



On Tap
Lancaster Liederkrans Beer News
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By Jim Weber

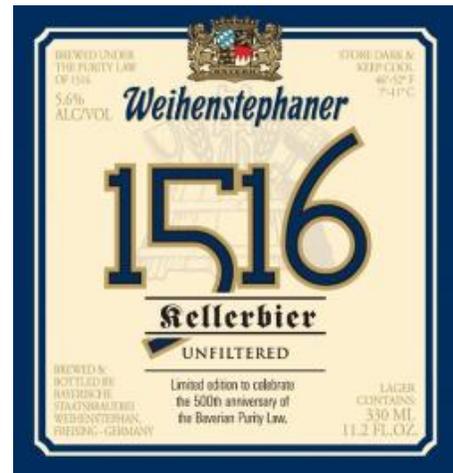


Back when German brewing was governed by seasonal change; without pasteurization and refrigeration, nature determined the types of brewing that could be done safely - if at all. Eventually, regulations percolated up to the ducal level and a variety of quality control promulgations were issued during the first half of the 16th century. Several dealt with famous dragon slayer Saint George, whose Feast Day on April 23 historically marked the end of the brewing season in Bavaria. Duke Ludwig X's local edict on 27 March 1539 proclaimed that "The brewers must supply the city with good 'Märzenbier' until Michaelmas and are not allowed to brew beer after St. George's Day over the summer". Eventually, the 1553 Brauverordnung finalized the summer brewing prohibition for the entire Bavarian realm.

One of the most significant was the Reinheitsgebot, part of statutory regulations laid down by the Bavarian dukes Wilhelm IV and Ludwig X (he must have really liked beer!) at the State Parliament at Ingolstadt on April 23, 1516; the law was accepted and is known today as the Purity Law (Reinheitsgebot). It requires that only barley (barley malt), hops, and water are to be used for the production of beer; yeast, as the fourth raw material, was only mentioned for the first time in 1551. It is considered one of the earliest known pure food regulations.



Weihenstephaner 1516 Kellerbier was brewed for the first time in 2016 in honor of the *Reiheitsgebot*, the 500-year Bavarian Purity Law promulgated in 1516 by Duke Wilhelm IV of Bavaria. One of these statutory regulations was laid down by the Bavarian dukes Wilhelm IV and Ludwig X at the State Parliament at Ingolstadt on April 23, 1516; the law was accepted and is known today as the Purity law (*Reinheitsgebot*). It requires that only barley (barley malt), hops, and water are to be used for the production of beer; yeast, as the fourth raw material, was only mentioned for the first time in 1551. The 1516 is a slightly cloudy amber-colored beer with fruity-fresh hop flower aromas; full bodied and carrying bready malt notes. 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 5.6% ABV beer; refreshing, yet with a smooth mouthfeel with a finely nuanced level of carbonation. Kellerbier, and Zwickel are related rustic styles that were once extremely common in Germany. Finding some recent popularity, Kellerbiers are unfiltered and unpasteurized lagers that date back to at least the Middle Ages. The final product is a smooth, naturally cloudy lager that's rich in vitamins from the residual yeast. So, grab your favorite brew and party like it's 1516!



Saint Benjamin's Brewing Co. opened its brewery in 2014 at 1710 N 5th Street in the Kensington neighborhood of Philadelphia and the restaurant and taproom opened in 2016. Andrew Foss, brewer at Saint Benjamin, got together with Trustee Greg Buckwalter, to brew the *Lieder Kolsch* for the *Liederkrantz's 2017 Sommerfest*. St. Benjamin closed operations in 2019 and reopened

in early 2022 as Human Robot Brewing with the same brewhouse and brewer. They have since opened satellite locations in Jenkintown in 2022 and 2401 Walnut in Philly in 2023. Industrial Arts Brewing and Human Robot collaborated on the **Automator**, a 6.2% ABV Helles Bock. It was brewed with 100% Floor Malted Vienna Malt from Raven Trading in the Czech Republic and bittered with 16 IBUs of Perle, Saaz, and Hallertau Mittelfrüh Whole Cone hops which provide floral aromas. Automator carries a moderate malty, almost honey like sweetness, that is medium bodied and effervescent, with aromas of lightly toasted bread, malt, cereal, and honey.



Lancaster Liederkrantz Beer Guy - Jim Weber

*If you have concerns, suggestions, comments, or just wish to send ramblings on the subject, please send to jimweber.lancaster@gmail.com or llkbeermeister@gmail.com.
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