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Autumn Issue

Welcome to our first issue for 2017! It's a new year and we've got a new team here at *Beer & Brewer*.

While Annette Shailer takes some much deserved time off to spend with her gorgeous new baby girl there will be two new faces here at *Beer & Brewer*, so I guess I should start with a few introductions. My name is Deb Jackson and I will be stepping in as editor for the year while Annette is on leave. I am also the editor of off-premise trade mag *National Liquor News* so may have already had contact with a few of you over the years. I am extremely excited to be working on *Beer & Brewer*. The craft beer industry is booming at the moment with brewers more experimental than ever, so I can't wait to dive headfirst into the industry. Helping me out this year is assistant editor Tam Allenby who has recently graduated with a communications master's degree from the University of Sydney.

Now the introductions are out of the way let's get down to what you can expect from the autumn issue.

This issue we've got a focus on India pale ale, which is undoubtedly the darling of the modern craft beer industry. Jeremy Sambrooks has swirled, sniffed and sipped his way through the category to bring us all the fads, trends and the future of IPA (pg18).

No doubt many of you have fantasised over a few beers at the pub about opening your own brewery. If that's the case, then Luke Robertson from *Ale of a Time* has put together a guide on how to open a brewery. In part one of this three part series, Luke has all of the tips on how to get started (pg26).

Speaking of breweries, Tam has taken a look at the practices of contract and gypsy brewing and has spoken with some of the breweries who provide these sometimes controversial services (pg30).

We also take a look at this year's hop harvest (pg34), the Margaret River beer region (pg62), three delicious vegetarian recipes that pair perfectly with beer (pg66) and a huge edition of *Homebrewer* (pg44).

As always, keep your feedback flowing (djackson@intermedia.com.au).

This is your beer mag, so make it work for you!

Cheers,
Deb



Find us on...



inside...

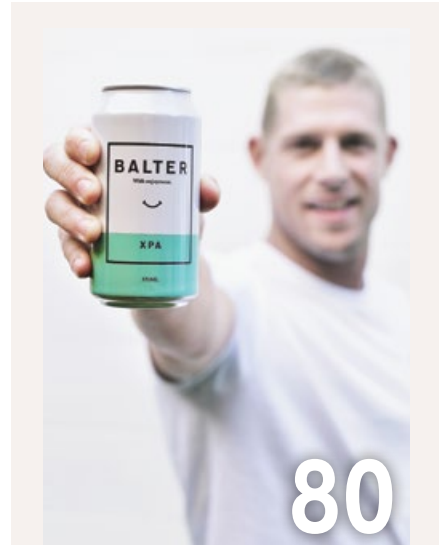
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"When I am home I am in there from time to time pouring beers and hanging out. A lot of my friends enjoy the brewery so I will go hang out with them for a beer also"

- Mick Fanning, Balter Brewing



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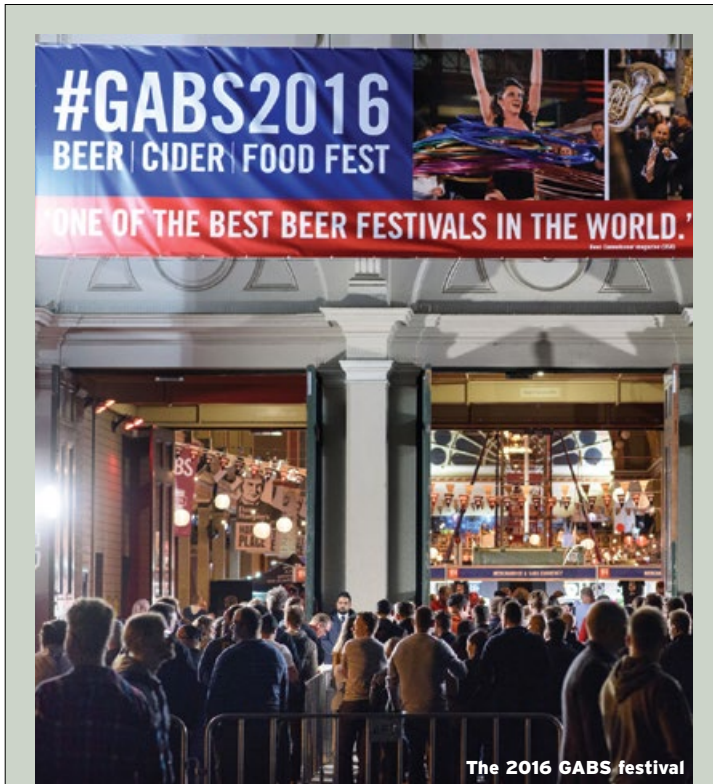


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WHAT'S ON

Things to Do This Season



The 2016 GABS festival

(1) GABS 2017 BEER CIDER FOOD FEST

Melbourne: 19-21 May
Sydney: 27 May
Auckland: 16-17 June

Returning in 2017 is the GABS Beer Cider Food Fest, having attracted a record number of 32,000 attendees across three cities last year. Described by influential US magazine *The Beer Connoisseur* as “one of the best beer festivals in the world”, the yearly event has been a hit with craft beer and cider lovers since it began in 2012. In Sydney, the festival has moved to a new location at the Sydney Showground in Olympic Park.

Setting the GABS festival apart from other beer events are the ‘Festival Beers & Ciders’, where leading brewers and cider makers from Australia, New Zealand and around the world create a unique beer or cider especially for the festival - all served from distinctive 40ft shipping containers that have been converted into bars. A number of the beers that have debuted at GABS have gone on to enjoy critical and commercial success (e.g. Two Birds’ Taco, Yeastie Boys’ Gunnamatta Tea Leaf), and some especially wacky brews have even made headlines (7 cent Brewery’s Belly Button Beer and Robe Brewing’s Ambergris Ale, made using sperm whale vomit).

Running in five-hour sessions, there are a variety of unique entertainers, numerous food stalls from top eateries, and a multitude of games and activities to keep punters occupied, all combining to form an incredibly fun festival experience.

Gabsfestival.com

(2) HIGH COUNTRY HOPS FESTIVAL

Beechworth: 25 March

The third annual High Country Hops Festival will again be held at Bridge Road Brewers in Beechworth. The HCHF is a celebration of Victoria’s high country growers and brewers and a toast to the 2017 hop harvest, and will showcase the work of Black Dog Brewery, Blizzard Brewery, Bright Brewery, Rutherglen, Sweet Water, Social Bandit and of course Bridge Road Brewers themselves. Running from 11am–5pm, attendees can expect live music, abundant local produce and entertainment for the kids in addition to sampling the High Country’s best craft beers.

Bridgeroadbrewers.com.au/events

(3) FRESH HOP BEER FESTIVAL 2017

Launceston: 21-23 April

Celebrating the annual Tasmanian Hop Harvest, the Fresh Hop Beer Festival sees the local brewing community come together to showcase the freshest brews of the year – literally. The harvest ales on show are a once-a-year special, with the hops hitting the brew kettle within 48 hours of picking. Expect masterclasses, hop education Q&As, meet the brewers, live music and food stalls run by local producers in addition to the farm-fresh brews.

Freshhopfestival.com.au

(4) 2017 AUSTRALIAN INTERNATIONAL BEER AWARDS (AIBA)

Melbourne: Judging - 10-12 May
Awards presentation - 18 May
Exhibitor tasting - 19 May

The Australian International Beer Awards (AIBA) is the largest annual competition for the judging of both draught and packaged beer in the world. Conducted each year by The Royal Agricultural Society of Victoria, the AIBA is renowned for showcasing the highest quality beer and is open for entry to brewers and breweries of all size, pitting the smallest craft producers against some of the industry’s largest enterprises. Winners will be announced at an awards dinner on 18 May followed by an exhibitor tasting on the 20 May.

Rasv.com.au/Events/AIBA_Home/

(5) GOOD BEER WEEK

Melbourne: 12-21 May

For the seventh year running, Good Beer Week will fill the streets of Melbourne in celebration of the local and international craft beer scene. Featuring more than 270 separate events, and attracting 75,000 attendees from across Australia and overseas last year, the 2017 edition will feature beer masterclasses, degustations, big name chefs, live music and even a fashion show.

Goodbeerweek.com.au

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DB Brewery has bought Tuatara

DB BREWERY BUYS NZ CRAFT BREWER TUATARA

The award-winning Tuatara Brewing Company, one of the largest craft brewers in New Zealand, has been bought by DB Breweries.

The craft brewer has said that it will continue to produce beer at its current premises on the Kapiti Coast and at its pilot brewery in Wellington. Tuatara founder and master brewer Carl Vasta says he continues to be passionate about the New Zealand craft beer industry and is committed to being part of Tuatara and its future growth.

“We’re changing the shareholding, we’re not changing the recipe,” Vasta said.

“Brewing beer and talking about beer is my passion. With the support of my family, we have been able to grow Tuatara into a successful business. In order to take things to the next level we need assistance. That’s why we’ve teamed up with DB. Now, I intend to get back to the brewing and step out of the business end.”

Andy Routley, the Managing Director of DB Breweries, said that Tuatara’s passion as well as its focus on quality and innovation are what attracted the company to the purchase.

“Craft beer is an exciting segment of the Kiwi beer market,” Routley said, “and Tuatara is the champion of Kiwi craft breweries. We are excited by Tuatara for three reasons. Firstly, Carl and his team are passionate about making great beer and their customers are equally passionate about enjoying it.

“Secondly, they have a focus on quality and innovation. And thirdly, we believe that the beers they produce have all the characteristics for their continued success in the wider local and global marketplace.

“We want to see Tuatara achieve its full potential, so we’re not going to mess with a winning formula.”

Brooklyn eyes new beers for Australia

As Brooklyn Lager enjoys record sales in Australia CEO Eric Ottaway has told *Beer & Brewer* that the brewer is likely to make some adjustments to its portfolio of beers in this country.

Ottaway said that since joining with Coopers and Premium Beverages to brew and distribute its beers in Australia, sales of the brand have doubled. He added that the company is using its experience of what is happening to the craft beer market in the US to predict the trends that will happen here, and are looking to adjust their portfolio accordingly.

In terms of what the brand is looking forward to over the coming year Ottaway said: “We are taking a look at our portfolio and probably making some adjustments as we move forward. I think the craft beer market is moving towards more sessionable beers, and that’s a function of a number of factors: whether that’s just more consciousness about the amount of alcohol people are consuming or the age of the consumer, I think people are starting to appreciate flavour, but also flavour without as much alcohol.

He added: “Of course we’ll always look at bringing in some special beers for things like Good Beer Week, but in terms of whether we might offer some different things on a full-time basis, that is what we are taking a look at.”

Ottaway said that Brooklyn was very happy with its move to the Coopers and Premium Beverages partnership, which sees its draught beers brewed in this country.

“Things are going great for Brooklyn in Australia,” Ottaway said. “We made the switch over to Coopers in September of 2015, so 2016 was our first full year and our sales are almost double what we were doing previously.

“So it has been a great move and the Coopers/Premium Beverages organisation has been very professional, they are excited to be working with us and they have really done a great job of building the brand in the right way. And I do emphasise that carefully because we probably could have sold four times as much beer this year if we had wanted to, but the point is to really establish Brooklyn in the right kinds of locations, that are appropriate for the brand and to build it for the long-term.”



PIRATE LIFE LAUNCHES THREE NEW BEERS

Pirate Life Brewing launched three new beers as part of their second birthday celebration, held on 5 March at the Gilbert Street Hotel in Adelaide.

The new beers are an interesting mix of styles; debuting at their birthday bash were a saison, a Mosaic IPA and an apricot Berliner Weisse. While the Mosaic IPA and the apricot Berliner Weisse will be made available in kegs nationwide, the saison is extremely limited and only a few kegs will be distributed nationally.

The saison is the second release from Pirate Life's ongoing collaboration with Barossa Valley-based Tomfoolery Wines. Ageing the beer in Tomfoolery Young Blood Grenache barrels for around eight months. Pirate Life Brewer Jack Cameron said the result "kind of tastes like a Riesling and a Chardonnay combined, so it's pretty different to be honest".

The Mosaic IPA is a "bit of a tribute" to the Mosaic hop: "Mosaic plays a big part in our pale ale and also our IIPA and we're big fans of the beer, so we decided lets do a single-hop IPA to just showcase this hop," Cameron said. "That one's going to be sitting at about 7.2 per cent."

The third beer is an apricot Berliner Weisse, which comes with a quirky backstory.

"Back in November when South Australia had a massive storm and we lost power for about 12 hours, we had just mashed in a brew and were kind of stuck with it there," Cameron explained.



Pirate Life celebrates second birthday with three new beers

"There were really two options of either putting it down the drain or leaving it in there for a couple of days and letting it go sour, which we've always wanted to do.

"We probably turned a shit time into a good time with this Berliner Weisse. We put that in the barrel for a few months and it's just come out, and we've [also] got 300kg of fresh apricot from the Riverland in South Australia, and currently it's just sitting on the apricots.

"We then brewed a second batch of the Berliner Weisse a couple of weeks ago that we're just going to blend with the other batch."

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TIME TO CUT THE RED TAPE

CRAFT BEER INDUSTRY ASSOCIATION (CBIA) EXECUTIVE OFFICER CHRIS MCNAMARA DISCUSSES RED TAPE

Red tape is the scourge of the small business owner. How many productive working hours do small business owners in Australia waste each year working their way through complex layers of bureaucracy? Too many is the simple answer.

It is certainly the case for independent brewers and it seems like the battle gets worse by the year. As if dealing with the demands of excise returns, liquor licencing and the vagaries of local government regulation weren't enough, governments seem determined to find new ways of giving small brewers headaches, with the rollout of data collection programmes and container deposit schemes in recent times being among them.

We all accept that governments are mandated to carry out certain tasks but surely some thought has to go into how to lessen the impact on small business owners? Running a small business is hard enough without government putting roadblocks in your way.

An example of this is the mooted New South Wales container deposit legislation that was supposed to take effect from 1 July 2017, but has recently been pushed back by five months. As I write this in mid-February the Environmental Protection Agency, the state government agency with responsibility for the initiative, is desperately short on details of how the scheme will actually work.

Can they tell us who will be running the scheme? No. How about what markings will be needed on labels? No. What about how the process to get labels approved will work? Nope. How much will that approval cost? Nah. What about how it will affect growlers? No idea. And the list goes on.

A member rang yesterday asking all of these questions as they were just about to order a new run of cans. Unfortunately I could only give them vague indications as that is all that's available. The EPA did say they hoped to have an 18 month introductory period to allow the changeover but hope isn't what we need now. We need details.

One bright spot in this battle is the Federal Senate's Red Tape Committee. Its job is to inquire into what effect the restrictions and prohibitions placed on business by red tape subsequently has on the economy and community. They recently took submissions on how it affects the sale, supply and taxation of alcohol. The CBIA made a submission outlining a number of areas on how the collection of excise can be made simpler for our industry. We will continue to advocate for their adoption.

Small brewery owners need to plan for how changes will affect stakeholders such as customers and staff. Surely it's not beyond government to do the same?

COLLABORATION IS BEAUTIFUL TROUBLE FOR US AND NZ BREWERS

New Zealand's Birkenhead Brewing Company (BBC) has collaborated with US brewers Ninkasi to create Beautiful Trouble IPA.

The collaborative brew launched at the same time that the BBC entered the Australian market on 1 April.

Beautiful Trouble is a combination of New Zealand and US hops. It is a big American IPA which has a citrusy hop aroma with a big hop flavour balanced on rich UK Ale, Munich and Vienna malts. It is 7% ABV and 65 IBU.

It is available in 30 litre kegs along with 888ml and 330ml bottles and 330ml rip top lid cans.

BBC's Founder and 'Beer Baron' Steve Simms said: "What's different about this style of brewing versus the way that we traditionally make IPAs in New Zealand and Australia is the way that they dry hop the process in the US, which is a closely guarded secret like the 11 herbs and spices of Colonel Sanders," said Simms.

"Needless to say, our dry hop process took a very long time and it was done specifically at certain points. So we actually think that we've got a good little KFC recipe out of this."

On 1 April BBC launched its range of beers in Australia through the on-premise and select retailers.

The range includes Rawene, a 6% ABV and 22 IBU Coconut & Vanilla Oatmeal Stout; Kauri Double IPS, which is 7.6% ABV and 65-70 IBU; Pacific Pale Ale, which is 4.6% ABV and 27 IBU; Birkenhead Pilsner, which is 4.8% ABV and 21 IBU.



BROO TO BUILD THE WORLD'S GREENEST BREWERY

Broo Limited has announced that it is working with environmental scientists and is planning to establish the world's greenest brewery – Broo at Ballarat.

The brewer said it has identified "a number of key technologies" that will enable it to build the \$100m brewery. The new brewery will provide ongoing employment for up to 100 people and is projected to provide a \$28m tourism boost to the region every year.

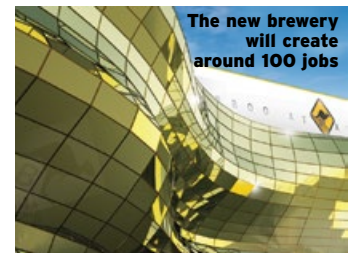
Broo has spent around \$2.16m to acquire land within the Ballarat West Employment Zone, to construct the brewery, which will include a visitor centre, museum, brewing experience tour and open space entertainment zones.

Speaking about the brewery proposal, Broo's Founder and CEO, Kent Grogan, said: "We are delighted that we will be able to start producing Broo beer at our own plant.

"The addition of Broo at Ballarat to our recent acquisition of the Mildura Brewery will allow our two flagship beers, and will allow us to fill the increased demand that we are beginning to see for our product.

"We are committed to integrating a raft of state-of-the-art environmentally sustainable technologies that will help preserve our environment, conserve our resources and use our energy efficiently to reduce greenhouse gas emissions and enable carbon neutral beer production."

Construction for the brewery is expected to commence in February 2018.



TRADE SHOW

Drinktec 2017 is The 'Place to Be' for Craft Brewers

THE 2017 DRINKTEC TRADE SHOW WILL HAVE AN INCREASED FOCUS ON THE CRAFT BEER INDUSTRY TAILORED TOWARDS BOTH LARGE AND SMALL BREWERS

Drinktec, the world's leading trade show for the beverage and liquid food industry, will once again be held in Munich this year and will have an increased focus on craft beer.

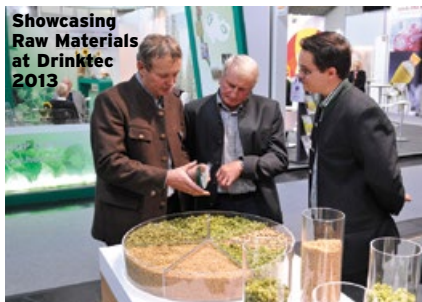
Held every four years, Drinktec will take place from 11-15 September 2017 (conveniently ending the day before Oktoberfest kicks-off) at the Messe München exhibition centre in Munich, Germany.

This year's show expects to attract 1,600 exhibitors and 70,000 visitors from around the world over the five days.

With the brewing industry being more varied than ever before this year's show will include more beer-specific exhibitors along with events targeted at both large and small brewers.

The new 'place2beer' in Hall B1 is the successor to the Brewer Meeting Spot and will be the place-to-go for brewers, specialised beer lovers and everyone that has anything to do with beer.

In addition to sharing information and socialising, there will also be a lot of technical input: Successful brewers from around the world will share their success stories and showcase their beers. Start-ups, including young craft brewers with innovative ideas, will present to an



Showing Raw Materials at Drinktec 2013

international audience for the first time. In addition, talks and panel discussions will deal with topics including food and beer, women and beer, and more.

Exhibitors at the place2beer hall will demonstrate all areas from the manufacture, filling and packaging of beverages right through to marketing, raw materials, ingredients and recipes, as well as logistics solutions.

For the first time this year Drinktec has partnered with Simej, the largest trade fair for winery and bottling machinery, and as such is set to be the biggest event in its 65-year history with 150,000sqm of exhibitor space.

The new Drinktec 2017 app is a great way for visitors to search for exhibitors and plan their trip. This app highlights products and points of interest and provides an overview of the supporting program, detailed information on individual events, as well as an interactive hall plan.

Needless to say, Drinktec 2017 is going to be huge, and if you factor in Oktoberfest beginning the next day, it would be best to start planning your trip now! **B**



The Beverage marketing stand in 2013

Drinktec 2017

When: 11-15 September

Where: Messe München, Munich, Germany

Drinktec.com



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(1) USA



Thirty employees at the Switchback Brewery in Vermont have become partners in the business, making it the only 100 per cent employee-owned brewery in the state. Workers at the brewery became owners with an Employee Stock Ownership Plan. Owner, Founder and Brewmaster Bill Cherry, who will remain at the company's helm, announced the plan during the company's annual meeting. "I wanted Switchback to be Vermont-owned forever," Cherry said. "Entrusting the brewery to the employees ensures the company will carry on with its mission to provide great beer and great jobs to the local community." Founded in 2002, the brewery's signature Switchback Ale is the top-selling draught beer in Vermont.

(2) Mexico

Donald Trump's campaign slogan has been taken up by Mexican brewer Corona in a series of commercials called Desfronterizate, or 'Break down your borders'. The latest ad challenges the message behind 'Make America Great Again' by saying that America is more than the country called the USA, and that it has "always been great". The ad, which recently went viral in Latin America, uses spectacular imagery of the American continent and argues that America refers to the entire continent - North and South - a "land of a billion people", going on to state that "we are all Americans. That's why America has always been great". Corona

launched the campaign in May last year but with Trump's recent inauguration it appears to be stepping up the campaign a notch.

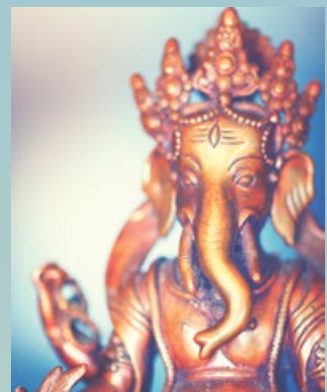
(3) United Kingdom

With the price of a pint of beer in the UK set to increase by around 5p thanks to a tax hike in the wake of Brexit, an independent advocacy group called the Campaign for Real Ale (CAMRA) has called on the Treasury to reduce beer duty in the next budget. CAMRA argues that the cut would help to cap the price of beer, helping consumers' cash to go further while boosting the pubs and brewing sector. Beer drinkers

and brewers have already been hit in the pocket thanks to price rises in the face of a weak pound, which has driven up the cost of imported raw materials such as hops.

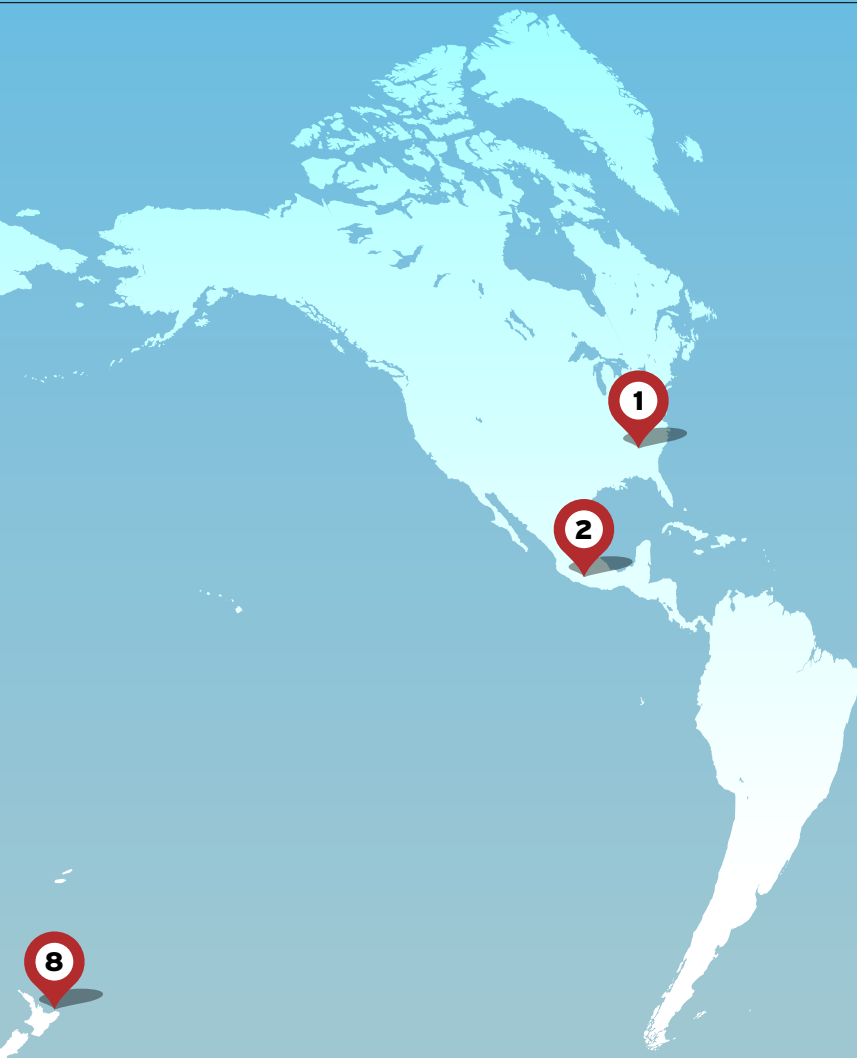
(4) Czech Republic

Upset Hindus have urged the award-winning Primátor Brewery not to use Hindu deity Lord Ganesha's image on its IPA beer bottles, calling it highly inappropriate. President of the Universal Society of Hinduism, Rajan Zed, explained that Ganesha is highly revered in Hinduism and is supposed to be worshipped in temples or home shrines and shouldn't be used to sell beer - adding that linking a



deity with an alcoholic beverage is very disrespectful. In Hinduism, Lord Ganesha is worshipped as the god of wisdom and remover of obstacles. Primátor IPA is an Anglo-American style beer with a characteristic bitterness, and has won four awards.





(5) Israel

An Israeli bar faced an angry social media backlash and calls for a boycott after deciding to put a Palestinian beer on tap. The owners of the Libira Brewpub in the city of Haifa decided to showcase the beer, brewed at the Shepherds Brewery in Ramallah, and made it available for one month. The backlash faced by the pub on Facebook highlights the ongoing racial and ethnic tensions in the region. Nationalist Israelis flooded the page with one-star reviews, with some going so far as to say that the pub was “selling a beer made from Jewish blood” and calling for a boycott. Despite this, the pub remains open and the owners remain steadfast

in their decision to stock Palestinian beer.

(6) Jordan



Source: The Denver Post

A Colorado University graduate who caught the craft beer bug in Boulder has opened the first ever microbrewery in his home country of Jordan. Yazan Karadsheh is the Founder, CEO and Master Brewer of the

Carakale Brewing Company, located in the predominantly Christian town of Fuheis. He became interested in the brewing industry while studying electrical engineering in Colorado, which is home to 284 craft breweries. He hopes to one day distribute his beers in the US.

(7) Thailand

One unlucky Bangkok brewer was arrested on his new brewpub’s opening night, under tough Thai laws which essentially ban the brewing and selling of small-batch beer. The 1950 Liquor Act states that beer can only be made in a legally-recognised factory or

brewpub. In order to gain this status they must make more than 100,000 litres per year and be a limited company with capital of at least 10 million baht (nearly AUD\$400,000). Many Thai brewers produce their craft beer in nearby countries and export it back to Thailand to sell, a costly solution to the tough laws. Police said they learned about the illegal operation from online advertisements for his ‘Taophipop Bar Project’.



(8) New Zealand

For the first time, our friends across the ditch in New Zealand had their very own GABS Hottest 100 Craft Beers poll. More than 550 individual beers were registered with fans turning out in droves to nominate their top five of 2016. Panhead’s Supercharger American Pale Ale took out the top spot, edging out Epic Brewing’s Double IPA Hop Zombie and Garage Project’s Pernicious Weed Double IPA. The poll began in Australia nine years ago, but Co-Founder Steve Jeffares said that more votes were received in the first NZ voting than in the first four years of the Aussie edition.



AUSSIE LARRIKIN ALIVE AND WELL AT SCENIC RIM BREWERY

A family-owned brewery and café with a uniquely Australian range of beers recently opened in southeast Queensland. At the Scenic Rim Brewery & Café in Mount Alford, located around 100km from Brisbane, visitors can sip on a range that includes Digga's Pale Ale, the Fat Man Maroon Ale, and even a mid-strength Pale called Shazza.

The owners, Mike and Wendy Webster, opened the doors to the brewery (built into the town's historic general store, established in 1884) on the 8 December last year. Originally from Brisbane, the couple moved to the Scenic Rim area five years ago, an area which is rapidly emerging as a tourist destination thanks to the quality of its local produce, a gorgeous natural setting, and a number of wineries and breweries.

This setting also brought about the most attention-grabbing feature of the Scenic Rim beers: their uniquely Australian names and bottles. As Mike Webster explained to *Beer & Brewer*, "We're in a 130-year-old general store so we wanted Aussie larrikins to be the characters that name our beer".

Digga, a pale ale brewed with Belgian-style yeast and with a nice fruity and spicy finish, pays tribute not only to this traditional depiction of the Aussie soldier but also the miners of the nearby Ipswich area; charmingly the character on the bottle is a cartoon of Webster's own father.

Fat Man is an Irish red ale – as Queenslanders, they've called it a 'Maroon Ale' – brewed with around seven per cent chocolate malt providing rich chocolate and caramel notes. The eponymous fat man on the bottle is an old-school rugby player, a throwback to when footballers, in Webster's words, "would have a 9-5... they went out and played hard, they were excellent sportsmen and had the talent but were quite often big men too".

They also offer a mid-strength pale, Shazza, hoping to appeal to both female beer drinkers (who Webster believes are often neglected in the beer market) as well as tourists to the



"WE'RE IN A 130 YEAR-OLD GENERAL STORE SO WE WANTED AUSSIE LARRIKINS TO BE THE CHARACTERS THAT NAME OUR BEER"
- MIKE WEBSTER, SCENIC RIM BREWERY OWNER

Scenic Rim who often have to get back behind the wheel of a car to leave the area.

He also reveals that he'll soon be adding a few more styles to the Scenic Rim Brewery's range of beer: "There will be an abbey ale out within probably two months, then we'll have an IPA, a stout, and a wheat beer."

Webster started brewing "out of necessity" in his garage 30 years ago – "I was newly married with a couple of kids and enjoyed a beer but didn't have any spare cash for it," he recalls – and as his former career as a builder came to an end, he decided it was time to get serious about beer. After traveling Australia and the world getting a feel for the scene, and after completing a short brewing course at VLB Berlin in 2012, he came back to Australia and started contract brewing at another local brewery Beard and Brau.

While the Scenic Rim beers have been on the market now for a couple of years, the opening of his own brewery and bar means that Webster now has a space of his own in which he can both brew and pour them.

Inspired by Wendy's heritage, the onsite café also serves a range of savoury and sweet Dutch foods to munch on.

Although the Scenic Rim beers are available at a selection of local pubs and bottle shops in the area, when asked about the chances of spreading distribution on a wider scale, Webster stresses that he will be keeping his brews a local specialty.

"As far as expanding further, this is a lifestyle thing for me – I don't wanna go too big and I'm happy to do minimal each year as long as I've got happy customers. Serving within a 200km radius is probably what I'm looking at."

So for now at least, if you fancy a catch-up with Digga, Shazza or the Fat Man, you'll have to make the journey to the Scenic Rim yourself.

Scenic Rim Brewery:

989 Reckumpilla Street (Cnr Anders Rd),
Mount Alford QLD 4310



SILVERLAKE SOCIAL BRINGING SOCIAL TO MELBOURNE

The brothers behind the White Oaks Saloon Bar & Dining in Prahran, Melbourne opened their second venue in late January: the Silverlake Social on Chapel Street. Owners Nicholas and Tom Welch, along with beer aficionado Byron Barrowclough, want Silverlake Social to offer an authentic Southern Californian local taphouse experience.

The rotating eight (and eventually 12) tap beer system is dedicated to craft American beer brands including Stone Brewing, Sierra Nevada, Brooklyn Lager and Deschutes Brewery. Thomas Welch told *Beer & Brewer* that the new venue is more or less the “little brother” of White Oaks with a focus on craft beer.

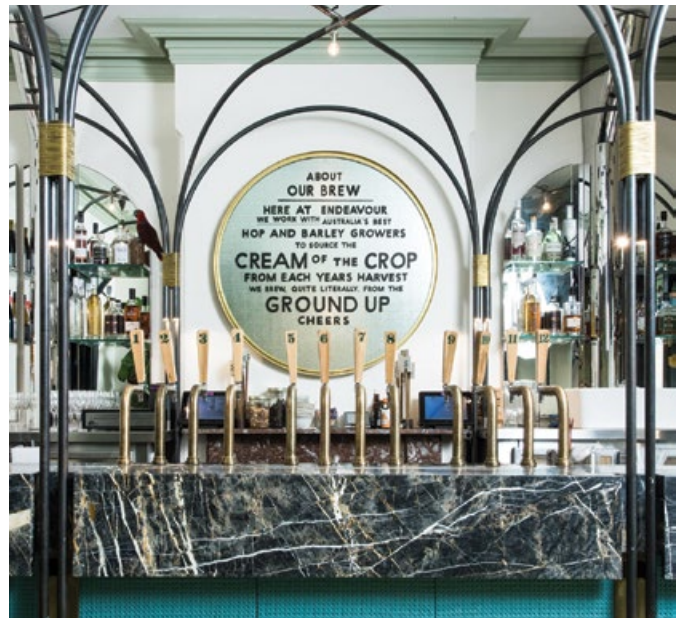
“The key difference is the beverage offering and we’re calling it the little brother of White Oaks, so it’s a little bit more casual,” he said. “It’s got a pool table and then the beverage offering is very different as we’re focusing on craft beer. We have nearly 30 packaged beers from America as well as eight taps.

“We do rotate between products but we stick to the same breweries, because there are a lot of limited releases that come out. It’s just different styles and then obviously through the winter we will go a bit darker. We’ve gone with the cream of America, so what we do for spirits at White Oaks, we do for beer at Silverlake Social.”

The bar also offers a substantial American-style food menu, which has been tweaked to be a little less heavy and a bit healthier. “What we’ve tried to do is glorify the typical American local but make a clean version of it,” explained Welch.



Silverlake Social:
198 Chapel St,
Prahran VIC 3181



SYDNEY'S NEWEST CRAFT BEER VENUE OPENS

Endeavour Vintage Beer Co. has collaborated with bar group operators Applejack Hospitality (Bondi Hardware, The Botanist, SoCal, Della Hyde and the Butler) to open the Endeavour Tap Rooms in The Rocks, Sydney.

Housed in a building that was once the city’s longest-running colonial hotel Seaman’s (dating back to the 1800s) the venue has an onsite brewery, bar and restaurant.

The collaboration between the Endeavour Vintage Beer Co. founders Ben Kooyman, Andy Stewart and Dan Hastings – along with Applejack’s Hamish Watts and Ben Carroll – was in the works for a long time. The two companies have been working together for four years, with Applejack serving Endeavour Beer in their numerous venues, while the two Bens are actually old friends from school.

The Tap Rooms is also the home of Endeavour’s first brewery and follows the brand’s unique philosophy of using all-Australian, seasonally-harvested ingredients with no preservatives. Newly opened in late February, there is an innovative Australian-designed, double-stacked 600 litre brew house, six tanks that are double-stacked and, in the bar, four key lines and four rotating taps serve onsite exclusives.

The team is planning meet-the-brewer dinners and tours, as well as producing distinctive and interesting craft beers that won’t be found anywhere else.

The restaurant menu lends itself to the beers on tap, using the best local ingredients where possible and sourcing from producers that support ethical farming practices. Head chef Sam Tingle has created a menu focusing on a range of smoked produce – lighter versions of American barbeque.

Endeavour Tap Rooms:
39-43 Argyle St, The Rocks NSW 2000

BITS & BOBS



1. AUSSIE BEER YARNS

Recently released *The Slab: 24 Stories of Beer in Australia* is filled with entertaining anecdotes detailing the role beer has played in the history of the Land Down Under - for example, did you know that Canberra was once an alcohol-free zone? The author, Glen Humphries, is a journalist with the Illawarra Mercury and has been writing about beer since 2012 on his blog beerisyourfriend.org, for which he was recently named AIBA Beer Writer of the Year. "There were histories of specific breweries but nothing that covered the story of beer in this country in general," said Humphries, explaining his motivations for writing *The Slab*. "I found that a little strange and really wished someone would write one so I could read it. After a while I realized no one was going to do that so I figured it was up to me."

Available from Amazon and Book Depository. Can also be bought direct from author at beerisyourfriend.org

RRP \$20

5. HOTTEST 100 BEER PACK

Just like the Triple-J countdown from which it takes its name, The GABS Hottest 100 Aussie Craft Beers is quickly becoming an Australia Day institution for beer lovers around the country. In 2016, thousands cast their vote, and in case you missed it, Stone and Wood Brewing Co's Pacific Ale took the top prize for the second year running. Beer Cartel has put together a case that includes 24 of the top 29 beers, so you can sip on the country's best - you're likely to find your new favourite.

Beercartel.com.au

RRP \$125.99 for Top 24 Mixed Pack
(Top 12 pack also available for \$64.99)

7. CRAFT BEEF JERKY

Bigwig Jerky Co. uses 100% Australian beef to produce quality and full-flavoured jerky that goes perfectly with beer. The jerky is available in a range of flavours (Original, Smoky Chorizo, Teriyaki, Peri Peri, Chili Lime and Honey Soy & Sesame) and amounts (from 40g to 1kg). Jerky addicts can also join the Bigwig Jerky Club and receive a monthly resupply of chewy deliciousness.

Bigwigjerky.com.au

Prices start at RRP \$6.60
for 40g



6. BOTTLE OPENER IPHONE CASE

Changing up the iPhone case-game is this nifty little number made by Yellow Octopus. Available for the iPhone 5, 5s or 6, the hard-shell slider case has a soft rubberised finish and a reinforced and retractable bottle opener built into the back. It also has a moisture proof backing for any spillage issues - you'll never be left without a bottle opener again.

Yellowoctopus.com.au

RRP \$14.95





2. BEER SHAMPOO AND CONDITIONER

Now this is something a little bit different. Tasmanian company Beauty and the Bees has teamed up with the Dark Isle Brewery to produce two haircare bars: a shampoo and a conditioner. Tasmanian hops from the oast houses of the Derwent River Valley are infused and added to each bar, providing their extra conditioning and antiseptic qualities, and flecks of hop even remain visible in the bar, so you can see the magical ingredient. With a lightly gingery and spicy smell, the products are especially good for dry hair, flaky scalps and dandruff.

Biome.com.au

RRP: shampoo \$13.95, conditioner \$27.95



3. INFLATABLE GIANT BEER POOL FLOAT

Sip on a beer in the pool, while floating on a beer - in the pool. At Beer & Brewer, we can't think of any better way to spend a sunny afternoon. Made from heavy duty vinyl, the inflatable beer is 180cm long and 74cm wide. Even without a beer in hand, you'd be sure to turn heads at your local beach or swimming hole of choice.

Coolthings.com.au

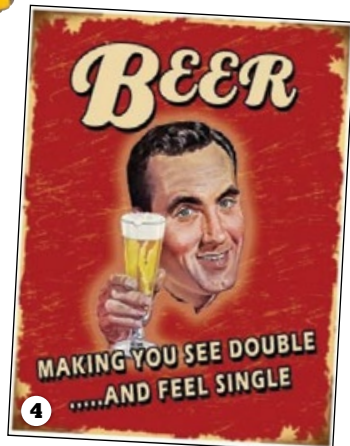
RRP \$49.95

4. VINTAGE BEER SIGNS

These vintage-looking tin signs from Not Just Retro would be perfect for any beer lover looking to add a touch of nostalgia to their bar or beer cave. And with each sign around the size of this magazine, there's room for more than one!

Notjustretro.com.au

RRP \$9.95



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GEA also supplies:

Brewery Design
Cellar Solutions
Pasteurisers

Milling Systems
Centrifuges/Filtration
Carbonators

IPA

New Frontiers for India Pale Ale

HOW DID A CENTURIES-OLD BEER STYLE
BECOME THE DARLING OF THE MODERN
CRAFT BEER INDUSTRY? JEREMY SAMBROOKS
SWIRLS, SNIFFS, SIPS AND INVESTIGATES



“That’s it! Give up, people, because beer style no longer matters. In the wake of white IPAs, black IPAs, Belgian IPAs and session IPAs, we might as well accept it: All beers are now IPAs! No more fussing with ales vs lagers; now we just have warm-fermented and cold-fermented IPAs. Thirsty for a Pilsner? Have this cold-fermented session IPA instead. Trappist ale? Nope, that’s a non-secular, high malt IPA.” These are the words of award-winning beer writer, Stephen Beaumont, who on his blog, Beaumont Drinks, captured the feelings of many regarding the seemingly ever-expanding definition of India Pale Ale.

Peruse the shelves of a well-stocked liquor store and you’ll see a wide array of beers with IPA in their names, including, but not necessarily limited to: English IPA, American IPA, Belgian IPA, German IPA, Australian IPA, double/imperial IPA, session IPA, white IPA, black IPA, red IPA, rye IPA, fruited IPA and wet-hopped IPA. It could be argued these days that the IPA acronym is being used more as a marketing term than anything else, riding on the back of the success of craft beer’s most popular style.

While the 2016 Australian Craft Beer Survey showed IPA to be second to pale ale on the local front, in the much larger American market, there is no doubt that IPA is king. According to the market research firm IRI Worldwide, in 2015 IPA was clearly the best-selling craft beer style, with a 26 per cent volume share of the sector, up from eight per cent in 2008.

The Brewers Association (BA) has been hesitant to add many of the IPA sub styles into its guidelines as most are fairly new and could turn out to be fads that don’t stand the test of time. In the 2016 update of its beer style guidelines, the BA lists just four IPA styles: English, American, imperial (or double) and session.

THE ENGLISHMAN AND THE AMERICAN

Although the style has been reinvented by American craft brewers, India Pale Ale was originally created for the British Empire who had colonised India. Based on the best available information, we know the earliest English IPAs were six to seven per cent alcohol, very pale in colour, heavily dry hopped and well-aged before consumption. The style has evolved over time, becoming more malty, less hoppy, and lower in alcohol. Today, some English breweries make beers bearing the IPA name that are barely distinguishable from low gravity bitters, although most don’t consider them to be true India Pale Ales.

Mark Rivers is the co-owner and brewer at Three Rivers Brewing Company, a small and relatively new operation in Mandurah, an hour south of Perth. Rivers brews a variety of traditional, true-to-style beers including his King Henry IPA. “Like most of our philosophy and ethos, King Henry IPA is traditional,”



Nat Reeves from Kaiju!

“IT WAS HOPPY PALE ALES THAT GOT ME INTO ALL GRAIN BREWING. AFTER THE FIRST BATCH I THOUGHT, ‘THIS COULD USE MORE HOPS’, THEN THE NEXT BATCH I THOUGHT, ‘THIS COULD USE MORE HOPS’ - IT WAS A SLIPPERY SLOPE. SOON THE PALE ALES WERE 7.5 PER CENT AND HOPPED OUT THE WAZOO” - NAT REEVES, HEAD BREWER KAIJU BEER

IF YOU LIKE INDIA PALE ALES

You might also like these beers:



American Pale Ale: A clean, fresh, hoppy beer with enough malt backbone to carry moderate to high hop character and bitterness.



Extra Special Bitter: This is a highly drinkable ale, balanced between malt and hop with firm bitterness and a touch of fermentation character.



Amber/Red Ale: Similar to American pale ale but with more body, caramel and balanced more towards malt than hops. Stronger, hoppier versions are called Red Ales.



American Barleywine: A well-hopped American interpretation of the richest and strongest ale style, but with more body and malt character.

IPA

SUGGESTED FOOD PAIRINGS

Whether English or American in style, India Pale Ales are bold beers that require flavourful foods to match. The aromatic hops in IPA can complement the spices in Asian cuisine, provide contrast to rich, fatty meats and cheeses, while the relatively lively carbonation of many American IPAs make them good palate cleansers too. The real key is to avoid subtly flavoured foods, such as delicate white fish or sushi. Sugary desserts are also a bad option, as sweetness detracts from the enjoyment of hops.

It might seem obvious to pair IPA with an Indian curry, but a word of caution: chilli heat and hop bitterness accentuate each other – pairing a brutally bitter IPA with a burning hot Vindaloo is like adding fuel to the fire and not recommended for all but the most dedicated chilli fiends. Milder and creamier curries tend to work better with IPA – try a Thai green curry, the lemongrass and coriander combine well with the citrusy, floral hops.

Big, hoppy IPAs and double IPAs can be difficult to pair with food, but tend to work best with savoury, salty and fried foods – like buffalo wings with blue cheese dipping sauce – as fat and salt help to soften bitterness. Strongly-flavoured and aged cheeses pair well with IPA – try a creamy Gorgonzola or a vintage cheddar. Citrus-based desserts like key lime pie or lemon cheesecake can work with IPA, though it's advisable to choose a beer on the lower end of the bitterness scale.



IPA pairs well with flavourful foods



Choosing the right glassware is essential to the flavour experience

POUR IT OUT

If ever there was a beer that was meant to be smelt, it must be India Pale Ale. By drinking it out of the wrong glass, or worse, straight out of the bottle or can, the drinker is denied a major part of the experience – the wonderful aroma of hops. The inward taper of a tulip glass helps to trap a beer's aroma for your nose's enjoyment, making it an excellent choice for IPAs. For the ultimate in IPA glassware, you can't go past the Spiegelau IPA glass, which was developed in collaboration with two of the leading America's leading IPA brewers – Sam Calagione of Dogfish Head and Ken Grossman of Sierra Nevada.

says Rivers. “It’s an English rather than American IPA, so it’s quite a bit more subdued with less obvious hop aroma and a very late bitterness in the mouth. Of all our beers, including our stout and brown ale, King Henry is probably the one that ages most interestingly. We recently found an old bottle from quite a few years back – the caramel flavours had turned really Christmas cakey and port-like. Quite different from when fresh but still a great drop.”

Although American IPAs are named after the original English beers, in character they usually have more in common with American pale ales. When compared to English IPAs, American IPAs typically have less fermentation character, allowing for a cleaner expression of hops. They are often (but not always) higher in alcohol, higher in bitterness and have an aroma dominated by American hops, which can be described as floral, citrusy, piney and resinous. The style is sometimes separated into two sub-styles: the malty, more balanced IPAs from America's East Coast and drier, hoppier West Coast IPA, though in recent years, more brewers have been favouring the West Coast style, regardless of location.

DOUBLE THE HOPS!

Vinnie Cilurzo, the owner of Russian River Brewing Company, is credited

with having invented the double (or imperial) IPA. In 1994, while working for Blind Pig Brewery, he brewed a beer called Inaugural Ale, which had 30 per cent more malt and double the hops of the brewery's regular IPA. Larger breweries like Rogue Ales and Stone Brewing followed suit, releasing their own double IPAs and in 2001, now at Russian River, Cilurzo created the beer that became the benchmark for the style – Pliny the Elder. Double IPAs are essentially stronger, hoppier versions of American IPA and are usually brewed with a portion of sugar, which is more fermentable than grain and helps to keep the body and sweetness down, allowing for maximum hop character and drinkability.

Many Australian craft breweries have released double IPAs in recent times, including Kaiju! Beer, whose ‘ludicrously hopped’ Aftermath Double IPA clocks in at 9.1 per cent ABV. Kaiju's head brewer, Nat Reeves – a hop head of the highest order – spoke to us about his love for all things IPA. “It was hoppy pale ales that got me into all grain brewing,” says Reeves. “After the first batch I thought, ‘this could use more hops’, then the next batch I thought, ‘this could use more hops’ – it was a slippery slope. Soon the pale ales were 7.5 per cent and hopped out the wazoo. Seeing as they didn't fit into the pale ale style category

MYTHS AND MISCONCEPTIONS

There's a popular myth that India Pale Ale was invented by an English brewer named George Hodgson, who brewed the beer with more hops and at a higher alcohol level to survive the long trip to India. While it's true that Hodgson's beer from the Bow Brewery was one of the first to be exported to India - in the late 18th century - there's no evidence to suggest it was a new beer created especially for the Indian market. It had long been common practice for brewers to add extra hops to beers destined for warm climates for preservation purposes and at six to seven per cent alcohol, Hodgson's beer was no stronger than other pale ales of the time.



The Prancing Pony team

any more I realised it wasn't pale ales my body required but IPAs. The best thing about brewing IPAs is tasting them fresh out of the tank. Yeah, they take a bit longer and have lower yields, but they're worth it. All our beers are some variation of an IPA anyway, so I don't really know any different."

On the other end of the scale is session IPA - a somewhat controversial style, as some argue that it is no different from American Pale Ale. Looking at the BA guidelines there is a lot of crossover between the styles, though the

session IPA can be lower in alcohol (3.7 to five per cent), higher in bitterness and has a slightly wider range of colour.

FADS, TRENDS AND THE FUTURE OF IPA

With the growth in IPA's popularity has come a string of new beers using the IPA acronym. Some are brewed with unusual malt bills, others use a more expressive yeast strain but what they all have in common is a liberal use of aromatic American and New World hops.



IPA

IN THE WAKE OF WHITE IPAS, BLACK IPAS, BELGIAN IPAS AND SESSION IPAS, WE MIGHT AS WELL ACCEPT IT: ALL BEERS ARE NOW IPAS! NO MORE FUSSING WITH ALES VS LAGERS; NOW WE JUST HAVE WARM-FERMENTED AND COLD-FERMENTED IPAS.

One style that looks set to stay is Red IPA (sometimes called imperial red or imperial amber) which combines the hop profile of an American IPA with the heavier, sweeter malt body of an amber ale. Adelaide Hills craft brewers Prancing Pony recently had success with their take on the style with their India Red Ale being awarded the Supreme Champion prize at the International Beer Challenge in London last year.

“Our 7.9 per cent India Red Ale was always going to be a winner,” says Corinna Steeb, CEO and co-founder of Prancing Pony Brewery. “We released the beer in 2014 and it turned out exactly as we imagined – you see, we develop the persona of our beers first and then the brewer makes it. Our India Red is full-bodied, red, voluminous, deep and complex – when you take a deep breath, you imagine a hot, sweet Indian summer night with ripe fruity flavours. Winning the Supreme Champion Trophy was a humbling experience and totally unexpected but I am glad we did so we can now share the love of this wonderful beer with the world.” Prancing Pony also produces a 6.6 per cent IPA called The Pagan’s Empire, which is brewed with a significant proportion of rye malt.

A new take on the IPA style has recently emerged from America’s northeast and is known as New England IPA. These beers are deliberately left cloudy, sometimes utilising flaked barley or oats to create a hazy appearance. They tend to be relatively low in bitterness and have a hop character that is often described as ‘juicy’ – favouring tropical fruit over the citrus and pine of more traditional American IPAs. There is currently some controversy whether New England IPA is truly a new beer style, or just another variant of American IPA.

One Aussie brewery embracing the New England style IPA is Batch Brewing Co., based in Marrickville, Sydney. Founders Andrew Fineran and Chris Sidwa are both American expats who opened the brewery in late 2013. Batch number 89 for the brewery was a New England style IPA called Juicy as Phuck. “The name is Juicy because, well... it’s juicy!” says Fineran. “The whirlpool hopping, residual sweetness and yeast flavours create a unique fruit flavour similar to juice. The ‘Phuck’ is an honest assessment of the intensity and an obvious play on words. It’s a nod to one of our favourite Vermont bands, Phish. We happened to be listening to Phish at the time of brewing and it just stuck.”

There seems to be no stopping the rise and rise of IPA. Based on the last few years we can expect to see even more variations of the style popping up. Current trends suggest we will continue to see IPAs becoming drier, less bitter and more aromatic, with an increasing emphasis on new hop varieties. For all the hop heads out there, it’s a great time to be alive. **B**



Batch Juicy as Phuck IPA

DRINK LOCAL

Try these eight locally packaged India Pale Ales:

- 1. Three Rivers King Henry** – a darker, more malt-focused English style IPA that ages well.
- 2. Colonial IPA Australia** – there’s 100 per cent Australian malt and hops in the light-coloured IPA.
- 3. Renaissance Black the RIPA** – Black rye IPA with de-husked dark malt and New Zealand hops.
- 4. Pirate Life IPA** – full-bodied, orange-hued American IPA with a bright, fruity hop character.
- 5. Prancing Pony RIPA** – Aromatically hoppy, red-coloured IPA with a big malty body.
- 6. Feral Raging Flem** – Imperial strength Belgian IPA combines fruity esters with aromatic hops.
- 7. Batch Juicy as Phuck IPA** – New England IPA; cloudy and less bitter with a juicy hop aroma.
- 8. Kaiju Aftermath Double IPA** – a ludicrously hopped American DIPa that clocks in at 9.1 per cent ABV.

We believe that craft beers
deserve crafted glasses.



These are our CRAFT BEER glasses.

The Spiegelau Craft Beer Glasses have been approved by an expert tasting panel of master brewers and industry professionals. Focusing on beer enjoyment, members of the tasting workshop tested multiple glass shapes to find the best glass for India Pale Ale, Stout, and American Wheat Beer.

In the experts' opinion, the custom-shaped glasses successfully deliver the complexity of aromas on the nose, while demonstrating the optimum beer texture, balance, and flavour intensity on the palate.

Staying faithful to the spirit of Bavarian artisan craftsmanship, we have created these unique, functional glasses to bring out the best in complex craft beers.

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THE CLASS OF GLASS

The Beer Classics are available at David Jones, Myer and selected homewares stores or online at www.spiegelau.com.au

1. Red Tail IPA

A nice, ruby red colour, this American style IPA, hailing from the north-west coast, has plenty going on. Driven by the Columbus hops, Amarillo, Centennial and Mosaic late in the boil with generous dry hop additions this beer is big and aromatic. With a firm bitterness and balanced malt, it'll hook you.

FOOD MATCH

Sticky pork, coconut rice, pickled cucumber, soy caramel

ABV: 6.2%

RRP: \$13 per bottle (750ml)

Brewhousemargaretriver.com.au

2. Little Creatures IPA

Little Creatures was born out of a love affair with hoppy beers, so it's fair to say that we're serious about flavour. Our IPA delivers big, rugged hop flavours. You can expect an aroma of passionfruit, grapefruit and a touch of aniseed spice. A smooth round palate, which is soft in the middle, delivers a long bitter finish that leaves you wanting a little more.

FOOD MATCH

Spicy Indian curry

ABV: 6.4%

RRP: \$81.99 per case (375ml)

Littlecreatures.com.au

3. Gage Roads Sleeping Giant IPA

Sleeping Giant is a traditional English Style IPA, using traditional English Hops such as East Kent Golding and lots of crystal and caramel malts, delivering a malty finish. The English style is differentiated from most other US style IPAs on the market which are all about the US hop character and are extremely bitter and super high in ABV. By design it is complex, exhibiting descriptors like cigar box, tobacco, earthy, stone fruit, apricot and marmalade.

FOOD MATCH

Sticky chilli marinated BBQ chicken and perhaps from left field citrus and chocolate orientated desserts

ABV: 5.4%

RRP: \$23 per six-pack (375ml)

Gageroads.com.au

4. Australian Brewery All Star Session IPA

Characteristically over-the-top exhibition of hops in a beer that's imposing but sessionable in the extreme. A delicious session IPA. Dry hopped and with a well-balanced malt profile to offset the mid-high bitterness. All Star Session IPA is unpasteurised, staying fresher for longer.

FOOD MATCH

Barbecued burgers, steaks and ribs

ABV: 4.3%

RRP: \$69.99 per case (375ml)

Australianbrewery.com.au

FOR ALL OF YOU HOP HEADS OUT THERE WE HAVE TAKEN A LOOK AT EIGHT IPAS TO TRY THIS SEASON AND WHAT TO PAIR WITH EACH!



**5. Prancing Pony
Pagan's Empire IPA**

The Pagan's Empire is an Imperial Pale Ale based on 25 per cent Rye Malt and hopped in the boil and dry hopped with three different American hops. A single IPA with a good dose of Rye to give the beer a solid malt backbone. Flavours of roasted pumpnickel grunted up with lingering flavours of resinous hops.

FOOD MATCH

Lamb dishes or sweet and spicy Mediterranean dishes

ABV: 6.5%

RRP: \$32.90 per six-pack (330ml)

Prancingponybrewery.com.au

**6. Bridge Road
Brewers Bling IPA**

Bling is a big beer with an emphasis on hops. However as with all Bridge Road beers balance of flavour is a key theme. Balance in this beer has been achieved with a clever use of speciality malts. Bridge Road Brewers champion their region of the High Country and its local hop industry. Bling uses locally grown Vic Secret as a major theme in the aroma and flavour of this IPA.

FOOD MATCH

Anything spicy

ABV: 5.8%

RRP: \$25 per six-pack (375ml)

Bridgeroadbrewers.com.au

**7. Modus Operandi
Sonic Prayer IPA**

Brewed as a tip-of-the-hat to the brewer's favourite band, Modus' latest beer to can, Sonic Prayer, is a psychedelic conglomeration of the holiest of ingredients. An interstellar IPA brewed with mind-altering amounts of New World hops; resulting in aromatic reverberations of citrus, peach, passionfruit and pine. All followed by an unstinting malt body and bitterness.

FOOD MATCH

Modus' Southern Chicken Burger

ABV: 6%

RRP: \$30 per four-pack (500ml)

Mobrewing.com.au

**8. Ninkasi & BBC
Beautiful Trouble
IPA**

Ninkasi's portfolio of beers has been dominated by IPAs since they began brewing 10 years ago in the US. The BBC was transfixed upon learning that they shared similar life values. With the combination of NZ and US hops, and creative inspiration from two hemispheres, this beer will delight with its hop forward nature, balance and poise.

FOOD MATCH

Blue cheese or a chicken tikka masala

ABV: 7%

RRP: \$10.95 per bottle (888ml)

Birkenheadbrewingcompany.com



How to open a brewery

MANY OF YOU HAVE PROBABLY TOYED WITH THE IDEA OF OPENING A BREWERY BUT NOT QUITE KNOWN WHERE TO START. IN PART ONE OF THIS THREE PART SERIES, LUKE ROBERTSON HAS ALL THE TIPS ON HOW TO OPEN A BREWERY



BREWERY START UP 101

No doubt many of you out there have had that infamous discussion that happens every weekend in Australian pubs. The one that comes after a few too many beers, and ends in phrases like, “We should give it a shot”, and “how hard could it be?”. It is, of course, all about opening up your own brewery.

Greg Mace, brewer and technical sales for brewery equipment provider FB*Propak, told me it’s not uncommon for him to get phone calls after the weekend, with this exact story.

“Pretty much on a Monday you’ll get someone inquire, after drinking with their mates, about starting up a brewery,” he said with a chuckle, adding, “I see a lot of people that start big, then price comes into it and they start pedalling backwards.”

The story of any successful brewery isn’t the romance of a couple of mates having a go in an old warehouse. It’s a story of wastewater, local councils, electricity, gas, business plans, floors, and dissolved oxygen. And more often than not, a lot of pain.

3 Rivers Brewing Co have been operating in Mandurah, Western Australia, for just over a year. Co-founder Trina Youchak looks after sales, admin and anything else; while her partner, Mark Rivers, brews. When I spoke to Youchak, she was out picking up grain, before stopping in to try to sell beer to a local pub. She was busy.

“If people are looking at this with dollar signs in their eyes I would say, ‘no that’s silly’. Do not enter this industry with that in mind... You forget that you can’t just take some time off work, like you did in your old job,” she said.

Everyone I spoke to for this story shared similar perspectives. The main themes were unexpected problems, and money. You need to spend money, and no matter what, you will have unexpected problems. Which of course, cost you more money.

So what is the first class in Brewery Start Up 101?

WRITING A BUSINESS PLAN

Mace at FB*Propak says the number one step, prior to even looking at stainless, sites, or talking to your local government; a business plan needs to be done.

“You want to know that your brand will go somewhere in the future – and before you even look at buying equipment you should go through the stage of getting approval through your council,” he said.

This is echoed by Simon Haylock from Grain and Grape in Melbourne. A former brewer at Matilda Bay, Red Hill Brewery, and now equipment consultant for Grain and Grape’s Braumeister systems, he specialises in advising the smallest end of the commercial scale. They offer 50, 200 and 500 litre brewhouses. He asks simple questions of those who come wanting equipment.

BREWERY START UP 101



Hemingway's Tony Fyfe

“The first question I ask them is how much beer do you think you’re going to sell and how do you think you’re going to sell it.”

If they can’t answer that, he sends them off to go find out. He also regularly gets inquiries from people who have never brewed before. His advice for them is to stop talking and start brewing. Getting hands on experience in an established brewery will go a long way to improving your business plan.

“Get used to how much time each task takes and when you do your business plan you can work out how much time you can put into labour versus how much you put into equipment.”

Julian Sanders, founder of Spark Engineering, who supply 300 litre up to 50 hectolitre systems (5000 litres), agrees. Sanders told me sensible clients will look for value rather than total cost of the system. He also shares the opinion that homebrewing is a “huge advantage”, saying between that, and other beer education, you will develop your palate. This gives brewers the ability to understand flavours and how to control them in the brewery.

“After that I recommend people go and get some time brewing professionally on a professional system,” he adds.

And on the extreme end of the scale are beverage equipment provider GEA, whose smallest brewhouse is 20hl. Kim Henriksen, head of beverage applications for Asia Pacific, says not planning far enough ahead can cause problems during growth.



Pikes Brewery



3 Rivers Brewery

Your friendly neighbourhood brewer

An ongoing theme, when researching this piece, was the advice to talk to other brewers.

Justin Fox head of sales, products and development at Bintani Australia, is a former head brewer at Colonial Brewery. He said when moving to Melbourne from Margaret River to open up a Colonial outpost, he was surprised at the help he got from other brewers. He suggests asking brewers what bugs them about their own brewery.

“Everyone’s got something about their brewery they’d change tomorrow. Every time you learn a little bit from someone else’s mistakes.”

Tony Fyfe, CEO of Hemingway’s Brewery in Port Douglas was also impressed by how supportive the industry was.

“Prior to us setting Port Douglas up, we spent a lot of time talking to breweries around the world. I’ve been involved in a number of different businesses over my lifetime and it’s by far the most collaborative industry I’ve been in.”

Brad Nolen, at Pikes Brewery in the Clare Valley agrees. Getting to know fellow brewers early on will help you down the track when you inevitably have problems.

“That’s the beauty of the brewing industry, everyone’s willing to help everyone out. If you’ve got a good idea, no one’s going to steal it... and by talking to other brewers, if something goes wrong you’ve got something to refer to, to get a hand.”

And Cornel Ianculovici at Shambles brewery re-iterates that.

“I’m yet to meet a brewer that won’t give you the time of day... and if they are trying to talk you out of it it’s because they don’t see you as competition, it’s because they’re trying to make you realise how much work it is.”

SPARK

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BREWERY START UP 101



Stomping Ground Brewery

“That’s unfortunately where people come unstuck. What was a group of friends and a nice hobby... suddenly it gets out of hand. And it’s a shame because it was a lot more fun when it was just a three mates in a brewhouse,” Henriksen said.

When Cornel Ianculovici, co-founder of Shambles Brewery in North Hobart, decided he wanted to leave his career as a teacher and open a brewery, he immediately began a business plan. While still working full time, it took him a year to complete.

After reviewing other brewery’s plans, with eyes to borrow heavily, he soon realised that he had to create his from scratch, specifically to apply to his situation.

“Start from the ground up, in your city, in your situation in your demographic. Be realistic with how many craft beer pubs are around,” he said.

He was conservative with projected sales, and doubled his expected electricity and gas costs. He said the plan was a massive help and made the next step, seeking investment, far easier.

Sanders explains that at Spark Engineering they help guide people through a similar process to what Ianculovici undertook. To make sure they are spending their money with the right goal in mind.

“No one buys a brewery because they’ve got half a million dollars they don’t want, they buy it as an investment expecting a return,” he said.

Sanders believes the brewpub model is where Australia’s brewing future lies.

“Nobody can take that margin and volume away from you once you’ve established it yourself.”

And that takes us to our second class...

INVESTMENT

Breweries are not cheap. No one I spoke to for this article wished they had less money and almost everyone went over budget somewhere. At the smaller end of the scale, Haylock at Grain and Grape says it’s

Crowdfunding

Crowdfunding has made a splash around the world in recent years with platforms like Kickstarter, Indiegogo, and Pozible making it easier to get investment from fans and interested drinkers. They take many guises, from equity funding, to rewards schemes. Not all succeed but some have been massive successes. Black Hops here in Australia used the model to complete their brewery and as a way of marketing their brand. While ParrotDog in New Zealand raised \$2m in a couple of weeks. However it’s not always successful. Strath Creek Brewery in Regional Victoria only raised just over \$2000 last year, well short of their \$240,000 target.

Shambles Brewery



Hemingway Brewery



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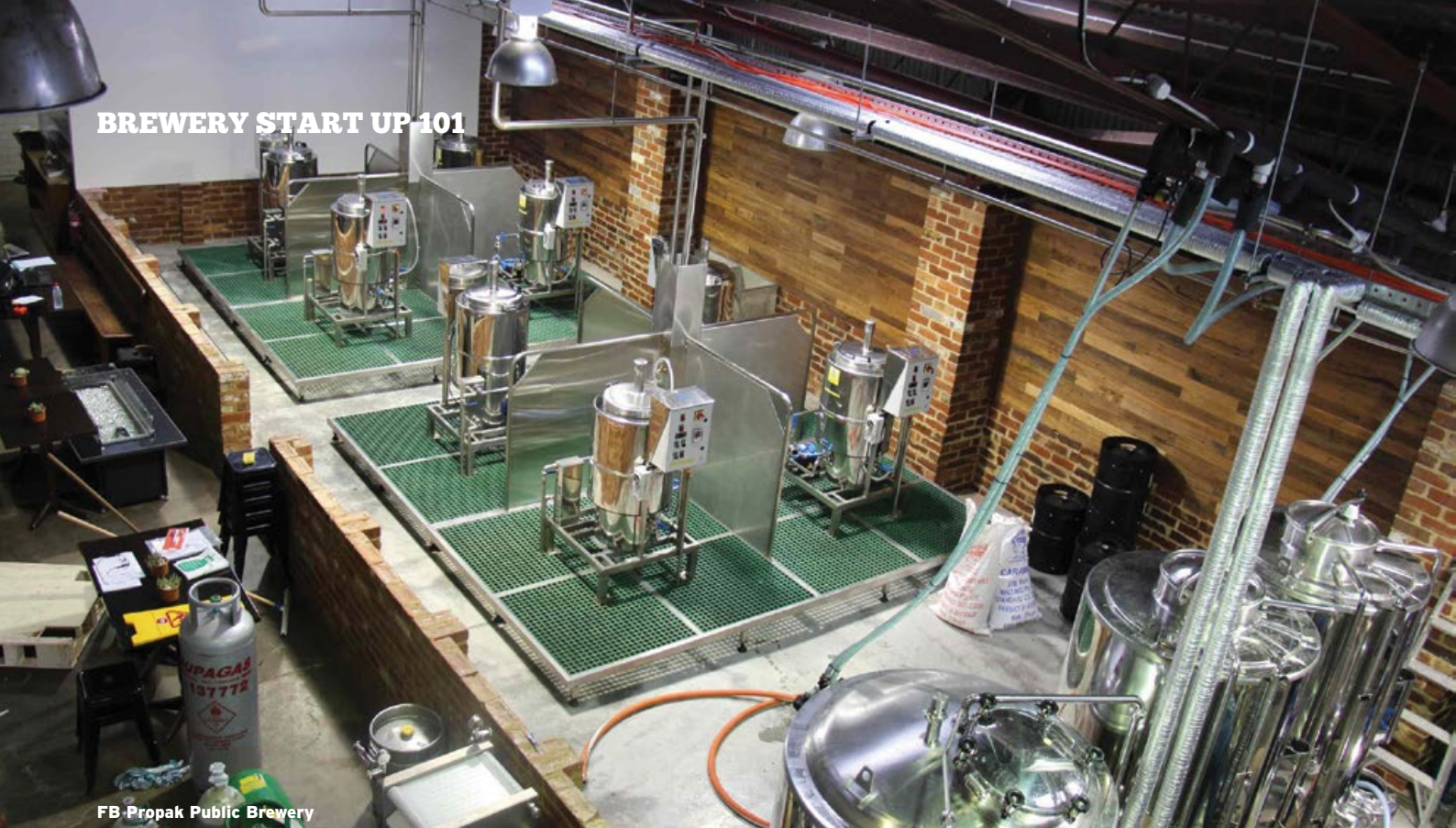
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BREWERY START UP 101



FB Propak Public Brewery

Grain and Grape



Simon Haylock's top tips:

After years working as a brewer, and consulting on breweries for Grain and Grape, Haylock has a basic checklist for aspiring brewery owners.

- Start local, and know your local area
- Know what you want to brew and at what volume
- Find a suitable location that allows for growth
- Talk to the local council early on
- Make sure you understand trade-offs between labour and capital
- Get experience in other breweries first
- Talk to other breweries about what they have done and how they do it
- Get a business plan

getting easier to find debt funding and they, or other equipment suppliers, will be able to assist you through that process.

“There’s an increasing number of financing options with all the banks and there’s a lot of third party providers out there now offering what’s called a Chattel Mortgage.

“The security is on the equipment itself so you don’t necessarily have to put up your house or first born,” he said.

A popular path is to start as a contract or gypsy brewer. It’s a way to get your name and brand established, which has flow-on effects for planning and attracting potential investors. Endeavour Beer Co have recently opened their own brewpub, which gives them their own stainless steel for the first time, after six years of gypsy brewing.

Co-founder, Ben Kooyman, said it gave them working capital and confidence that people had tasted their beer – or at least had heard of their brand.

“Having some runs on the board gave our joint venture partners more confidence; even our architects, our interior designers and even our brewery manufacturers more confidence.”

Endeavour also used some debt funding for their project, and used Spark Engineering to help design and plan the brewhouse. Spark, like Grain and Grape, also provide advice on debt structure and finance.

Melbourne’s Stomping Ground had years of market experience before opening their brewpub in Collingwood. Co-founded by Steve Jeffares, Justin Joyner, and Guy Greenstone, from the Local Taphouse and the Great Australasian Spectacular, they used a combination of their own equity, debt funding, and private equity. Greenstone says dealing with banks wasn’t easy, despite their history in the industry.

“Banks are absolutely so terrible. You give them deadlines, they give you deadlines and then they consistently miss their own deadlines,” he said.

“Any sophisticated investor is going to wait until the bank



funding is in place before they shell out their dollars.”

The downstream problems from that process are lease and construction payments, all of which add up as you build your brewery.

“That was one of the most stressful parts of the whole project, because builders are going to walk off the job if you don’t pay them”.

Greenstone says he flirted with the idea of crowdfunding but decided against it.

Now that you’ve got a business plan, and your money, how do you go about the rest? Location, local councils, equipment, installation, designing recipes, selling your beer... the list goes on and on. And we’ll get to it all, but for now you’ll have to wait until parts two, and three, in our next issues. **B**

**“THAT’S UNFORTUNATELY WHERE PEOPLE
COME UNSTUCK. WHAT WAS A GROUP OF
FRIENDS AND A NICE HOBBY... SUDDENLY
IT GETS OUT OF HAND. AND IT’S A SHAME
BECAUSE IT WAS A LOT MORE FUN WHEN IT
WAS JUST THREE MATES IN A BREWHOUSE”
- KIM HENRIKSEN**



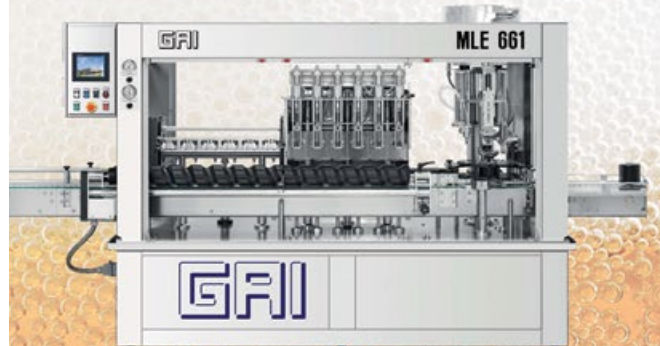
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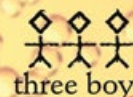
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Ben Thomas - Packaging Manager



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Carl Harrington - CEO



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HOP HARVEST



HOPPING TO IT

HOPS ARE ALWAYS ON THE LIPS OF AUSTRALIAN BREWERS. NOT JUST IN THEIR BEER, BUT IN QUESTIONS ABOUT HARVEST, AVAILABILITY, AND SUPPLY. LUKE ROBERTSON HAS EXPLORED ALL OF THINGS THAT MAY IMPACT YOUR FAVOURITE DROPS

With recent harvests in both hemispheres being less than ideal, there is no doubt some anxiety from farmers and drinkers. So let's all breathe a cautious sigh of relief because the recent US harvest was great, and the Australian harvest is looking that way too.

Ryan Hopkins from Yakima Chief – Hopunion, in the USA, had nothing but positivity, and maybe a touch of relief in his voice when we spoke. He told me the December 2016 harvest was a very productive crop.

“The year prior we had a lot of water problems, drought problems, [and] we had really high heat. This last year, crop year 2016, we didn't have the water issues that we had the previous year,” he said.

He added that Citra is in incredibly high global demand, however through their exclusive distribution deal with Bintani Australia, it's their goal to make sure Australian brewers can get access to their hops. Aiding that is an increase in acreage for Citra, as well as other in demand hops Mosaic and Simcoe.

Dale Meddings, from Bintani, notes that while Citra is still in demand, brewers in Australia will definitely have it available.

Tasmanian based hop distributor, Hopco, also carries a number of US hops. Jon Burridge, sales and marketing manager, says they have managed to get extra supply this year for some big name varieties.

Optimism can be found locally with the looming Australian harvest as well. Owen Johnston, sales and marketing, for Hop Products Australia, says it's a case of “so far so good” after a relatively cool and wet summer. However previous years have taught them that things can change quickly.

“We were actually sitting on a good crop last year, especially in Victoria, before it got

whacked with that storm – so in there is a pessimistic view of the farmer.

“We are all good right now,” he said, before cautiously adding, “tomorrow is another day.”

Unfortunately things aren't so rosy in New Zealand. Inclement weather has seen less than ideal conditions. Doug Donelon from New Zealand Hops said they are confident of meeting contracted commitments but things aren't likely to stretch further.

“It's all pretty much weather related and after an extremely wet spring the summer has been extremely cool with a lot of very strong dry westerly winds, none of it being all that conducive to optimum hop production.”

CONTRACTS?

Dave Padden, of Akasha Brewery has built a reputation for hop forward beers both at his former brewery – Riverside Brewing – and Akasha. He currently gets roughly 90 per cent of his hops under contract. This guarantees he gets what he needs and enables him to forward plan for the year.

Hopkins at YHC Hops suggests that that is about right for breweries of Akasha's age.

“We recommend people contract for what they are producing 90 per cent for the first

“WE'VE TRIED TO PUT TOGETHER SOMETHING THAT'S GOING TO BRING TOGETHER SOME REALLY SMOOTH CHARACTERS THAT HIT A COUPLE OF THE KEY FLAVOUR NOTES”

– DALE MEDDINGS, BINTANI

year that they know what they're producing. Then they drop down to 75 per cent and then 50 per cent three years out.”

On the other end of the scale, Red Hill Brewery focuses on less hop forward styles, and on their rural property in Victoria's Mornington Peninsula they grow their own. Rather than braving the world of supply and demand they have a field of 700 hop plants, a combination of four varieties; Willamette, Tettngang, Hallertau and Goldings.

Dave Golding, who founded the brewery and bar with his wife Karen, says it gives

Hash? Cryo-Hops?

Cryo and Hash are two words that you may soon see on your beer.

Through their relationship with Crosby Hop Farms, Hopco have brought in a small amount of 'Hop Hash'. Made by scraping left-over residue from hop pelletising equipment, it's then condensed into a highly concentrated ingredient.

Varieties Idaho 7, Chinook, Belma and Comet arrived in Australia in Hop Hash form this year. However it was all sold to brewers within 16 hours.

And Bintani are bringing in a product called “Cryo-hops”. Which is essentially a hop powder. Dale Meddings, says current varieties offered are Citra, Simcoe, Mosaic and Loral.

“You get all of the aroma and the oil without all of the green vegetative matter. So if you're brewing a highly dry hopped IPA instead of adding 10 kilos of simcoe at the end, you might be able to get down to four or five kilos.”

HOP HARVEST

“YOU QUITE OFTEN FIND PEOPLE IN THE NEXT COUPLE OF MONTHS BASICALLY SITTING THERE PICKING HOPS OFF THE BINES AND CHUCKING THEM INTO THEIR BEER, DRY HOPPING AS THEY GO - WHICH IS SOMETHING WE APPLAUD” - DAVE GOLDING, RED HILL BREWERY

Daylight

Dave Golding at Red Hill gave us insight into how he helped his hops grow this year. He said he used a whipper snipper to cut back the shoots early on in their growth.

“(It’s) something I’ve heard from different growers. Some people say that it doesn’t work, some people say that it works and some have never heard of it.

“It seemed to push them back in terms of the growing phase about the right amount. With hops they grow up until the daylight hours start getting less. When it gets into the longest day of the year, that’s when they move into a different phase and start sending out laterals. And what you want as a hop farmer are nice big laterals.”

visitors a chance to be a bit more hands on with their beer.

“You quite often find people in the next couple of months basically sitting there picking hops off the bines and chucking them into their beer, dry hopping as they go – which is something we applaud.”

Golding looks forward to their annual hop harvest event every year, where they invite the public along to pick hops and drink beer. A rare treat for hop obsessed beer lovers and Golding says like the commercial growers, his harvest is looking good.

NEW VARIETIES

While the big names will be easier to get this year, Johnston at HPA believes as familiarity grows with local varieties, so will demand. He suggests Enigma as one example and it is already heavily contracted this year.

At Akasha they use mostly US varieties, but Enigma is one that’s on Padden’s radar. He agrees with Johnston and thinks he can do a lot with it in the years ahead.

New Zealand Hops have released four new varieties over the last four years; Wai-iti, Kohatu, Waimea and Moutere. They have another two

unnamed hops in trial volumes that should see release over the next couple of years.

In the US, Hopkins tells me they are excited for two new varieties. Loral (formerly HBC 291) which was released last year, had an especially good showing at harvest.

“[It was] Unlike anything I’ve ever seen over the last three or four years of growing that hop. So that presented a lot of excitement,” he said.

Meddings, at Bintani, agreed and said he likes Loral because it’s a bit of a departure from the current big name hops, and likes that it’s floral rather than a “big fruit bomb”.

The other, that Hopkins is excited about is Ekuanot (formerly Equinox), which was selected by Sierra Nevada Brewing for their ‘Brewers Harvest’ release in December 2016.

Additionally, YCH Hops and Bintani have been working on a new blend, called Fortnight, designed specifically for the Australian market. Meddings says it was constructed with a balance of fruit, floral and spice flavours in mind.

“We’ve tried to put together something that’s going to bring together some really smooth characters that hit a couple of the key flavour notes,” he said.

Ice and fire

To safeguard from drought in Victoria, Hop Products Australia built their own dam. However they have only had to use it once, for an unexpected reason. Owen Johnston told me about it.

“We actually used it when the bush fires went through that area and the Ovens [River] filled up with ash and sludge.”

In the US, Yakima Chief – Hopunion rely heavily on snow for their water.

From Ryan Hopkins: “Without a good snowpack in our mountains we are very vulnerable. And we saw that in 2015. In our basin we have a series of reservoirs, lakes that are dammed up in order to provide irrigation water.”

DIFFERENTIATION

Johnston points to the IPA from US brewery Oskar Blues as an example of where Australian brewers could find inspiration. Using only Australian varieties – Ella, Topaz, Enigma and Vic Secret – he describes it as “fruit driven and delicious”. He believes using different combinations to set beers apart from the pack will be increasingly common. To assist brewers in this, HPA have created their ‘Hop Flavour Spectrum’ chart. It charts where varieties land within four characteristics: Resin, Floral, Spice and Fruit.

For a point of difference out of the YHC Hops range, Hopkins thinks Vanguard is being overshadowed. He calls it an “amazing hop that’s been around for a long time that just gets overlooked”.

Hopkins thinks that hop usage trends are often dictated by some brewers using particular hops, and a desire to try the next thing.

“If it’s not brand new and flashy and has experimental associated with it then it’s not hip and cool,” he said.

Meddings also says varieties such as Willamette and Cascade have fallen out of favour but believes they have a lot to offer. He says the Citras and Mosaics of the hop world are often referred to as the “autotune” of hops. Great, but a bit easy to use.

“You can put them in any beer in any quantity and they sort of just work,” he said.

Donelon, at NZ Hops, echoes this sentiment, saying he would love to see people branching out rather than mimicking what others are making. He points to Southern Cross, Pacifica, Wakatu and Dr Rudi as excellent examples of great Kiwi hops being overlooked.

“Good hops never stop being good hops. Don’t get me wrong, we’re in the business of new variety development but we also don’t want to lose our solid older performers either.”

At Red Hill, they’ve found they get unique profiles year-on-year with their hops, which can lead to variations within their core line-up. One season’s batch of Tettngang was so distinct that when fresh in the beer it gave off a Sauvignon Blanc-like characteristic.

“From then on we reduced the amount of hops we were using in that year’s hops by half, and we were getting consistent flavours with that.”

Being so close to the hops, Golding says he goes by “smell and taste” rather than the raw numbers most brewers use when buying hops.

Not having that advantage, Padden really wants to make a priority of getting to know the farmers themselves. He points to the increasing number of chefs that have close relationships with cattle farmers.

“There’s a whole lot of things we are looking at and one of the things we identified was to have a closer relationship with our suppliers. We have a really good relationship with Bintani, but we don’t necessarily have a relationship with the guys that are growing these things.”

And this seems to be the emerging trend in the world of hops. All growers and distributors in this story told me they want to encourage brewers to pick up the phone or visit the farms.

That relationship is what will help drive the growth of the right varieties, and the best usage in the beer. And as a result, us drinkers will get the best beer. **B**



Hairyman brewery

NO LONGER DIRTY WORDS

AS A *BEER & BREWER* READER CHANCES ARE YOU'VE HEARD OF IT, AND (KNOWINGLY OR UNKNOWINGLY) YOU'VE PROBABLY SIPPED ON A CONTRACT OR GYPSY BREW. TAM ALLENBY TAKES A CLOSER LOOK AT THE PRACTICE, AND SPEAKS TO SOME OF THE BREWERIES WHO PROVIDE THIS SOMETIMES CONTROVERSIAL SERVICE

The average consumer would probably take it for granted that the icy-cold can or bottle of beer in their hand was produced at a 'bricks-and-mortar' brewery bearing the same name. For foreign beers, they might also assume that it had been imported across the seas from a brewery in Europe, the Americas or Asia.

However, and as you, dear and educated reader would no doubt be aware, many large international beers (e.g. Heineken, Brooklyn and Kirin) are brewed under licence by their parent or partner companies here in Australia, in order to retain freshness and avoid potential spoilage during shipping.

In recent years, this practice of a beer being produced in a factory that isn't its own has become fairly commonplace in the world of craft beer – though of course for different reasons. The overheads of building a brewery, combined with Australia's significant beer excise tax, mean that a brewery of one's own can remain a pipe dream for many craft producers looking to break into the market. And for established craft brewers, occasional contract brewing can provide a short-to-medium term solution for meeting a sudden increase in demand caused by seasonal bursts, rising general popularity of a particular beer, or limited edition runs.

CONTRACT VERSUS GYPSY BREWING: CONTROVERSY

Though often difficult to distinguish, the easiest way to differentiate between contract and gypsy brewing is to look at who's doing what.

In contract brewing, a brewery makes beer for another craft producer (often due to the aforementioned occurrence of increased or seasonal demand, and with differing levels of oversight or involvement), whereas a gypsy brewer would usually just be making use of an existing brewery's setup to produce their own beer – quite often even moving between multiple locations. Though this is perhaps an oversimplification – at what level of brewery involvement does contract brewing become gypsy brewing, for example – the distinction is nonetheless useful when explaining each practice in isolation.

Gypsy brewing is not a new phenomenon. The pioneer of the practice, Mikkel Borg Bjergsø (and his company Mikkeller), first gained recognition for his nomadic tendencies more than a decade ago when he travelled the world brewing in various locations. His wanderings paved the way for the likes of Stillwater Artisanal Ales (USA), Pretty Things Beer & Ale Project (USA), Omnipollo (Sweden) and To Øl (Denmark). On the back of this trend, we are also seeing a rise in the number of gypsy brewers in Australia, as shown at the 2016 Australian International Beer Awards (AIBA), where the Champion Gypsy Brewer Trophy was won for the first time by Victorian brewers BrewCult.

While many gypsy brewers use the practice as a stepping stone to opening a brewery of their own, that's not always the case. Indeed, some in the craft beer world object to the practice entirely, arguing that without the full financial commitment of investing in a bricks-and-mortar space, they're simply diluting the market without contributing to its stability; in essence, they have no 'skin in the

WHY 'GYPSY' BREWER?

Just as the word 'gypsy' has become shorthand or slang for a traveler or nomad with no fixed address, in the craft beer world the term 'gypsy brewer' has taken on a specific meaning of its own. Referring to a brewer without their own bricks-and-mortar space, for many it summons the romantic image of a wanderer who travels from town to town spruiking their wares. However, while we have made the decision to print it here, the term 'gypsy' is sometimes considered offensive and is the non-preferred and often derogatory term for the Romani people. The Romani are a traditionally nomadic ethnic group originating from the northern regions of India, who migrated to Europe around 1,000 years ago. Concentrated in Central, Eastern and Southern Europe, the Romani are frequently denied legal status and are often mistreated and discriminated against.



The Kaiju! team

game'. Others might argue that gypsy brewers are simply taking advantage of the industry's underutilised capacity – and after all, they're paying for the privilege.

WHAT DO THE BREWERIES THINK?

Beer & Brewer reached out to a number of Australian breweries who either host these nomadic brewers, or provide their services and equipment for contract brewing, to hear their take on the practice. Sydney's Hairyman Brewery in Caringbah is one company that offers both contract and gypsy brewing. Founder and Brewer Andy Orrell told *Beer & Brewer* that the construction of his space actually came about from his own search for a contract brewer and what he saw as "restrictions" in the market.

"We were limited to the very large breweries who insist on pasteurisation plus pressure to brew high volumes," Orrell explained. His other option was to "battle it out hoping [that] the smaller breweries could support our needs. The middle ground offering medium volumes, particularly in the Sydney market, was not available".

So he decided to build one himself: "We built our brewery deliberately with the plan that two of our three 5,000 litre fermenters are available solely for contract hire," Orrell said.

KAIJU! Beer in Dandenong South, Melbourne also fitted out their brewery with the expectation that they wouldn't use all of their capacity. "We knew when we ordered our equipment that it had the potential for more volume than we would immediately want to produce," said Callum Reeves, Co-founder. "So

the contract work fills any extra capacity and helps pay some bills."

However, KAIJU! do not offer gypsy brewing, arguing that their own experience as gypsies highlighted the risk a brewery takes in allowing others to brew on their equipment. "All the contract brewers are invited to input as much as they want into the process, but Nat and Grum [KAIJU!'s brewers] are the ones who make the decisions," said Reeves.

HOW DOES IT WORK IN PRACTICE?

KAIJU! usually receives requests to contract brew by word-of-mouth, and so far has only worked with people they've known for some time. "We get their recipe and the brewers discuss if they have any thoughts on how the recipe will translate to our system," said Reeves. "Once that's finalised it's a matter of waiting until there's a slot in the schedule and all the packaging materials are ready to go, then we get the brew happening and get it out the door."

At Hairyman, recipe scaling and design occurs before they provide a quote and contract. They also prefer to manage all elements of raw material supply – though sometimes the contractee may need to secure the hops supply themselves. Contract brewers can choose to be on-site during brewing, as Orrell encourages them to review their beer throughout the process, though production is handled by the brewery.

This differs for gypsy clients, who have "full access to the brewery, however we remain on site to ensure the various technical elements

"WE KNEW WHEN WE ORDERED OUR EQUIPMENT THAT IT HAD THE POTENTIAL FOR MORE VOLUME THAN WE WOULD IMMEDIATELY WANT TO PRODUCE"
- CALLUM REECE, KAIJU

CONTRACT BREWING AS BUSINESS MODEL: BREWPACK

BrewPack in Sydney differs markedly from other breweries in that contract manufacturing is their primary service. "We founded our business on contract manufacturing and we've really grown up with that process... for us it's not a 'we moonlight doing this', we do it professionally," said CEO Anton Szpitalak. "We've got a dedicated team of everything from project management, through to accounting, through to business development, through to brewing, through to packaging and microbiological analysis – that are dedicated to that role for contract manufacturing. So for us it's not a 'well hey, we've got a spare tank, do you want to contract brew with us?' It is a very well planned out, methodical and laid out process, revolving around the needs of craft contract manufacturing."

CONTRACT AND GYPSY BREWING

are supported... gypsy brewers must provide insurance for any of their staff that work in the brewery," Orrell explained.

Barossa Valley Brewing is another company that offers contract and gypsy brewing services. Founder Denham D'Silva says that although it takes some planning and clear communication, fitting in gypsy or contract brewing alongside the brewery's primary output has been a positive experience. "We love working with other brewers and are very happy to share knowledge and experiences," D'Silva said. "As a group brewers tend to be very open with ideas and it lead to a wonderful work environment – the planning required to make it all work is the only down side."

The arrangement also leads to collaboration beers: Barossa Valley Brewing teamed up with NOLA to make the successful GABS Cherry Ripe Porter, while KAIJU! worked with Exit Brewing to make a hoppy Scotch Ale called Schopsh.

Talking to the breweries, and seeing the rise of successful gypsy brewers in Australia, it certainly seems like the related practices of contract and gypsy brewing in the Australian craft scene are here to stay. Despite the arguments against gypsy brewing, craft beer's market segment continues to grow, and more choice for the craft drinker can only be a good thing. After all, isn't more beer always better? **B**



TOP AUSSIE GYPSY BREWERS:

So, you might ask, who are some of the so-called gypsies making top-quality brews Down Under? Here's a few:

Brewcult - Brewer: Steve 'Hendo' Henderson. Regularly brews at: KAIJU!, Melbourne (Winner of the inaugural 2016 AIBA Champion Gypsy Brewer Award)

Exit Brewing - Brewers: Fraser 'Frase' Rettie and Craig 'Grum' Knight. Regularly brew at: KAIJU!, Melbourne

Mismatch Brewing Company - Brewer: Ewan Brewerton. Regularly brews at: Big Shed Brewing Concern, Adelaide and Australian Brewers Guild/Hawkers Beer, Melbourne.

Edge Brewing Project - Brewer: Adam Betts. Regularly brews at: Hawkens Beer, Melbourne.

Shenanigans Brewing - Brewers: Dan Beers and Sam Haldane. Regularly brew at: Rocks Brewing Co. and Wayward Brewing Co., Sydney

Capital Brewing Co - Brewer: Wade Hurley. Regularly brews at: Hairyman Brewery, Sydney

Doctor's Orders Brewing - Brewer: Darren 'Doc' Robinson. Regularly brews at: bottled product at Nomad Brewing, Sydney. Collaborations around Australia/ internationally

Malt Fiction - Brewer: Jared Birbeck. Regularly brews at: Barossa Valley Brewing, Tanunda



BREWRIES LISTED IN THIS ARTICLE

Hairyman Brewery: Offer contract and gypsy services

KAIJU! Beer: Contract only

Barossa Valley Brewing/Crafty Contractors: Offer contract and gypsy services

BrewPack: Contract only

Other breweries offering contract and/or gypsy brewing include: Temple Brewing Company, Bacchus Brewing Co., Australian Brewery, Southern Bay Brewing Company, McCashins Brewery (NZ)

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Five Things You Need to Know Before Stocking American Beer

STEF COLLINS FROM *BARS & CLUBS* SPOKE WITH AARON EDWARDS, OWNER OF SPECIALTY BEER BAR BITTER PHEW ABOUT THE NUANCES OF STOCKING AMERICAN BEER

1. IT WON'T ALWAYS SELL

People think that beer will sell just because it is American. It won't. Fill your menu with quality products, and if there is a really good local IPA, and you don't want all your beers to come from the same brewery, find an equivalent IPA from a US brewery.

2. IT TASTES DIFFERENT

What it tastes like here is not what it tastes like in the US. Most beers are designed to be drunk within four to six weeks. By the time it gets here it is 12 weeks old, so that peak flavour does not exist. It's not designed to taste like that, especially the hop forward ones.

3. BE CAREFUL WHAT YOU BUY

Don't pander to a narrow market. A customer says, "Oh I like this beer", so you get it in and you then realise that they are literally the only person that likes that beer. There needs to be a market attached

to what you are doing. There is probably a reason something is hard to find here, it might not sell.

4. BARREL AGED BEERS ARE BIG

Barrel-aging is the next big thing in the US – that and blending beers, which is no different to blending wines. That's the most progressive style and it's going to change how people approach beer because it allows brewers to create flavours and nuance that you just don't get otherwise.

5. GET EDUCATED

If you don't know what it is supposed to taste like to start with and you put it on, it's a recipe for disaster. I've been guilty of putting a beer on and then realising it's not right. If you don't have experience in identifying a fault you can lose customers. Plus you've spent \$600 on a keg you can't serve and shoot yourself in the foot. **B**

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"ONLY MAKE ENOUGH THAT YOU CAN DRINK QUICKLY" - CALLUM REEVES OFFERS ADVICE TO HOMEBREWERS DEVELOPING NEW BEERS.

Check out page 54 for the full article on Developing a Winning Recipe. 



Chris Thomas
Homebrewer Editor
chris@beerandbrewer.com

Editor's letter

It's a big issue of Homebrewer for Autumn. We've got plenty of recipes for you to brew as we move towards the colder months, including a variety of IPAs, a couple of rye beers, a couple of golden ales, a saison and a dunkel. Wow.

We learn about recipe development from the brewers at Exit (Vic), Big Shed (SA) and Kaiju! (Vic). They pass on their tips so that you can design your own recipe and improve your brewing. And they toss in a recipe each too.

Our man in America, John Palmer, talks specialty

malts - what they do and how much to add.

Given IPA is the theme of this issue, it gets the No Rulz treatment who talks IPA and then does it two ways.

Our Technical Editor Jake Brandish logs the first instalment of his series helping you take your brewing to the next level with a look at water.

Lastly we hear a heart-warming story of a father sharing his love of brewing with his son by making a beer together for a Beer and Food pairing.

Chris
Homebrewer editor



Letters

WRITE IN FOR YOUR CHANCE TO WIN! TELL US WHAT'S ON YOUR MIND BY EMAILING CHRIS@BEERANDBREWER.COM OR THROUGH OUR SOCIAL CHANNELS [FACEBOOK.COM/BEERANDBREWER](https://www.facebook.com/beerandbrewer) OR [WWW.TWITTER.COM/BEERANDBREWER](https://www.twitter.com/beerandbrewer)

HI HOMEBREWER,

I recently brewed a hop-bursting pale ale recipe, which called for Chinook, Citra and Columbus hops to be added at flameout, for 45 minutes before chilling. The idea being that the hops will slowly isomerise while the aromatic oils are being extracted as the boil slowly resides.

This recipe called for a 75 minute boil but is this necessary if no hops are to be added to the boil (only at flameout)? I mean, could I get away with a 15, 20 or 25 minute boil instead? Any help is appreciated,
Mark

*Hey there Mark,
Before we look at the ramifications of a shorter boil, we should look at the purpose of the boil. 1) Sterilisation, 2) Isomerisation of hop oils, 3) Reduction of volatiles (VDK, etc).*

In theory you could reduce the boil (as you suggest, these shorter times are sufficient to destroy any harmful organisms), as a standard 60 min (or 75) boil is usually for gravity reasons (evaporation therefore increasing gravity), and bittering. A hop bursting pale ale will usually require a good amount of bitterness to balance out the malt and hop flavour and aroma, and a rich malt character, so reducing the boil will have the effect of not giving you the gravity or underlying bitterness you probably need. If you did the calculations in order to achieve the gravity

and hop addition to achieve the bitterness, then perhaps you could reduce the boil, but as brewers I think we accept 60 minutes as a standard boil time to give the best results. Most complex IPA's or similar beers have a longer boil time to give the extra complexity in the malt sugars too. I am barely ready to chill the wort with a 60 minute boil!

Also, 45 minutes before chilling... seems a long time to let the wort stand prior to chilling, as we should aim to get the wort down to pitching temp as soon as possible unless you are doing a no-chill, in which case extra hop pick up can be a problem with so much hops sitting on the wort for as long as it takes to get down to pitching temp. The longer the wort sits (and constantly reducing temperature) the higher the instance of spoilage pick up, and also the re-absorption of the hot break and other volatile compounds we spent so long reducing in the first place. DMS is also reproduced (it was broken down during the boil) in the hot wort prior to chilling, so another reason to get chilling ASAP.

*Hope this has shed some light for you.
Cheers
Jake Brandish
Beer and Brewer
Home Brewer Technical Editor*

DEAR CHRIS,

I've been reading Beer & Brewer for a couple of years now, in fact I first started reading B&B not long after I started to Homebrew. I have found so much of the information offered on homebrewing to be priceless. Through this period, I have tried many styles of beer brewing, including many of the recipes offered in this magazine and I must say that the style I have the greatest interest in is Witbiers. I really enjoyed reading the article 'Wheat, wit, weisse or weizen' by Jeremy Sambrooks in Issue 36 but this only whet my appetite to know more about the Wit. I'd love to see B&B do a feature solely on Witbiers in the future, certainly I look forward to seeing some more recipes showcasing the Witbier style.

All the best, and keep up the great work B&B.
Craig

We will have a look at what we can do here for you Craig – we'll try to do something for you in the spring or summer issue. In the meantime, check out the Christmas Wit from Issue 27 – if you take out the Christmas fruits it's still a lovely base for a wit. Also Issue 31 had a recipe from Andrew Childs called Sarcasm Wit, which is worth revisiting. Cheers!

Both letters printed have won a copy of the **Beer Buyer's Guide Australia & New Zealand**, valued at \$24.99.

The Editor's Choice Letter has won an Ss Brewing Technologies 26.3 litre stainless fermenter. What sets the **Brew Bucket** apart are features such as stacking during ferment, the rotatable racking arm and ball valve spigot assembly. The BrewBucket's conical bottom allows trub to settle nicely in a more concentrated space and has the effect of minimising the surface area of your beer that is in contact with the trub during ferment, which then minimises off flavours in your beer! RRP \$269





How To... Specialty Malts

HOMEBREWING LEGEND JOHN PALMER TAKES SOME TIME OUT TO EXPLAIN HOW TO USE DIFFERENT VARIETIES OF GRAINS AND IN WHAT QUANTITIES. HE ALSO PROVIDES A RECIPE FOR A TASTY DUNKEL WHICH YOU CAN MAKE NOW IN TIME FOR THE COOLER MONTHS!

Q: DEAR BEER & BREWER,

There are so many different specialty malts and grains on the market. Why do we use them, which grains should I use for certain styles and how much?

A: The main ingredient in beer is malted barley, specifically base malt barley that has been malted for best extract yield and lightly kiln dried for best enzyme conversion potential. Base malt has a light bread-like flavour and that's about it; by itself it doesn't make a very interesting beer. Specialty malts and grains are typically used to add specific flavours and character to make a basic beer more interesting, but in many cases, the higher natural acidity of specialty malts also helps the mash achieve the proper pH for best conversion and yield. The effect of specialty malts on mash pH is an advanced topic that I don't have room to get into here, but you can read all about it in my books *How to Brew and Water: A Comprehensive Guide for Brewers*.

So, what are these flavours that specialty malts have that base malt doesn't? Basically they are the flavours associated with baking: bread crust, caramel, dark bread, toast, cocoa and coffee-like flavours. Heating, kilning, toasting or roasting the starches and sugars produces all of these flavors in the malt. There are basically three types of specialty malts: kilned, stewed, and roasted. Kilned malts are base malts that have been kilned or toasted to higher temperatures to

produce amber colours in the barley and give grainy, toast, cookie or biscuit-like flavours.

Let's talk about malt colour. Barley itself is kind of ivory coloured (very pale yellow). As you dry and kiln the barley it darkens to yellow, tan, red, brown, and black. These colours correspond to the Maillard reaction, products that form during heating (otherwise known as non-enzymatic browning reactions between an amino acid and a simple sugar molecule). Light kilning of malt produces colours of 2 to 20 Lovibond. The Lovibond color of a malt is not based on the physical colour of the grain but on the wort that grain produces. Confusingly, there are two standards for colour, the American Society of Brewing Chemists' Standard Reference Method (SRM) scale, which roughly corresponds to Lovibond until you get to about 40 SRM, and the EBC scale, which is roughly double the Lovibond and SRM scales.

The stewed specialty malts are produced by heating wet malt and effectively mashing and converting the starches to sugars right inside the husk. These malts are then roasted to caramelize these new sugars and this is where we get the yummy caramel flavours and residual sweetness in beer styles like pale ale, amber ale, porter, and stout. These malts are variously known as caramel or crystal malts and are differentiated by their Lovibond color scale number. Low colours like

Michigan Dunkel

I grew up with dark beers that were similar to Munich Dunkel and Czech Dark Lager. This recipe is an easy drinking and satisfying beer that takes me back to stormy days on the Great Lakes when snow and ice covered the roads and it was a real odyssey to get to the pub.

Your water should be moderately hard and alkaline: 50 to 100 ppm calcium, 100 to 150 ppm as CaCO₃ Total Alkalinity, low sulfate (~50 ppm), and moderate chloride (~100 ppm).

10L or 20L have light honey-like flavours, while values of 40L or 60L have the true caramel-like flavours that give them their name. The darkest caramel malts like Crystal 80L and Crystal 120L have more toffee-like and burnt sugar, toasted marshmallow flavours.

There is a no-man's land for dry malt colour between 80–150° Lovibond where the malt flavour is very harsh, acrid, and ashy. If the malt is stewed, it's not a problem, but dry is a whole other story. There is a transition as you increase the kilning temperature from about 160–175°C that the Maillard reaction products, specifically the melanoidin colour compounds, transition from yellow-red to brown. Actually the transition will happen at most any temperature above 150°C if you roast long enough, but the point is that the transition is where the malt tastes nasty. Dry malt that is below that colour range tastes nutty and crusty, and malt that is above that colour range tastes dry, grainy, with hints of cocoa. The upper colour range, 150°L and above is the realm of the roasted malts and these have dry toast, cocoa, and coffee-like flavours.

Therefore we have a variety of specialty malts for flavouring and accenting our beers, everything from a touch of honey to caramel sweetness, toast to rich bread crust, to layers of cocoa and coffee. How much of these specialty malts should be used in any particular recipe, you ask? In general, most recipes call for about five per cent by weight of any single specialty malt. Sometimes, the malt is added only for accent, at about two per cent by weight, and sometimes it is added as a dominating character at 10 per cent by weight. Generally, most beer styles will contain between five to 15 per cent total weight of specialty malts, and usually those specialty malts will not exceed five per cent by weight each, meaning that you will often have two or three different specialty malts in a given recipe. Very dark beer styles can have up to 25 per cent of specialty malts in the grain bill, but those are exceptions. Generally less is more.

Color Description	Lovibond	SRM	EBC
Straw	2-3	2-3	3-6
Golden	5	5	10
Amber	10	10	20
Red (dark amber, reddish brown)	15-20	15-20	30-40
Brown	20-40	20-40	40-79
Black	40+	40+	80+

All Grain Recipe

Expected Brew Figures

OG: 1.048
FG: 1.010
ABV: 5%
IBU: 20
Volume: 23 litres

Ingredients

4kg Vienna Malt
250g Munich (20L) Malt
250g Weyermann CaraMunich II
250g Weyermann CaraAroma (150L)
150g Briess Midnight Wheat or Weyermann Carafa II
40g of Czech Saaz or Motueka or traditional German hop (4.6%AA)
WLP 802, Wyeast 2124 or two packs of Saflager 34/70 yeast

Method

1. Mash and lauter all grains in suggested water profile to collect 26 litres of wort of 1.040-1.042
2. First wort hop with 20g of chosen hops
3. Boil remaining 20g of hops for 60 minutes
4. Chill wort to fermentation temperature before pitching yeast
5. Pitch yeast and ferment at 13°C, and raise temperature on about day four to 16°C for a diacetyl rest
6. When gravity is consistent over consecutive days and is at or near 1.010 it is ready for bottle or keg
7. This beer should be kept at cool temperatures when stored and will be best after at least three months.

Extract and Steeping Grain Version

Expected Brew Figures

OG: 1.048
FG: 1.010
ABV: 5%
IBU: 20
Volume: 23 litres

Ingredients

2.5kg of Vienna Liquid Malt Extract
250g Munich 20L Malt
250g Weyermann CaraMunich II
250g Weyermann CaraAroma 150L
150g Briess Midnight Wheat or Weyermann Carafa II
40g of Czech Saaz or Motueka or traditional German hop (4.6%AA)
WLP 802, Wyeast 2124 or two packs of Saflager 34/70 yeast

Procedure

1. Dissolve 1kg of Vienna LME in 12 litres of water and heat to 65°C. Add 20g of the first wort hops (FWH)
2. Steep specialty grains (in grain bag) in hot wort for a half hour
3. Remove grain bag and bring wort to a boil
4. Boil the remaining 20g of hops for 60 minutes
5. Turn off the heat and add the remaining Vienna liquid malt extract to the kettle. Stir to dissolve. Allow to sit for five minutes before cooling
6. Add the wort to 12 litres of cold water in the fermenter and stir well
7. Chill wort to fermentation temperature before pitching yeast
8. Pitch yeast and ferment at 13°C, and raise temperature on about day four to 16°C for a diacetyl rest
9. When gravity is consistent over consecutive days and is at or near 1.010 it is ready for bottle or keg
10. This beer should be kept at cool temperatures when stored and will be best after at least three months.

No Rulz Brewz IPA

NO RULZ, AKA MARTIN POTTER FROM NATIONAL HOMEBREW, TAKES A DIFFERENT LOOK AT INDIA PALE ALES FOR US THIS ISSUE. HE PRESENTS THE STYLE IN TWO WAYS FOR BEGINNING AND MORE EXPERIENCED BREWERS

Any mug can take a bag of hops, throw it at a bitter beer and call it an IPA. Relax, you can sit down now. We get to see and taste a lot of homebrewed IPAs. Some are exceptional, while others are just unfortunate. Even though it might seem easy to just hop up a beer, IPAs deserve a little more thought.

While hoppy is the first thing that springs to mind, IPAs don't have to taste like a licking block of hop hash (though, there's an idea...). Indeed, finding the right balance in an IPA is just as important as it is in more subtle beer styles. If we take something incredibly delicious like a Dogfish Head 90 minute IPA or a local example like The IIPA out of Pirate Life and Holgate's offerings of the style, we get great big bold flavours from the hops, but they're balanced nicely with a solid malt backbone – just enough to carry the hop load. If we take that same hop load and put it into a 3.5 per cent pale lager-like malt base, we end up with a beer that's almost undrinkable. We need to aim for a hop forward, but highly drinkable beer.





Session IPA – Extract with Specialty Malts

Expected Brew Figures

OG: 1.042
FG: 1.010
ABV: 4.2%
IBU: 42
Volume: 23 litres

Ingredients

1.5kg Briess Golden Light liquid malt extract
1.5kg Briess Sparkling Amber liquid malt extract
250g Carapils
250g Corn Sugar
15g Simcoe hops (13%AA)
65g Citra hops (12%AA)
½ Whirlfloc tablet
4-5g Calcium Sulphate
Safale US-05 yeast

Method

1. Put 10 litres of hot water in a 15-20 litre pot. Dissolve calcium sulphate and bring up to 75°C
2. Stir in the Golden Light and Sparkling Amber liquid extracts and steep the cracked carapils grains in a hop sock for 20 minutes
3. Remove the grains and bring the solution to the boil
4. Add the Simcoe hops and corn sugar for duration of the 60 minute boil
5. With 10 minutes remaining in the boil add 25g Citra hops and the ½ Whirlfloc tablet
6. At end of boil, whirlpool and chill as quickly as possible before transferring to your fermenter
7. Top up fermenter to the 23 litre mark with very cold water, aiming for a temperature of 18°C
8. Pitch yeast and ferment for seven days
9. On day seven add the remaining 40g of Citra hops for five days
10. Your fermentation is complete when the gravity is about 1.010 and is stable for consecutive days. Chill the brew for two days and then bottle or keg as normal.

Mad Hopper Classic American IPA – All Grain

Expected Brew Figures

OG: 1.061
FG: 1.010
ABV: 7%
IBU: 53
Volume: 23 litres

Ingredients

5.5kg Pale Malt (Barrett Burston)
200g Caramel Malt - 60L (Briess)
200g Wheat Malt (Barrett Burston)
30g Warrior hops (15% AA)
75g Riwaka hops (5.25% AA)
70g Citra (12% AA)
½ Whirlfloc tablet
2 packs of Mangrove Jack's #44 US West Coast Yeast
10g Gypsum (Calcium Sulfate)
4g Calcium Chloride

Method

1. Mash grains at 55°C for 15 minutes, then step to 67°C for 40 minutes and step to 72°C for 30 minutes - add gypsum (calcium sulphate) and calcium chloride to the mash
2. Mash out at 75°C for 10 minutes.
3. If doing Brew in a Bag (BIAB) just mash in at 67°C and mash out at 75°C
4. Bring to the boil and boil for 60 minutes, adding Warrior hops for the 60 minutes
5. Add 40g of Riwaka hops and ½ Whirlfloc tablet with 10 minutes remaining in the boil
6. Add 35g of Citra at flameout
7. Chill to 18°C and transfer to fermenter, pitching both packs of yeast
8. After seven days dry hop with 35g of Citra and 35g of Riwaka
9. Your fermentation is complete when the gravity is about 1.010 and is stable for consecutive days. Chill the brew for two days and then bottle or keg as normal.

Saint's Golden Ale

Estimated Brew Figures

OG: 1040
FG: 1008
ABV: 4.9%
IBU: 28
Volume: 22 litres

Ingredients

1.7kg Canadian Blonde
1kg Light Dry Malt
25g Progress Hop Pellets
25g First Gold Hop Pellets
11g Lallemand London ESB Dry Yeast

Method

1. In a good sized pot (around eight litres) bring about 500g of Light Dry Malt to the boil with three litres of water
2. Add the Progress Hop Pellets and boil for 10 minutes
3. Remove from the heat then add the First Gold Hop Pellets, fit the lid and steep for 30mins
4. Cool the liquid by placing the pot in a bath of cold water for about 15mins then strain into your fermenter
5. Add the Canadian Blonde and remaining pack of Light Dry Malt to the fermenter then stir to dissolve (don't worry if undissolved lumps remain)
6. Fill with cool water to 19 litres, stir vigorously and check the temperature - top up to 22 litres with cold (refrigerated if necessary) or warm water to achieve about 18°C
7. Sprinkle on both the London ESB yeast and the yeast from the brew can, then fit the lid
8. Try to ferment out of direct sunlight and at about 18°C for the duration of the brew (probably about 10 days). Fermentation is complete when the SG is about 1.008 and consistent over consecutive days
9. Keg or bottle as normal (one carbonation drop per 330/375ml bottle)
10. Store bottles at about 18°C for at least two weeks before sampling, but they will be much better after two to three months.

Saint's Golden Ale

THE TEAM AT COOPERS CONTINUES TO COME UP WITH UNIQUE RECIPES FROM ITS ARRAY OF DIY CONCENTRATES TO GIVE HOMEBREWERS NEW RECIPES TO TRY EACH ISSUE AND THIS GOLDEN ALE IS NO EXCEPTION

Saint's Golden Ale has been developed on a rock solid foundation of honey, malt, and citrus flavours. It is lifted by subtle spiced orange and tangerine aromas before a clean finish. It pours a lovely golden colour in the glass with a tight white foam head. Saint's Golden Ale manages to be both sweet and refreshingly dry at the same time. Enjoy!



6 Foot 5 IPA

TALL MAN, HEAD BREWER AND FOUNDER OF CHUR (AUSTRALIA) & BEHEMOTH (NEW ZEALAND) BREWERIES, ANDREW CHILDS CONTINUES HIS GENEROUS RECIPE SHARING WITH *BEER & BREWER* READERS. GIVEN HIS CONTINUED LOVE AFFAIR WITH HOPS, IT'S NO SURPRISE THAT THIS IS A BIG IPA

O riginally brewed for the Malthouse Westcoast Challenge in 2015, this has been our full time IPA ever since. When we brew a new beer we do enjoy a good theme. We call this 6 Foot 5 IPA because I am 6 Foot 5 (196cm does not have the same ring to it) it is 6.5 per cent ABV and is around 65 IBU. The label is a piss take of all tall people being good at basketball, something that is not quite true in my experience!

We brew a lot of different one-off IPAs but this hop combination is one I keep coming back to. Mosaic is one of the most versatile IPA hops, being a veritable fruit bowl of flavours and aromas. This provides a great base on top of getting citrus characters from the Citra hops and some white wine and tropical flavours from Nelson Sauvin. These hops float over a light malt base with just a very small amount of Pale Crystal, Carapils and Vienna malt to add a bit of balance. If I could contribute one thing to the New Zealand and Australian brewing scene it would be to make people use less crystal malts, it detracts from the hop character and detracts from drinkability. Let those hops shine!

So enjoy brewing and drinking this big flavourful IPA. Who knows, it may even make you taller!

Extract with Specialty Malts

Expected Brew Figures

OG: 1.062
FG: 1.012
ABV: 6.5%
IBU: 65
Volume: 23 litres

Ingredients

4.9kg of Pale Malt Extract of your choice
150g Weyermann Cara-pils
150g Bairds Pale Crystal
150g Weyermann Vienna
30g Pacific Jade
100g Mosaic Hops
50g Citra Hops
50g Nelson Sauvin Hops
0.3g Copperfloc
3 Packets of Mangrove Jack's M44 West Coast Ale Yeast
0.3g of Copperfloc

Method

1. In nine litres of 75°C water steep all the cracked grains
2. Remove grain and bring to a boil
3. Add malt extract and boil for 90 mins with the Pacific Jade hops
4. Add 0.3g of Copperfloc with 10 minutes to go
5. At end of the boil add 50g of Mosaic, 25g Citra and 25g of Nelson Sauvin and whirlpool for 15mins
6. Top up with fresh water to 23 litres
7. Cool to 20°C and pitch three packets of Mangrove Jacks M44 West Coast Ale Yeast
8. Ferment at 18°C
9. Do a diacetyl rest at 22°C towards end of fermentation
10. Dry hop for 5 days at 20°C with 50g of Mosaic, 25g of Citra and 25g of Nelson Sauvin
11. Fermentation is complete once the specific gravity is at or near 1.012 and is stable over consecutive days
12. Bottle or keg as usual then enjoy with mates. Only tall ones though!

All Grain

Expected Brew Figures

OG: 1.062
FG: 1.012
ABV: 6.5%
IBU: 65
Volume: 23 litres

Ingredients

5.75kg Weyermann Pale Malt
150g Weyermann Cara-pils
150g Bairds Pale Crystal
150g Weyermann Vienna
30g Pacific Jade
95g Mosaic hops
50g Citra hops
50g Nelson Sauvin hops
0.3g Copperfloc
3 Packets of Mangrove Jack's M44 West Coast Ale Yeast

Method

1. Mash all malts at 66°C
2. Sparge and bring to a boil
3. Boil for 90 minutes - adding Pacific Jade for the 90 minutes
4. Add 0.3g of Copperfloc with 10 minutes to go
5. At end of the boil add 45g of Mosaic, 25g Citra and 25g of Nelson Sauvin and whirlpool for 15mins
6. Cool to 20°C and pitch three packets of Mangrove Jacks M44 West Coast Ale Yeast
7. Ferment at 18°C
8. Do a diacetyl rest at 22°C towards end of fermentation
9. Dry hop for five days at 20°C with 50g of Mosaic, 25g of Citra and 25g of Nelson Sauvin
10. Fermentation is complete once the specific gravity is at or near 1.012 and is stable over consecutive days
11. Bottle or keg as usual then enjoy with mates. Only tall ones though!

Homebrew Shops: Going Above and Beyond

HOMEBREWER EDITOR CHRIS THOMAS CAUGHT UP WITH A COUPLE OF HOMEBREW SHOP OWNERS WHO ARE DOING EVERYTHING THEY CAN TO HELP SUPPORT AND EDUCATE US AS HOMEBREWERS TO MAKE THE BEST BEER WE CAN



If you're into homebrewing chances are you have fired many a question at the staff of your local homebrew shop. As amateur brewers we rely on their knowledge to help us make better beer. And they do a great job at it too. I've never come across a staff member in a homebrew shop who doesn't know his or her stuff.

Homebrew shop owners deal with countless questions from rookies to experienced brewers.

And they do it with the utmost respect. I once overheard a punter asking how he was supposed to get an accurate read on the hydrometer looking down at it in the fermenter. Turned out he was taking the lid off the fermenter and dropping the hydrometer

straight in! Poker faced the homebrew shop owner suggested he take advantage of the tap on the side of the fermenter and fill the test tube the hydrometer came in to get a more accurate measure.

There are also many homebrew shops who go above and beyond to help us learn more.

Our very own Martin Potter (aka No Rulz) who runs the National Homebrew Store in Pinalba (QLD) offers a skype helpline so if anyone is having problems during brewday, they can make a video call until 9:30pm. Potter finds that most issues can be overcome in a couple of minutes with a more human interaction. The service is meant just for their own customers, but they also help brewers worldwide.

He even gives his mobile number to regulars, especially when they're doing their first few extract or all-grain brews. In fact, when we spoke to No Rulz about going above and beyond he was on his way to help out a homebrewer who lived 45km out of town with no internet!

Thankfully, amongst it all he still finds time to take care of No Rulz for us.

Some homebrew shops also run regular brewing demonstrations to educate their customers about everything from all-grain brewing, water treatment, kegging and yeast starters.

Grain and Grape in Melbourne is one such shop.

John Preston, who has been heavily involved in the homebrew scene for many years, is the owner of Grain and Grape.

"Probably the main service we supply is combined staff experience of well over 200 years of all-grain brewing. We are daily speaking to people who are starting out on their brewing journeys. Many are interested in progressing to all-grain however others have no interest in doing anything other than brewing with kits or fresh wort kits," says Preston.

"We always endeavour to help them make the best beer they can. A



Brooklyn Hop Rye Pale Ale

This is one of Brendan O'Sullivan's recipes, which was used in a demonstration at Grain and Grape. It was put on tap in the shop and became a favourite.

Estimated Brew Figures

OG: 1.054
 FG: 1.010
 ABV: 5.8%
 IBU: 51
 Volume: 21 litres

Ingredients

4kg Gladfield Ale Malt
 1kg Rye Malt
 87g Brooklyn (Moutere) Hops (17% AA)
 5.5g calcium sulphate
 3g calcium chloride
 Wyeast 1728 Scottish Ale Yeast

Method

1. Activate the Wyeast smack pack and keep at 16-18°C while you're brewing
2. Add 3.5g calcium sulphate and 2g calcium chloride to the mash using the following schedule:
 43°C for 10 minutes
 63°C for 10 minutes
 68°C for 10 minutes
 73°C for 5 minutes
3. Sparge and bring to the boil for 60 minutes. Add 2g of calcium sulphate and 1g of calcium chloride, as well as 17g of the Brooklyn Hops for the duration of the boil
4. Add 20g of the hops with 10 minutes remaining in the boil
5. Add the remaining 50g of hops with 1 minute remaining
6. Whirlpool for 10 minutes then chill to 16°C before pitching yeast
7. Ferment at 16°C until gravity is about 1.010 and is consistent for consecutive days
8. Bottle or keg as usual, allow to condition for 2-3 months then enjoy!

Jake's Notes: This was brewed with Melbourne town water, so check your water prior to adding brewing salts!

different yeast or a finishing hop can make the world of difference.”

Preston was motivated to start running the brewing demonstrations because, “you can read about brewing all you like, but nothing really illustrates the process like watching it actually happen and discussing what’s going on with an experienced brewer”.

Depending on the session, there can be between five and 20 punters attend. People are encouraged to get involved in the demonstrations and ask as many questions as they’d like.

“We also like to demonstrate different brewing systems so that a new brewer can get a better idea of what’s out there and what might suit their particular situation.”

There is a team of four people who run the majority of the brewing demonstrations. All are homebrewers but have different backgrounds, so they will often look at the same thing from different angles.

“Dan Walker works as an industrial brewer for CUB and is a passionate advocate of Brew In A Bag (BIAB). Brendan O’Sullivan is the head

brewer at 3Ravens in Thornbury and is probably best known for his adventurous recipes and love of Berliner Weiss.

“Paul Rigby is both a stalwart of the Melbourne homebrewing scene and a great brewer. He loves the technical side of brewing and has been running demonstrations since 2000. Geoff Hammond, who also works the shop on a Saturday, is an obsessive compulsive tinkerer and has been building his brew system since I met him over 10 years ago. They all love sharing their experience and helping others to brew better beer,” says Preston.

The demonstrations have evolved from just being what the employees think customers want to see to responding to customer suggestions and questions.

“As a result of this feedback, we have begun including an extra component to the demonstrations. Kegging, making yeast starters, and help with calculating water volumes. These have been very popular.”

The Saturday morning sessions have evolved into more than just a demonstration.



The Chaps from Big Shed Brewing

Developing a Winning Recipe

CREATING A GREAT BEER RECIPE DOESN'T HAPPEN BY ACCIDENT. CHRIS THOMAS TALKS TO SOME PRO-BREWERS ABOUT HOW THEY DO IT

Anyone who has ever just thrown together their left over brewing ingredients in the hope of creating something special, knows that making a recipe from scratch isn't as easy as you might hope.

Creating a recipe that works takes knowledge, experience and talent.

Knowing how much of which hop or specialty malt is essential if you're keen to make a beer that is at least drinkable, and hopefully very enjoyable.

Online forums like Aussie Homebrewer (aussiehomebrewer.com) offer a wealth of knowledge (and opinions) on ingredients and recipes. There is some outstanding experience on such sites, but it's impossible to know the palette and expertise of the person on the other side of the screen. What might be liquid gold to them might be lawn mower swill to you.

Objectivity comes from programs such as Beer Smith (beersmith.com) which enable you to build your recipe while keeping an eye on style, IBU, ABV and colour. The specs of the beer you're creating change with every ingredient added. What these programs won't easily do however, is use intuition or give an opinion on the probable flavours and characters of the end product.

So where is the middle ground then?

Most of us seek out the expertise of our local homebrew shop staff who are usually of enormous assistance.

But what if you could learn from a pro brewer?

Let's talk to Frase and Grum from Exit Brewing (VIC), Jason and Damon from Big Shed (SA) and Callum from Kaiju (VIC) to learn how they go about developing recipes, what inspires them and what recommendations they have for us as homebrewers.



Kaiju lads hard at work!
Nat left and Callum right.

Q WHERE DO YOU START WHEN IT COMES TO DEVELOPING A RECIPE?

Exit (Grum): There are a number of ways a prototype recipe can come about... it may be based on a style or a particular flavour we are trying to achieve. It may begin with what we currently have available, and what can be made with that. It is usually based to some extent on a previous recipe, or a combination of several previous recipes.

Big Shed (Jason): This depends on what it is for. A one-off festival beer is a more difficult process so we think about this well in advance compared to a one-off 50 litre pilot batch for example. This could be around testing a theory or ingredient for instance.

(Damon): The concept for the product comes first. Ingredients are then chosen to create the desired colour, flavour and aroma profile.

Kaiju (Callum): There are so many places an idea can come from. For example, Krush came from an idea Nat (Kaiju Brewer) sent me on a text message which was around a tropical style of beer and packaging that we thought would work well together. The idea hasn't changed much from that series of three text messages in June. With Robohop, our designer sent a bunch of artwork concepts and we loved the golden robot brewhouse so much we had to come up with a beer around it. But usually the recipe is developed around a type that Nat wants to drink and thinks he could make well.

Q DO YOU GET MOST EXCITED BY HOPS, GRAINS OR YEAST?

Exit (Grum): Ummm, yeah hops... they can

be amazing. Although each ingredient can shine to make a beer great.

Big Shed (Jason): Malt is king for us. All of our beers always carry a nice malt body, hops are still as important to us, as with every craft brewery, but we have always had a love affair with biscuit and aromatic malts.

Kaiju (Callum): We're most excited by how the three work together to make something that is so much greater than the sum of the parts. Having said that, yeast is a jerk.

Q HOW MUCH IMPACT DO TRENDS HAVE ON THE BEERS YOU RELEASE?

Exit (Fraser): It's good to look at trends in the marketplace to see what people like to drink, but I don't think it has much of an impact on Exit in terms of what we brew. It's a cliché but if you're following trends then you're following, not leading. You can't ignore market forces as you need to pay bills, but you also have to balance that with doing what you believe in.

Big Shed (Jason): First and foremost we have to like the beer so we don't necessarily look at trends and decide to copy or get on board as early adopters. We do like to experiment however.

(Damon): Trends aren't the motivation for the beers we brew. We brew the beers we want to drink.

Kaiju (Callum): I suppose it has some effect by osmosis, but we don't really pick popular styles and think we should make one. We might try a beer we like, and think we could potentially do something interesting from that - maybe a mash-up of different styles.

Exit Brewing Saison - All Grain

Expected Brew Figures

OG: 1.058
FG: 1.009
ABV: 6.5%
IBU: 26
Volume: 23 litres

Ingredients

4.5kg Two-Row Pale Malt
1kg Two-Row Pilsner Malt
10g Sorachi Ace hops (12% AA)
35g Cascade hops (5.5% AA)
15g Nelson Sauvin hops (12% AA)
10g Citra hops (13% AA)
5g Calcium Chloride
5g Gypsum (Calcium Sulfate)
2g Epsom Salt
White Labs Belgian Saison II Yeast (WLP566)

Method

1. Mash at 67°C for 60 minutes, adding the Calcium Chloride, Gypsum and Epsom Salt
2. Sparge and bring to the boil
3. Boil for 60 minutes, adding the Sorachi Ace hops for the duration
4. Add 15g of Cascade hops with 30 mins left in the boil
5. Add 10g Cascade and 15g Nelson Sauvin with 10 minutes left in the boil
6. At flameout add remaining 10g of Cascade and 10g of Citra hops for a 20 minute whirlpool
7. Chill to 19°C and pitch the yeast
8. Let the ferment temperature rise to about 30°C
9. When gravity is about 1.009 and is consistent over consecutive days you're ready to bottle or keg

Enjoy!



Exit Brewers - Grum left; Frase right

Q DO YOU MAKE PILOT BATCHES ON SMALLER SYSTEMS BEFORE SCALING UP?

Exit (Grum): Yep, I still have the 60 litre homebrew system that we had before we started brewing commercially. It doesn't get used as much as I would like, as recipe development is one of the most exciting parts of brewing.

Big Shed (Damon): Our pilot system is great for producing one-off kegs for special events or collaboration brews. It is also a good way of testing the punters' reaction to a beer concept. Our Big RIIPA Imperial IPA and Helles Yeah Lager were first brewed on our pilot system and then up scaled by popular demand.

Kaiju (Callum): We almost always pilot batch, and most beers go through several iterations before they are considered ready for commercial release.

Q ONCE YOU HAVE A RECIPE FOR A STAPLE BEER, DO YOU CONTINUE TO DEVELOP OR MODIFY IT?

Exit (Frase): A lot depends on the beer. You can always look to tweak something to get a slightly different flavour. With the hop shortages that we face in the industry, often we don't have any choice but to substitute hops or change their profile in the recipe. Grum is a natural born tweeker. Whether it's stoking a fireplace, adjusting the Co2 levels for our taps at beer festivals or

beer recipes, he's never 100 per cent satisfied.

Big Shed (Damon): There is always the need for a few tweaks to compensate for the seasonal variation in hops, or batch-to-batch variation in the malting process.

Kaiju (Callum): Usually that is a gradual process, and we don't change too much too quickly. Sometimes that is because Nat picks up an idea while home brewing that might have a positive impact on another beer. Other

times we might perceive slight differences in hops and malt that necessitate altering the recipe to keep the beer as we originally intended.

Q WHAT ADVICE DO YOU HAVE FOR A HOMEBREWER DEVELOPING HIS OR HER OWN BEER?

Exit (Grum): Start kegging – nobody enjoys bottling. More hops and later in the boil for hoppy beers... then add more again. Control ferment temperatures... most faults are fermentation based. Enjoy the freedom and experiment.

Big Shed (Damon): Experiment with ingredients not traditionally used in brewing. Also blending together elements from different traditional styles can create new and interesting flavour combinations.

Kaiju (Callum): Only make enough that you can drink quickly – oxidation is the enemy!

“YOU CAN ALWAYS LOOK TO TWEAK SOMETHING TO GET A SLIGHTLY DIFFERENT FLAVOUR. WITH THE HOP SHORTAGES THAT WE FACE IN THE INDUSTRY, OFTEN WE DON'T HAVE ANY CHOICE BUT TO SUBSTITUTE HOPS OR CHANGE THEIR PROFILE IN THE RECIPE. GRUM IS A NATURAL BORN TWEAKER”

Kaiju Metamorphosis



KAIJU! Metamorphosis IPA – All Grain

Expected Brew Figures

OG: 1.062

FG: 1.012

ABV: 6.7%

IBU: 80

Volume: 20 litres

Ingredients

4.2kg Barret Burstons Pale Malt

400g Gladfield Biscuit

200g Gladfield Medium Crystal

100g Gladfield Dark Crystal

4500g Dextrose

160g Columbus hops

100g Cascade hops

Safale US-05 yeast

Method

1. Mash for 60 minutes at 67°C
2. Sparge and bring to boil for 60 minutes
3. Add 60g of Columbus with 15 minutes left in the boil
4. Add dextrose and 40g of Columbus 10 minutes left in the boil
5. Add 40g Cascade with 5 minutes left in the boil
6. Chill to 15°C and pitch yeast
7. Ferment at 15°C for 3 days, then let it rise to 23°C
8. Dry hop with 60g of Columbus and 60g of Cascade for 5 days
9. When gravity is about 1.012 and is consistent over consecutive days you're ready to bottle or keg

Enjoy!

Big Shed Mad Dogs Golden Ale – All Grain

Expected Brew Figures

OG: 1.046

FG: 1.008

ABV: 5.2%

IBU: 26

Volume: 23 litres post boil

Ingredients

4.1kg Weyermann Pilsner

180g Weyermann Munich 15

90g Dingermans Biscuit

90g Simpsons Pale Crystal

38g Centennial hops

30g Amarillo hops

30g Mosaic hops

Lallemand Bry-97
American West Coast
Ale yeast

Instructions

1. Mash at 67°C for 60 minutes
2. Sparge and bring to the boil
3. Boil for 60 minutes, adding 19g Centennial for the duration
4. Add 19g of Centennial with 15 minutes remaining in the boil
5. Add 30g of Amarillo for the whirlpool
6. Dry hop with 30g of Mosaic for 5 days
7. When gravity is about 1.008 and is consistent over consecutive days you're ready to bottle or keg

Enjoy!



BLACKROCK HOMEBREWING CRAFTED RELEASE

This Black Rock Crafted IPA has been brewed with a high proportion of specialty ale malt, balanced by plentiful bitterness from a selection of New Zealand hops, with Wakatu hops added for their citrus and subtle floral aromas.



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Next Level: What the pH?

HomeBrewer Technical Editor Jake Brandish takes a look at the role and importance of pH in brewing. Over the coming issues he will look at some of the things you can do to take your beers to the next level

Brewing would have to be one of the best hobbies there is! It is one thing to craft your own beer, but it is a whole new level understanding the chemical reactions involved – we don't really need to be chemists. In our first section of 'Next Level', we will look at pH and its role in brewing. We can thank fellow brewer Soren Sørensen of the Carlsberg Laboratory for bringing pH into modern chemistry in 1909. The translation of pH is 'the amount and activity of Hydrogen Ions in a solution, and therefore its acidity or alkalinity'. Whilst this may not mean much to most of us, the pH of a solution will change every physical and chemical reaction. Wort and beer pH is a crucial part of brewing to many areas, such as flavour, tannin extraction from grain husk, enzyme action, protein denaturation, hop isomerisation, etc. If you think about the different areas of the world that are famous for their particular beer (Pilsn, Dublin, Burton-on-Trent, Melbourne, etc), it is the base water of these areas that makes the beer distinctive.

BUFFERING

The term 'buffering' is a solution's ability to resist pH fluctuation. Phosphates, proteins and amino acids act as a buffer in the mash, as do bi-carbonates and carbonates so there is no need to worry too much about pH fluctuation unless your initial mash liquor has a high pH over 8.0, or a low alkalinity. Total Alkalinity (TA) and pH are intimately related, if TA is high, pH will be too. Adding brewing salts will increase alkalinity and therefore the wort's buffering ability.

MASH LIQUOR

In most cases you won't need to do anything with your



brewing water unless you have a high pH or TA to start with. Most water supplies around the country will have a pH of around 7.5 which is fine as per the Australian Drinking Water Guidelines. If your tap water pH is high (high sevens or into the eights) you will need to adjust it. This is easy to do in the mash with a product by Five Star Chemicals called '5.2 pH'. It is a proprietary blend of phosphate buffers that will maintain a mash pH of 5.2 to 5.4.

MASH PH

The pH of the mash has great ramifications as pH dependant enzymes denature proteins and sugars, and as proteins compromise amino acids. An inefficient breaking down of proteins will result in poor clarity, darker wort and tannin extraction, to name just a few. The enzymes (alpha and beta amylase, proteases) at work in the mash have a preferred pH of 5.2 to 5.5, and beta-glucan has a preferred pH of 6.0. Therefore, a standard mash pH of 5.4 is a good place to be.

SPARGE LIQUOR

A common error is to sparge with high pH liquor, therefore extracting harsh tannins and bitter polyphenols from the husk, which will result in a darker, bitter wort. Ensuring your sparge pH is nice and low will minimise this. If you have a pH meter, you can add a few drops of phosphoric or lactic acid to your sparge liquor to bring it down to solve this. I usually aim for around pH 6. It will only take few drops to make a big change in the Hot Liquor Tank (HLT) so be careful!

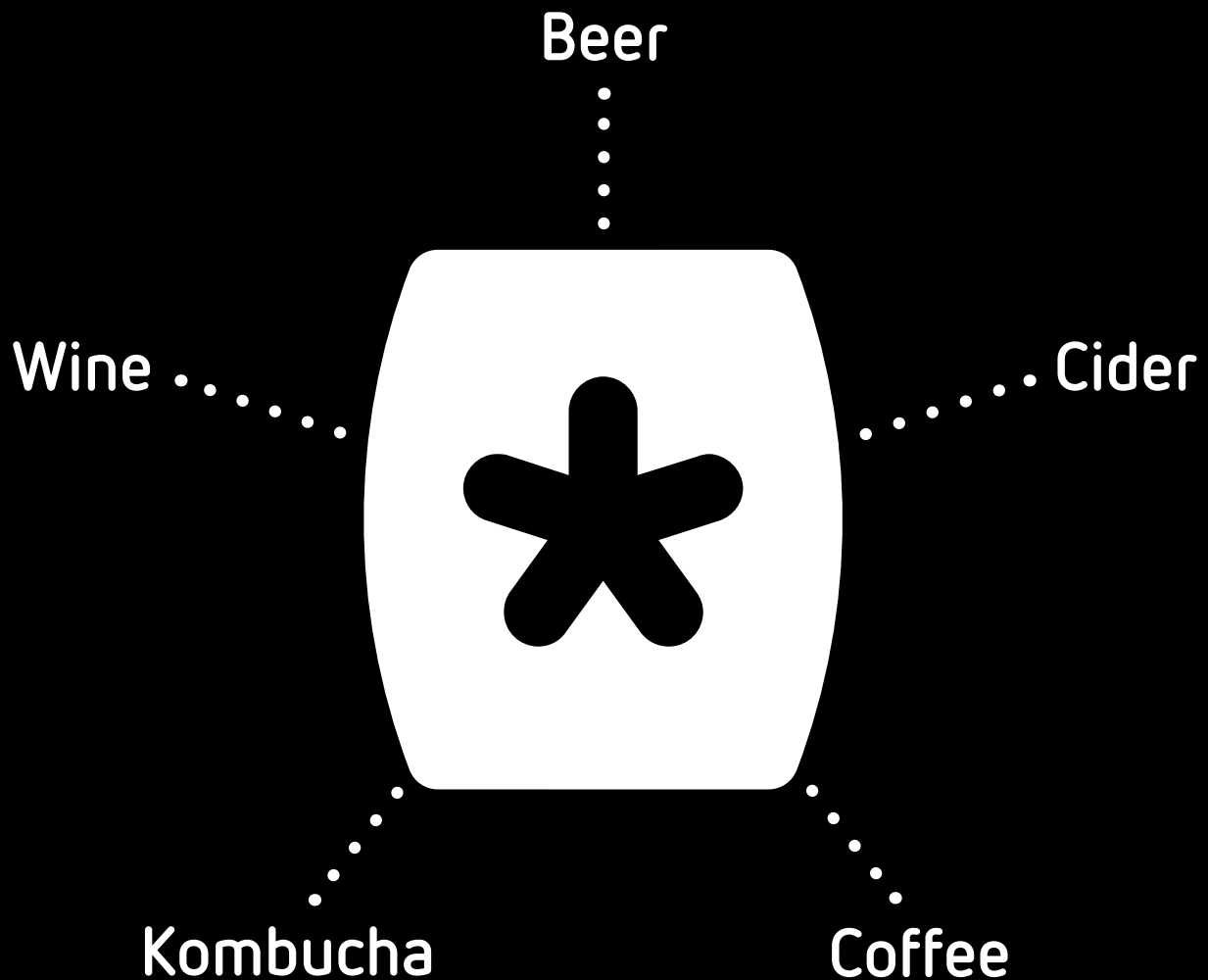
HOPS

Isomerisation of alpha acids is also affected by pH of the wort. A pH of 5.2 to 5.8 is preferred for optimal utilisation.

TESTING... TESTING...

If you are serious about your brewing, invest in a pH meter. They range in price from around \$40 up to hundreds of dollars, but you get what you paid for. Anything from \$80 to \$100 will get you a pretty good one, but make sure you look after it and calibrate it regularly. Dip strips are OK to use, but not be as precise as an electronic meter.

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Father and Son -
Max and Mark Overton

Father & Son

KEEN READERS OF OUR MAGAZINE MAY RECOGNISE MARK OVERTON AND THE CANBERRA BREWERS FROM A FEATURE IN 2013. IT'S NOT OFTEN THAT WE RE-VISIT A CLUB OR MEMBER PROFILE, BUT THE STORY OF THE BEER MARK MADE WITH HIS SON MAX FOR LAST YEAR'S AUSTRALIAN NATIONAL HOMEBREW CONFERENCE 5 (ANHC5) IN ADELAIDE WAS WORTHY OF A SECOND FEATURE

It was a proud moment for Mark Overton when he was invited by the organiser of ANHC5 to brew for the Beer and Food Pairing Dinner. He forwarded the invite to his wife Jane and her immediate response was that he should brew it with his youngest son Max.

“Both of our sons had shown some interest in what I did in the shed with all that ‘beer stuff’ but I had never gone through the process with them in any great detail, so we thought this would be a perfect opportunity,” says Overton.

“As a parent you always do your best to immerse yourself in the interests that your children have, such as sports, hobbies and girlfriends. But the reverse is all too uncommon as adult interests tend not to be all that appealing to the young.”

As a keen craft beer drinker, rather than a commercial lager swiller, young Max Overton was keen to be involved. Mark already had a recipe for an American Rye IPA, for which he'd received some positive feedback. After some tweaking he came about the recipe.

The Canberra Brewers began in 1996 and have put on some fantastic events to promote homebrewing including organising and hosting ANHC IV (2014), running a stall at the Canberra Multicultural Festival and putting on a How to Brew session for International Homebrew Day.

For anyone in the Canberra area wishing to join the Canberra Brewers, meetings are held on the first Thursday of the month at the German Harmony Club (Narabundah) from 7:30pm.

Mark Overton

"I was extremely humbled and proud to have been invited to brew for ANHC5 and to have represented Canberra Brewers at such a prestigious event, but even more proud, fulfilled and delighted to have shared the experience with my son Max. I wish to express my thanks to the ANHC5 organisers for this wonderful opportunity, but more importantly I thank my wife Jane for allowing me to pursue my hobby of brewing and for the chance to share it with our son Max"



"Max downloaded the same brewing app that I use onto his phone and we sat down and I introduced him to all of the ingredients. He was especially interested in the wide range of hop varieties we were going to use."

The capacity of Overton's brewery is 20 litres and they needed to provide four corny kegs for the event.

Mark and Max were looking at two 12-hour plus brew days over one weekend.

"I did the first brew from woe to go and Max watched. The second brew I did 50 per cent and Max did 50 per cent, the third brew Max did 70 per cent and I did 30 per cent and the final brew Max did all on his own while I sat back and watched with beer in hand."

During this 24-hour period the two boys had the chance to chat and Max became very interested in the process, particularly the chemistry and pH.

"I normally switch off when someone starts talking about these sorts of grown-up scientific facts but when it comes out of the mouth of your own flesh and blood, who it seems only yesterday you were changing their nappies, it suddenly takes on a whole new meaning and a great sense of parental pride," says Overton.

"So we shared this sort of information along with more personal and day-to-day stuff in between brewing."

They came back together to taste each batch, dry hop, transfer to secondary, crash chill and transfer to kegs.

"We made a great team as all four batches came out pretty much the same which was a huge relief."

Unfortunately Max Overton wasn't able to attend ANHC5 as he was returning from

his World Challenge trip to Borneo and then had to go back to school.

But while Mark was away at ANHC5, he tasked Max with the job of designing a recipe to brew himself when Mark returned. He came up with a SMASH recipe using Barke Pils and Citra hops.

"It turned out to be a very good beer which he takes to the parties he attends. Together with this beer and some of my beers that he has taken to other parties some of his friends have taken a liking to craft beer."

Mark Overton is a strong believer that the craft beer movement can have a very strong and positive impact on the incidence of binge drinking amongst teens and young adults, and the subsequent health and social issues.

"I like to think that the craft beer movement is having a positive effect on the youth of today by enlightening them to the age-old adage of 'quality, not quantity' and maybe, just maybe, saving a life and soul or two in the process."

Max Overton

"The whole experience was great. Dad taught me a lot and I learned a lot. Not every 18-year-old likes going out and getting drunk. Some, like me, like going out having a good beer with some mates. And appreciating the effort that's been put into it. Beer can do stuff like that. It brings people together like no other drink. And knowing what is put into it makes the experience so much better. I am so happy that my dad could teach me this stuff. And I am keen to learn more"

ANHC US Rye IPA recipe

Expected Brew Figures

OG: 1.085
FG: 1.020
ABV: 8.5%
IBU: 50
Volume: 20 litres

Ingredients

5kg Pale Malt
1.5kg Rye Malt
1kg Vienna Malt
700g Munich 2 Malt
300g Melanoidin
1kg Soaked Rice Hulls

NB: You must soak rice hulls for at least 24 hours - I changed the water about 5 times and it smells of tobacco

55g Simcoe Hops
50g Centennial Hops
15g Chinook Hops
60g Mosaic Hops
40g Citra Hops
20g Columbus Hops
2tsp Dissolved Gelatine
2 Sachets Safale US-05 Yeast

Method

1. Mash at 66°C for 75 minutes
2. Sparge at 78°C and bring to the boil
3. Boil for 80 minutes
4. Add 15g Simcoe with 60 minutes remaining in the boil
5. Add 10g Centennial with 30 minutes remaining
6. Add 15g Chinook with 20 minutes remaining
7. Add 20g of Mosaic with 10 minutes remaining
8. Add 20g of each of Centennial, Citra, Mosaic and Simcoe hops with 2 minutes remaining in the boil
9. Whirlpool, then chill and transfer to the fermenter at 18°C
10. Pitch yeast and ferment at 18°C for 10 days
11. On day 10 dry hop with 20g of each of Centennial, Citra, Mosaic, Simcoe, Columbus
12. Ferment in primary for 2 weeks, adding 1tsp of dissolved gelatin at day 14
13. Transfer to secondary fermenter for 2 days, adding 1tsp of dissolved gelatin
14. Crash chill for 48 hours at 1°C
15. Bottle or keg and enjoy!



Colonial

Margaret River Beer Region

JEREMY SAMBROOKS EXPLORES ONE OF THE COUNTRY'S PREMIER WINE REGIONS, WHICH IN RECENT YEARS HAS SPAWNED A PLETHORA OF CRAFT BREWERIES AT A CONCENTRATION FOUND NOWHERE ELSE IN REGIONAL AUSTRALIA

In 2008, with the help of an obliging designated driver (thanks honey), I visited all six of the Margaret River region's breweries in a single day. In the nine years since then, one brewery has left and nine new ones have opened, making the idea of an all-encompassing, single day brewery tour a practical impossibility.

All 14 of the breweries in the Margaret River are located in the northern half of the region, which is where we start our journey.

VARIED AND SESSIONABLE

A short walk from the town centre and we

arrive at one of the region's newest breweries – Brewhouse Margaret River. Co-owner and head brewer is Andrew Dykstra, a passionate homebrewer gone pro. "Like most other brewers, the passion started in the laundry until I made myself unpopular and moved into the shed," says Dykstra.

He describes the Brewhouse beer range as "varied and sessionable" and he isn't wrong – their large tasting paddle holds eight beers, seven of which comprise the brewery's core range – an Australian lager, English golden ale, Czech Pilsner, Northern English brown ale, Oatmeal Stout, American pale ale, Kolsch and an American Red IPA. Seasonal and guest beers are rotated through the remaining taps, as well as ciders from The Cidery in Bridgetown.

THE OLD GUARD

Colonial Brewing's core range is comprised by their Draught (Kolsch), Small Ale (3.5 per cent session pale), Pale Ale, and an IPA made from exclusively Australian hops and malt. Current seasonal beers are Albert pale ale, a witbier and a strong porter



Where to eat/drink

Margaret River is foodie heaven, with options to cover all bases from penny pinchers to fine diners. The popular Margaret River Bakery does great breakfasts, light lunches and sweet treats with vegetarian and gluten free options available. If you're after something more substantial, Settlers Tavern in the centre of town is all about live music, quality pub grub and American BBQ, which you can enjoy with a beer from Margaret River Ale Company. Swings Taphouse is a good spot to enjoy a beer, wine or cocktail and their kitchen makes excellent pizzas and share plates. Most of the region's breweries and wineries serve quality lunches and some stay open for dinner too, so you really are spoilt for choice.



Accommodation

Those happy to rough it should consider staying at one of the campsites a short drive from town - the area is rich in natural beauty and there's no better way to enjoy it than being outdoors. If you're on a budget but prefer a roof over your head, dorm rooms are available at the Margaret River Lodge/Backpackers and Margaret River Backpackers YHA. For convenient, self-contained accommodation, it's hard to look past Riverglen Chalets, which offers a range of chalets from one to four bedrooms and is just a 10-minute stroll from the town centre. If it's secluded beach front luxury you're after, consider splashing out on a stay at the Injidup Spa Retreat in Yallingup, where you can enjoy ocean views from your own private plunge pool and private chef dining in the comfort of your villa.

which is poured from a nitro tap for a cascading effect and creamy head. The Colonial's core range beers are available nationwide in cans along with Bertie apple cider.

Heading north, the next stop is Cowaramup Brewing Company, a craft brewery that's unusual for its focus on English style beers along with Cheeky Monkey Brewery.

Ross Terlick is head brewer at Cheeky Monkey, brewing its range of Blonde Capuchin (blonde ale), Old Reliable (pale ale), Traveling Monk (session red ale), Hagenbeck (Belgian IPA), a couple of ciders and a regular run of limited release beers, the latest of which is Imperial Monk - a red IPA. All Cheeky Monkey's beers and ciders are available in cans.

BREWING ON THE FARM

The next brewery on our tour used to be the western front of Young Henry's, but has since established itself as a stand-alone venture called The Beer Farm. Head brewer Josh Thomas crafts a range of quality beverages that are separated into the brewery's two ranges: Session - West Coast Lager, Australian Bitter, Brown Ale and Western Cider - and Specialty - India Pale Lager, Nakd IPA, La Maison Saison and Nitro Stout, as well as the occasional special release beer.



Settler's Tavern Bar

The region's smallest commercial brewery is the 'nano-brewery on wheels' found at The Grove Distillery. While spirits are the venue's primary focus, their four beers can be sampled in the café. Nearby is Bootleg Brewery, which having been open since 1994 is the region's oldest brewery. My favourite Bootleg beer is the Speakeasy IPA and currently, The Flaming Youth Gose, which is a delicious summer quaffer. Other Bootleg products include the Tom's Amber, Sou' West Wheat, Prohibition Pils, Raging Bull strong ale and Prinsep Cider - all are available in bottles.

A couple of kilometres from Margaret River's oldest brewery is one of its newest - Black Brewing Co. Taking over the site formerly occupied by Duckstein (who are still open at their original Swan Valley brewery), the brewing team at Black is headed by Paul Gasmier, who helped install the brewhouse over 10 years ago, while working as head brewer for Duckstein.

Gasmier now uses the brewhouse to make Black's six beers: Fresh Ale (a light, refreshing ale), Rice Raaager (rice lager), Pale Ale, XPA, Saison and Bao Bao Milk Stout. All are brewed with sessionability in mind and are available in stylish jet black bottles.

HEADING NORTH

The next stop on our tour is Bush Shack Brewery, not far from the town of Yallingup. Bush Shack specialises in flavoured brews, such as their Chilli Beer, Strawberry Blonde and Twisted Lemon Lager, as well as a couple of ciders and several wine-based flavoured drinks. The pick of the range is their Chocolate Beer - a milk stout that contains no chocolate and gets its flavour from dark malts and its subtle sweetness from lactose.

Another short drive and we arrive at the seaside town of Dunsborough, which is home to a couple of excellent beer venues



The Beer Farm



Cheeky Monkey

– The Pour House and Clancy’s Fish Pub. There’s also a brewery in town – Occy’s – which pours guest beers from Australia and abroad as well as a large range of their own lagers and ales. All their beers are five per cent alcohol or under and made for easy drinking.

Eagle Bay Brewing Co. is located in the region’s north-western tip, overlooking Cape Naturaliste. Owned and operated by third generation local farming siblings Nick, Astrid and Adrien d’Espeissis, the property is also home to a vineyard and a lovely restaurant. Nick d’Espeissis is the head brewer, having moved back home after brewing for 4 Pines in New South Wales. All Eagle Bay’s beers are bottled and available in liquor stores across the state. Their core line-up consists of a Vienna Lager, Mild Ale (hoppier and lighter than the traditional English style), Kolsch, Pale Ale and ESB. Brewer’s series beers are released seasonally, including a popular Cacao Stout, made with cacao husks from local chocolatiers, Bahen & Co.

Heading back to Perth we reach Busselton, which is as far east as you can go while still being in the Margaret River region. Busselton is a large seaside tourist town and its premier attraction is the mile-long, heritage listed Busselton Jetty – the longest timber-plied jetty in the southern hemisphere. The town is also home to two production-only breweries. Named after the jetty, Blue Mile Brewery’s beers are made by Jason Credaro, formerly of Little Creatures in

Other things to do in Margaret River

No designated driver? Don’t worry, because there are several companies operating brewery tours in Margaret River. Margaret River Brewery Tours run tours that visit four breweries with lunch and beers included for \$110-a-head. Alternatively, book a 13-seater with Brewsbus for \$350 and you can create your own brewery tour.

If you’ve had enough of beer wine and spirits, the region has plenty else to offer. For those with an adventurous spirit, Margaret River is home to some of the state’s best surfing beaches as well as a network of caves, some of which are self-guided, while others can only be accessed by tour. There are also seasonal activities like whale watching from June to early December and wildflower walks in Spring. Foodies should consider coming in November for the Margaret River Gourmet Escape, which attracts celebrity chefs from across the globe.

Fremantle. Blue Mile’s main products are 24 Cannons Pale Ale and Red Belly Red Ale, though Credaro has been experimenting with some special brews, including a Lambic Pale Ale which combines lambic sourness with citrusy hops. The other brewery is the brand new Rocky Ridge Brewing Co. – based in a dairy farm 15 minutes east of town – who will release their first beers in the first quarter of 2017. Both breweries are set to open cellar doors as part of the Busselton foreshore redevelopment.

Busselton is also home to the South West Craft Beer Festival, held annually in February, where you can try beers from all the region’s breweries in one convenient location. **B**



Contact Details:

- Black Brewing Co.**
3517 Caves Rd
Wilyabrup WA 6280.
(08) 9755 6500
Open: daily 11am-5pm
www.blackbrewingco.com.au
- Blue Mile Brewery**
(08) 9755 1111
www.bluemile.com.au
- Bootleg Brewery**
Cnr Johnson and
Puzey Rd Wilyabrup
WA 6280
(08) 9755 6300
Open: daily 11am - 6pm
www.bootlegbrewery.com.au
- Brewhouse Margaret River**
35 Bussell Highway
Margaret River
WA 6285
(08) 9757 2614
Open: Mon-Thu 11am - 7pm, Fri and Sat 11am - 9pm, Sun 11am - 10pm.
brewhousemargaretriver.com.au
- Bush Shack**
Lot 3 Hemsley Road
Yallingup WA 6282
(08) 9755 2848
Open: Sun-Thu 10am - 5pm, Fri and Sat 10am - 6pm.
www.bushshackbrewery.com.au
- Cheeky Monkey**
4259 Caves Rd
Margaret River
WA 6285
(08) 9755 5555
Open: daily 10am - 6pm
cheekymonkeybrewery.com.au
- Colonial**
Osmington Rd
Margaret River
WA 6285
(08) 9758 8177
Open: daily 11am - 6pm, Fri 11am - 10pm
- Black Mile Brewing Co.**
www.colonialbrewingco.com.au/margaretriver
- Cowaramup**
North Treeton Rd
Cowaramup WA 6284
(08) 9755 5822
Open: daily 11am - 6pm
cowaramupbrewingco.com.au
- Eagle Bay**
Eagle Bay Rd Eagle Bay WA 6281
(08) 9755 3554
Open: daily 11am - 5pm
eaglebaybrewing.com.au
- Settlers Tavern (Margaret River Ale Company)**
114 Bussell Highway
Margaret River
WA 6285
(08) 9757 2398
Open: Sun-Fri 11am - 12am, Sat 10am - 12am
www.settlersavern.com
- Occy’s**
12/34 Dunn Bay Rd
Dunsborough WA 6281
9756 7777
Open: daily 11:30am - 9pm
www.occys.com.au
- Rocky Ridge Brewing Co.**
www.rockyridgebrewing.com.au
- The Beer Farm**
177 Gale Rd Metricup WA 6280
(08) 9755 7177
Open: Mon-Thu 11am - 6pm, Fri-Sun 11am - 8pm
www.beerfarm.com.au
- The Grove Distillery**
491 Metricup Rd
Wilyabrup WA 6280
(08) 9755 7458
Open: daily 9am - 5pm
www.thegrovedistillery.com.au

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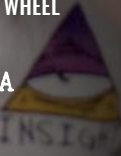
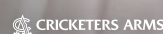
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GO VEG

WE'RE NOT SAYING YOU SHOULD GIVE UP THE STEAKS AND GO FULL VEGAN - BUT WITH RECIPES THIS DELICIOUS, IT WOULDN'T BE ALL THAT HARD



This is an edited extract from *Smith & Daughters A Cookbook (that happens to be vegan)* by Shannon Martinez & Mo Wyse published by Hardie Grant Books RRP \$48 and is available in stores nationally.

This is a cookbook written by two women who set out to broaden the mainstream scope of plant-based cuisine. Shannon creates the impossible with pans and vegetables; Mo brings the passion and business focus to build a following for those creations. Their powers combined, they've made a restaurant (Smith & Daughters), a deli (Smith & Deli) and this cookbook, so that people could experience plant based food the way it should be: big, bold, flavourful, noteworthy, celebration-worthy and myth-dispelling.

Shannon has a saying: "a chef's job is to make you happy", and was inspired to cook without using animal products because of a sincere lack of inspiration within mainstream cooking. With no guide books or scientific research on how to recreate animal products from plant-based ingredients, she just had to do it herself.

The book is about making vegan food accessible to the person who never thought they could make the jump. Shannon and Mo that the greatest compliment they receive on a daily basis is when customers tell them that if they could eat Smith & Daughters or Deli every day, they'd go vegan - and from customers who, before their meal, would joke about grabbing a cheeseburger on the way home!

Of course, there are people who believe veganism is a trend, and that all vegan food tastes the same: boring, bland and above all, that it is uncreative, not filling and lacking in flavor. Shannon and Mo don't, and they've proven it with these recipes. Also, we at Beer & Brewer also think the following dishes would go particularly well with a cold beer!

HOT CHEDDAR & PICKLED JALAPENO DIP

In terms of liquid cheese, this is as good as it gets. This is best eaten when hot or warm, so eat it quickly and with friends who are sad about missing out on cheese. They ain't missing anything here.

Serves 4-6

Ingredients

- 125 g (4 ½ oz) butter
- 1 large garlic clove, crushed
- ½ teaspoon ground cumin
- 50 g (1¾ oz/1/3 cup) plain (all-purpose) flour
- 500 ml (17 fl oz/2 cups) soy milk
- 2 teaspoons dijon mustard
- 30 g (1 oz/ ½ cup) nutritional yeast
- 300 g (10 ½ oz/2 cups) shredded cheese
- 100 g (3 ½ oz) pickled jalapenos, diced
- (add more or less depending on how spicy you like it)
- 80 ml (2 ½ fl oz/ 1/3 cup) jalapeno

- pickle juice
- 1 teaspoon salt

Method

Melt the butter in a saucepan over medium heat. Add the garlic and ground cumin and cook for 1 minute, until fragrant.

Add the flour and cook, stirring, for a few minutes. Do not allow it to brown.

Slowly add the soy milk and whisk constantly until you have a smooth sauce. If you find a few lumps, keep whisking - it should eventually come together. Add the rest of the ingredients and stir until the cheese is melted. Done!

Serving suggestions

- Eat straight-up in a bowl with tortilla chips.
- Pour over nachos.
- OR, pretend to be healthy and pour over steamed broccoli or cauliflower - whatever makes you feel good about your food decisions.



**AN EASY
MATCH**

For a Mexican match try
Dos Equis Amber Lager.

CHARGRILLED TOFU ADOBO

There's a big difference between real Mexican food and fake Mexican food. The chillies used in this recipe are the reason why these flavours are authentic. Don't try and substitute these chillies or you'll get the fakes. Search out the ingredients: the flavor of a true adobo sauce is worth it. This is a multi-use marinade - use it on burgers, meats, tofu, anything ... everything.

Serves 4-6

Ingredients

firm tofu, as much as you need

Adobo (see note)

2 red capsicums (bell peppers)

2 jalapeños, or your favourite

green chillies

1 garlic bulb, cloves separated

1 red onion, quartered

60 ml (2 fl oz/1/4 cup) olive oil

2 dried chipotles, roughly chopped

2 dried guajillo chillies, roughly chopped

2 chipotles in adobo

small handful oregano leaves

1 tablespoon smoked paprika

1 teaspoon ground cumin

1 teaspoon ground coriander

1/2 teaspoon ground cinnamon

1 tablespoon cumin seeds

80 ml (2 1/2 fl oz/1/3 cup) sherry vinegar

750 ml (25 1/2 fl oz/3 cups) chicken stock

Method

To make the adobo, heat a chargrill pan over high heat. Add the capsicums, jalapeños, garlic and onion and cook until blackened.

Heat the oil in a large saucepan over medium heat. Add the dried chillies and slowly cook off until slightly darkened.

Squeeze the garlic from their skins and roughly chop the grilled vegetables.

Add to the pan along with the chipotles in adobo, oregano, spices and sherry vinegar. Cover with the stock and simmer for 1 hour.

Transfer the mixture to a blender and process until smooth. Check the seasoning and adjust if necessary.

Cut the tofu into your desired shape - for tacos, we cut it into finger-sized pieces, but you could also cut it into slabs and use as burgers!

Pour enough marinade over the tofu to cover and set aside for at least 2 hours but preferably overnight.

Heat a chargrill pan over high heat, add the tofu and cook, basting with the marinade, until dark char marks develop on all sides.

Note: This makes around 1 litre (34 fl oz/4 cups) of sauce, which sounds like a lot but it lasts for about 2 weeks in the fridge and can be used in many, many ways. And by many, we mean marinate everything in this sauce, fold it through rice for an easy Mexican rice, stir through black beans for burritos, turn it into a dressing, make a pasta sauce with it, use it as a sandwich spread, or slather it on before and after cooking ... go hard. The more sauce the better, we say.

DTF: DOWN TO FIESTA

We affectionately call this taco filling recipe DTF 'Down to Fiesta'. Make it first and foremost to fill your tacos, because you should always have tacos in your life. But secondly, this recipe lends itself to a meal of its own; a great addition to salad, as a main with the addition of rice, or straight from pan to mouth. Use it for anything you darn well please.



JALAPENO & CORN FRITTERS

Moreish as. We serve these in quantities of three or six at the restaurant. People always, ALWAYS choose six. You'll see why!

Serves 4-6

Ingredients

450 g (1 lb/3 cups) frozen corn kernels, defrosted
 1 tablespoon no egg powder
 2 ½ tablespoons sugar
 1 ½ teaspoons baking powder
 1 corn cob, kernels stripped, or an extra
 75 g (2 ¾ oz/ ½ cup) frozen corn kernels
 1 jalapeno, finely diced (seeds removed for a milder taste)
 3 tablespoons cornflour (cornstarch)
 vegetable oil, for deep-frying
 Coriander Pesto or your favourite dipping sauce

Method

Blend the defrosted corn, no egg powder, sugar and baking powder in a blender until you have a smooth purée. Transfer the mixture to a bowl. Add the fresh or extra frozen corn kernels to the purée along with the diced jalapeño and cornflour. Gently stir to combine, then allow the mixture to sit for at least 15 minutes.


Heat enough oil for deep-frying to 170°C (340°F). To check the temperature of the oil, drop in a small spoonful of the batter. If it quickly rises to the surface, then you're good to go.

To cook the fritters, use one soup spoon to scoop up the batter, then use another soup spoon to gently push the mixture off the spoon and into the oil. Make sure there is enough room for them to move around a little in the oil.

The fritters will rise to the surface and begin to turn a golden brown. Flip the fritters over and cook the other side until crisp and golden all over - this should take about 2 minutes.

At the restaurant we serve these with coriander pesto, but feel free to serve them with any aioli or salsa. They're so good, they won't last long anyhow, so make sure you have some dipping sauce ready or people will eat them straight out of the fryer.





THIS EDITION, OUR TASTING PANEL TACKLED INDIA PALE ALES, THE LATEST NEW RELEASES AND CIDERS. HERE ARE THE RESULTS

TASTING

the panel



Stef Collins
Stefanie is the previous editor of *Beer & Brewer* and has gone on to work with a variety of Australian craft breweries and organise a beer festival. When she isn't working with beer, she is writing about it, drinking it, or hoarding it in her three dedicated beer fridges.



Tina Panoutsos
Tina started working for CUB in 1989 as a Quality Assurance Chemist. She currently holds the position of CUB's sensory manager. Her focus is to improve all aspects of beer and cider education as well as support CUB brewing sites through improved sensory data.



Bill Taylor
Head brewer for Lion Nathan, Bill Taylor has more than 30 years' experience in brewing and the beer industry. An international beer judge, Bill is a past president of the Institute of Brewing and Distilling and a founding member of the NSW Brewers Guild.



Neal Cameron
Coming from starting William Bull Brewery for De Bortoli Wines, Neal Cameron is currently head brewer at The Australian Brewery. He is a beer and cider judge, a committee member for NSW Brewers Guild and a regular contributor to *Beer & Brewer Magazine*.



Justin Fox
With more than a decade of brewing across Australia on kits ranging from 600 to 140,000 litres, Justin has recently joined the Bintani family to head their service, sales, and product development. He is passionate about helping brewers innovate and develop technically as the industry continues to grow.



Graham Wright
Graham has had a full and varied life that has generally revolved around alcohol. With a background in retailing, he's currently an auctioneer at Oddbins Wine Auctions and is a director of The Odd Whisky Coy, Australia's only specialist importer of fine, rare and hard-to-find whiskies.



Ian Kingham
Ian has judged at the Australian Craft Beer Awards, Royal Perth Beer Show and Sydney Royal Beer Competition. He has also completed courses in beer and food pairing and studied food science at UWS (with a major focus on brewing).



Kaiju Robohop Golden IPA

5.7% ABV, 330ml

Deep golden with a hazy appearance, tight foam and big on hop character. This is definitely inviting with an upfront citrus, slightly resinous and stone fruit hop notes that blend well with a hint of spicy, clove-like aroma. These notes transition well into the palate providing layers of flavours that evolve independently but blend well. A citrus astringency and firm bitterness create a mineral-like finish that is surprisingly balanced and leaves the palate thirsty for more.

Style: India pale ale

Glass: Tulip

Food Match: Smoked salmon dauphinoise potato bake

Kaijubeer.com.au



Bridge Road Brewers Little Bling

3.4 % ABV, 330ml

Following in the footsteps of some pretty big brothers, Little Bling shines in its own right with a bright copper colour and rich foam that runs over the palate with a velvety smoothness.

More grassy and herbaceous on the aroma with a piney, mellow citrus hop backdrop. The anticipation is that the palate's going to be big, and it is, but in a little way; full without being chewy, lingering yet rounded bitterness and a finish that lets you know it's heritage while you go back for more.

Style: India pale ale (reduced alcohol)

Glass: Tulip

Food Match: Chicken wings

Bridgeroadbrewers.com.au



Ninkasi Brewing Co & BBC Beautiful Trouble IPA

7.0% ABV, 888ml

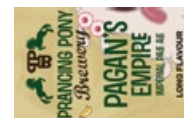
The combination of US and NZ hops in this beer lead to a hop-forward and balanced brew. This is a big American IPA with a citrusy hop aroma and a big hop flavour, balanced on rich UK Ale, Munich and Vienna malts.

Style: American India Pale Ale

Glass: Tulip

Food Match: Funky blue cheese

Birkenheadbrewingcompany.com.au



Prancing Pony Pagan's Empire Imperial Pale Ale

6.6% ABV, 330ml

Upon first sniff, the grassy, slightly resinous and citrus hop notes jump straight out in true American IPA style and linger throughout each sip never slipping away. Malted rye and malted barley make up a well-integrated, rich mouthfeel and balanced sweetness to complement the bold bitterness and hint of resinous astringency in the finish. No half measures here.

Style: Imperial/double IPA

Glass: Tulip

Food Match: Venison

Prancingponybrewery.com.au



Mountain Goat Rare Breed Pulped Fiction Blood Orange IPA

7.8% ABV, 640ml

Rich copper with a shimmer of red, thick creamy foam and fine haze makes for a wicked looking beer. There's no searching for citrus notes; they're smackingly evident from the start with an orange pith-like character and fresh Citra & Mosaic hop aroma. A creative blend of malts and perfect attenuation provide a balanced depth flavour of caramelised sweetness to complement the hop bitterness and juicy tartness.

Style: Double IPA

Glass: Large tulip

Food Match: Slow-smoked pork and creamy coleslaw

Goatbeer.com.au



Birkenhead Kauri Double IPA

7.6% ABV, 330ml

Brewed with Gladfield malts and oozing a whopping nine NZ and US hop varieties this is a big double IPA. There's a fresh citrus hop aroma and it pours golden with good head. Crisp and bitter palate, not too much malt and a small note of a wood finish to complement the forests after which it is named. This is a really well put together beer.

Style: Double IPA

Glass: Tulip

Food Match: Creamy brie or Swiss cheese

Birkenheadbrewingcompany.com



Sydney Brewery - Pyrmont Rye IPA

6.5% ABV, 330ml

Unmistakably amber in colour with a fluffy tan head, the aroma was enticing even as it poured. Rye malt notes shine with pepper and drabs of spiced grain, backed up with classic US hop-driven citrus and pine. The palate stands up to the aroma with nutty and toasted malt proceeding both resinous and earthy hop notes. It's a well-executed beer that left me wanting a second and third.

Another fine instalment of a brewery well entrenched in good beer.

Style: Rye IPA

Glass: Spiegelau IPA

Food Match: Reuben Sandwich

Sydneybrewery.com.au



Modus Operandi Sonic Prayer

6.0% ABV, 500ml can

One wonders if there's a point in the brewing world at which IPA's will turn their heels on size and look for a degree of subtlety and character beyond who has the biggest hop budget. If they do, they'll need to get in line behind MO who do it with aplomb. It's all there: the malt, hop aroma, flavour and bitterness and let's not forget that 500ml of a beer this size does lovely warm things to your toes.

Style: New world IPA

Glass: Straight IPA

Food Match: Seared duck breast and Hokkien noodles

Mobrewing.com.au

TASTING



Shifty Lizard Pale Ale

6.5% ABV, 330ml

Light tropical fruit hop on the nose. Light bitterness that lingers nicely, with some great citrus hops to finish. Also a strong malty backbone – like it says on the bottle! This is a good sessionable India pale ale with solid carbonation. Will go with most dishes – try something spicy.

Style: India pale ale

Glass: Tulip

Food Match: Spicy stir fry
Shiftylizard.com



Mayday Hills Brettanomyces India Pale Ale

7.4% ABV, 330ml

Pours with a big fluffy head – but it doesn't stick around without a good swirl. The big, sour and fruity nose also has an enticing grassiness and is followed by a big, delicious and juicy mouthfeel. There's a very dry finish from the Brett lees that makes you want another mouthful. There's also quite a lot of tannin from the tea on the finish and a touch of oak. Very well balanced.

Style: Brett IPA

Glass: Tulip

Food Match: Cheese platter
Bridgeroadbrewers.com.au



Prancing Pony India Red Ale

7.9% ABV, 500ml

With a rich foam, deep red hues and great lacing, this is a beer you just want to get into and explore. The nose is definitely US dry hop driven with evident citrus and resinous notes lingering throughout. The palate is rich and malty and slightly caramel sweet, balancing the bitterness that lingers without being astringent. A smooth, warming, luscious finish leaves you wanting more of this beer.

Style: India red ale

Glass: Tulip

Food Match: Bangers and mash
Prancingponybrewery.com.au



Wayward Brewing Charmer India Red Ale

5.0% ABV, 330ml

Deep amber with reddish hues and thick beige foam, this India Red Ale is pretty inviting. Charmer certainly has an aroma big on hops with a blend of citrus notes upfront followed by a herbal, slight spicy hop character in the finish. This follows through to the palate providing an assertive bitterness that's balanced by a caramelised malty fullness. Slightly dry on the finish, it accentuates the bitterness. A well-rounded beer and goes down a treat.

Style: India red ale

Glass: Tulip

Food Match: Roasted beef cheek with caramelised quince
Waywardbrewing.com.au



Kaiju Betelegeuse Double Red Ale

10.0% ABV, 500ml

On a scale of 1-10 of malt chewiness this hits a spinal tap 11. It's a hugely, hugely, malty red ale, with a station wagon-sized boot-load of hops that just about keeps things in check although the strain is certainly starting to show. Dialling things up this level on any beer can take you close to the precipice, but this one seems to be dancing on the edge, a smile on its face with very little regard for the consequences.

Style: Imperial red ale

Glass: Pint, 'cos like, why not?

Food Match: Meatlovers pizza with extra meat
Kaijubeer.com.au



Prancing Pony Amber Ale

5.0% ABV, 330ml

A rather quotidian amber ale with nothing to dislike. Full-bodied as usual for the Prancing Pony, a nosebag of roastiness, more than a lick of crystal characters and full flock of fizzy, sweet mouthfeel. It's carrying a fair bit of weight but made it to the finishing line in a respectable manner although the stewards weren't keen on further enquiry.

Style: Amber ale

Glass: Half-pint

Food Match: Szechuan pork and fried rice
Prancingponybrewery.com.au



Kaiju Hopped Up Red

6.4% ABV, 330ml

Two years on from its AIBA trophy win for Champion Dark, this hop monster still has the aggression of a beast wanting to be heard. A first assault of deep, brooding and sticky American hops is quickly followed by a jab of malt that carries both caramel and nougat. The bitterness is full and lingering, to the point of making an otherwise appropriate body seem a little thin.

Style: American amber ale

Glass: Tulip

Food Match: Jalapeno chicken burger
Kaijubeer.com.au



Woolshed AAAMber

5.4% ABV, 330ml

Named for the AAAM tag bestowed upon only the finest Merino, this concoction of all Aussie malts and hops attempts to earn the same honour in the beer world. Pouring copper with a classic toffee nose, the beer champions malt with toasted biscuit and caramel sweetness. Delving deeper yields a nice layer of Australian hop notes with their trademark tropical fruit evolving as the beer warms. A good Australian representation of the style.

Style: American amber ale

Glass: Pint

Food Match: Beer battered seafood
Woolshedbrewery.com.au



Prickly Moses Spotted Ale

4.5% ABV, 330ml

If you're in need of an excuse for a beer, helping the plight of the Tiger Quoll by knocking back a few is as good as any. Promising honey, citrus and tropical fruit, the beer pours light golden with soft mandarin and pineapple aromatics. Gentle malt and honey sweetness on the fore palate quickly yields to a soft and short bitterness. The overall combination is balanced, refreshing and stands up to the label. Cheers to the Quolls!

Style: Golden ale

Glass: Stange

Food Match: Chicken and pineapple fritter

Pricklymoses.com.au



Birra Baladin Open Rock N Roll

7.5% ABV, 750ml

A beer that aligns itself to the greatness of Woodstock, the Stones and The Who had better stand out from the pack and this spiced-up version of their American pale ale is definitely littered with bold decisions. A kick of toasted malt, white pepper, banana and orange skin and wafts of smoking wood all precede a subtle and understated hop profile. The palate is more balanced, sweet with a medium bitterness and a warming yet pleasant alcohol finale.

Style: Spiced APA

Glass: Straight out of the bottle - thanks Jagger!

Food Match: Charred steak

Baladin.it/en



Birra Baladin Nazionale Pale

6.5% ABV, 750ml

A lively pour, befit to the style and likely thanks to the secondary fermentation, the aroma is full of clove, coriander, banana and orange. A soft malt palate is clean and refreshing, sitting well on the fence between overtly sweet and boringly dry. The higher alcohols are well integrated and unnoticed. A word of warning - don't drink in the sun and spill it on yourself, bergamot increases sensitivity to UV light!

Style: Belgian golden ale

Glass: Snifter

Food Match: Salmon and avocado

Baladin.it/en



Mornington #005 Russel Brown

6.8% ABV, 330ml can

An inspiring vintage boxer 'Russell Brown' on the label sets the tone for a beer that has a few punches ready to throw. Cherry, cocoa and banana are all evident on the nose, carried by a nougat and toffee malt character. The body is smooth and balanced, with more rich stone fruit and a delightfully clean toasted malt. Balance is the star here, as a slight tinge of alcohol warmth is a welcome addition and leaves you no choice but a second sip.

Style: Belgian brown ale

Glass: Abbey goblet

Food Match: Pork chops

Mpbrew.com.au



Regency Tafe Campus Brewery Scarlet Monk

10.8% ABV, 375ml

Kicking off with a big high alcohol waft, this scarlet beauty is no shrinking violet. Roasted malt is overpowered by liquorice, molasses and sherry. The result is a rocket fuel combo straight out of nana's liquor cabinet. The palate is more in check, with star anise joining the party and the alcohol heat actually complementing the mash of complexity. A daring brew that should be shared among many and enjoyed in small sips with plenty of bold food.

Style: Belgian dark strong ale

Glass: Snifter

Food Match: Kangaroo



Strumans Organic Premium Lager

4.6% ABV, 330ml

Pouring a deep rich golden hue, the aroma shows a little hop spice with a slightly dominant malt sweetness. A sip reveals more sweet malt but a relatively crisp finish. The bitterness is short with some grassy hop notes lurking underneath. As a premium lager, it ticks all the boxes with the added benefit of a completely organic ingredient list. Hot day, big thirst and a desire to avoid trace chemicals? This is your beer!

Style: Premium lager

Glass: Pilsner flute

Food Match: Fish and rocket

Strumansbeer.com



Grand Ridge Gippsland Gold

4.9% ABV, 330ml

Pouring almost a copper colour with only the slightest of yeast haze, caramel malt dominates the nose. Layers of toffee and raisin underlay the sticky aroma, masking any presence of English hop. The palate delivers a clean mix of more caramel and some earthy hop flavour, sitting at the lower end of the spectrum for the style. Finishing sweet with a little bitterness, the balance is definitely suited to the malt fans out there.

Style: English pale ale

Glass: Pint

Food Match: Pie with mashy peas

Grand-ridge.com.au



Yenda Pale Ale

4.5% ABV, 330ml

A well-presented pale that emits a subdued mix of fruity hop notes, grape and a hint of passionfruit. The body presents with light malt and a subtle hint of hop flavour. The medium bitterness is welcome and frames a nice back palate. This beer showcases all the elemental needed of a pale, utilised sparingly to give a tidy and drinkable beer. A good gateway to the world of hops for those friends yet to join the revolution.

Style: Australian pale ale

Glass: Pint

Food Match: Anything barbecued

Australianbeerco.com.au

TASTING



Mountain Goat Fancy Pants

5.2% ABV, 375ml cans

Well past the honeymoon phase of their transition into the Asahi world, Mountain Goat's beers are continuing to stand up to expectation. A delightfully brooding aroma of crystal malt glazed in tropical syrup leaves no option but to take a sip. A caramel malt body leads the palate, yet thankfully quickly departs leaving the beer dry enough to enjoy. Medium carbonation and a pleasant residual bitterness round things out. Don't begrudge the juggernaut - they know how to be fancy.

Style: American amber ale

Glass: Tulip

Food Match: Chorizo risotto

Goatbeer.com.au



Hawthorn Brewing Amber Ale

4.7% ABV, 330ml

A long time stalwart of the Hawthorn line-up, this poured a delightful copper colour with a fluffy head. English hops deliver more spice than expected, complemented by sticky malt aromatics. With clean toffee and biscuit malt on the palate, the beer pushes the boundary between amber and brown.

A short finish to the body is balanced with a surprising late effort and linger from the hops, giving floral and earthy notes that nicely round out the beer.

Style: English amber/brown ale

Glass: Large snifter

Food Match: Sticky ribs

Hawthornbrewing.com.au



Prickly Moses Red Ale

5.0% ABV, 330ml

Taking the Irish slant on red ales, this Prickly Moses iteration pours a deep tarnished murky copper, yet is still bright and free of any major haze. First impression is strong caramel sweetness on the nose with underlying sherry and nutty notes. On flavour, the sweetness is again the standout and hits both early and late. Low in fizz just how the Irish like it, this is one malt focussed beer for malt lovers.

Style: Irish red ale

Glass: Imperial pint

Food Match: Beef burger with egg and beetroot

Pricklymoses.com.au



Hawthorn Brewing Golden Ale

4.5% ABV, 330ml

Entering the crowded golden ale space in 2014 with instant success, this brew is still going strong. Pouring with a deep golden hue (sense a theme here?), the aroma presents a complex array of pineapple, orange rind and melon that combine for a pleasant and unique result that alludes to goodness to come. The palate is predominately dry with a mere hint of sticky malt sweetness. It leaves you as quickly as it came - happy and wanting more.

Style: Golden ale

Glass: Boston pint

Food Match: Fish and chips

Hawthornbrewing.com.au



Coldstream Golden Ale

4.5% ABV, 330ml

Born in the Yarra Valley, Coldstream's beers bear an iconic shivering man, clearly in need of one of his own brews. Their golden ale presents with a soft haze and fluffy white head. Clean tropical fruit show early alongside honey malt. An approachable, gentle bitterness precedes a toasted sweet malt body that is very well-balanced. It's a summer suited beer that one hopes would even convince the poor shivering man to get out of the stream and come and have a drink.

Style: Golden ale

Glass: Boston pint

Food Match: Pepper snags on the barbecue

Coldsteambrewery.com.au



Birkenhead Pacific Pale Ale

4.6% ABV, 888ml

BBC Pacific Ale pours light copper with a bright white head, a nose of sweet tropical fruit and resinous pine. Citrus zest, fresh grapefruit and woody herbaceous hop flavours are presented on a backbone of malt with enough depth and balance to support the hop flavour. A mid-palate with hints of orange marmalade followed by a subtle, biscuity malt sweetness gives way to a crisp and cleansing bitterness on the finish.

Style: Pale ale

Glass: Tulip

Food Match: Chicken tikka

Birkenheadbrewingcompany.com



Birkenhead Pilsner

4.8% ABV, 888ml

A New Zealand inspired Pilsner, brewed with New Zealand malt and hops. Birkenhead Pilsner pours golden clear with aromas of passionfruit, citrus and spice. German malts provide a delicate malt base, finished off with a cleansing bitterness from NZ sourced hops. This would make a good gateway beer for Pilsner fans.

Style: Pilsner

Glass: Pilsner glass

Food Match: Seafood. Either a salmon or tuna steak

Birkenheadbrewingcompany.com



Endeavour Growers Golden Ale 2016

4.5% ABV, 330ml

Endeavour's Growers series is their tip of the hat to the hop and barley farmers of Australia that changes year-to-year in the spirit of their vintage brewing ethos. The 2016 golden features helga and galaxy hops that give a soft fruit note, yielding to a dominant display of pale, Munich and crystal malts. The same is true of the body with malt leading the way and pushing the golden ale style to its limits. Finishing short with a sherbet zip, a pleasantly soft bitterness appears and rounds things out.

Style: Golden ale

Glass: Stange

Food Match: Szechuan chicken



O'Brien Gluten Free Belgian Ale

6.0% ABV, 330ml

Rebellion have definitely set a precedent in gluten free beer options and this Belgian Ale is another great example. Ripened fruit and spice notes fill the initial aroma, followed by typical Belgian Ale yeasty notes that provide complexity and variety. The palate is a balance of toffee like sweetness and moderate bitterness providing a smooth rounded finish. Very approachable introduction to this style without the gluten guilt.

Style: Belgian ale

Glass: Tulip

Food Match: Cold-cut meats and pickled vegetables

Rebellionbrewing.com.au



Baladin Super Bitter

8.0% ABV, 330ml

Super luscious and super rich, Baladin Super Bitter is generous without being over the top.

The delicate citrus and floral hop notes are evident amongst the caramelised malt and a hint of dried fruit sweet raisin flavours. The combination provides a balanced complexity, warming palate length with a rounded lingering Amarillo hop bitterness.

Style: Amber bitter ale

Glass: Pint

Food Match: Cloth-bound English cheddar

Baladin.it/en



Red Duck White Garden Raspberry & Rhubarb White Ale

4.3% ABV, 500ml

There's a hint of pink that comes through this pale straw, cloudy Geuze inspired fruity ale. The soft white foam is delicate but unfortunately dissipates quickly. An initial hint of tart raspberries and gently cooked rhubarb grab the attention before a citrus aroma presents itself in the background. The many layers each offer a delicate integration of flavours and invigorate the senses. The palate is short overall with a light, balanced tartness and cleansing finish.

Style: Geuze style ale

Glass: Slim goblet

Food Match: Berry and rhubarb tarte tatin

Redduckbeer.com.au



White Rabbit Teddywidder Berliner Weisse

3.1% ABV, 750ml

Not a lot of head, which is expected in this style. It pours a pale, cloudy yellow. The tart and sour nose smell moreish. The light carbonation tingles the tongue with a delicate, white wine/cider flavour. A crisp and dry finish. Serve it with a cheese platter and drink the whole bottle yourself - you won't regret it.

Style: Berliner Weisse

Glass: Chalice

Food Match: An entire cheese platter!

Whiterabbitbeer.com.au



Forbidden Fruit Apple Berry Cider

4.6% ABV, 330ml

Pouring an effervescent soft dusky pink, a sweet onslaught of berries jump out of the glass, warning of an impending sugar hit. Surprisingly and thankfully, the palate is far less aggressive and delivers a dry and balanced profile that actually invites a second sip. The wafts of blueberry give way to a clean tartness and an apple acidity. A pleasant combination that will no doubt appease the apple and berry minded folk all year round.

Style: Fruit cider

Glass: Pint full of ice

Food Match: Scones

Pricklymoses.com.au



Red Duck Duck Punt Saison

4.6% ABV, 500ml

Fresh and zippy, effervescent and spritzzy, bright yet cloudy like any good Saison, the act of pouring starts telling the story. Coriander, clove and clean wheat aromatics abound, impressive considering they are all yeast driven. More of the same is present in flavour, combining with biscuit malt and a honey-like sweetness. A slight hint of barnyard funk is welcomed and results in a soft, refreshing and understated Saison.

Style: Saison

Glass: Tulip

Food Match: Crayfish dripping in butter

Redduckbeer.com.au



Woolshed Brewery Utopia Cider

4.7% ABV, 330ml

For some reason expectations were not high for this cider from Woolshed but we certainly did enjoy it. A beautifully fermented cider allowing the pear-like fruit character to shine over what was otherwise a scrupulously clean, lightly acidic cider. Getting yeast to ferment in the low nutrient environment that is apple juice is somewhat of an art and adding pear juice to back-sweeten is a pretty idea that has been well executed.

Style: Apple and pear cider

Glass: White wine

Food Match: Salmon sashimi

Woolshedbrewery.com.au



O'Brien Gluten Free Black Lager

5.3% ABV, 330ml

Gluten free beers no longer an excuse for a pale water substance that only coeliacs will buy. They are a style in and of themselves and this one goes right to the top of the class. A lovely puffed rice, nutty aroma with some of the same on the palate. Clean and well-fermented with a slick and rounded malt character as befits the style. Perhaps a little under-carbonated in this example, but overall a beer that gluten intolerants may have to fight over to get hold of - for once.

Style: Black lager

Glass: Schooner

Food Match: Sticky BBQ ribs

Rebellionbrewing.com.au

TASTING

BEER & BREWER CONSULTING EDITOR
IAN KINGHAM SHARES HIS NOTES ON 20
BEERS HE'S TASTED LATELY



Lord Nelson Quayle Summer Ale

4.2% ABV, 375ml can

An easy drinking natural ale which presents straw in colour with a medium white head. The aroma is simply the same. Low bitterness and a soft malt finish give the beer its easy drinking refreshment cues.

Style: Summer ale

Glass: Tulip

Food Match: Chicken Maryland

Lordnelsonbrewery.com



4 Pines Keller Door Grapefruit IPL

6.3% ABV, 500ml

Golden in appearance with a white head and chock full of hops. Grapefruit and pineapple aromas give way to a malty palate with some tart fruit and hop bitterness. The finish is long and lasting with hop bitterness and fruit malt sweetness fighting for centre stage, the hops win.

Style: Fruit beer

Glass: Tulip

Food Match: Ham and sweet mozzarella pizza

4pinesbeer.com.au



Lord Nelson Backburner IPA

5.7% ABV, 375ml can

This beer offers an excellent variation on the style. Dark brown-gold in colour, the beer has a good toasty malt aroma with a scent of orange. Made with the use of Belgian yeast and coriander the palate is more English dark malt including toffee and caramel, but a subtle carry of grapefruit and orange is also evident. The finish is clean with low bitterness.

Style: India pale ale/
Belgian wit hybrid

Glass: Tulip

Food Match: Pork spare ribs

Lordnelsonbrewery.com



Feral Smoked Porter

4.9% ABV, 330ml

The beer is dark brown in appearance with a fawn head. The smoked beechwood, German malt is pleasant without being overpowering. Toasted malts compliment the smokiness and add some body and char to the beer. The finish leaves lingering maltiness and makes the beer an ideal entry level smoke beer.

Style: Porter

Glass: Tulip

Food Match: Ham hock

Feralbrewing.com.au



4 Pines Keller Door Christmas Saison

5.5% ABV, 500ml

The beer is dark in complexion with a fawn head and offers a spicy Saison yeasty aroma while the palate showcases more of the clovey, all spice ingredients. It's nice when a spice beer balances and this beer does it well. Rich on the palate and peppery on the finish.

Style: Saison (with spice additions)

Glass: Tulip

Food Match: Pepper steak

4pinesbeer.com.au



8bit India Pale Ale

6.5 % ABV, 330ml

8 Bit IPA is based on a West Coast IPA commonly found on the West Coast of the USA. The beer pours a delightful gold with medium foam. The aroma offers floral and fruit notes, emanating pineapple, passionfruit and orange. The palate signifies the style well with good malt notes, an excellent expression of Citra hops, blended with Australian Galaxy and Cascade hops and a refreshing, rich bitter finish.

Style: India pale ale

Glass: Tulip

Food Match: Pork Chops

Stockadebrewco.com.au



Coopers Vintage (2016)

7.5% ABV, 355ml

Dark brown in appearance with a medium fawn head, Coopers vintage can be enjoyed immediately or cellared for up to three years. Rich in toffee and biscuit malt notes, the beer showcases robust malt and hop flavours and importantly embraces the higher alcohol content. A rich dessert is an equal accompaniment as any roasted meat dish, but Australian lamb is the call of the day.

Style: Strong ale

Glass: Chalice

Food Match: Lamb Shoulder

Coopers.com.au



Aecht Schlenkerla Rauchbier Urbock

6.5% ABV, 500ml

Spiced meat, ham hock phenolics are high and the aroma allows for little else. On the palate, this deep brown beer with a tan head offers rich layering, some malt sweetness and almost clove like qualities. Above all, it is heavily smoked, and has an almost salt like finish. Excellent with spiced meats, Christmas ham, Bavarian sausages, or even dark chocolate.

Style: Smoke beer

Glass: Chalice

Food Match: Leg of ham

Smokebeer.com



Chimay Peres Trappistes Grande Reserve 2016

9.0% ABV, 750ml

Chimay is double fermented adding extra layering to the phenolic clove and spice. The aroma is intriguing with combinations of herbs, spices and barks evident, wrapped in Belgian yeast. An excellent strong dark ale for nosing and sipping and complements almost any roasted meat dish.

Style: Belgian dark ale

Glass: Chalice

Food Match: Braised lamb shanks

Chimay.com



Liefmans Craft Blenders Kriek Brut 2015

6.0% ABV, 750ml

Macerated black cherries are fermented with this beer and then blended using five vintages for consistency and then aged for two further years. Deep rustic brown in appearance, Liefman's has an aroma of almond, cherry seed and wood. The palate is acidic and tart with fruit bitterness to complement the sour. The finish is puckering with good residual sweetness to carry.

Style: Kriek

Glass: Goblet

Food Match: Black Forest torte

Liefmans.be



Pike's Pilsener Lager

4.5% ABV, 330ml

The Pike brand is a fourth-generation brand and was resurrected in 1996 after a dormant time. Pouring bright amber in the glass with good foam, Pike's has pale malt and some fine citrus notes. The palate is clean, well balanced and offers a nettle-like bitter finish. An ideal palate cleanser, or as any white meat accompaniment.

Style: Pilsener

Glass: Tulip

Food Match: Smoked Salmon Fillets

Pikesbeercompany.com.au



Modus Operandi Former Tenant

7.8% ABV, 500ml can

The Former Tenant Red IPA was awarded champion Australian beer only three months after release. Rich-red in appearance with a strong head. The hop aroma is distinct with grassy, tropical notes melded together. The palate is heavily hopped and balanced with rich layered malt, typically toffee and caramel sweetness. The finish is rich and lingering, with the alcohol well held.

Style: India pale ale

Glass: Chalice

Food Match: Braised Duck

Mobrewing.com.au



Kaiju Krush

4.7% ABV, 375ml can

Kaiju has already begun its rise to prominence with gold medals for their Moon Black IPA and Hopped Out Red.

Kaiju Krush is a beer of a different nature, with a lighter malt profile and extra use of hops to give that tropical fruit flavour.

The beer has a light gold complexion with a lacy white head. The finish is fresh and delivers lingering malt sweetness.

Style: Pale ale

Glass: Tulip

Food Match: Pineapple chicken

Kaijubeer.com.au



Boatrockers Miss Pinky Raspberry Berliner Weisse

3.4% ABV, 330ml

Miss Pinky is a bold attempt at a German sour beer. The subtlety of raspberry flavour is an excellent choice in complementing the style. Miss Pinky pours pink and has a low white head. The aroma offers traces of raspberry and some nice fermentation notes. The palate is sour with good expressions of raspberry and the finish is mild and somewhat dry.

Style: Berliner Weisse

Glass: Champagne flute

Food Match: Raspberry Tart

Boatrockers.com.au



Colonial Brewing Pale Ale

4.4% ABV, 375ml can

Colonial Pale Ale is a core line and pours pale gold with a medium foam. The aroma blends US and Australian hops giving a passionfruit, pine and citrus nose. Colonial Pale positions between a US and Australian style pale with good malt cushion and refreshing fruit tone to the palate. The finish has a low bitterness and good residual pale malt character.

Style: Pale ale

Glass: Tulip

Food Match: Gnocchi gorgonzola

Colonialbrewingco.com.au



Balter Brewing Alt Brown

4.8% ABV, 375ml can

Balter Brewing's canned craft beer continues to impress with a range of styles. Alt Brown is a seasonal release and pours medium brown with a fawn head. The aroma offers hazel and chestnut with good toasted malt. The palate is malt driven with toasty biscuit notes and some lightly hopped backbone for balance. The finish is clean and leaves a residual malt sweetness. An easy drinking, laid back beer, well-balanced and uncomplicated.

Style: Brown ale

Glass: Tulip

Food Match: BBQ Pizza

Balter.com.au



BentSpoke Crankshaft IPA

5.8% ABV, 355ml can

This US style has the traditional hallmarks of Citra, giving the beer an orange aroma, cleverly combined with Cascade, Centennial and Simcoe. Pours an orange/gold colour with a good lacy head. The malt levels are high enough to create excellent balance and manage the bitterness. The palate is complex and the flavours include citrus, pine and a touch of spice.

Style: American India pale ale

Glass: Tulip

Food Match: Pork loin

Bentspokebrewing.com.au



Hawkerys Pale Ale

5.2% ABV, 330ml

First launched at Good Beer Week it became an overnight success with the first 15,000 litres selling out in 20 days. The beer pours bright gold with a firm snowy head. The nose of US hops gives the beer its tropical, orange and grassy appeal. The palate provides high resinous oily bitterness bursting out from its clean malt base. The beer beautifully expresses hops in both aroma and flavour finishing with a piney, citrus tang.

Style: American pale ale

Glass: Tulip

Food Match: Lamb kofta

Hawkers.beer



Blackman's Brewery Reginald

6.2% ABV, 330ml can

Reginald pours golden orange with a firm head. Strong expressions of grapefruit, pine and spruce emanate when poured. The palate is full bodied and rich in hop complexity, finishing with a strong resinous pine aftertaste. An excellent example of hopped-up refreshment.

Style: American India pale ale

Glass: Tulip

Food Match: Barramundi fillets

Blackmansbrewery.com.au



Sierra Nevada Otra Vez

4.5% ABV, 330ml

Otra Vez is a refreshing ale with the additions of Cactus and Grapefruit, as well as salt, similar in style of a Gose beer. Light yellow green in appearance, with a white head, the aroma offers tropical fruit notes and the grapefruit is evident. The palate has well-balanced malt sweetness and fruit tartness with a shortened finish. Light to medium in body with a refreshing tang.

Style: Fruit beer

Glass: Tulip

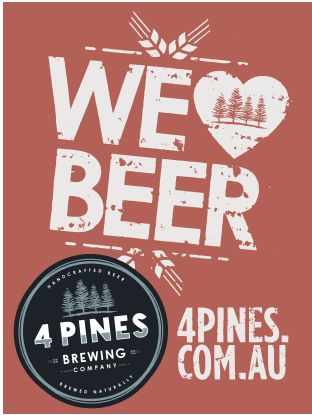
Food Match: Thai salad

Sierranevada.com

Australia & NZ Directory

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A PINT WITH...

Mick Fanning

WE CHAT WITH MICK FANNING, THE PROFESSIONAL AUSTRALIAN SURFER WHO OVERCAME THAT FAMOUS SHARK ATTACK AND WENT ON TO BECOME A PART OWNER OF BALTER BREWING



Q YOU TOOK OUT THE SAMSUNG GALAXY CHAMPIONSHIP SURFING COMPETITION IN JEFFREYS BAY, A YEAR AFTER THE FAMOUS SHARK ATTACK. DID THE WIN FEEL EXTRA SPECIAL AFTER WHAT YOU'VE OVERCOME THIS PAST YEAR?

For me it was about wanting to right a wrong. I have had so many great memories and times there so to leave on the note I did in 2015 didn't feel right. It was a great feeling to do that for myself.

Q WERE YOU MORE DETERMINED GOING INTO THAT COMP THAT YOU WERE GOING TO TRY TO MOVE PAST THE BAD MEMORIES AND SECURE A WIN?

It was the one event I still felt like I had something to prove to myself and yeah I did put a bit more attention into that event.

Q HOW DID YOU CELEBRATE?

I ended up having a great fun night at a local families place. A lot of my friends from the tour were there as well so lots of laughs and good times went down.

Q BALTER BREWING LAUNCHED LAST YEAR - WHAT MADE YOU GET INTO THE BEER INDUSTRY?

It was actually Bede Durbridge who came to me and asked if I wanted to get involved and I instantly said, "Why Not?"

Q DO YOU HAVE A FAVOURITE BEER FROM THE BALTER RANGE?

The XPA is definitely our favourite. But of the ones that Scotty has brewed for the brewery I really like, there is this Red Ale he whipped up called Little Red which I love.

Q WHEN YOU'RE NOT TOURING CAN PUNTERS EXPECT TO SEE YOU AT THE BREWERY BAR?

Yeah! When I am home I am in there from time to time pouring beers and hanging out. A lot of my friends enjoy the brewery so I will go hang out with them for a beer also.

Q DO YOU GET INVOLVED WITH WHICH BEER STYLES ARE BREWED AND WHAT THEY TASTE LIKE OR DO YOU LEAVE THAT UP TO SCOTT?

There is a bit of back and forth of what styles we think will hit the market best, but at the

"WHEN I AM HOME I AM IN THERE FROM TIME TO TIME POURING BEERS AND HANGING OUT. A LOT OF MY FRIENDS ENJOY THE BREWERY SO I WILL GO HANG OUT WITH THEM FOR A BEER ALSO"

end of the day Scotty always has the final say. We truly trust Scotty as he a genius when it comes to brewing so why should we get in the way? Haha.

Q YOU'RE OBVIOUSLY INCREDIBLY DEDICATED TO GET TO WHERE YOU ARE TODAY, WHERE DID THIS DRIVE COME FROM?

It's a personal thing but mainly it comes from being the youngest of five kids. I have always tried to be as good as I can be at everything to be able to out do my older siblings.

Q WHAT'S THE BEST ADVICE ANYONE'S GIVEN YOU?

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