



## On Tap - Lancaster Liederkrantz Beer News

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By Jim Weber

*Lots of great new beers on tap and coming soon on our regularly rotating taps, check them out! And remember, the current tap list is always available at [Untappd](#).*

The famous singing von Trapp family escaped Austria in 1938, initially settling in Merion, PA after a US performance tour. They eventually purchased a farm property in Stowe, VT, which later became the Trapp Family Lodge. Maria von Trapp passed away on March 28, 1987 and is interred in the family cemetery at the lodge. Her son Johannes started a lager brewery on the property in 2010 in the lower level of the Lodge's Kaffehaus. In 2015, they expanded into a 30,000 sq. ft. solar powered facility nearby the lodge conveniently situated on the cross-country ski and mountain bike trails. Its Rolec Brew House is capable of producing up to 36,000 barrels of beer annually. The Liederkrantz is pleased to have three of their excellent beers on tap right now.

From the German word for "Bright", the **von Trapp Golden Helles Lager** displays a floral hop aroma with a bready malt balance. Traditional in style, Helles is brewed with Pilsner Malt to produce a dry, snappy finish while 20 IBUs of Perle and Tettnanger hops create a spicy, herbal balance. A very accommodating 5.0% showcases this lager's balance.

Kölsch Style Ale famously originated in Cologne, Germany and is fermented with German ale yeast, yet finished with time to lager at cool temperatures. The **von Trapp Kölsch** continues this tradition, and is true to style - crisp, and refreshing. The natural Vermont spring water supports a perfect balance of German malts, hops, and Vermont craftsmanship. On the lighter side (5% ABV) yet with plenty of flavor, this Kölsch utilizes 28 IBUs of German Tettnanger and Hallertau Hops, that combine with sturdy malts to provide a lovely warm weather quaffer.

The **von Trapp Oktoberfest/Marzen** is brewed with a blend of light and dark Munich malts, which not only add to its depth but deliver a residual sweetness. Brewed to 5.6% ABV, its caramel and toffee notes linger but are balanced by 35 IBUs of the floral aromatics of Hallertau and Tettnanger hop additions. This is an outstanding Oktoberfest style beer.

The cathedral town of Freising boast 2 of the world's oldest breweries, world famous Weihenstephan being the oldest – supposedly since 1040. It was in 1160, under the Freising Prince Bishop Albert I of Harthausen, that the Hofbrauhaus Freising brewery on the Domberg was first mentioned in documents. For six centuries after its founding, the brewery belonged to the bishops of Freising, who brewed beer for the Bavarian noble court and its citizens. Subsequent to the 1803 Secularization, which also affected Weihenstephan, the Hofbrauhaus became the property of the Bavarian electress Maria Leopoldine in 1812. Generally owned by her descendants, and others of the nobility since then, the Hofbrauhaus has been owned from December 1998 by the Bavarian counts of Toerring-Jettenbach; also makers of Toerring beers. The "new" Hofbrauhaus Freising consists of an elaborately structured Art Nouveau style brewery designed in 1912 by Theodor Ganzenmüller. Although completely refitted in 2009, the brewery still adheres to the Bavarian Purity Laws, using only premium local ingredients. Hofbrauhaus Freising is one of only a select few breweries to be designated as a "Slow Brewer", which ensures a quality brewing process that maximizes flavor and freshness.

The **Hofbrauhaus Freising Festbier** ferments 13.5 degrees of wort which yields a warming 6.1% ABV. Hopping with 21 IBUs of Hallertauer hops results in a full bodied and gently balanced lager. This great malty flavor, finely rounded off with hop aromas, makes a tasty festive beer! Unique to our area, the Liederkrantz is proud to serve this outstanding seasonal beer.

The 5.2% ABV **Hofbrauhaus Freising Munich Dunkel** is a classic representation of this Bavarian lager specialty. Rich and chewy with notes of toffee and dark caramel from caramelized Munich malts, it's medium bodied and 20 IBUs of

bittering is gentle and balanced, leaving the focus on the wonderful malt complexity. A lingering finish is dry and refreshing.

There are four different versions of wheat beers, the most common of which is the golden colored weissebier, or weizenbier. There are also strong (weizenbock), filtered (kristall), and dark (dunkelweizen) types. Their common spicy, clovish or banana flavors set them apart from their Bavarian bottom fermenting lager cousins. Unfiltered and natural, these top fermenting beers appear cloudy due to the vitamin laden yeasties dispersed therein. Slightly fruity and always refreshing, German wheat beers are not just for summer drinking. **Weihenstephan Hefeweissbier Dunkel** looks impressive in the glass with a creamy white head over a dark brown body. A fruity-fresh sweetness and hints of mature bananas harmonizes with delicious flavours of roasted malt, with a light caramel taste on the first sip. An easy drinking 5.3 % ABV and light hopping at 14 IBUs keeps this a refreshing beer during any season.

Victory Prima Victory Brewing Company owners Ron Barchet and Bill Covaleski met in 1973 and, while they didn't start planning a brewery in grade school, they stayed fast friends. Homebrewing together since 1985, Ron apprenticed at well-remembered Baltimore Brewing Company (BBC), working under a Dutch-born and German-trained brewer named Theo DeGroen. While Ron then trained at Weihenstephan, Bill backfilled Ron at BBC where he brewed multiple Great American Beer Festival award winners. Since opening their 200-barrel Downingtown brewery in 1996, Victory has developed into a regional beer powerhouse that makes a well-regarded spectrum of lagers and ales. **Victory Prima Pils** was one of their first beers and is likely the most recognized. A multiple award winner, the Prima offers aromas of fine Pilsner malts and 43 IBUs of whole flower Hallertau, Tettnang, Saaz, Spalt Select hops. Well balanced, mild at 5.3% ABV, and full of flavor, this is one of the great local beers.

The **Sierra Nevada Dankful IPA** is a hop-forward West Coast IPA that supports nonprofits standing up for social equality, economic well-being, and environmental protection throughout the nation. The brewery has committed at least \$1 million in donations this year and are kicking things off with a \$250,000 donation to World Central Kitchen. This worthy organization has served more than 25 million meals to families facing food insecurity during the COVID crisis through its #ChefsForAmerica program, while also providing jobs for restaurant workers. This classic West Coast IPA has a resinous kick with notes of pine and tropical fruit. Caramelized malts, Rye, and Two-row Pale malt ferment out at 7.4% ABV and 55 IBUs of Columbus, Chinook, Ekuantot, Idaho 7, Mosaic, Nelson Sauvin, and Zappa hops provide the necessary balance. This ale is incredibly so easy going and drinkable, it may not last long.

**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 [llkbeermeister@gmail.com](mailto:llkbeermeister@gmail.com)*