmer summer months. With a delicate fruitiness and light hoppy aroma, it finishes dry with both noticeable hop and malt notes in balance. Taste is a very agreeable tension of bready, grainy malt and grassy, herbal and floral Herkules, Perle, and Magnum Select hops; with just a hint of orange rind citrus accents coming through as well. Its smooth mouthfeel and medium body supply a modest 5.1% ABV.

Rekorderlig ciders were first created in 1996 at the Åbro Bryggeri with the purest spring water from Vimmerby, Sweden, where it is still brewed today. From its humble Swedish roots, Rekorderlig has become a much-loved, fourth generation family-brewed cider. With a typically Swedish fusion of high-end, premium design and modesty, it is enjoyed by those who yearn for something refreshingly different. **Rekorderlig Strawberry-Lime Cider**, made since 1998, is an apple/pear-based cider with additional fruit juices. Crisp in accent and full of flavor, this slightly sweet drink is a pleasant 4.5% ABV quaff. Hard to find on draft, the Rekorderlig Strawberry-Lime Cider perfectly embodies a Swedish (or Lancaster!) summer with the authentic flavor of freshly picked strawberries.

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!

German brewer David Gottlieb Jüngling immigrated to the United States in 1828, anglicized his surname from Jüngling to Yuengling and began the "Eagle Brewery" on Center Street in Pottsville in 1829. Reintroduced in 1987, **Yuengling Lager** has become the brewery's flagship brand; accounting for 80% of production and much of its rapid growth into the largest craft brewer in the US in 2017 and 2018. 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 reasonable 4.4% ABV.

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