



**On Tap  
Lancaster Liederkrantz Beer News  
November 17, 2020**

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 "biergarten" 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 for session enjoyment.

Brothers Chris and John Troegner have enjoyed nationwide recognition for their Troegs Brewing Co. beers since opening in 1997. The 2011 move to Hershey from Paxton St. in Harrisburg was a significant expansion and they have now grown to 175 employees. The new facility has two BrauKon (based in Truchtlaching, Germany) brewhouses; a five vessel, 100-barrel (bbl) production brewhouse and a three-vessel 17 bbl pilot system for research and development beers. At the heart of the recently added Splinter Cellar for wood barrel fermenting are three 20-foot-tall oak foeders built by Giobatta & Piero Garbellotto, a 200-year-old Italian barrel manufacturer. **Troegs Mad Elf** is one of the most anticipated holiday beers in the Mid-Atlantic area. Brewed since 2002, this Belgian dark ale is a ruby red 11% ABV warmer with a recipe that changes slightly from year to year. 2020's version adds cherries and honey to the Chocolate, Munich, and Pilsner malts which are then lightly hopped with 15 IBUs of Hallertau and Saaz. The whole package is fermented with a special yeast for extra flavor and complexity.

For those of you who like to pair beer with cheese, local cheese with this beer in it is now available. In their cheerful celebration of the season, Giant supermarkets, Caputo Brothers Creamery of Spring Grove, Pa. and Tröegs Independent Brewing of Hershey, Pa. have produced a **Mad Elf** beer cheese. This highly popular seasonal ale adds cherry, chocolate, and honey notes to the all-PA sourced cheese. While aging, it was rubbed with a mix of cinnamon, nutmeg and clove from Calicutts Spice Co. in Hershey, Hershey's Natural Cocoa and freshly ground espresso from Little Amps Coffee Roasters in Harrisburg. Mild and tasty, it's the perfect snack!

And don't forget it's still Oktoberfest at the Liederkrantz! The delicious **Hofbrau Oktoberfest** at 6.3% ABV, is on the stronger end of this classic lager style. Special Münchner malt provides attractive color with pronounced flavors; caramel and biscuit are present, enhanced by a zesty hop aroma. **Paulaner Oktoberfest** has been brewed and served during Oktoberfest since 1818 when the first beer tents were built at the "Wiesn". Pilsner and darker Munich malts are fermented to a respectable 6% ABV and deftly bittered with aromatic Herkules and Hallertauer Tradition hops. Considered Germany's favorite Oktoberfest beer, it's not commonly found in our area - but is on tap at your club!

ABV is almost hidden in this well-balanced ale.

And remember, the current tap list is ALWAYS available at <http://llkbn.surge.sh/>

**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](mailto:jimweber.lancaster@gmail.com) or Matt Trout at [matttrout44@gmail.com](mailto:matttrout44@gmail.com)*