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**THE COLOURFUL HISTORY
OF DARK BEER**

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IN A BAG
PHENOMENON**

**DUNE
RATS**

**ON NUMBER ONE
ALBUMS AND
COLLABORATIVE BREWS**

80

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Winter Issue

I have to say that this has been one of the most enjoyable magazines that I have worked on to date. With so much happening in the craft beer industry, this past month has been a whirlwind and I feel like I am still just recovering from Melbourne's Good Beer Week and the GABS Festivals in Sydney and Melbourne. Being relatively new to the craft beer industry, we decided to jump on a plane and head to Melbourne for the opening weekend of GBW, which was a great chance for us to meet some of our favourite craft brewers and see just how interesting the people in this industry really are.

Last month also saw the Australian International Beer Awards held in Melbourne, with Victorian brewery White Rabbit the big winner on the night. Other standouts were California-based brewery Firestone Walker, Stone & Wood, and Balter Brewing – turn to page 8 for the full results.

As the weather cools down, there is nothing better than a big, robust porter or stout, so we thought it only fitting to take a look at the history of those styles of beer for our style notes section in this issue. And speaking of winter, check out page 64 for some killer recipes for toasties that will keep you warm over the cooler months – if you didn't think you could pair beer with toasties, think again!

In this issue, Luke Robertson is also back with part two of his three part series, which looks at the steps involved with opening your own brewery (pg 24); and he's also looked at the centuries old process of barrel aging beer (pg 36).

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

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

Cheers,
Deb



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Winter 2017

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"We're not as prominent in the brewing world as in other worlds, but that's not to say we don't drink our fair share of beer to try and get across who's releasing good beer at the moment"

- Danny Beusa, Dune Rats



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Pairing beer
with toasties
will cure your
winter blues!



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WHAT'S ON

Things to Do This Season



A WEEK OF CRAFT BEER IN ADELAIDE

ACBC Trade Expo: 25-27 July

Australian Craft Brewers Conference: 26-27 July

2017 Craft Beer Awards: 27 July

The Royal Adelaide Beer & Cider Awards: 28 July

Adelaide Beer & BBQ Festival: 28-30 July

Adelaide will be at the centre of the craft beer galaxy in July when the South Australian capital hosts five major brewing events in the same week. The events kick off on Tuesday 25 July with brewery tours and a three-day trade expo at the Adelaide Convention Centre. The Australian Craft Brewers Conference, also held at the convention centre, kicks off on Wednesday and culminates with the Craft Beer Awards at Adelaide Oval in the evening on Thursday.

The Royal Adelaide Beer & Cider Awards presentation will be held on Friday, on the same day that the third edition of the three-day Adelaide Beer & BBQ festival starts. Held at the Adelaide Showground, the ABBF 2017 includes the largest and most diverse line-up of brewers and cider makers ever assembled in South Australia.

More than 60 beer and cider brands will headline the main beer hall, while the 'ABBF IPA Soundsystem' will see 20 rotating IPA taps pouring beers that have never been tapped in SA, or even the country. To sweeten the deal, the BBQ side of the festival will be headlined by larger than life Canadian chef and VICELAND TV presenter Matty Matheson, while Regurgitator, Hockey Dad and Ali Barter pump out tunes across the three days.

"This year ABBF has a huge opportunity to show its wares as a festival and the brewing industry in SA as a whole, on a national scale," says Event Director Gareth Lewis. "We have really amped up the event and can't wait to show it off in July."

Adelaidebeerfest.com.au

BREWOMBA

Toowoomba: 5 August

Craft beer has well and truly found a home in Toowoomba in the form of the annual Brewoomba festival, now in its third year. For 2017, the event will be held across four venues in town (The Spotted Cow Hotel, Tapestry Bar, Mill Precinct and Fitzzy's on Church) that will each feature their own unique line-up of Australian and international craft beers, as well as special events, food trucks and the opportunity to meet some of the brewers. A shuttle bus will also make it easy for attendees to move between each of the four stops – sounds like a great day out!

Toowoombatickets.com.au/event/4322

SYDNEY ROYAL BEER AND CIDER SHOW

Entries close 8 July, Awards Night 23 September

The Sydney Royal competitions showcase Australia's finest produce and award the best of the best with a coveted Sydney Royal medal. For beer and cider, it's a chance for all breweries to have their beers recognised alongside the best in the industry. The Beer & Cider Awards Night will be held at The Stables at Sydney Showground, and promises to be an excellent evening celebrating the quality brews produced in Australia. Brewers, get your entries in; craft beer lovers, add the awards night to your diary.

Ransw.com.au

CENTRAL COAST CRAFT BEER AND CIDER FESTIVAL

The Kincumber Hotel: 11 June

Now in its sixth year, the Central Coast Craft Beer and Cider Festival drew over 1,800 punters last year and showcased more than 100 varieties of craft beer and cider. The 2017 edition promises to be even bigger, and will return with street food stalls, live entertainment and the opportunity for one lucky festivalgoer to win free craft beer and cider for an entire year. This year's event will also see the inaugural post-festival recovery day 'The Hair of the Goat' held on the Monday 12 June public holiday, so why not make a weekend of it?

Stickytickets.com.au/51019

KEN GROSSMAN TALKS SIERRA NEVADA IN AUSTRALIA

While Ken Grossman, the Founder and Owner of Sierra Nevada Brewing Co was in Australia for Good Beer Week, *Beer & Brewer* caught up with him to chat about his 40 years in brewing and his hopes for the future of Sierra Nevada in Australia.

B&B: Do you have advice for new craft brewers coming into the market?

KG: I think the biggest one is to focus on quality and to study their art. Brewing is really a combination of a fair amount of science but also a fair amount of art, so to be a great brewer and survive long term you really need to understand both the scientific aspects of what it takes to make great beer batch after batch and then blend that with the artistry of creating brands that have appeal and character for the consumer.

B&B: What do you think you think will be the next major trend in craft beer?

KG: From my short time here it appears that Australia is quite progressive and a bit like the US market, although there are some differences that are driven by things like tax rates. The US marketplace is not penalised for higher alcohol in beer so IPAs are more than 50 per cent of our craft segment right now, and I'm not sure if it will continue to grow like that in Australia because of differential in pricing of higher hopped and higher alcohol beers, but I think the American market took a while to turn into a hop forward market, so I assume that Australia will follow in a similar fashion.

B&B: Do you have any special edition or new brews coming to Australia?

KG: All the time! We're doing a wide range of innovation and bringing back some classic old styles of beer and reinterpreting them as well as barrel aging beers with unique ingredients. So there's a range of innovation that's happening, we've been doing it for many years and will continue to do that.

B&B: Can craft beer continue its momentum in the US?

KG: Craft beer has enjoyed huge success in the US; can the growth continue? I think it will. Certainly, there are so many breweries



Ken Grossman

now and there is a little bit of a slowing in the growth rate. The segment can't continue to grow at 10, 20, 30 per cent forever otherwise the numbers wouldn't add up, so it's starting to taper off, but in so far as the future of craft it's still good and there will be continued growth in the segment.

B&B: What can brewers do to stay relevant to consumers?

KG: I think staying in touch with consumers. What happened in the US and I see it happening here is having the ability to sit with your consumer and drink beer in a pub or a tavern and just understand where the consumers' tastes are going, because they are changing quite a bit. We've seen it happening in the US and I assume it will happen here. So, you can either be one step ahead of them or certainly just be engaged with what they want to drink.

B&B: What are your thoughts on major breweries buying out craft brewers?

KG: It's a business decision for some small breweries to sell out. It does cloud the segment a bit as far as the ownership of the brands and there are also craft lookalike brands that the big producers have been producing for many years. We feel strongly that the independents and the craft brewer in their brewery is important, it's what got the whole movement started and I've been doing it now for nearly 40 years and feel that a part of the reason that the segment was so successful is because of the passion of the brewers who got into it, so as the bigger companies acquire them, certainly some of that could be lost. **B**

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WHAT IS THE DEFINITION OF CRAFT?

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

Craft beer. It is the term around which a worldwide movement has been built. A movement that has brought fuller flavoured beers to more drinkers than ever before. It has changed the drinking landscape in Australia. No longer will the Australian beer drinker accept the notion of two or three similarly tasting beers as providing suitable choice when they rock up to the bar or look into the fridge at their local bottle-o.

And obviously it is a term that we have in the past embraced at the Craft Beer Industry Association (CBIA).

But times change. The term craft has certainly changed in its usage in society. While it has always been a nebulous term in the world of brewing, the adoption of it as a marketing term by many other industries has further muddled the waters. In my position as Executive Officer at the CBIA I am often asked by politicians or journalists to explain what craft beer is. Frankly, it is an almost impossible job. Our association needs to find a better way of describing who we are as an industry.

Definitions are vital for organisations such as ours. They tell us who it is we are working for. Who needs our help? In the early days of the CBIA the decision was taken to be inclusive with our membership definition. After all, Australia has a much different craft beer history than in other parts of the world and the inclusion of breweries like Malt Shovel and Little Creatures made sense. The support garnered from these companies enabled the CBIA to do its work in the early years.

Though, as the association and the industry have developed over the years it has become increasingly apparent that our focus needs to be on supporting the businesses that can benefit from being part of a collective, creating a unified voice that can advocate for their needs and celebrate their achievements, deliver training and development opportunities and liaise with suppliers to deliver exclusive value.

The Board of the CBIA has acted on the membership's desire to address this and towards the end of 2016 implemented a process that led ultimately to the membership voting overwhelmingly in May to overhaul their association.

There will be two major changes. The first will be a change to the membership criteria which will now exclude any business that produces more than 40 million litres a year or is more than 20 per cent owned by a business that does. This will mean that the craft arms of the large brewers will no longer be eligible for membership.

The second is that we will now be known as the Independent Brewers Association. We believe that the new name better reflects who our members are and what aspect of their business we will focus on.

These changes create some very exciting opportunities for our organisation and we can't wait to get stuck in. Watch this space.



THE 2017 AIBA WINNERS

The results of the 2017 Australian International Beer Awards (AIBA) were announced in Melbourne at the end of May, with Victorian brewery White Rabbit taking out Champion Australian Beer for its White Rabbit White Ale (draught).

Another big winner was California-based brewery Firestone Walker, who won Champion International Beer for their Feral One (packaged) – with which they also won Best Belgian/French Ale – as well as Best Pilsner for their Pivo Pils (packaged).

Stone & Wood Brewing Co was awarded Champion Large Australian Brewery for the second year running, while DAGON Beverages of Myanmar was announced as Champion Large International Brewery.

Balter Brewing Company also had a big night, being awarded Champion Medium Australian Brewery while also taking home the Garry Sheppard Memorial Trophy for Best New Exhibitor, as well as the Best International Style Pale Ale for the popular XPA.

Queensland's wins continued with Champion Small Australian Brewery being awarded to Green Beacon Brewing Co, while New Zealand took home the last of the Champion brewery honours with Deep Creek Brewing Company being awarded Champion Small International Brewery.

The Australian Gypsy Brewer Award was presented to ACT brewers Pact Beer Co, which only began production in 2015.

In the trophies for the 19 beer style categories, six were awarded to international breweries, six to Victorian breweries, five to New South Wales, two to Queensland and one to Western Australia.

And for the first time, two trophies were awarded in design categories: WA's Colonial Brewing Company took home Best Label/Surface Graphic for its Pale Ale, while Wayward Brewing Company won Best Outer Packaging for the Wayward Core Range.

The AIBA is the largest annual beer competition in the world judging both draught and packaged beer, and celebrated 25 years this year – attracting a record number of entrants, with 1890 beers entered across the various categories.

Close to 200 more entries were also received in the design and media categories.

A panel of around 80 international and local judges, overseen by Head Judge Brendan Varis (Founder of Feral Brewing Co) assessed the entries over three days at Melbourne Showgrounds last week.

"As always the standard of beer entered was exceptional with the gold medal and trophy winning beers representing the absolute pinnacle of beer quality from around the globe," said Varis.

The Awards are conducted by the Royal Agricultural Society of Victoria, and were presented at a gala dinner in front of 700 people as part of Good Beer Week.

2017 Australian International Beer Awards

CHAMPION TROPHIES

Champion Australian Beer presented by GrainCorp: White Rabbit Ale (Draught) - White Rabbit Brewery, VIC

Champion International Beer: Feral One (Packaged) - Firestone Walker Brewing Co., USA

Champion Large Australian Brewery presented by Barrett Burston Malting: Stone & Wood Brewing Co., NSW

Champion Large International Brewery: DAGON Beverages Co., Myanmar

Champion Medium Australian Brewery presented by CryerMalt: Balter Brewing Company, QLD

Champion Medium International Brewery presented by Federation University Australia: Pelican Brewing Co., USA

Champion Small Australian Brewery presented by FB*PROPAK: Green Beacon Brewing Co., QLD

Champion Small International Brewery: Deep Creek Brewing Company, New Zealand

Garry Sheppard Memorial Trophy for Best New Exhibitor: Balter Brewing Company, QLD

Australian Gypsy Brewer Award presented by FB*PROPAK: Pact Beer Co, ACT

MAJOR TROPHIES

Best Australian Style Lager: Storm Super Dry

(Packaged) - Aldi Stores (Minchinbury), NSW

Best European Style Lager - Presented by Federation University Australia: DAGON Extra Strong Beer (Draught) - DAGON Beverages Co., Myanmar

Best International Lager - Presented by 3 Degrees Marketing: India Pale Lager (Draught) - Beer Farm, WA

Best Pilsner - Presented by ExpoNet: Pivo Pils (Packaged) - Firestone Walker Brewing Co., USA

Best Amber / Dark Lager - Presented by ExpoNet: Velkopopovicky Kozel Dark (Packaged) - Plzensky Prazdroj A.S., Czech Republic

Best Australian Style Pale Ale - Presented by Plasdene Glass-Pak: Pay Day (Packaged) - 2 Brothers Brewery, Vic

Best New World-Style Pale Ale - Presented by Hops Products Australia: Pale Ale (Draught) - Mountain Goat Beer, Vic

Best International Style Pale Ale - Presented by The Post Project: Balter XPA (Packaged) - Balter Brewing Company, QLD

Best British Style Ale - Presented by Time Out: Jasper Ale (Draught) - Stone & Wood Brewing Co., NSW

Best European Style Ale - Presented by Hopco: Sourpuss Raspberry Berliner Weisse

(Packaged) - Wayward Brewing Company, NSW

Best IPA - Presented by Kegstar: Pulped Fiction (Draught) - Mountain Goat Beer, Vic
Best Amber / Dark Ale Exit Amber (Packaged) - Exit Brewing, Vic

Best Porter - Presented by Weyermann Specialty: Malts Silent Knight Porter (Draught) - Modus Operandi Brewing Company, NSW

Best Stout: Sligo Extra Stout (Draught) - Foghorn Brewhouse, NSW

Best Reduced / Low alcohol beer: Happiness (Draught) - 2 Brothers Brewery, Vic

Best Wheat Beer - Presented by Dan Murphy's: White Rabbit White Ale (Draught) - White Rabbit Brewery, Vic

Best Belgian / French Ale: Feral One (Packaged) - Firestone Walker Brewing Co., USA

Best Scotch Ale / Barley Wine: SEAMASTER Imperial Ale (Packaged) - Bach Brewing, NZ

Best Specialty Beer - Presented by GABS: Raspberry Stout (Packaged) - Hardywood Park Craft Brewery, USA

DESIGN

Best Design - Label / Surface Graphic: Pale Ale - Colonial Brewing Company, WA

Best Design - Outer Packaging: Wayward Core Range - Wayward Brewing Company, NSW

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Oxobar uses single stage manufacturing technology to make the Kegasaurus Polymer Kegs, which they say “produces kegs that are more robust, better designed and keep the beer fresher for longer”.

Dom Evans, General Manager of Oxobar, said they deliver recyclable, lightweight and robust containers that take advantage of the amazing properties that polymers have to offer.

“Because of the way they are manufactured, our Kegasaurus Kegs are more robust, have better designed valves and superior oxygen scavenger properties which means breweries can keep their beer fresher for longer. This makes it ideal for transporting beer long distances such as across Australia or those looking for a cheaper alternative to stainless steel kegs to export their beer,” he said.

To manufacture the Kegasaurus Polymer Kegs, Oxobar has commissioned a new type of injection stretch blow moulding machine. They say, “Oxobar are the only manufacturers in the world making blow moulded kegs as large as 50 litres to meet the tax excise requirements in Australia.”



Based in Victoria, Oxobar has the ability to meet the needs of Australian breweries efficiently with all manufacturing taking place in Springvale.

Kee Doery, Co-founder of Oxobar, said: “The most exciting thing about this new venture is that we can work with local breweries to export kegs overseas. In the past few years the Australian dollar has made it difficult for Australian breweries to take advantage of export sales of kegs. Now, with the low Australian dollar and a locally made high quality one way keg being manufactured in Victoria we are in a great position to export beers overseas.”

HAWKE'S LAGER LAUNCHES

Former Australian Prime Minister and beer loving Bob Hawke launched a new beer company, the aptly named Hawke's Brewing Co.

Its first beer, Hawke's Lager, rolled out in a shortlist of iconic Sydney venues from 6 April.

Hawke's Lager is brewed by Justin Fox, former Head Brewer at Colonial Brewing Co, with brew production operating out of Port Melbourne. All ingredients used in the beer are 100 per cent Australian.

“I would have been satisfied just meeting Bob Hawke but to be brewing beer for him is a dream come true,” said Fox.

Also notable is the fact that Hawke's Brewing Co. has entered into a partnership agreement with environmental not-for-profit, Landcare Australia, with a percentage of the profits from the company's beer sales helping to support rural initiatives around the country.

“I hope the efforts of this company will not only bring good friends together over a cold beer but also help raise awareness of the great work done by Landcare,” said Hawke.

Hawke's Brewing Co. is founded by two Aussies, Nathan Lennon and David Gibson, who came up with the idea for the brand while working as creative directors for a New York ad agency.

“Dave and I were chatting about who, given the chance, we'd most like to have a beer with. We both said Bob Hawke. Our conversation drifted to what a beer brand with Bob Hawke might look like, which for us was less about the notion that ‘Bob loves a beer’ and more about the values he embodies – like giving back to the community and looking after your mates – and then building a brand around that.

“Before we knew it we were back on a Qantas jumbo back to Sydney and drawing up a business plan with our National Sales Manager, Luke Langton, before the three of us were sitting in the



former-PMs kitchen, sharing our vision for Hawke's Brewing Co.”

Mr Hawke loved the team's proposal, particularly the ethos of ‘giving back’, and gave them the go-ahead.

“It's now one year to the day since the three of us met Mr Hawke... What started as a remote dream on the other side of the world is now a dream opportunity to run this really special beer brand in our beloved home country, with the one person we'd most like to have a beer with,” said Lennon.

Hawke's Lager is available on tap at 11 pubs (Hawke's First XI) in Sydney and Newcastle and cans hit the market on 25 April, with more beers also in the works for the future.



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World News

WHAT'S MAKING HEADLINES
IN THE WORLD OF BEER?





Denmark

BREWERY CREATES WORLD'S FIRST 'PISNER'

Danish brewery Norrebro Bryghus made headlines in early May by drawing on 50,000 litres of urine collected from the largest music festival in Northern Europe to produce a novelty 'Pisner'. Of course, the beer itself contains no human waste, but was produced from fields of malting barley fertilised with the urine 'donated' by festivalgoers. Enough urine was collected at the Roskilde Music Festival to create around 60,000 bottles of the beer.



Hong Kong

CATHAY PACIFIC DEBUT PLANE BEER

Cathay Pacific has created a bottled beer scientifically crafted to be enjoyed at 35,000ft, with the 'Betsy Beer' making its debut on Australian flights to and from Hong Kong in mid-April. Named after Cathay's first aircraft, Betsy has been specially brewed for in-flight consumption, with roughly seven per cent higher carbonation and an enhanced flavour profile, designed to overcome the dulling effect that cabin pressure and altitude have on the tastebuds.



UK

SURVEY REVEALS ONE IN THREE PUB PINTS ARE DIRTY

A survey of UK pubs found that many landlords are neglecting to clean their pump lines properly, with the resulting yeast and bacteria build-up a sure fire way to spoil the taste and smell of perfectly good brew. The Southwest of the country was found to have the most poorly maintained pipes, with 40 per cent of pubs serving bad beer; Wales came in second worst. For a clean pint of beer, head north.



Canada

TORONTO BREWERY AIMS AT TRUMP WITH 'FAKE NEWS ALE'

Northern Maverick Brewery in Canada have created a beer that pokes fun at the political climate and President just south of the border. "This ale pairs well with small hands, striking comb overs, huuuge egos and all things Mexican," reads a statement on the brewery's Facebook page. The brewery also pledged to donate five per cent of its profits to a relevant charity voted for by the community.



India

SALE OF ALCOHOL BANNED WITHIN 500-METRE RANGE OF A HIGHWAY

Thousands of liquor outlets were forced to close in April after a Supreme Court ruling banned the sale of alcohol within a 500m range of a highway. The ruling was made to curb drink driving on India's roads which are the world's deadliest, but has also stopped India's burgeoning alcohol and pub scene in its tracks, with many pubs forced to go dry. "This is one of the most regressive steps that I've seen," said one publican.



Ivory Coast

HEINEKEN OPEN 150 MILLION EURO BREWERY

Heineken are banking on the growth of beer in the small West African country of Ivory Coast, and are opening a new brewery. This follows the launch in November 2016 of Heineken-produced Ivoire beer, crafted for the local market and brewed with locally-grown rice. "When you look at Ivory Coast's very young population, its GDP growth as the top performing country in Africa - all of the parameters for success are there," said Heineken's president for Africa, Roland Pirmez.



Scotland

BREWDOG VALUED AT £1 BILLION AND TO OPEN AUSSIE BREWERY

Twenty-three per cent of Scottish-based BrewDog was acquired by a San Francisco strategic equity investor in a £213 million (\$352 million AUD) transaction that also valued the brewery at approximately £1 billion (\$1.7 billion AUD). Part of this sizeable investment will go towards funding BrewDog's continued global expansion, including opening an Australian brewery. The news came only a month after BrewDog's ambitious beer hotel plans were also announced.



US

THE BIG GUYS CONTINUE TO BUY OUT CRAFT BREWERIES

AB InBev made its first US first craft brewery purchase for 2017, acquiring North Carolina's Wicked Weed Brewing. It was the 10th US craft brewer to be bought by AB InBev since 2011, joining breweries such as Goose Island in AB InBev's 'High End'. In the same week, Heineken acquired all remaining shares in California based Lagunitas Brewing Co, with the aim of accelerating the brewery's global expansion. Both these announcements were met with backlash on social media.

BITS & BOBS

2. BEER THEMED COASTERS

Beer coasters. Endlessly collectable, the practice of collecting them even has its own technical term: tegestology. The only downside to cardboard or paper coasters is their tendency to get soggy and fall apart when actually used to rest your beverage on. These cork-backed coasters, however, are much sturdier and come in a box of eight, each with a different quote to reflect your love of the world's best beverage.

Annabeltrends.com

RRP \$15.95



5. CRAFT BEER CHOCOLATE BAR

Wellington Chocolate Factory has brought together two of the Beer & Brewer team's favourite things: chocolate and hops. The Craft Beer Bar is a combination of 70 per cent house blended cacao topped with a 'hop caramel' made of Nelson Sauvignon flowers brittle, Gladfield toffee malt, butter and Paraguayan Manduvira sugar. The specialty chocolate bar has been made as "a shout out to our craft beer brewing friends" - get it in your gob.

Wellington-chocolate-factory.myshopify.com

RRP \$12.64



1. ARCTICAN CAN COOLER

The Arctican by Corkcicle is a game-changer when it comes to keeping your tinnies icy cold. Combining a chilled gel core (which unscrews to chill in the freezer) and a stainless steel stubby holder, the Arctican will keep your can cold for up to three hours. Available in stainless steel or matte black, the nifty little unit is designed to withstand a day out in the sun - or considering the season, will also keep your fingers warm, thanks to a double-walled construction that keeps condensation to a minimum.

Alcoholholder.com.au

RRP \$29.95



3. LONELY PLANET'S GLOBAL BEER TOUR

Explore the world's best breweries with Lonely Planet's Global Beer Tour, published in May. The international travel experts have teamed up with a worldwide network of beer-loving travel writers and journalists to select the very best taprooms and bars in some of the world's finest breweries. More than 30 countries across Africa, the Americas, Asia, Europe and Oceania are included; in Oceania, Melbourne, Perth and Wellington have been selected as the region's 'Top three beer towns'. Look no further - the thirsty traveller's Bible has arrived.

Shop.lonelyplanet.com

RRP \$29.99

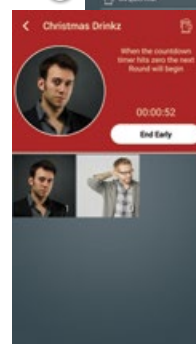
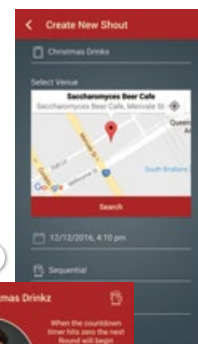


4. DRINKZ SMARTPHONE APP

Drinkz is a social drinking app designed primarily to keep track of your rounds and whose shout it is when out at the pub. Create a profile, then invite your friends to join a session - up to eight people can simultaneously link. That 'friend' who conveniently leaves their wallet at home or forgets their credit card on the way to the bar when it's their round will never escape again. There is also a 'Drinkerz Nearby' function allowing users to meet others nearby without the pressure of a first date.

Available on the App Store and Google Play

Free to download





The latest addition to the inner west of Sydney's burgeoning craft brewery scene is Wildflower, which brews its ales using wild and native yeasts sourced only from New South Wales. The cellar door, located in a small laneway just behind the Grifter brewery, opened in late May, while two of the brewery's three beers have been available online and in selected bottle shops since April.

Wildflower is the brainchild of Topher Boehm, who originally moved to Sydney from the US to study astrophysics, but ended up brewing beer at Batch and later Flat Rock Brew Cafe in Naremburn. Boehm's initial foray into the brewing world came via home brewing, a hobby he enjoyed and shared with the brewers at Batch before they opened their space. "When they were about six months from opening I started working for them developing recipes, but also physically building the tasting room," Boehm said. "After that it just rolled into a full-time job and about six to eight months into that I realised I probably wouldn't be going back to do my PhD – I'd probably just keep brewing."

Boehm said he was initially drawn to the style of ale that's on offer at Wildflower due to its approachability: "My wife wasn't drinking the big IPAs I was making but I'd go buy a Saison Dupont and she'd say, "yes this is what I want" – so I thought, maybe there's more to this style than meets the eye. Its approachability for everyone, the high carbonation, the slightly more acidic flavours, and the nuances in the hops... that was the first thing that drove me to it, and then I just kind of fell down the rabbit hole."

In 2015, Boehm travelled around Europe, visiting Old World breweries in Belgium, France and England, before he returned to the US to ask brewers about the process of brewing these older styles and the logistics of sourcing yeasts. From there, it was back to Batch for eight more months before Wildflower became a full-time gig.

Boehm told *Beer & Brewer* that most of his wild yeast is sourced directly from cuttings, or "wild captures" he has taken from flowers, tree barks, sap, or fruit and fruit skins from around regional NSW. After extensive testing of the local wild yeast, Boehm found around

one-in-five to be palatable, and weren't too acidic or strange in flavour. Blending the good yeasts together, he eventually created his own house culture: a blend of different wild yeasts and a Dupont strain, a combination he described as the "workhorse" of Wildflower.

Wildflower has started with three beer offerings: A Gold, an Amber and a table beer (the latter only available at the cellar door). Different ages of each style (one barrel might be two weeks old, one three months, one five months, for example) are blended together with the aim of a rounded, nuanced flavour, before the beer is bottled where it undergoes secondary fermentation and carbonation.

Boehm described the table beer as the simplest of the Wildflower beers, and therefore his favourite: at three per cent it's a very light, low hops, yeast driven beer that presents very clean despite a five-to-six day ferment – "as simple as it gets when it comes to brewing". The Gold is a five per cent ABV, "slightly hoppier, golden beer" and the Amber is a six per cent, "slightly more malty amber ale". All three beers are available at the cellar door, poured from the bottle into the appropriate glassware "at around eight degrees Celsius".

Boehm hopes that Wildflower will add further diversity to what is quickly becoming a hotspot for Australia's craft brewery scene. "[The Inner West is] really the epicentre of brewing in Sydney for sure, if not Australia in my opinion... If someone is coming in from out west or interstate and they want to see some breweries, would they rather drive around all day or just catch a train to Newtown and start off at Young Henrys, then hit every place from there down to Sydenham?"

"All the breweries around here have slightly different focuses, mine being different again from theirs. Someone might not really want to be trying low alcohol, barrel aged beers at 3pm when they want big, kickass IPAs – well Grifter and Batch are right around the corner so they can go there, which is awesome." Awesome indeed.

Wildflower Blending & Brewing:
11-13 Brompton St, Marrickville NSW 2204

TOOWOOMBA'S FIRST BREWERY

In exciting news for the local craft beer scene, Toowoomba's first brewery 4 Brothers Brewing launched on the last weekend of April. Founder Adrian Cubit told *Beer & Brewer* that the brewery has kicked off proceedings with four different brews: a pale ale, a coffee porter, a smoked beer/Rauchbier, and a mango IPA.

4 Brothers Brewing has been two years in the making – “the front page of my business plan says ‘prepared June 2015’” – time Cubit spent working on his recipes while also navigating the logistical and administrative requirements for opening a brewery. At the moment, they're operating with a relatively small setup, and at full capacity should be producing around 16–20 kegs a week.

The 4 Brothers business name follows into the names of the beers themselves, which are called Lazy Brother, Arrogant Brother, and Evil Brother respectively; the mango IPA, ‘Bittersweet’, is the first of the brewery's seasonal releases. When asked if the names of the beers reflect the personality traits of his three brothers – who are involved to various degrees in the business – Cubit wisely stayed quiet. “I'll leave that one up to the imagination,” he laughed.

Cubit has also got a few more seasonal releases in the works: a pumpkin spiced ale using local pumpkins from the nearby Lockyer Valley and a honey wheat beer. “We've just advertised not long ago for a brewer and we've already done some interviews, so once we get another brewer in they might have their own ideas for different beers as well,” Cubit said.

With the arrival of 4 Brothers Brewing in Toowoomba, craft beer fans in town can now enjoy a locally owned and brewed range of beers – all poured directly at the source.



**Adrian Cubit,
4 Brothers Brewing**

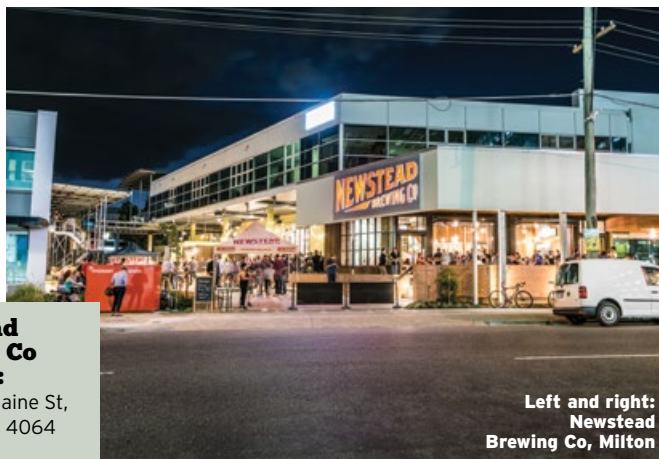
4 Brothers Brewing:

73/57 Brook St, North Toowoomba QLD 4350



Newstead Brewing Co (Milton):

67 Castlemaine St,
Milton QLD 4064



**Left and right:
Newstead
Brewing Co, Milton**

A SECOND HOME FOR NEWSTEAD

Brisbane's Newstead Brewing Co. have opened their second brewpub, directly opposite Suncorp Stadium and only a short distance from the XXXX brewery in Milton.

The new Castlemaine St venue opened its doors for the launch party of Brewsvegas, which took Brisbane by storm in March. Newstead Brand Ambassador Darren Magin told *Beer & Brewer* that the time had come for the brewery to expand into a second, larger location. “The function room holds about 100 to 120... the car park itself is licensed so on a game day we're looking to house between 600 to 700 people all up... so there's an internal bar, a front terrace on Castlemaine St overlooking Suncorp Stadium, and then we've got a side terraced area as well which is covered.”

The new Milton brewpub serves lunch and dinner (“better than your average burger, your average pizza... really kind of appealing pub grub”) and will be headed by Executive Chef Peter Swatton who will oversee both venues. “The bar itself will have these great big glass windows looking out into the brewery so the brewers can dribble watching everybody eat on the other side of the glass as well,” Magin explained.

Also, with current production of Newstead bottled beer handled by Sydney contract brewers BrewPack, Magin said that the team was excited to bring production back to Brisbane. “No disrespect to BrewPack of course – they've been wonderful for us – but to bring it all back under our own roof and control our own destiny if you like, as well as the production schedule, is just going to be great.”



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STOUTS VS PORTERS

PORTER AND STOUT CAN LAY CLAIM TO LOTS OF THINGS, SUCH AS BEING THE FIRST INDUSTRIALISED BEER STYLE OR FLOODING A SLUM IN LONDON. STEFANIE COLLINS INVESTIGATES THE HISTORY OF DARK BEERS

Like a lot of history, there are many stories of the origins of porter and its cousin, stout. Also, like much of history, the majority of the stories are fabrications that have been repeated so often that they've become part of the origin myth by default.

The first mention of porter came during the 18th Century in London, and the most popular story names one Ralph Harwood, a local brewer who in 1722 created a beer that was originally called 'Entire'. It was a brewery made version of the beer mix that was being sold over the bar called 'Three Threads' (local vernacular for 'three thirds' because the blend the barkeep poured on request was one third each beer, ale, and strong beer).

However, beer historian Martyn Cornell believes that that whole story is rubbish, and the brew was in fact named after the street and river porters that drank it en masse. These workers would have required a

staggering number of calories to get through a hard day of labouring in a time when nutrition in the lower classes was severely lacking. Hence calorie dense dark beers would have sustained them.

Although, beer writer and amateur historian Lisa Grimm points out that potentially the practice of calling a beer 'porter' was imported from the Netherlands, due to trading links, where a beer known as 'poorter' was being consumed as early as the 14th Century.

Let's not forget about stout. The term 'stout porter' was applied to stronger versions of porter through much of the 18th Century, as indeed the term 'stout' just implied 'strong'. It was applied to other beer styles as well – during the same era you could order a 'stout pale ale' and no one would think you were strange. It was only later that it became synonymous with dark beer styles.

Eventually, stout became its own distinct style, helped along by a little brewery known

as Guinness, though there is still some debate on whether stouts and porters can really be considered different styles. More on that later.

THE DEATH & REBIRTH OF PORTER

While brewers continued to make stout unabated, the porter style began to die out under pressure from the rise of lager and the dark beer slot increasingly being filled by stout, leading to the cease of production of Porter in the UK by the 50s. Funnily enough, Guinness brewed its last official porter in 1974.

It was the Americans that rejuvenated the style, with Anchor Brewing Company becoming the first American brewery to create a porter since Prohibition, in 1972. The revival in the UK began when the Penrhos microbrewery (founded by Monty Python member Terry Jones) introduced a Porter in 1978.



IF YOU LIKE STOUTS AND PORTERS WHY NOT TRY:

Dark Lager – A darker and sweeter version of international pale lager with a little more body and flavour.

Helles Bock – A strong, malty German lager beer with a hop character that is more apparent than in other Bocks.

Rauchbier – A malty German amber lager with a balanced Beechwood smoke character.

British Brown Ale – A malty, caramel-centric British ale without the roasted flavours of a Porter.

Eisbock – A strong, full-bodied, and malty dark German Lager with very strong flavours.

IT'S COMPLICATED

Porter and stout were for a long stretch of brewing history interchangeable. According to the late, great Michael Jackson (the beer writer, just so we're clear) "lower-gravity porters evolved into mild ales, those in the middle range retained their original designation (only to vanish for decades before their recent revival), and the fuller-bodied versions came to be known as stouts".

According to Beer Judge Certification Program (BJCP), English porter is in the Brown British Beer category, while the various stouts are designated Dark British Beer. Porter is classified as "a moderate-strength brown beer with a restrained roasty character and bitterness. May have a range

of roasted flavours, generally without burnt qualities, and often has a chocolate-caramel-malty profile". ABV sits around 4.0 – 5.4 per cent, while IBU is 18–35. As for stouts, they vary wildly, which we will address later on.

As to whether or not these styles can be considered different in modern brewing, Glenn Harrison, Head Brewer at Temple Brewing Company, which brews New World Order Classic American Stout says it's the million dollar question.

"Personally speaking stouts must be black," he says. "Secondly I feel stout should have more of the roasted barley and dark malt flavour and are generally, for my liking, more heavy bodied. Though, in saying that there are robust porters out there that are thick, alcoholic and black as spades, so I don't think I have made things any clearer."

Tim Penton, Head Brewer at Taverner's Boutique Brewery in Launceston, who's Honey Porter won a silver medal at this year's Australian International Beer Awards (AIBA) – the highest award in that category for 2017 – says that the boundaries in a lot of the style guidelines have been blurring over the last five to 10 years.

"I suppose Porter helps to differentiate between a lighter style dark beer and a heavier style but those were back in the days when there was really no hop character and it was all malt driven," he says.

Ian Morgan, Head Brewer at Mountain

Goat, thinks it's important that the two styles are separated.

"A stout in my mind is a lot drier than a porter," he says. "The best porters have that really nice ruby colour to them, and to me a porter is much more malt driven, while stouts are more inclined to be hoppy – especially the American styles. The acidity of the underlying beer works better with a big, punchy, resinous dry-hopping regime."

LOCAL DRINKERS

According to Harrison, dark beer styles are not as popular as he would like them to be, adding that Australians are "still scared of the dark when it comes to beers". He also believes that porters can be just as refreshing and "thirst quenching" as some of the other normal go-to styles in summer.

"It's up to brewers and the industry to try and think of new ways to engage people into drinking darker beers outside the winter months," says Harrison.

Penton agrees that beers are still very seasonally driven, despite stouts that are served with nitrogen tending to be popular year round "because the nitrogen gives them a creamy texture it softens the flavour". He adds that the popularity of dark beers has increased in the last five years as brewers have added hop notes and beer style guidelines have changed to reflect that preference.

Glenn Harrison, Head Brewer at Temple Brewing



STYLE NOTES



KILLER BEER

On the morning of Monday 17th October 1814, a bizarre accident claimed the lives of at least eight people in the parish of St Giles in London.

Now known as The Great London Beer Flood, the disaster saw a 22-foot high wooden fermentation tank split its sides and explode with such force that it blasted away one wall of the brewery and tore apart several other fermentation vats. The explosions unleashed a 15-foot high tsunami of porter – estimated at more than 320,000 gallons of beer – that tore through Tottenham Court Road and the surrounding, densely populated London slum, tearing down houses and crushing people under debris.

Eight people drowned or were crushed to death, while it was reported that a ninth person died of alcohol poisoning as the destitute slum dwellers made the most of the ‘free beer’ raging down their streets.

Morgan says that he has found dark beers to still be almost exclusively seasonal, despite the popularity of stouts year round in some parts of Africa and India.

“It will be a while until Australians think that a cool glass of stout on a warm summer’s day is the way to go,” he says.

INNOVATION

Currently both styles are back in the craft brewing repertoire with whisky and Bourbon barrel ageing becoming increasingly popular, as well as the addition of fruits, spices and honey (Taverner’s uses Tasmanian Leatherwood to flavour theirs).

“More recently with the increased popularity in sour beers we are seeing more and more sour versions of dark beers starting to appear,” says Harrison.

Locally, Mountain Goat’s Morgan says they have revived their Bigfoot Stout, with a slug of “piney, resinous US hops”, while this year’s Barrel Breed Imperial Stout is aged in fresh Starward whisky barrels, with Morgan commenting that this year’s release has had “a decent residency in the oak” and should have a more assertive whisky character than previous years. They also have a Coconut

Chocolate Porter as their next In-Breed release, care of brewer Alana Rees.

MORE THAN MEETS THE EYE

There are a multitude of divisions inside the porter and stout categories according to the official canon of the BJCP; here are some key styles to seek out.

Baltic Porters are the hybrid lovechild of English porter and Schwarzbier, but with a higher alcohol content and more complexity. Unsurprisingly they were originally brewed in countries bordering the Baltic Sea.

Irish Stout is more than just Guinness, with regional differences existing – Dublin-type stouts use roasted barley, are more bitter, and drier, while Cork-type stouts are sweeter, less bitter, and have flavours from chocolate and specialty malts.

Sweet stout is an English style that developed in the early 1900s, and was historically known as Milk or Cream Stout because it was brewed with lactose. Interestingly, these beers were originally marketed as tonics for invalids and breastfeeding mothers. Seriously.

Oatmeal stouts are typically very dark and full-bodied, with little to no hop character.

Their defining feature is the addition of oatmeal to create a medium-full to full body, with a “smooth, silky, velvety, sometimes an almost oily slickness from the oatmeal”.

Imperial stouts are intensely-flavoured, big, dark ales with a wide range of regional interpretations – like Russian imperial stout (which was apparently beloved of the Russian Imperial Court. They feature roasted-burnt malt with deep dried fruit flavours, and a warming, bittersweet finish – the BJCP notes that they need to be “harmonious” not a “hot mess”.

American porters and stouts are similar to most American permutations of craft styles in that they are bigger, stronger, bitterer and hoppier. The BJCP guidelines note that the “hop flavour can vary from low to high with a resinous, earthy, or floral character, and balances the dark malt flavours. The dark malt and hops should not clash”. **B**

STOUTS AND PORTERS TO TRY

Fuller’s, London Porter

Zywiec, Porter (Baltic style)

Anchor, Porter (American style)

Feral Brewing Co, Boris

Coopers, Best Extra Stout

Batch Brewing Co, Elsie the Milk Stout

Sierra Nevada, Narwhal Imperial Stout



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www.OzHoney.com.au

Big. Bold. Black!

1. Little Creatures The Dreadnought

The Dreadnought is set to be an annual winter release from Little Creatures. A formidable black stout, the brewers drew inspiration from the famous battleship type that were most prominent in the early 20th Century. The beer is brewed in the style of Foreign Extra Stout, leading to intense, black and bold characteristics.

FOOD MATCH

Steak and kidney pie

ABV: 7.2%

RRP: \$15 per bottle (640ml)

Littlecreatures.com.au

2. NWO American Stout

Temple New World Order Stout is blacker than the night and has a dense, fluffy and creamy head with aromas of molasses, tobacco and fresh berries. It has a full bodied palate with roasted chocolate malt and coffee notes, followed by the distinctive spicy, and earthy citrus flavours from the American hops, added in the whirlpool. Look out for flavours brought to you by the Centennial, Columbus and Ahtanum hops. In the recent 2017 AIBA, the Temple NWO American Stout was awarded a Gold Medal.

FOOD MATCH

Wagyu Beef Stew or Beef and Mushroom Pie

ABV: 6.5%

RRP: \$5.50 per bottle (330ml)

Templebrewing.com.au

3. Pikes Genuine Stout

Brewed in the Clare Valley in the Mid-North of South Australia, the team at Pike's Beer Company have created a rich and velvety smooth stout, which combines a big roasty hit with subtle coffee and dark chocolate notes. The use of Munich and Vienna specialty malts bring some biscuity flavours into the mix as well. Sitting at just 5.2% ABV this is an extremely sessionable and easily approachable example for the style.

FOOD MATCH

Osso Bucco

ABV: 5.2%

RRP: \$25 per six-pack (330ml)

Pikesbeercompany.com.au

4. Guinness Draught

Rich and creamy. Distinctively black. Velvety in its finish. This iconic beer is defined by harmony. Sip after sip, sweet counters bitter as the malt arrives on cue to complement a base of roasted barley. Just as the unmistakable white head sits flush atop the dark beer, so do the flavours counter and combine perfectly. This is Guinness' greatest innovation. Truly unique. Perfectly balanced.

FOOD MATCH

Seared sirloin steak, steak and cheddar pie and oysters

ABV: 4.2%

RRP: \$5.50 per can (440ml)

Lionco.com

**WE'VE GONE TO THE DARK SIDE AND TAKEN A
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YOU WARM THROUGH THE COOLER MONTHS**

**Shot at The
Lord Nelson**

Pictured: a pour
of the Nelson's
Blood Porter



PORTER AND STOUT PROMOTION

5. Taverner's Honey Porter

What makes Taverner's beers unique is that they are all brewed using honey collected from around pristine Tasmania. This beer is very special as it is brewed using the iconic Leatherwood honey found only in Tasmania. Add that this Leatherwood is the reigning world champion honey then it makes for a very special brew. It is a flavoursome porter with a red hue, very smooth roast malt flavours and a wonderful spicy Leatherwood after palate.

FOOD MATCH

Roast Lamb as a main and rich chocolate pudding for dessert

ABV: 6%

RRP: \$6 per bottle (330ml)

Ozhoney.com.au

6. Holgate Temptress

Luscious Robust Porter is a cult classic. Real cocoa and whole vanilla beans give this porter a luxurious twist and a silky mouthfeel. All this plus a secret blend of speciality malts give a complex palate of alluring chocolate, coffee and caramel with a hint of vanilla. Give into temptation!

FOOD MATCH

Warm Chocolate Brownie with Temptress chocolate sauce

ABV: 6%

RRP: \$6 per bottle (330ml)

Holgatebrewhouse.com

7. Feral Boris Russian Imperial Stout

A Russian Imperial Stout from the cold depths of Mother Russia's sun-kissed city of Perth, Western Australia, Boris pours jet black with a tightly packed mocha head and a viscous full body. Brewed using five speciality malts including roasted dark and chocolate barley imported from the free economic world, these malts contribute to bold espresso and chocolate aromatics and flavours. This big bad Rusky doesn't hold back - approach with extreme caution and best enjoyed between 8 and 12°C.

FOOD MATCH

Chocolate ganache tart with a raspberry coulis

ABV: 9.1%

RRP: \$7.50 per bottle (330ml)

Feralbrewing.com.au

8. Black Heart Brewery Imperial Stout

This black opaque stout with a dark tan, long-lasting head signals a heavy concentration of roasted malts. The nose is a heavy perfume of dark chocolate, vintage port, passionfruit and liquorice. It coats the palate with a deep cushion of velvet demonstrating a high roasted malt flavour with chocolate, espresso, liquorice and burnt currents. The bitterness behind it rises with an iron like rigidity before exiting gracefully with a lingering bitterness, roastiness and dry finish.

FOOD MATCH

Serious chocolate desserts accompanied by raspberry or strawberry; or cheesecake

ABV: 9.3%

RRP: \$15 per bottle (500ml)

Blackheartbrewery.com.au



A man with short brown hair, wearing a blue and white striped button-down shirt and a tan apron, is working in a brewery. He is standing next to a large, stainless steel industrial tank. He is holding a small white tag with both hands, looking at it intently. The background shows more of the brewery's interior, including pipes and other equipment. The lighting is warm and focused on the man and the tank.

How to open a brewery *part two*

IN PART ONE OF HIS THREE PART HOW TO OPEN A BREWERY SERIES, LUKE ROBERTSON LOOKED AT BUSINESS PLANNING AND OBTAINING FINANCE. IN PART TWO WE LOOK AT LOCATION AND EQUIPMENT.

In part one we learned all about business plans and funding. So now you've got your plan, and you've found some cash, the next classes in Brewery Startup 101 are where the fun starts... and probably where you'll get the most headaches.

Here is where we learn about choosing a suitable location and how to buy your brewing equipment.

LOCATION, LOCATION, LOCATION

There is no silver bullet to the best location. Brewers will all tell you that every space has trade-offs, whether it's to do with electricity supply, dodgy floors or simply having the right space for expansion.

And with a crowded market space, Brad Nolan from Pikes Brewery in South Australia sums it up simply by saying, "These days it's all about location. You don't want to set up next to an established brewery, you want to find your own niche".

Justin Fox, Head of Sales, Products and Development at Bintani, says there are a number of factors that you need to consider. Not just if it'll fit your gear, but factors such as unloading trucks or grain storage are all crucial. Ignoring seemingly minor details like this may end up with you

breaking your back unloading orders in an awkward spot; only for it all to become a food source for local rodents.

"We've got deliveries that are quite difficult because trucks just can't get anywhere near the joint. So, every time they ask for something it's got to go on a small one tonne ute and they hand load it off the back," Fox says.

He adds that remote breweries will also have longer turnarounds when ordering supplies, which may impact how much the brewery needs to keep on hand at any one time. Even considerations like malt soaking up odours in a freshly painted warehouse can impact your product

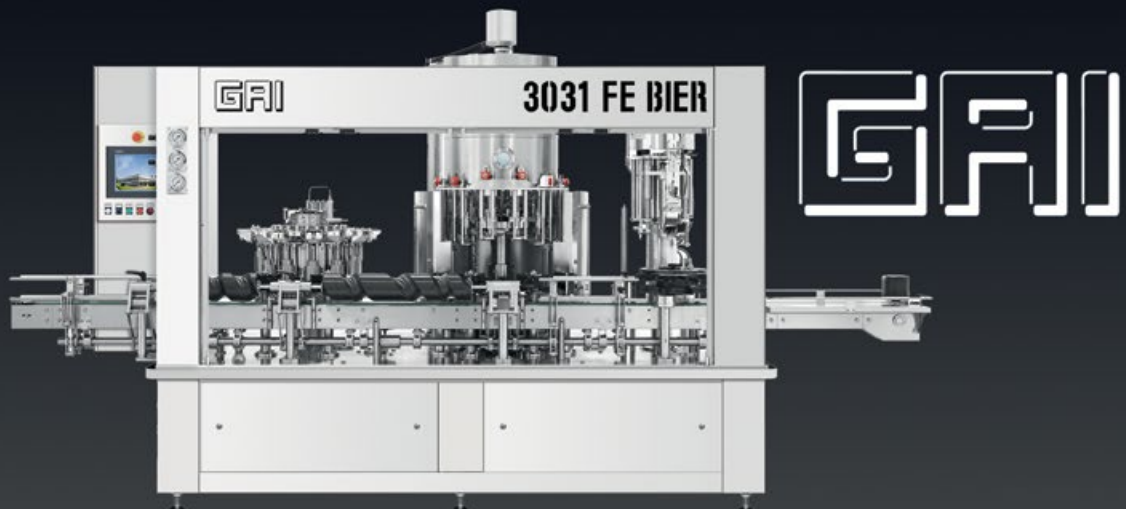
"A lot of people have had a malt delivery and started painting the joint. Malt will suck that up out of the environment and your first brew will taste like paint."

Tony Fyfe, CEO of Hemingway's Brewery in Port Douglas encountered some unique challenges when building their small brewpub. While the location was perfect in terms of foot traffic and clientele, building on the marina led to other hurdles.

"The marina building itself is built over reclaimed land so we had to put in screw piles to shore up the slab to ensure the weight of the equipment wouldn't fall through into the sea."

Another brewery who encountered problems below the surface was Endeavour Beer. Co-founder Ben Kooyong says they "aggressively went after" four different properties before finally finding one in The Rocks precinct of Sydney. It was slightly different to what they

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BREWERY START UP 101

initially wanted and it came with an unexpected problem. When the brewery plans were seen by an archaeologist from the Office of Environment and Heritage, there were concerns raised about the depth of their foundations.

"We had to change the substructure of the floor and put down massive concrete foot beds rather than pillars into the earth. It actually saved us money on the construction but ended up being a four-week delay," says Co-founder Ben Kooyong.

Cornel Ianculovici, Co-founder of Shambles Brewery in North Hobart, says until you have a site, you can't know all the issues that will impact your final costs. Things such as waste water, and council regulations are site specific.

"Unless you know exactly where you're going to be, and have designed the space, you don't know what you're working with."

Weighing up the pros and cons of each site, and what your trade-offs are is an important step in the process, but once you follow the advice here and get a rock-solid site with good electricity, plumbing and the council are all cool with it; then you're going to need to get some gear.

So our next lesson is in...

BUYING STAINLESS STEEL

In part one, Justin Fox from Bintani told us, "Everyone's got something about their brewery they'd change tomorrow," and recommended talking to as many brewers as you can about what works and doesn't work for them.

A brewhouse and fermenters aren't a cheap outlay. Sometimes the cost of getting up and running quickly can become costlier down the track.

At Hemingway's, Fyfe says they were unhappy with their original brewhouse, which they sourced from China. Currently building a new brewery in Cairns, Fyfe

says they decided to spend more money on their core equipment.

"If you do the math with regard to how much more money you need to spend to get a decent system, it works out to be cents per litre over a three-year stream," Fyfe says, adding, "but it's that upfront capital of course that stretches a lot of people."

Horst Klos, from packaging supplier Viniquip says he encounters customers who have bought cheap and had problems as a result; often due to a lack of local support.

"Some of them have been lucky that the support has been good because a local agency that is able to support them. Those that have gone direct are probably the ones that have copped it the hardest."

Klos says that the breweries with the know-how and hands on experience will fare better. Ashur Hall from Stomping Ground Brewery in Melbourne explains that they ultimately chose a Chinese supplier for their system and they are happy with their decision.

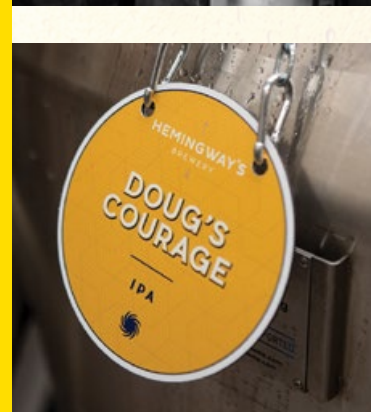
"We got quotes from probably four or five big producers, American and European, and spoke to other people about Chinese equipment. We got in contact with people who had bought stuff direct from China. Panhead (a brewery in NZ) had one of those systems and I went over there and checked it out and brewed on it."

Hall says visiting to physically inspect and make last minute changes to the equipment was very helpful. However, he has had to make running repairs and changes as he went. Stomping Ground Co-founder, Guy Greentone, explains their previous experience with importing from China, and industry recommendations was a big help.

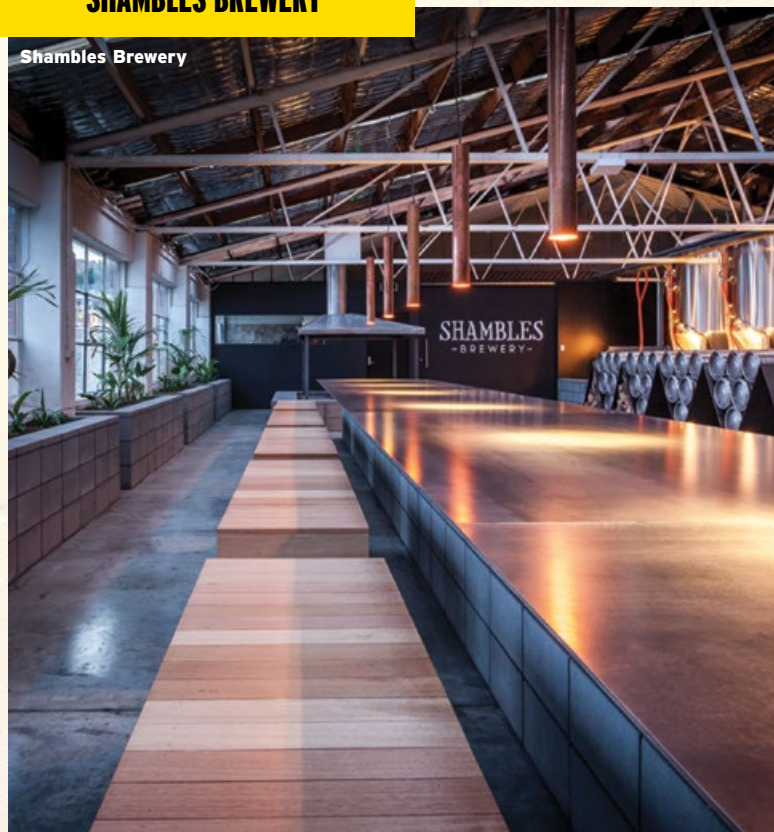
One thing the Stomping Ground team would have done differently, according to Greenstone, is giving themselves



"THERE'S A LOT OF MONEY GOING INTO THIS, AND IT'S MY MONEY, AND IT'S THEIR MONEY, AND WE HAVE TO BE CAREFUL HOW TO SPEND IT. I'D RATHER SPEND THE MONEY ON THE BREWHOUSE AND BE UP AND RUNNING SOONER, THAN WASTING THAT ON RENT AND STRESS," CORNEL IANCULOVICI, SHAMBLES BREWERY



Shambles Brewery



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BREWERY START UP 101

Stomping Ground
Steve Jeffares,
Guy Greenstone
and Justin Joiner



more versatility with their fermentation tanks: Having larger ones for their big sellers and smaller ones for one-offs or limited.

Fox, at Bintani, suggests by tweaking your tank versus brewhouse sizes, you can also save money when it comes to upgrading. He uses an example of breweries buying 20 hectolitre brewhouses, and 10 fermentation tanks.

“For the same amount of money, you can probably buy a 40hl brewery and three tanks. You’re going to be able to make the same amount of beer... but it’ll cost you half the price to double capacity.”

Fox also says making sure the core parts of your system can handle upgrades will work out cheaper in the long run.

“You want to know that the cooler is going to handle seven more tanks. It’s going to get you through three to five years as you grow and change and you aren’t going to have to cut a roof out and upgrade your entire refrigeration system just because you put one more tank in.”

At Shambles in Tasmania, Ianculovici, says they looked at using a Chinese supplier after he used one to build a three-tier homebrew setup. While that worked for a home operation, they decided the time spent tweaking and altering the finished system could be better spent elsewhere, especially when other investors are involved.

“There’s a lot of money going into this,

and it’s my money, and it’s their money, and we have to be careful how to spend it. I’d rather spend the money on the brewhouse and be up and running sooner, than wasting that on rent and stress.”

The result of pre-planning and going with a trusted supplier meant after finding their location in August, they were brewing by January.

Julian Sanders, Founder of Spark Engineering, who supply 300 litres up to 50 hectolitre systems (5000 litres), agrees. They use Chinese suppliers but work with their clients to ensure the right balance between equipment costs and labour can be found.

“We look at optimising, in respect to capital and labour and the cost of equipment – we look at optimising a business model that’s going to be super successful for their specific requirements.”

At the bigger end of town are GEW. Kim Henriksen, Head of Beverage Applications for Asia Pacific, says with the large scale systems they provide they work hard on achieving the best efficiency and they are applying that to the craft space.

“We have a modularised system where you can start with say, two vessels, and then you add the other vessels on and thereby increase your capacity further.”

It’s clear that location and equipment are not a one-size-fits-all approach. And they aren’t the end of the line. Once

Tips From The Pros

Cornel Ianculovici from Shambles Brewery suggests: “If you can, find someone installing the same brewery as you, talk to them.”

Simon Haylock from Grain and Grape, who supply Braumeister brewing systems says: “If your supplier is a bit cagey about you talking to their other customers, then walk away.”

Finally, Greg Mace from FB*Propak has some blunt words of advice on the pitfalls of low cost gear: “If it’s too good to be true, it is. If you buy cheap, expect to pay at least a third of that fixing your shit.”



Pikes Brewery

“YOU’VE GOT TO GIVE YOURSELF A STABLE BASE. IF YOU ENTER THE GAME WITH A WOBBLY FOUNDATION, TO GET ALL METAPHORICAL, THEN YOU’RE JUST GOING TO END UP SPENDING MORE IN THE LONG RUN,” JUSTIN FOX, BINTANI

you're making beer, you'll need to package it up and sell it. But that'll have to wait until part three.

GOT FRIENDS?

Ask anyone in the industry and they will all say to speak to your council early. Many councils have never had to deal with the ins and outs of a brewery, so you may need to call in some expert assistance.

Trina Youchak from 3 Rivers Brewing in Mandurah Western Australia suggests using your friendship network to help navigate the process. "Going into council with your paperwork is very good. Many of us have friends across several different professions. You can reach out and find someone who can back your argument with professional expertise."

A BASE FOR EXPANSION

Ever asked a brewer about their floor? They will either rave about it, or tell you where every crack and flat spot is. Fox at Bintani says a great way to avoid long term headaches is to build the floor in sections.

"Design it so when the next block has to go in there is a plan for it. You just should keep thinking about steps two and three when you're doing step one.

"You've got to give yourself a stable base. If you enter the game with a wobbly foundation, to get all metaphorical, then you're just going to end up spending more in the long run." **B**



Craig Mace from
FB*PROPACK

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FOUNDERS OF AUSTRALIAN CRAFT



Pioneering Craft

BACK IN THE 1970S AND '80S BEER CHOICE WAS LIMITED, DOMINATED BY A DUOPOLY OF BREWERIES AND WITH FEWER THAN 20 SMALL BREWERIES STRUGGLING TO EXIST. BUT THERE WERE A FEW PIONEERS THAT LED THE CHARGE IN TURNING THAT AROUND, AS DEBORAH JACKSON AND ANDY YOUNG REPORT

In today's market craft beer dominates. While the per capita consumption of beer in Australia has been on a long-term decline for many years, much of this is attributable to decreases in the consumption of traditional beer brands.

Euromonitor International data shows that between 2011 and 2016, per capita beer consumption in Australia declined more than 9.5 per cent from around 84 litres per person to 76 litres per person. However, craft beer consumption in Australia is burgeoning and the local production of craft beer continues to grow.

But this was not always the case. In the years following the Second World War, the market was basically owned by the duopoly of Carlton and United Breweries (CUB) and Tooth and Co. (which was later bought

by CUB). While Coopers, the largest Australian-owned brewery was also around, the family-owned brewery was enduring some financial hardship during the 1970s and '80s when Australia's thirst for lagers boomed at the expense of traditionally brewed ales like Coopers.

But there were a group of pioneers who bucked that trend and kick started what would become a revolution of craft beer in Australia.

SYDNEY'S OLDEST BREWPUB

In 1986, Blair Hayden along with his mate Duncan MacGillivray and a few others had started to notice the campaign for real ale had been gaining momentum in the UK and people were starting to become interested in what was going on outside of the major breweries. So they set their sights on opening a brewpub.

After looking at more than 150 different venues, the pair came across The Lord Nelson, and the rest is history.

"I was looking for a building that was interesting. I had lived in the UK and as we were going to brew ales anyway, and our brewing equipment had come from the UK, it seemed appropriate that we would try and remain on that same sort of style.

"We weren't interested in ever making lagers, just natural ales and no light beers, because if you want a light beer just have half of a beer, there's not much point in having a light beer if you want flavour."

Hayden told *Beer & Brewer* that their arrival on the beer scene came as a surprise to consumers who would come into the pub and be perplexed by the fact they didn't sell VB.

"Our arrival was a bit of a change because people would come into the pub and ask for a VB, and we'd say we don't sell VB, and they'd look perplexed and walk out the door, and look up at the sign to

double check that this was actually a hotel,” said Hayden.

“But people got over that eventually and we showed them that we were a brewery and were making beer on the premises.”

The Lord Nelson has always brewed top fermented natural ales and have only ever served their own beers over the bar.

“The breweries bought taps and bought the owners who were forced to use their beers. In our case we decided that one of the most important things in the new beers that we would make is that they would all look different. I believed in those early days people were just drinking what they were served and didn’t know any different,” said Hayden.

“I’ve always described beer in the same way as people would describe wine and talk about it in the same sort of terms. But they are all different – the hops created different aromas and different bitterness levels and the types of malt we use also create different



Chuck Hahn

aromas and different colours in the beers that we made.”

Hayden told *Beer & Brewer* that while the initial movement towards real ale was founded by people who were a bit “alternative”, he said “it was good because what it did was raise the awareness that mass produced beers don’t have to always be the be all and end all”.

THE GODFATHER OF CRAFT

Craft. Beer. Legend. No-one can argue with Hahn’s influence on the Southern Hemisphere’s craft beer scene and for pushing the quality that the category now takes for granted. Having worked with Coors in the US for 10 years, helping to establish Coors Light, Hahn moved to Australia in 1983 to run the Tooheys and Resch’s breweries. He then had a stint in New Zealand, working on Steinlager and helping that beer to win the 1985 Beer World Cup.

Hahn then moved back to Sydney and in 1988 he started the Hahn Brewery in Camperdown, launching the well regarded Hahn Premium beer. At the time the Hahn Brewery was Australia’s largest microbrewery, but – like so many other businesses – it was not immune to the ‘recession we had to have’ and in 1993 Hahn sold the brewery to Lion Nathan – although Hahn has said since that he prefers to think of the move as a merger.

Lion made Hahn its Chief Brewer for the whole group and as part of

FOUNDERS OF AUSTRALIAN CRAFT

Who would you say were the Founders of Australian Craft?

“Certainly in Victoria people like Paul Holgate, he was around when we were around. When we first started [Mountain Goat], the Grand Ridge brewery was just about the only craft beer brewery operating in Victoria. Obviously Little Creatures was around at the same time.

“Then you’ve got the guys like Chuck Hahn and Phil Sexton. Willie Simpson has been important in the background as a journalist first and just a mouth for craft beer, and now he’s got his own brewery too. I mean those are the names that I recall that were around when we first started,” **David Bonighton, Co-founder of Mountain Goat.**

Cam Hines and David Bonighton in the early days of Mountain Goat



that role Hahn helped the company to understand the importance of micro brewing and nursery brewery. After some time as Chief Brewer, Hahn said “I got sick of flying around all the time so I convinced Lion to let me go back to the original small brewery – the Hahn brewery – and start up a new brewing company, James Squire”. The Malt Shovel Brewery is still going strong, as is Hahn, who is still a regular and hugely respected judge at beer competitions around the world.

INDUSTRY HEAVYWEIGHT

With a CV that includes Brewmaster at the Swan Brewing Company, Co-founder of the Matilda Bay Brewing Company and Co-founder of the Little Creatures Brewing Company, Phil Sexton’s position as a forefather of Australia’s craft beer scene is undisputed – he’s a heavyweight of the industry.

Sexton is a science graduate from the University of Western Australia, who also holds a Master of Science Degree in Fermentation and Brewing Science from the University of Birmingham in England. It was this time in England that influenced Sexton’s love of the English Brown Ale, a beer which also utilises his skill as a winemaker.

After setting up Brewtech in 1983 to brew boutique beers, Sexton said that he found it hard to break into being listed at local licensed premises because the influence of the big brewers at the time. In a

FOUNDERS OF AUSTRALIAN CRAFT

bid to break that influence Sexton and his associates founded the Sail and Anchor and set about establishing a reputation for offering great beers, with those English ale styles proving increasingly popular. While initially brewing on-site at the brewery, the popularity of the beers began to increase and with a move to larger brewing premises the Matilda Bay Brewing Company was launched.

That was sold to CUB in 1990 and after what Sexton described as “unfinished business after the Matilda Bay takeover”, Little Creatures was born in 2000. That was sold to Lion Nathan in 2012, but such is Sexton’s high regard within the industry that when Stone & Wood launched its Forefathers range Sexton was the first person they celebrated when they created an English Brown Ale.

THE HOME BREW BIBLE

Willie Simpson’s importance to the Australian craft and home brewing scenes cannot be overstated. Having started out as a home brewer, Simpson’s career has seen him work across many facets of the industry from home brew shops to respected writer and now head brewer.

Among the many influences Simpson has had on the craft beer scene are books such as *Home Brew: Making Quality Brews at Home*, regarded by many as the unofficial home brewing bible. As well as being one of the country’s most respected beer writers with a 20-year career at Fairfax Media, Simpson has also written *The Australian Beer Companion*, an unmissable guide to Australia’s thriving beer industry. Additionally, Simpson’s book *Amber and Black* brought details of Australia’s premium beers to consumers and helped to foster many peoples’ understanding around the joys of properly matching beer and food.

Having home brewed and written about beer for years, in 2008 Simpson finally made the move into opening his own brewery, when he co-founded Seven Sheds alongside Catherine Stark. Seven Sheds produces its

flagship Kentish Ale and seasonal beers as well as honey wines and melomels. As you would probably expect from a true beer aficionado like Simpson, Seven Sheds grows its own hops on-site and focuses on fresh local products like honey and malts to help create the stunning flavours.

Stone & Wood has acknowledged Simpson’s influence on Australia’s craft beer scene, commemorating him in their Forefathers beer range.

THE GURU

Bruce Peachey began working in Australia’s brewing industry when he joined Toohey’s Ltd in 1977. His subsequent 20-year career with Lion Nathan, holding jobs including Brewing Manager and Technical Manager, where he helped create beers such as Toohey’s Red and Toohey’s Longbrew are almost enough in themselves to cement Peachey’s place as a forefather – but he then took things to another level.

When he left Lion Nathan in 2000, Peachey consulted on several brewing projects, before helping to establish the Bluetongue Brewery in Newcastle; taking on the role of Head Brewer and helping to commission and commercialise that brewery.

When he left Bluetongue, Peachey started using his experience and knowledge to help up-and-coming craft brewers and breweries throughout Australia. While consulting on large projects such as overseeing construction of the McLaren Vale Beer Company’s brewery, he has helped a number of other craft brewers to develop and polish up their recipes. He has also helped a number of craft breweries to get set up and train their brewers.

Peachey still works on beers and recently worked again with former Bluetongue colleague Daryl MacGraw to establish the Q Brewing Co and its Quick Draw Lager and Quick Draw Pale Ale.

Peachey is the man behind the beer at John Boston and it has been said of Peachey that he is “regarded as one of the best brewers in the Asia Pacific”.

What will the future of craft beer bring?

“I think the future of craft brewing is fantastic. We’re sort of very small in the industry in Australia, but we know internationally how large it is. I would suggest that the US leads the way in craft brewing because of the sheer population, and who would have ever thought that Budweiser could have been pushed off its pedestal, such as it has, to be usurped by Americans drinking a) beer with flavour, b) beer with alcohol, and c) beer in bloody big cans, it’s amazing. So it’s been very exciting for the industry.

“We’ve just produced a beer that’s really out there and we’re going to launch it in the spring and the whole idea of that is ‘who says you can’t teach an old Lord new tricks?’ So we’re a part of it, we’re canning, we’re bottling, we’re a part of the industry and proudly doing so.

“It’s called Peking Poppi. It’s a very light, easy drinking beer that’s been infused with some Asian spices to give it I think exceptional drinkability but also lovely nuances on the nose and on the palate and it goes extremely well with Asian food, but really it goes well with everything.”

– Blair Hayden, The Lord Nelson



Blair Hayden

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FOUNDERS OF AUSTRALIAN CRAFT

Willie Simpson at
Stone & Wood brewing his
Forefathers Doppelbock



A TRUE PIONEER

While Geoff Scharer was a publican who believed there was scope for good beer to be brewed on the premises, he was also a brewer and a pioneer of the industry. In 1981 Scharer was granted the first ever on-premise brewing licence in Australia and just a few years later, in 1987, he opened the country's first pub brewery at the George IV Inn in Picton, NSW.

A fourth-generation publican, Scharer's influence on Australia's craft beer scene went beyond his pioneering vision. As well as establishing Australia's first brewpub, he also had aspiring brewers come to work for him in Picton. Among those who spent time working with Scharer are Stone & Wood co-owner Brad Rogers and the former Head Brewer at Mountain Goat, Dave Edney.

Scharer was also the former publican at the Australian Hotel in The Rocks, bringing his beers to the venue and helping to truly establish its reputation. A true pioneer of micro-brewing and craft beer in Australia, while Scharer is missed his influence is still felt in Australia's craft beer industry.

A NEW WAVE

In 1997, Cam Hines and Dave Bonighton opened Mountain Goat Brewery following a trip around the US and Canada, when they came home to realise there were very few craft beer options in Australia.

"We both had epiphanies over there," Bonighton told *Beer & Brewer*, "so I started home brewing and Cam started hatching a business plan".

Mountain Goat, which initially launched with the Hightail Ale amber ale, was eventually bought by Asahi Premium Beverages in 2015. The acquisition has given the guys the freedom to be more experimental with their brews.

"For me it's always been about the choice and how much choice in beer styles and beer brands now. When we started back in the late 90s there was heavy beer or light beer, and that's all there was. Coopers was a crazy beer back then. But now, as a punter going into a bottle

Brews to pay homage to the legends

Scharer's Bavarian Lager: pays homage to the late Geoff Scharer

A German lager clocking in at 4.9% ABV and comes in 375ml cans. It is a traditional all malt beer, fermented in the traditional German method.

Stone & Wood Forefathers the Phil Sexton English Brown Ale: pays homage to Phil Sexton

The beer combines Maris Otter Pale English malt with select crystal and caramel varieties for a rich and dry nutty backbone. This is backed up by a generous but refined bitterness and hop character that hints of cinnamon, spice and blackcurrant.

Stone & Wood Forefathers Willie Simpson Doppelbock: pays homage to Willie Simpson

Willie Simpson was inspired by a German Doppelbock and decided to brew a big black lager. With a rich malt flavour that hints of chocolate and dark fruits, it lagered for six weeks to make sure the finish is super smooth.

shop, either an independent one or even a Dan Murphy's, there's just so much more choice, and if you're a beer drinker in 2017 you're so much better off than you were in 1997 when we started.

"Wherever you sit on the independent/craft/big brewery spectrum the change has actually allowed us to brew more different styles, more often, and that was really our reason for starting the brewery in the first place."

Through the acquisition the guys have been able to focus on growing their flagship beers, such as Hightail and Steam Ale, while also getting a bit more experimental; most recently they have been playing around with barrel aged beers.

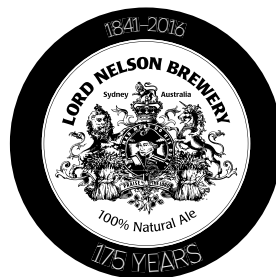
"We've just got some barrels from Starward last week, so we've been filling them up, and we're looking at even getting some more barrels out of the US as well."

This year is Mountain Goat's 20 year anniversary and the guys are set to release some special anniversary brews in spring (although they are remaining tight lipped on what they will be).

Look at how far we have come! **B**



30 YEARS



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*Tankard hooks are offered to our dedicated regulars upon Managing Director review. This particular tankard belongs to Gordon, who never drinks a Lord Ale in any other vessel. He has been frequenting The Lord for over 20 of our 30-year tenure. That kind of commitment is acknowledged with a spot to hang these traditional pewter vessels, an honour bestowed upon the most dedicated 'followers' of The Lord. **FYI, that's between 1986 and 2016.



BARREL AGED BEERS

Barrels in the production brewery

A Barrel of Beer

IF YOU READ *BEER & BREWER* THEN CHANCES ARE YOU WILL HAVE ENCOUNTERED A BARREL AGED BEER IN THE PAST. HERE, LUKE ROBERTSON TAKES A LOOK AT THE PROCESS OF BARREL AGING BEER AND WHO IS DOING IT WELL

While barrels have been used in beer making for centuries, they were slowly phased out with the rise of stainless steel. However, a resurgence of oak has occurred in recent times, with the rise often attributed to Chicago's Goose Island, who launched their first barrel aged beers in 1995.

More than 20 years later, Goose Island has just begun sending beer to Australia. And in those 20 years, barrels have become part of craft beer landscape. With local breweries putting almost any style you can think of into ex-wine, whisky, port, gin, and pretty much any other type of barrel you can think of.

One such brewery is Boatrockers. Matt Houghton founded Boatrockers Brewery in 2009. After five years as a contract brewer, he invested in 60 wine barrels. This was before he had even bought a brewery. Now, barrel aged beer is central to his business.

"They were \$50 each and they gave me the stands as well. I'd always wanted to do barrel ageing and get it underway. I never thought it would expand to where we are now which is 300 barrels and growing."

Houghton says the market is open to barrel aged beers but has found drinkers can be reluctant to spend more on lower ABV beers, such as his Mitte, a Berliner Weisse aged in Chardonnay barrels.

"There's a reason why these beers cost as much as they do, and

that's because of the time that goes into these barrels in terms of labour and time spent waiting... with that comes a higher price."

While barrel ageing is attracting interest from brewers and drinkers in Australia, it isn't as easy as putting some beer into a barrel and hoping for the best. Brendan Varis from Feral Brewing in Western Australia has been barrel ageing beer since 2004. He admits his early experiments were absolute failures and ended up in the drain.

He says brewers are often tempted to put beer into barrels in the hope that the process will improve the beer, but with wood's relatively short lifecycle and the cost involved in storing beer he doesn't think it's a great approach.

"If you're going to throw a mistake into a barrel and hold it for six months, 12 months or 24 months, gee you've got pretty good confidence in your mistake."

So what are the secrets to barrel ageing?

BLENDING

Most breweries with large barrel ageing programs blend their beer to achieve the optimum result. Houghton at Boatrockers says that every barrel is different and while you can manipulate what goes into the barrel, you can't change what happens once it's in there. While barrels can be from the same supplier, look the same and smell the same, what comes out at the end might be completely different between each one.

BARREL AGED BEERS

Varis agrees, especially when it comes to beers with souring bacteria and wild yeast.

"There's no way in the world we have the skill and ability to give wild yeast time and temperature in a barrel for a period and have it spit out the flavour profile that we want."

He says the skill in achieving that flavour profile and replicating it for future beers, rather than just running with whatever the result is.

And sometimes the result can be less than pleasing. Houghton explains that when they taste barrels anything with faults or unpleasant flavours are isolated and not put into any blends. He says doing so could potentially damage a lot of good beer.

emphasises that the barrel shouldn't be an afterthought or a quick fix for a problem. He says it needs to have a purpose.

"I think beers should be designed for barrels, or with the barrel in mind. Whether it's for previous use or for bacteria. I think some people have jumped on the barrel ageing bandwagon before understanding anything about wood."

At Feral, Varis says they treat wood as another ingredient and approach it three different ways.

"We can use it for the wood or oak character itself. We can use it for the previous flavour extraction. And then the final way is the fact that bacteria and wild



For Topher Boehm, of Wildflower in Sydney, making beer is all about blending. While he doesn't have his own brewhouse, he toils in his own barrel room, blending and tasting. He likens his approach to a winemaker and uses the barrel as an ageing device and a tool for creating different flavours to be melded together into a final product.

"During harvest, some winemakers will start multiple ferments, and the different ferments give different characteristics. Essentially using a barrel as an ageing device is like that."

Each of his three core range beers are the result of careful blending and if he finds a great tasting barrel he says he would rather blend that into a great beer than release it as a one off or single barrel release.

INTENT

Head Brewer at 3 Ravens Brewery in Melbourne, Brendan O'Sullivan, is a big fan of barrel ageing beer but like Varis,

yeast love wood, so we use them as a vehicle to harbour and grow bacteria."

He adds the approach begins in the brewhouse with recipe design and wort composition.

For brewers who brew sour or wild ales, the wood itself can be a distraction from the beer. In these cases, older barrels are used. O'Sullivan explains that wine barrels are often well suited to this purpose because they have lost most of their oak flavour and tannin.

"I don't really find oak appropriate in sour beers, I think it's a bit of a distraction... I do like a bit of tannin so long as the wood flavour isn't overwhelming," he says.

Boatrockers brew an annually released Imperial Stout which becomes two beers, one known as Ramjet, which is aged in Starward whisky barrels; and the other Roger Ramjet, aged in Heaven Hill Bourbon barrels from the United States. The oak extraction from these barrels, Houghton says, is good for bigger beers such as those two as it helps balance the



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BARREL AGED BEERS



Brendan Vans

"IF YOU'RE GOING TO THROW A MISTAKE INTO A BARREL AND HOLD IT FOR SIX MONTHS, 12 MONTHS OR 24 MONTHS, GEE YOU'VE GOT PRETTY GOOD CONFIDENCE IN YOUR MISTAKE," BRENDAN CARIS, FERAL BREWING

big flavours. However, he says their sour beers use older barrels and he describes them as a "breathing vessel" for the beer and bacteria inside.

For Feral, their Watermelon Warhead is a low ABV beer (2.9 per cent), and Varis finds that relatively young Chardonnay barrels add just enough to give it structure without overwhelming.

"We get a small amount of oak in that beer, which gives it a bit of tannin structure because it's so light."

SOURCING AND CARE

Barrels can be a fragile thing and Houghton says you don't always know their history. Bourbon barrels from the USA, for example may get left on the docks for before being loaded onto a ship for a potentially

long and hot journey Down Under. To avoid unwanted organisms taking hold in the final beer, they use a steaming-wand to sterilise the wood before use.

"It doesn't seem to adversely affect the beer, if anything it seems to help extract the flavour from the wood."

O'Sullivan suggests that getting to know winemakers is a great approach to both finding the barrels and getting the best quality. The fresher the wine barrel is the more likely it is to have been well looked after and in good condition for use. He says knowing a winemaker's production schedule and when the barrels will be available for pickup is the best approach. As well as learning as much as you can when visiting.

"They have a huge knowledge in



Barrels in the production room



Boatrockers-barrels in barrel room



Feral Brewing team at work

Barrel aged coffee?

Brewpub Tallboy + Moose, in Melbourne, has experimented with ageing green coffee beans in ex-Starward Barrels, before roasting the coffee for use in a beer. They were inspired by Modern Times Brewery in the US, who have been experimenting with the process for a few years. If they barrel aged the resulting beer, would it be 'barrel aged barrel aged coffee beer'?

How much alcohol?

Under the Australian Tax Office definition of beer, if you get more than 0.5 per cent of alcohol from other substances then it is no longer classed as beer. Because ex-spirit barrels may cause a jump in ABV, the tax may jump from as little as \$26.12 per litre (depending on existing ABV and packaging size), to \$82.27 per litre. Be careful!

Whisky Beer Whisky

Starward have made malt-based ginger beer, and reused the barrel for their Ginger Beer Cask Whisky. They have also started taking barrels back from brewers to experiment with ageing whisky in them again. Slaney says he is looking forward to trying barrels from Boatrockers, and White Rabbit. The latter have used Starward Barrels to age their Berliner Weisse known as Jackalope. To further blur the lines, Starward are also experimenting with hopped whisky.



barrel handling and barrel storage. Not all of it is transferrable to brewing but they do know a lot about it.”

He adds that there are also barrel brokerages who will often know the age and condition of the barrels they are selling.

For Boehm at Wildflower, it's the former approach that appeals to him. Having worked and assisted in local wineries, he knows exactly who he trusts to look after barrels. For him, he says, it's less about what's been in the barrel, but rather how well it's been looked after.

One supplier of barrels to the beer industry, including Boatrockers and 3 Ravens, is Starward whisky. Like brewers, they also need to source barrels before use. Distillery Manager Sam Slaney says they use Apera barrels (Australian sherry) which they get re-coopered at SA Cooperage.

Starward get them made to their specifications, which include a number of different sizes, however Slaney says they

have found that 200 litre is about right for their use.

“It's all about surface area really. The more surface area you have available per litre of liquid, the more there is to extract. So, smaller barrels will give you potentially more extract.”

He says they get a pretty heavy layer of char and the result is more sugars and colours, which is why they can use larger formats.

“Little barrels are great for really oaky whisky. We like making balanced whisky rather than oaky whisky so we find that the 200 litre format is a good size and a good balance. Whereas with a 50 litre, at two years it's super dark, really pushing almost dark amber or brown in colour and really tannic.”

While Slaney says he is often shocked at the increasing price of in-demand wine barrels, he tells us there is good news for those wanting to get their hands on ex-whisky barrels as more local distillers, including Starward, will soon be looking to offload old barrel stock. **B**



Topher Boehm

“DURING HARVEST, SOME WINEMAKERS WILL START MULTIPLE FERMENTS, AND THE DIFFERENT FERMENTS GIVE DIFFERENT CHARACTERISTICS. ESSENTIALLY USING A BARREL AS AN AGEING DEVICE IS LIKE THAT,”
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Check out page 48 for the full article
on the GABS Asian Persuasion



"IT IS COMMON FOR BREWERS TO LOOK TO FOOD FOR INSPIRATION"- BRENDAN O'SULLIVAN, 3 RAVENS ON THIS YEAR'S INFLUX OF ASIAN INSPIRED GABS BEERS

We received some feedback on the recent *What the pH* article (issue 40) that it was at times too general in its interpretation of pH and water chemistry. For anyone looking for a more detailed and comprehensive analysis of pH and water please source and read *Water: A Comprehensive Guide for Brewers* by John Palmer.



Chris Thomas
Homebrewer Editor
chris@beerandbrewer.com

Editor's letter

Dark beers are the order of this issue. And why not, given how well suited they are to the colder and wetter months most of us enjoy in winter. We've got recipes for a red ale, American winter warmer, coffee brown ale, a couple of porters (which are given the No Rulz treatment) and a coffee-choc stout.

Wowee. If that doesn't get you brewing at this time of year then

maybe you must be after something completely else... like beers inspired by Asian food. Morrison Brewery (TAS) and 3 Ravens (VIC) both share the inspiration behind their GABS Festival Beers as well as their recipes.

For those up north you'll be pleased to see that not all of our recipes are for heavy porters and stouts! We hear from a

homebrewer in Darwin about the additional challenges faced by homebrewers in such a climate. More suited to the northern season is the Pilsner he provides.

Keep brewing and keep in touch, especially if you're a homebrew club we'd love to hear from you and feature your club.

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** OR **WWW.TWITTER.COM/BEERANDBREWER**

HI HOMEBREWER,

I have been homebrewing for more than six years, in Sydney, Toowoomba and now Darwin for the last four years. I was given a subscription to your magazine as I toy with the idea of setting up my own brewery/microbrewery. Something that I have noticed in your magazine is the distinct lack of Northern Territory beers and brewery's present. Brewing beer up here has taught me more about brewing, specifically difficulties, than I had ever learnt before.

It is a growing market up here though, that I think you fail to report on. Rourke's opened a couple of years ago which brought lots of new beers to the NT. One Mile Brewery is going from strength to strength, on tap almost everywhere and rumour has it that they are about to start bottling. Six Tanks microbrewery opened, bringing Australia's best craft beers north (Modus, Pirate Life, etc).

Another brewery is about to be opened by a mate of mine, and

there is a mango brewery near Humpty Doo. I doubt the rest of Australia will get to see the beers south as shipping (ingredients north, beer south) is financially prohibitive and time consuming.

If you can publish some simple recipes (less ingredients is better) we'll be sure to trial them up here!

Next time you're struggling with a beer, spare a thought for us!

Thanks,

Tim

You have opened the eyes of many here at Beer & Brewer and no doubt our readers with your letter Tim - thanks. To better understand the challenges of brewing in a place like Darwin, check out our Homebrew Club and member profile where we hear more from Tim and his home brewing experiences. While I can't always promise a stack of simple recipes, hopefully we provide enough to be helpful to you.

HI HOME BREWER,

I have watched as my husband moved from kit brewing to brew in a bag. I watched him brew from start to finish and asked him lots of questions about what he was doing. The whole process is interesting and while so methodical there is so much scope for creativity. This is something that sounds right up my alley!

After much deliberation, I finally took the plunge and brewed my first batch, a raspberry hefeweizen. I was thrilled with the results and am itching to try another one. However, so much of homebrew seems male oriented. I'm sure there are lots of ladies into homebrew and would be interested in any tips/tricks they could provide. Any ideas where I could start with this?

Thanks,

Jaclyn

It's great to see more women getting involved in brewing and home brewing. I am also sure that there are many women

out there home brewing but I am not aware of any female-based groups or clubs. I will open it up to our readers and welcome any further information or feedback!

HI CHRIS,

I was hoping you could clarify something for me on one of the Home Brewer recipes in this issue. It's the Kaiju! Metamorphosis IPA recipe on page 57 Issue 40.

It says to add 4500g of Dextrose when you already have 4.2kgs of Barret Burst Pale Malt. Is the Dextrose quantity correct? It seems an awful lot. If not, what should it be?

Also, do you print corrections to recipes in the next issue?

Thanks

Andy

Thanks for picking this up Andy - you weren't alone! This was obviously a recipe that was very popular with our readers and we do apologise for putting an extra 0 in there! It should be 450g Dextrose.

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



Winter Warmers

JOHN PALMER, OUR AMERICAN CORRESPONDENT AND HOMEBREWING LEGEND RESPONDS TO ONE READER'S QUERY ON AMERICAN WINTER ALES

Q: HI JOHN,

I'm looking to brew a couple of great beers for winter. At the moment I extract brew but am looking to move to BIAB. What do you think are the most important characteristics of winter beers (American Winter Ales or any others) and can you please provide a recipe? Thanks!

A: Ah! The beers of winter! Perfect for curling up next to the fireplace or heater with a good book. Winter Warmer is not a rigid style but very open to local interpretation. Generally, they are a six-to-eight per cent ABV ale with a full body and a malty finish. They are usually darker beers, such as porters, stouts, or old ales, with a complex flavour profile of esters, alcohol, and often spices. It is very important not to overdo the spices! This should be a beer that can be quaffed, not a beer that saturates your palate after half a glass.

Let me say three words about spices. "Don't boil them!" Boiled spices taste woody with a bitter aftertaste. Hot steeping is the way to do it. Put your spices in a mesh bag or sock and place them in the kettle for 15-30 minutes after the boil with the heat off. Cold steeping works well too but you get less flavour and more aroma. Use some restraint when choosing the amount and variety of spices that you put into your beer. Pumpkin pie contains three spices: cinnamon, cloves, and ginger, and it only uses a teaspoon of each. One or two spices are usually sufficient for a spiced beer, and usually not much more than you would use in a pie, because remember, this is a beer, not a pie. These spices are supposed to accent the beer flavour, not the other way around.

Now let's talk about flavour complexity. Rule number one: you can't have complexity without balance. Complexity without balance is mud, so don't try to mix more than a few flavours. The beer is supplying several malty flavours, ranging from bready, bread crust, toast, caramel, to cocoa, and the yeast is supplying fruity esters and alcohol. Basically we are talking about a fruitcake with touches of cocoa. What fruit flavours go well with cocoa? Well, orange and raspberry to name two. What spices work well with dark bread and cake? Well, cinnamon, ginger, and cloves certainly. If we

are going to have this much variety in flavour, we can't have them all shouting at one another trying to be heard; keep the proportions small and even, so that there is a conversation between them and not just noise. If you have a preferred speaker, orange or clove perhaps, then by all means draw that one out by increasing its proportion, but keep the rest at background levels so that there is no confusion as to whom you should be paying attention.

The hops are another strong source of beer flavour and character, and they can either help or hinder your construction. Some of the highly fruity hop varieties may well complement the beer, but the resin and herbal varieties may clash with the spices. Look for hop varieties that have some of the same spice and fruit characters that we expect to see from the yeast.

One of my favorite winter warmer type beers is a weizenbock because it fits with the season and the foods that are commonly made. Granted it doesn't get quite as cold in Australia as it does in the US, but even 10°C is enough to make it worthwhile to have a hearty stew and pumpkin pie. A weizenbock has banana and clove esters from the yeast, a medium body, and graham cracker maltiness; in short, it is a great base beer to build a winter warmer from. The next step is to add in some complexity to this beer, and for that we can turn to specialty malts and spices.

The base malt for this recipe is a 50/50 blend of English pale ale malt and wheat malt to develop a rich breadiness. Next we add Briess Carabrown malt to develop a solid Graham Cracker crust flavour. Aromatic Munich 20L malt, caramel wheat malt and dark chocolate malt round out the dark bread and sweet bun flavours and will support the fruit and spice flavours. The special addition to increase the alcohol and add hints of fudge is the use of Indonesian Gula Jawa coconut sugar. This sugar has a depth of flavour, containing coffee, cocoa, and fudge aspects. For spices we will add Ceylon cinnamon and orange zest. I have tried adding cloves and ginger with this recipe but I feel that less spice is generally better. These two spices fill out the flavour profile without dominating the beer.



Palmer's Winterback – All-Grain

Expected Brew Figures

OG: 1.067
FG: 1.016
ABV: 6.4%
IBU: 22
Volume: 23 litres

Ingredients

2.5kg Pale Ale malt
2.5kg Wheat malt
900g Weyermann CaraWheat (55L)
450g Briess Carabrown malt (55L)
450g Aromatic Munich (20L)
115g Briess Dark Chocolate Malt (400L)
450g Gula Jawa Coconut Sugar
30g Mandarina Bavaria (8%AA)
50g Orange zest (approx. 2 oranges)
20g Ceylon Cinnamon stick
WLP-351 Bavarian Weizen yeast (or Safbrew WB-06)

Method

1. Mash at 67°C and mash out at 76°C
2. Sparge and bring to the boil
3. Boil for 60 minutes, adding the Mandarina Bavaria hops for the duration
4. After flameout add the orange peel and cinnamon in a mesh bag and steep for 30 minutes
5. Remove spices, whirlpool and chill to 17°C
6. Transfer to fermenter and pitch yeast. Ferment at 17°C
7. When gravity is at, or near 1.016 and is consistent over consecutive days, bottle or keg
8. Allow beer to mature for 8-12 weeks for best results

Palmer's Winterback – Extract with Specialty Grains

Expected Brew Figures

OG: 1.067
FG: 1.016
ABV: 6.4%
IBU: 22
Volume: 23 litres

Ingredients

2kg Wheat DME
2kg Pale Ale Dried Malt Extract (DME)
900g CaraWheat (Weyermann 55L)
450g Carabrown malt (Briess 20L)
450g Aromatic Munich (20L)
115g Dark Chocolate malt (Briess 400L)
30g Manadarina Bavaria hops (8%AA)
450g Gula Jawa Coconut Sugar
50g Orange zest (approx. 2 oranges)
20g Ceylon Cinnamon stick
WLP-351 Bavarian Weizen yeast (or Safbrew WB-06)

Method

1. Bring 11.5 litres of water to 69°C and steep the cracked grains in a small grain bag for 30 minutes
2. Add the Pale Ale DME and 225g of the Wheat DME and bring to the boil
3. Boil for 60 minutes, adding the Manadarina Bavaria for the duration
4. Turn off the heat after the 60 minutes (flameout) and add remaining Wheat DME and Gula Jawa sugar, then stir to dissolve
5. Put the orange zest and cinnamon in a mesh bag and steep for 30 minutes in the hot wort as it cools
6. Transfer wort to your fermenter and top up to 23 litres with very cold water
7. Pitch yeast, and ferment, at 17°C
8. When gravity is at, or near 1.016 and is consistent over consecutive days, bottle or keg
9. Allow beer to mature for 8-12 weeks for best results

No Rulz - Porters

IN THIS ISSUE PORTERS GET THE NO RULZ TREATMENT AS MARTIN POTTER ADDS ANOTHER DIMENSION TO BREWING TRADITIONAL PORTERS. AS ALWAYS, HIS RECIPES ARE FULL OF FLAVOUR AND COMPLEXITY. ENJOY!

For many people who have never delved deep enough into the world of dark beers to find themselves, there is often a misperception that everything black tastes like a stout. It's a crying shame, because they'll never open doors to a whole new world of flavour. Their loss.

For those looking to experiment a little, the recipes below will tickle the tastebuds on a cold evening. Like most dark beers, porters are enjoyed a lot warmer than lagers from the mega brewers.

The Coffee Choc American Porter uses steeping grains and cocoa to get the coffee/chocolate flavour, while the American aspect comes through with the Cascade hops late in the boil and again dry-hopped.

Those who pay close attention to the No Rulz recipes will notice some similarities between this Bourbon Barrel Aged Raspberry Robust Porter and the last time porters got the No Rulz treatment Bourbon Barrel Aged Raspberry Baltic Porter. While in name they appear quite similar the recipes are vastly different. The malts and yeast are different, while the raspberry jam from the Baltic has been replaced with frozen raspberries.

The end result is a solid, robust porter flavour with a gentle, fresh raspberry background with the Bourbon oak notes to satisfy anyone with a sense of adventure. The Polish Marynka hops should add a hint of anise in the background.

Best served just chilled on a cold night and enjoyed at length – especially given the 7% ABV doesn't consider the pending sugar content of the fruit and how much alcohol you pour in from the barrel chunks!





Coffee Choc American Porter – Extract with Specialty Malts

Expected Brew Figures

OG: 1.051
FG: 1.012ABV: 5.1%
IBU: 25
Volume: 23 litres

Ingredients

2 x 1.5kg Briess CBW Porter
1 x 1.5kg Briess CBW Pale Ale
250g Simpsons Brown malt (cracked)
250g Briess Carapils (cracked)
17g Warrior hops
85g Cascade hops
220g Cocoa (use high quality and don't skimp)
½ Whirlfloc tablet
1 x packet Safale US-05

Method

1. Bring 12 litres of water (dechlorinated if possible) to 70°C and add the steeping grains in a hop sock for 20 minutes
2. Remove the grains and add the Porter and Pale Briess extracts. Stir and bring to the boil
3. Boil for 60 minutes, adding the Warrior hops for the duration
4. Add 25g Cascade hops and the ½ Whirlfloc with 10 minutes remaining in the boil
5. Add another 25g of Cascade hops and the cocoa with five minutes remaining in the boil. Stir well to dissolve the cocoa
6. At the end of the 60 minute boil, whirlpool the wort gently and sit the pot into a sink with very cold water (leave it covered). Chill the wort for 20 minutes, refreshing the cold water when needed
7. Transfer to your fermenter and use chilled water (again hopefully dechlorinated) to make up to 23 litres aiming for 18°C
8. Pitch yeast when wort is between 16-18°C.
9. Ferment at 18°C for seven days. On day seven dry hop with the remaining 35g Cascade and allow to sit at 18°C for a further five days
10. Check gravity on day 12 and again on day 13 to make sure that it is 1.012 (or close to) and is consistent over consecutive days
11. Keg or bottle as normal then enjoy in front of the fire on a cold evening. If bottling, condition for at least four weeks but this beer will peak around 8-12 weeks

Bourbon Barrel Aged Raspberry Robust Porter – All-Grain

Expected Brew Figures

OG: 1.067
FG: 1.008
ABV: ~7%
IBU: 40
Volume: 23 litres

Ingredients

4.5kg Golden Promise malt
1kg Munich I (Weyermann)
450g Carafa Special I
300g Crystal (Joe White)
200g Carapils (Briess)
120g Black Malt (Bairds)
88g East Kent Goldings (EKG) hops
20g Polish Marynka Hops
1kg Frozen Raspberries
250g of Still Spirits Bourbon Barrel Chunks
Vodka or Bourbon (to soak the chunks in)
2 x packets Safale US-05 yeast

Method

1. Mash in at 67°C and hold for 60 minutes, mash out at 76°C
2. Bring to the boil for 60 minutes, adding 68g of EKG hops for the duration
3. Add a further 20g of EKG with 20 minutes remaining in the boil
4. Add the Polish Marynka hops with 10 minutes remaining in the boil
5. Whirlpool, chill to 18°C, transfer to the fermenter and pitch yeast
6. Ferment at 18°C until final gravity (FG) is achieved (aim for 1.008)
7. Thaw out your raspberries and roughly mash. Add them to a saucepan with about 200ml of water and bring to about 90°C, do not boil. Keep covered while allowing to cool
8. Rack onto the raspberries in the secondary for two weeks. These have sugar so fermentation should pick up again
9. Prepare 250g of Still Spirits Bourbon Barrel Chunks with just enough vodka/Bourbon to cover them and allow to sit overnight to infuse.
10. Add drained wood chips to the fermenter at FG and allowed to sit in the beer for a further five to seven days.

Macho Macchiato

THE COOPERS DIY BEER TEAM OFFER UP A WARMING COFFEE STOUT FOR WINTER. SO GET BREWING, THEN PULL UP A SEAT IN FRONT OF THE FIRE WITH SOME FRIDAY NIGHT SPORTS AND ENJOY

Like a well-made coffee, a well-made coffee milk stout is also dark and creamy, with just the slightest hint of bitterness. The secret behind the smooth texture of this coffee stout, however, isn't a bearded barista, but rather a brewing process using the unique properties of milk sugar (lactose). While the smooth dry mouthfeel of this beer is the first thing you'll notice, it's quickly followed by an aromatic combination of coffee and chocolate that taper off with a delicate sweet finish.



Macho Macchiato

Expected Brew Figures

OG: 1.041

FG: 1.010

ABV: 4.7%

IBU: 29

Volume: 23 litres

Ingredients

1.7kg Coopers Irish Stout can of concentrate

1kg Light Dry Malt Extract (LDME)

300g Chocolate Malt (cracked)

250g Lactose

Lallemand Nottingham Dry Yeast

Method

1. The day before brew day, put the cracked grains in a hop bag, soak them in about 3 litres of water in a medium pot overnight in the fridge
2. If your grains are not already cracked just seal them in a zip lock bag and run the rolling pin over them to crack (not smash!) the grains
3. Remove the hop bag with grains and bring the remaining liquid to the boil on the stovetop then remove from heat
4. Cool the liquid by placing the pot in a bath of cold water for about 15mins
5. Add the liquid from the pot to the fermenter, then stir in the Irish Stout can of concentrate, along with the LDME and Lactose
6. Top up with cold tap water to 20 litres and stir thoroughly
7. Check the temperature and top up to 23 litres with warm or cool water (refrigerated if necessary) to start the brew at 21°C
8. Sprinkle the Nottingham yeast then fit the lid
9. Aim to keep your fermenter out of direct sunlight and try to ferment at 18-20°C
10. After about 12 days check the specific gravity
11. Check the SG again the following day to see if the gravity reading is the same. The brew is ready once the SG has stabilised over a couple of days and is in the range of 1.008 to 1.012
12. Bottle or keg as normal and enjoy! This beer will be ready to drink after four weeks but will improve if kept unrefrigerated for 2-3 months.

Celia Wade Brown Ale

FOUNDER AND HEAD BREWER OF CHUR (AUS) & BEHEMOTH (NZ), ANDREW CHILDS, TREATS US TO A WINTER SENSATION. THIS RECIPE TOOK OUT A NZ HOMEBREW COMPETITION BEFORE CHILDS WENT PRO AND THE PRIZE GAVE HIM HIS FIRST TASTE OF COMMERCIAL BREWING

CELIA WADE BROWN ALE IS WHERE BEHEMOTH BREWING BEGAN.

I first brewed this beer as a home brewer for the 'Wellington in a Pint' competition the winners of this competition got to brew their beer with a commercial brewing company. To make a long story short I entered a lot of beers. Four made it to the final 32 and two of them made the final 16. Celia Wade Brown Ale named after the Mayor of Wellington, made the winning four and got turned into a four-pack.

We brewed the beer with our mates Yeastie Boys. It's a big and very strong coffee American Brown Ale. Going over the scaled up recipe with Stu McKinlay was my first experience with scaling up a home brew recipe and I learnt a lot. Fast-forward a year later and we launched Behemoth Brewing and it seemed fitting to release Celia again, then a year later we released it in bottles as our first bottled seasonal.

Coffee is a great addition to dark beers (we are currently brewing a Vietnamese Coffee Imperial Stout) as it complements and enhances the coffee flavours in the dark malts but some varieties can also meld well with some fruity hop notes. So, have a look at this recipe, but you should also explore different roasts of coffee and pair those flavour profiles up with different dark malts and different hops as well.

PS Celia loved having a beer named after her.



Celia Wade-Brown with the bottle named in her honour



Extract Recipe

Expected Brew Figures

OG: 1.057
FG: 1.015
ABV: 5.5%
IBU: 30
Volume: 23 litres

Ingredients

3.3kg Pale Malt Liquid Extract
400g Bairds Chocolate Malt
350g Bairds Pale Crystal
200g Bairds Brown Malt
200g Bairds Dark Crystal
200g Malted Oats
100g Coffee beans of your choice
10g Pacific Jade
40g Pacifica
40g NZ Styrian Goldings
0.3g Copperfloc
2 Packets of Mangrove Jack's M44 West Coast Ale Yeast

Method

1. Boil 6L of water in a large pot
2. Add all malt extracts and stir
3. Add all grain to a muslin sack in 70°C water for 30mins, then remove
4. Combine liquids then boil for 90 minutes - add Pacific Jade for the full boil
5. Add 0.3g of Copperfloc with 10 minutes to go
6. With 10 minutes remaining in the boil add 40g Pacifica, 40g NZ Styrian Goldings and Copperfloc
7. Top up to 23L with cool fresh water
8. Cool to 20°C and pitch both packs of yeast
9. Ferment at 18°C
10. Do a diacetyl rest at 22°C towards end of fermentation
11. After fermentation add 100g of Coffee beans. Choose a variety with some nice caramel and fruit tones. We used Havana Coffee PNG organic from Wellington
12. Bottle or keg as usual then enjoy with mates

All Grain Recipe

Expected Brew Figures

OG: 1.056
FG: 1.015
ABV: 5.4%
IBU: 30
Volume: 23 litres

Ingredients

4.45kg Pale Ale Malt
400g Bairds Chocolate Malt
350g Bairds Pale Crystal
200g Bairds Brown Malt
200g Bairds Dark Crystal
200g Malted Oats
100g Coffee beans of your choice
10g Pacific Jade
40g Pacifica
40g NZ Styrian Goldings
0.3g Copperfloc
2 Packets of Mangrove Jack's M44 West Coast Ale Yeast

Method

1. Mash all malts at 69°C
2. Sparge and bring to a boil
3. Boil for 90 minutes, adding Pacific Jade for the full boil
4. At 10 minutes to the end of boil add 40g Pacifica and 40g NZ Styrian Goldings and the Copperfloc
5. Cool to 20°C and pitch both packs of yeast
6. Ferment at 18°C
7. Do a diacetyl rest at 22°C towards end of fermentation
8. After fermentation add 100g of coffee beans. Choose a variety with some nice caramel and fruit tones. We used Havana Coffee PNG organic from Wellington
9. Bottle or keg as usual then enjoy with mates



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BREWER

FEATURE

GABS: Asian Persuasion

THERE'S BEEN AN INFLUX OF BEERS INFLUENCED BY ASIAN FLAVOURS AT GABS THIS YEAR. CHRIS THOMAS TALKS WITH TWO OF THE BREWERS WITH ASIAN INSPIRED BEERS AND GETS THEIR RECIPES TOO!

Good Beer Week (GBW) is full of outstanding beer and food matching events and degustation dinners, but the crowning event is renowned for ambitious festival beers inspired by food.

In past years at GABS, many of these beers have carried a sweet theme with plenty of dessert or chocolate bar themed beers. The two most recognisable and readily available of these thus far have been Big Shed's Golden Stout Time and La Sirene's Belgian Praline. La Sirene's Belgian Praline has graced our shelves pretty much since its debut at GABS in 2014, while Big Shed's Golden Stout Time followed suit in 2015.

But GABS is about more than just making your beer taste like your favourite sweet treats. Many of the beers are inspired by different cultures and food styles from around the world. Two Birds Taco Beer started its life as a Festival Beer and is now a staple in their range and one of their biggest selling beers. Recently the Taco Beer has found its way into cans and is selling like hot cakes – now there's an idea for next year... hot cakes with bacon and maple syrup.

This year at GABS there has been

a number of brewers who have been inspired by the flavours of Asia.

Really, it shouldn't come as a surprise that Asian flavours are making their way into beers. After all, the flavours associated with Asian cooking are usually clean and crisp like many beers on the market.

Subtle use of fresh Asian herbs, fruits and vegetables like chilli, coriander, ginger, kaffir lime and lemongrass add freshness and complexity to beers with a lighter base, especially lagers, pilsners and even saisons.

Q&A WITH THE BREWERS - 3 RAVENS AND MORRISON'S BREWERY

Brendan O'Sullivan, Head Brewer at 3 Ravens (Vic) has designed a unique take on Asian Flavours with the Little Ravens Mango Lassi IPA. It's described as a mildly acidic and fruit forward 'Milkshake IPA' inspired by the popular Indian yoghurt drink, Lassi.

Taking a completely different path is Paul Morrison, Head Brewer at Morrison Brewery in Tasmania. Morrison and his team have designed a Green Curry & Rice Saison brewed with coconut, galangal, kaffir lime, lemongrass, coriander and chilli. They even added rice to go with the green curry.



3 Ravens Head Brewer
Brendan O'Sullivan taking
a healthy sniff of hops

3 Ravens: Little Ravens Mango Lassi IPA – All Grain

Mango Lassi IPA

Expected Brew Figures

OG: 1.070

FG: 1.016

ABV: 7%

IBU: 45

Volume: 20 litres

Ingredients

3.5kg Pale Malt

1.5kg Vienna Malt

1kg Rolled Oats

1kg Lactose

1g Green Cardamom Seeds

30g Galaxy hops

125g Denail hops

80g Lemondrop Hops

50g Ella Hops

500g Mango Puree

Lactobacillus Starter

Wyeast London Ale III (1318)

Method

1. Mash for 60 minutes at 66°C ensuring a minimum 50ppm calcium level
2. Start first boil for 15 mins, then chill to appropriate souring temp (between 32 to 49 depending on your chosen bacteria strain)
3. Sour with healthy lactobacillus starter ~5-10million cells/mL at appropriate souring temperature for 12-16 hours (or until pH <3.8)
4. Start second boil and add all Galaxy for a 60min boil
5. Add any brewing salts for the 60min boil
6. Add 1kg lactose for 15 minutes left on the boil
7. Add 1g green cardamom seeds for 5 minutes left on the boil
8. Add 60g Denali for whirlpool
9. Ferment with 6-8 million cells/mL Wyeast 1318 at 17 - 20C
10. Dry hop with 80g Lemondrop, 65g Denali, 50g Ella for five days.

Notes:

See Grain & Grape kettle souring video on YouTube or search for ANHC 2016 slides for more info on starters/souring.

Brewing salt additions to achieve 20ppm Magnesium, and 60-70ppm Calcium

Avoid kettle finings

Morrison Brewery Thai Green Curry & Rice Saison – All Grain

Expected Brew Figures

OG: 1.054

FG: 1.007

IBU: 19

ABV: 6.3

Volume: 20 litres

Ingredients

3.86kg Pilsner Malt

600g Jasmine Rice

460g Wheat Malt

80g Caramunich 2

75g Quality Green Curry Paste

1 Red Chilli – chopped (Trinidad Scorpion if available)

3 Kaffir Lime Leaves

500g Toasted Coconut

20g East Kent Golding (EKG) Hops

15g Styrian Golding Hops

15g Saaz Hops

Wyeast 3711 French Saison Yeast

Method

1. Pop the Wyeast smack pack
2. Boil the rice in a separate pot
3. Mash grains and pre-boiled rice at 66°C for 60 minutes
4. Sparge and bring to the boil for 60 minutes
5. Add EKG hops for the 60 minute boil
6. Add Styrian Golding hops with 10 minutes remaining in the boil
7. Add Saaz hops with 2 minutes remaining in the boil
8. Whirlpool for 10 minutes with the green curry paste, chilli, kaffir lime leaves and toasted coconut
9. Chill to 25°C and pitch the yeast
10. Aim to keep the ferment temperature at about 25°C
11. When gravity is about 1.007 and is consistent over consecutive days you're ready to bottle or keg

Enjoy!



The Festival that is GABS

THERE'S A FAIR CONTINGENT OF ASIAN INSPIRED BEERS AT GABS THIS YEAR – WHY DO YOU THINK THERE IS SUCH AN INTEREST HERE?

Brendan: A healthy proportion of the Australian and New Zealand population are of Asian descent or migration and the food culture they have brought with them is ingrained in our cultural landscape. Our proximity to Southeast and Southern Asia also means that many Australians travel the region and fall in love with the food. It is common for brewers to look to food for inspiration – and clearly some of the Asian flavours have found their way into the hearts, minds and stomachs of this year's GABS brewers!

Paul: I think it's just a different direction to take things. IPA's have had their time, sours are getting a good run at the moment but Asian food brings so many different elements, which can work so well in a beer when they are in the right balance.

DO YOU THINK THERE IS POTENTIAL FOR THIS BEER TO BE REPEATED POST-GABS OR IS IT A ONE-OFF?

Brendan: The Little Ravens range, apart from the recent Juicy IPA, are never to be repeated. We may revisit the Milkshake IPA 'style', and we'll continue to explore hops and acidity. The bacteria we used to sour the Mango Lassi has an incredible flavour profile, so we're already planning to use it again soon.

Paul: At this stage it is a one-off, we like to run an idea once and then move on to something else.

HOW DID YOUR ASIAN INSPIRED BEER COME ABOUT?

Brendan: I've had 'Mango Lassi Gose' on the to-do list for a few years, but in light of recent (and delicious) releases from Omnipollo (Bianca Mango Lassi Gose) and Hop Nation ('The Punch' Mango Gose) we decided to head in a different direction. I've been having a lot of fun kettle

Big Shed Golden Stout Time (5.4% ABV): A deliciously rich dessert stout with prominent honeycomb and chocolate flavours, making it just like drinking your favourite ice cream.

La Sirene Belgian Praline (6% ABV): A sweet, velvety Belgian stout with hazelnut, chocolate and vanilla mirroring the dessert.

Two Birds Taco Ale (5.2% ABV): Easier drinking than its name suggests, the Taco Ale is brewed with flaked corn, coriander leaf and fresh lime peel. Citra and Amarillo hops add citrus fruit characters.

souring with household bacteria (like yoghurt) lately, and have also started to explore lactose a lot more. With the success of our New England style 'Juicy IPA' I thought it'd be fun to combine all the above into a sour Milkshake IPA.

Paul: Having a Thai Green Curry from a small local restaurant. The idea was tossed around in the brewery for a while and the more we thought about it, the more we thought it would work. We started with a simple but balanced Saison recipe and then layered the spices over that a little at a time until we got to where we wanted.

HOW WOULD YOU DESCRIBE THE FLAVOURS, AROMAS AND APPEARANCE?

Brendan: Complex, tropical fruit salad and breakfast juice aroma with hints of lemon zest, fresh ginger and a distinct milkiness. Bright fruit and lactic acid combine with dry-hop bitterness on the palate and balance the lush silkiness of the rolled oats and unfermentable milk sugars. Fresh, fruity and incredibly unique.

Paul: I think the most important thing first up is that the base beer still comes through. No matter what you do to a beer or throw in it, it still has to resemble a beer. The coconut comes through well



Paul Morrison

"IT IS COMMON FOR BREWERS TO LOOK TO FOOD FOR INSPIRATION - AND CLEARLY SOME OF THE ASIAN FLAVOURS HAVE FOUND THEIR WAY INTO THE HEARTS, MINDS AND STOMACHS OF THIS YEAR'S GABS BREWERS" - BRENDAN O'SULLIVAN, 3 RAVENS

in aroma and mouthfeel, kaffir lime shines on the aroma as does a small amount of jasmine from the rice and esters from the Saison yeast. It really is just like a big spoonful of green curry and rice.

WHAT SHOULD HOMEBREWERS CONSIDER WHEN EXPERIMENTING WITH ASIAN SPICES AND FLAVOURS?

Paul: Be subtle. I see so many terrible beers that are loaded up with things that just don't make sense. Have an idea of what you want to achieve and then work out how to get there. Start with small amounts and work up from there. You can't remove something if you've added too much.

Brendan: Less is more! You can always add more spice, but you can't take it out. Consider the intensity of each spice. Do small-scale bench trials to validate concepts and dosage rates. Experiment with methods of addition - some spices taste better if added hot side (or even boiled for some time), whereas some are best employed later in the process (like dry-hopping or in an ethanol tincture). If you overdo it, consider blending it out.

WHAT ELSE WAS IN CONSIDERATION FOR YOU AT GABS THIS YEAR?

Brendan: The Mango Lassi Gose, as well as a Bourbon barrel-aged Chocolate Milkshake Imperial Stout.

Paul: We had pretty well decided on some sort of curry beer, as big fans of the Saison style we recognised how well Thai Green Curry would go with the aromatic Saison yeast.

We have had a bit of an Asian theme at GABS for the last few years, probably due to our love of Asian food. Ideas flow freely in our brewery, some of them great and some not so much. Sometimes it's the not so great ideas that make the best beers. The beauty of GABS is it gives brewers a chance to experiment with beers that wouldn't normally fit into their core range.

Asian Persuasion at GABS 2017

Big Shed Brewing Concern:

Thai Green Curry - A pale style infused with classic Thai curry spices.

3 Ravens Brewery:

Mango Lassi IPA - A mildly acidic and fruit forward 'Milkshake IPA' inspired by the popular Indian yoghurt drink.

Bright Brewery:

Yippee Thai Yay - a fusion of an old fashioned great and a New World pale ale, inspired by devouring a red Thai curry washed down with a pint of pale ale.

Morrison Brewery:

Green Curry & Rice Saison - a Saison brewed with coconut, galangal, kaffir lime, lemongrass, coriander & chilli. You can't have a green curry without rice so we added some of that too!

Red Duck Beer:

Lemon, Lime & Bitters - a light Saison base, accentuated by additions of kaffir lime, lemon peel, coriander and lemon drop hops. It's zesty, citrusy & aromatic.

CBAHK Brewers Guild:

Wei(Zen) of the Dragon - this refreshing citrus spiced weizen gives you subtle sweetness from the dried red dates while finishing with a warm and tingly feeling thanks to the Sichuan peppercorns.

Hong Kong Brewers Guild:

The Nuts - a malty caramel beast. This bold and full-bodied ale has a heavenly roasted aroma and flavour but without an overpowering caramel sweetness.

Garage Project:

Bangh Thandi - rich, smooth, spices in a strong milk stout inspired by the Holi beverage Bangh Thandi.

Brew in a Bag

CHRIS THOMAS HAS A LOOK AT THE PHENOMENON THAT IS BREW IN A BAG (BIAB) AND CATCHES UP WITH A MATE TO PUT ON A BREW

Brew in a Bag (BIAB) has become increasingly popular over the past few years with more and more people feeling comfortable to transition from concentrate or extract brewing to all-grain.

There should be no surprise in this shift given that it is a very attractive option from a quality, cost and space perspective.

It is something that a person can set up easily with just a large pot (40–50 litres is desirable), a large (and strong) gas burner, thermometer and a decent sized grain bag.

As with all brewing equipment, there is no end to the modifications you can make to pimp your system.

Some will opt for an enclosed element, a false bottom or perhaps even a computer

which can control the temperature.

While we all want the best brewing equipment we can afford or that we're capable of putting together, at its most basic one can make excellent beer using a very basic BIAB set up.

HOW IS IT DIFFERENT FROM TRADITIONAL ALL-GRAIN BREWING?

Given that BIAB uses only one vessel it has a smaller footprint than traditional three vessel (3V) systems. Basically, everything is completed in the one pot (mash and boil) while the sparge can be skipped with the rule of thumb being to add an extra 10 per cent grains.

In addition to saving space there is a significant saving in set up and equipment costs. It also allows for a shorter brew day, which makes it attractive to anyone who is time poor – or is led to believe this by their significant other!

Some will say that you can't produce the same quality of beer using a BIAB system, but beers brewed on BIAB systems have won state and national championships in various categories.

HOW DO YOU BREW IN A BAG?

Step 1: Add the right amount of water to your kettle – 5kg requires 34 litres. For each kilo more or less of grain, add or takeaway 0.8 litres of water. So, for 4kg of grain you'll need 33.2 litres; for 6kg of grain you'll need 34.8 litres.

Step 2: Bring the water to 69°C–70°C as adding the grain will bring the temperature down by 2–3 degrees.

Step 3: Add your grain in the bag to the kettle. You can either tie the top up or leave it open and clamp it to the side of the kettle.

Step 4: Check the temperature every 10–15 minutes and move the grain around a bit – if

A large bag like this is handy



What do I need to do my first BIAB?

- 35–50 litre pot (kettle)
- Large gas burner (must be large and strong to hold full kettle without breaking and spilling boiling wort)
- Large grain bag (best if it can cover all/most of the kettle and still tie up at the top)
- Thermometer – can use a traditional or laser gun temperature reader

the bag is open and clamped to the edges give it a stir with your paddle or big spoon; if you've tied the bag give it a lift and dunk a couple of times. Aim to keep the temperature between 65–68°C and not above during the mash.

Step 5: Your mash will be for either 60–90 minutes. This is to get the sugars (maltose, maltotriose, etc) from the grains, which you want for colour, flavour and alcohol.

Step 6: The 'mash out' comes after the mash and a short rise in temperature to get the last of the sugars from the grains. This is where you bring the temperature up to about 76°C for 10 minutes.

Step 7: Lift the bag out of the kettle. Either have a friend (or a block and tackle) ready to help lift the bag, which will have absorbed plenty of extra water and therefore weight. Hold it above the kettle to drain as much of the liquid as you can.

Step 8: Bring the wort to the boil and add hops as recommended in the recipe – it's probably best to use hop bags or add these to the grain bag.

Step 9: If you have the equipment, whirlpool and chill before transferring wort to the fermenter. If not you can put the wort in a cube by filling it right to the very top before putting the lid on and allowing it to cool naturally.



Transferring to the fermenter

Ss Brewtech Kettle 15 (59.5 litre capacity) supplied by our supporters at Newera Brewing (www.newerabrewing.com.au)

Once it has mashed out remove the grains

The Recipe

Mosaic Red Ale - All Grain

This is a smooth red ale, in fact it's the one that we were making when we took the photos for this article. Mosaic is a great hop which really lifts the hop profile of this beer and marries beautifully with the malt base. It pours a lovely deep ruby colour and this recipe is a good place to start if you're doing your debut BIAB.

Expected Brew Figures

OG: 1.048
FG: 1.010
ABV: 5%
IBU: 26
Volume: 23 litres

Ingredients

3.7kg American Ale malt (Gladfield)
1kg Vienna malt
300g Crystal malt
150g Chocolate malt
40g Northern Brewer hops
10g Cascade hops
50g Mosaic hops
½ Whirlfloc tablet
Safale US-05 yeast

Method

1. Bring just over 34 litres of

water to 69°C in your pot

2. Add grain bag to the water and mash for 90 minutes
3. Mash out at 76°C for 10 minutes
4. Remove the grain bag and hold above the pot to allow it to drain
5. Bring the wort to the boil for 60 minutes, adding 20g of Northern Brewer hops for the duration of the boil
6. Add 20g Northern Brewer hops and the ½ Whirlfloc tablet with 15 minutes remaining in the boil
7. Add 10g of Cascade hops and 20g of Mosaic hops at flameout and whirlpool for 10 minutes
8. Chill to 18°C and transfer to your fermenter
9. Pitch yeast and ferment at 18°C for 7 days
10. On day 7 dry hop with 30g of Mosaic hops for 4-5 days
11. When gravity is 1.012-1.008 and is consistent over consecutive days, bottle or keg as normal
12. If bottling, leave for 2-3 months before tucking into these tasty treats!



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Temperature Part One: Fermentation

Homebrewer Technical Editor Jake Brandish takes a look at the role and importance of temperature in fermentation. Next issue we will take a look at enzymes and temperature

Temperature (and its control) can be one of the simple ways to lift your brewing to the next level. While many think it is not that important and simply let the fermenter sit in the laundry to do its thing, they may be unaware that they are probably not producing the beer as they intend. This may also be where the legendary 'homebrew taste' originates!

FERMENTATION

In every beer competition around the world, brewers are being penalised for faults in their beers, mostly down to either fermentation or infection issues. A good deal of these fermentation issues are heat related.

First, we need to understand that the purpose of yeast is actually not to make beer for us (SHOCK.... HORROR...), but rather re-production of a single cell organism.

Fermentation in brewing is a complex biological process, with many key determining factors, heat being one of them. Yeast becomes more active as its environment gets warmer (up to 38°), which will in turn affect the levels and types of by-products (esters, fusel alcohol, etc) and

Ester	Aroma
Ethyl-acetate	Solvent/nail polish/fruity
Isobutyl-acetate	Sweet/fruity/apple
Isoamyl-acetate	Banana/sweet
Ethyl-hexanoate	Fruity/apple/brandy
Phenethyl-acetate	Flowery/honey
Ethyl-lactate	Buttery



Temperature controller with probe

along with difference in yeast strains, this is primarily the difference between a lager (cooler ferment of 8–12°C) and an ale (warmer ferment of 17–20°C) with higher esters.

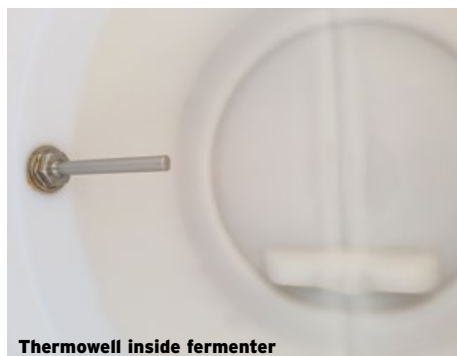
As yeast metabolises sugars in the wort, heat is produced so will naturally heat up the brew. So, by controlling the fermentation temperature, we are able to influence these by-products.

ESTERS

An esters is a compound formed from the combination of an alcohol (ethanol, propanol, isobutanol) and an organic acid (acetate, hexanoate, lactate) and is often attributed to the 'fruity' component in beer, and more so ales. While there are a great deal of biochemical reactions that affect ester production, temperature of the fermentation is one of them. You can see how the ester is structured with an alcohol and acid both in the name 'Isoamyl-acetate' (Isoamyl alcohol and acetate). Common esters found in beer are identified in the table.

FUSEL ALCOHOLS

A fusel alcohol is defined as any alcohol greater or other than ethanol, and in high levels present as a 'hot' alcohol mouthfeel. While they are an important part of the composition and character of a beer, warmer fermentation will usually result in higher levels of fusel alcohols, which will become quite evident and unwanted in the finished beer. Another reason for keeping the fermentation temperature under check.



Thermowell inside fermenter

FERMENTATION CONTROL

A good way to do this is a plug-in digital thermometer system that will control the refrigeration unit on a fridge. The new style kegerators will also allow you to set up to fermentation temperatures as well as serving temps – yes, you may need two of them! Most home brewers however, get a second-hand fridge and use the plug-in digital controllers (as pictured).

The next step is to get a thermowell inside the fermenter (as pictured) to get the temperature of the fermenting beer, not the ambient temperature in the fridge. If you can't get a thermometer in the fermenter, then bear in mind that the beer temperature will vary from fridge ambient temp by between 2–6°C depending on the stage of fermentation. Some brewers simply tape the thermometer to the outside of the fermenter in a hope to get a more accurate reading. This will give you a different temperature reading, but still not accurate enough and misleading. As the fermenting beer moves in layers inside the fermenter due to convection and the rising gasses, you can only get the outer layer temperature combined with the fridge ambient temperature. This outer layer will not give you a true beer temperature reading, but rather the temperature of the warm layer of active wort as it rises to the top to be pushed down again by the thermal properties of the wort.

So if you want to level up, get some control over the fermentation temperature and you will see immediate results.

Following in the footsteps of their hugely successful IPA glass collaboration, Spiegelau partnered with two of the leading Stout brewers in the United States, Left Hand Brewing Company from Colorado and Rogue Ales from Oregon, to create the ultimate glass for enjoying Stout.



This is our STOUT glass.

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Challenges of Homebrewing in Darwin

WHEN TIM COLEBATCH FROM DARWIN AND NT HOMEBREWERS WROTE TO US ABOUT HIS EXPERIENCES BREWING IN DARWIN HE BECAME AN EASY CHOICE FOR OUR HOMEBREW CLUB AND PROFILE THIS ISSUE. THERE'S AN EXTRA ELEMENT OF DIFFICULTY!

When you're living in a major city on the east or west coast of Australia you can take a lot of things for granted. Like easy access to great craft beers and brewing ingredients. It's easy to forget that not everyone has the same ability to get what they want when they want. The further away you get from a major city the more challenging it gets.

But what about when you move somewhere remote like Darwin?

Now we all know that Darwin is the capital of the Northern Territory, but it's also a remote city without any other cities nearby. Instead it's surrounded by natural beauty and crocodiles, but neither of these are going to help you make quality beers.

This isn't a story about crying foul but an insight into the realities and challenges of pursuing your homebrewing hobby in a place where the daily temperature during the wet season is 30–35°C overnight and the humidity makes a 36°C day feel like 45°C.

Tim Colebatch, Morris Pizzutto and Pat Walton have been key members of the Darwin and NT Homebrewers Facebook page since 2015.

The page boasts more than 100 members but really only about 20 of these are active according to Tim Colebatch, who is one of the more enthusiastic members.

Colebatch flies attack helicopters for the Australian Army during the day and loves to homebrew in his downtime. He's basically living every teenagers dream!

Despite being around for a few years now the Darwin and NT Homebrewers are still very much in their infancy and their first

physical meeting is scheduled to take place in June.

"The plan is to bring people together to bring the club together and continue to grow the homebrew influence in the top end," says Colebatch.

What they have already done as a group though, is support each other to get better access to ingredients.

There are a couple of homebrew shops in Darwin, though these are aimed squarely at kit and kilo brewers trying to make beer quickly – turbo yeasts are a favourite and without temperature control these can punch through your brew in no time.

But we all know this isn't desirable and the challenge for serious brewers is obvious.

"We have to order up from the south and east coast in bulk," he said.

"The average delivery price for a single

25kg sack is \$45, so when we order we get together and order by the pallet, which drops it to \$25-30 a sack in delivery. It also lowers the amount of ingredients we keep on hand making beers fairly simple, or very expensive.

“Even the yeast is in the post but there’s no chance of getting a liquid one as express post is three days at the best of times.”

Since moving to Darwin, Colebatch’s beers have increased by about \$10-15 per brew.

And then there is the weather. It’s not just the heat, but the humidity as well.

“The humidity up here makes an infection a very real possibility. Nothing dries properly during the wet season, so there is a constant battle against mould and other bugs, plus the potential infection while you wait for the wort to get to pitching temperature,” explains Colebatch.

“There is always the risk of a little bit of sweat dropping into the beer as well – I call it a Top End Chicha.”

Even using a counter flow chiller is relatively ineffective.

“As a Grainfather brewer, the counter flow chiller gets the temperature down to about 30-35°C, even with the water flowing through ice first. The water out of the tap during the wet season is about 27°C.”

The heat also means that you must have fermenting fridges or else the beer is done in three days, but even the inside of the fridge is always wet.

“And lastly the temperature creates a dilemma for storage. I had a bottle detonate at 1am, it was about two feet from my wife’s car, three panels worth of repair later... Plus I never found the bottle cap.”

While this is something that Colebatch reflects on with a good bit of humour, beer bottles go off like grenades and can be very dangerous. It’s no surprise he’s moved to kegs now and isn’t looking back.

“Brewing beer up here has taught me more about brewing, specifically difficulties, than I had ever learnt before,” he reflects.



“THERE IS ALWAYS THE RISK OF A LITTLE BIT OF SWEAT DROPPING INTO THE BEER AS WELL – I CALL IT A TOP END CHICHA,” TIM COLEBATCH



The Recipe

Orange Pilsner

My Dad made a very nice Pilsner from Coopers tins a few years ago which I copied. Since moving to all-grain I learnt that his was a mid-strength. I never used to measure my ABV. So, I tweaked my all-grain recipe and made it just above a full strength. The recipe is simple to keep costs low in the Northern Territory, which also makes replicating it very easy. I call it my ‘Orange Pilsner’. I brew this on my Grainfather so make any alterations to suit your own system.

Expected Figures

OG: 1.054

FG: 1.010

ABV: 5.8%

IBU: 35.6

Volume: 20 Litres

Ingredients

5.3kg Joe White Export Pilsner malt

100g CaraPils (or CaraMalt)

100g Wheat Malt

110g Czech Saaz Hops (4.2% AA)

Zest of two Navel Oranges

Irish Moss

Saflager S-23 yeast (or my preferred yeast – CraftBrewer Swiss Lager)

Method

1. Mash the grain in 20 litres of water for 60 min at 63°C
2. Sparge the grain at 65°C to 27 litres and bring to the boil
3. Boil for 60 minutes and add the following:
 4. 60 g Saaz at the start of the boil
 5. 30g Saaz with 40 min to go
 6. Irish Moss at 10 mins to go
7. Cool the wort to the fermenting temperature of 12°C before pitching the yeast
8. At day six of the ferment, rack into a secondary fermenter and dry hop with 20g of Saaz and the orange zest
9. Ferment takes approximately two more weeks, once final gravity (FG) is stable increase temperature to 15°C for three days before crashing chilling and kegging
10. Serve on a hot day, cold day or any day ending in the letter ‘y’!

THE PERFECT MATCH

TAM ALLENBY TALKS TO THE EXPERTS AND SOME OF THE COUNTRY'S TOP BREWPUBS TO UNLOCK THE SECRETS OF MATCHING BEER WITH FOOD



For years, pairing beer and food was a gastronomic practice sadly overlooked. Beer's grape-derived cousin wine had a monopoly, with the basic principles of pairing it with food – at least the 'red with a steak, white with seafood' approach – having long since passed into common knowledge.

Around the same time that more flavoursome beers began to become popular – thanks, in large part, to the increased popularity of craft in the marketplace – many began realising that there was more to beer and food than a schooner of bland lager and a bag of salty crisps at the local (though that is still a great combination). In fact, as many experts attest, beer and food matching is just as rewarding a pursuit as wine pairing, and can lead to hitherto unexperienced flavour and aroma combinations.

So, how does one actually go about pairing beer with food? Well, we've done the hard work for you – so pull up a barstool, crack a beer and read on – we'll make an expert of you yet.

THE BASIC PRINCIPLES - 'THE THREE C'S'

As with any food and beverage pairing, the most important thing is it to find a balance of flavour between your matches; if the food or beer completely overpowers the other, then the whole point of 'matching' is made redundant. From here, most experts agree that the best place to start is with 'the three C's': that is, a beer should either complement, cleanse/cut through, or contrast with the chosen food pairing.

Kirril Waldhorn, 'Beer Diva' and educator, explains that complementing is all about matching similar flavour characteristics between food and beer, with the aim of them working in "delicious harmony together". Cleansing is "the beer acting as a palate cleanser... those wonderful bubbles from the carbonated foam are a perfect broom for sweeping through any richness on the palate", while contrasting can be the most rewarding "when done well" – after all, opposites do attract.

There's a final rule as well: don't forget that taste is subjective, so if you want to try something different that clashes with these principles, go for it! The freedom to create your own taste sensation is a beautiful thing, and as Waldhorn says: "One person's perfect pairing could be another's disastrous duo."

CLASSIC COMBINATIONS

So what are some of the experts' favourite combinations?

"The one you hear about and I think works

incredibly well is a really good, bitter German pilsner with a deep or pan-fried flathead – for me that is fucking heaven," says Master Brewer and Director Education at The Institute of Beer, Neal Cameron. "You've got that lovely, bitter crispness of the pilsner to cut through the fat and you've got so much flavour in the fish. I use an Australian Brewery pilsner and it's just lovely.

"The Germans do it so well with their food as well. The entirety of German cuisine is some sort of meat with some sort of potato, and their beers tend to be more malt driven – your Bock's and your Helles and that sort of thing – with a big, rounded mouthfeel, just go so well with fatty dishes and heavy potato," says Cameron.

When we asked Waldhorn about her favourite food and beer match, she said picking just one "is like asking if I have a favourite child." Beer and cheese is one personal favourite of hers: fresh goat's curd with a Belgian Witbier, a matured cheddar with an ESB, or an intense blue with a rich stout.

"One of my most memorable pairings was actually divine in its simplicity," she adds. "A freshly shucked oyster with a light, citrusy German Kölsch... [it was] so clean, so simple and so wonderful."

FOOD AND BEER MATCHING IN THE WILD

Even though many restaurants are recognising the value of beer and food pairing, in mainstream dining there's still a long way to go. "When you compare the care and loving attention even relatively low-end restaurants give to their wine list, versus the generic, bland beers on their beer list it's almost mind blowing really – they seem to understand wine but don't seem to understand the need to do the same with beer," says Cameron.

On the other hand, there are an increasing number of venues getting on board, hosting beer degustation dinners or even building a beer focus into their menu design. Brewpubs, of course, are at the forefront of this, the Prancing Pony Brewery in the Adelaide Hills being a great example.

Corinna Steeb, CEO of Prancing Pony, says that for her venue, beers always come first in the pairing equation: "the food has to fit with the beer, and not the other way around," and she adds that every dish on the menu has a recommended beer (or two) to go with it.

"We have an antipasto platter, a summery selection for which we would always recommend our Sunshine Ale, Achtung! Helles or our Clockwork Orange American Pale Ale. Our meat platter with different styles of sausage and cured meats goes great with our Amber Ale, the caramelised characters bringing out the meat really well."

Cooking With Beer

Beer and food might combine beautifully in the mouth, but they can also work in tandem in the kitchen. "It's infinitely more difficult to cook with beer than it is with wine," says Corinna Steeb from Prancing Pony. "If you have an IPA, which has a lot of hoppiness, the hops can have an overbearing dominance and make every dish bitter. So you have to be quite innovative with what you do – our chef does some really crazy dishes using beer. Cooking with beer goes way beyond beer batter, trust me, and we don't even make one because we find it too basic."

One of these dishes at Prancing Pony is the 'Fried Drunk Chicken', a chicken thigh sloshed in buttermilk and India Red Ale, crumbed in seasoned panko crumbs and served with house-made 'beer-oli'. But it doesn't have to be complicated, so why not try some of these?

- Beer can chicken: drink half a beer, then shove the rest of the can up its 'you-know-what'. The liquid in the upright beer can will evaporate keeping the meat moist.
- Combine lager with treacle, ketchup and mustard to create a marinade for ribs or wings.
- Braise lentils with wheat beer, shallots, stock and thyme for a cracking side dish.
- Make a 'rarebit' mix with spring onion, butter, egg, cheese and stout for a next-level cheese on toast.

Beer and Cider Matching

With all this talk of beer, it's easy to forget that cider can also be great as a food pairing. We chat to Niall Condon from Flying Brick Cider Co to find out more.

Q Why pair cider and food together?

Cider actually has a long, long history with food pairing, mainly in the northern regions of Spain and the Basque, places that are artisan or 'craft' in both their food and cider making. Why cider though? Well, like beer, they're both lower in alcohol than wine, meaning you can match them with more dishes - it's more approachable.

Also, cider is basically winemaking with apples and pears. You can get lots of different and complex flavours and fruit characteristics, as well as different acid and tannin levels that allow it to be matched with a broad range of foods.

Q Are there certain principles when pairing cider with food?

There are definitely some rules of thumb. Unlike beer, wine and cider can be either sweet, dry or medium. So that's one of the key points when matching a cider with food: looking at the sweetness or dryness level of the cider and also the depth of tannin and fruit flavours of that particular cider.

For a scrumpy style cider - more like an IPA in the beer world - it would probably lend itself to a different range of food dishes than something squeaky clean, crisp and more aromatically driven. You'd be heading down the seafood path with the latter and maybe something richer with the former.

Q What are some of the best combinations?

Classically, the one that springs to mind straight away when anybody thinks of apples is pork - apple cider and slow roasted pork is just a classic. But cider being what it is - quite a crafty, artisanal drink - it's those types of foods that go with it: pulled pork, slow roasted lamb shoulders, lots of spice, as well as wild, earthy type characters from mushrooms, fennel and vegetables like that. You can also introduce some of the sweeter dessert flavours into it as well, pairing more acidic-style ciders with sorbets and chocolates.

Steeb also says they're planning to launch a 'flavour school' over winter, so people can gain a deeper understanding about the different foods a malt-driven vs. hop-driven beer best match with, and how the flavour journey can develop from complementing to contrasting.

The Lord Nelson Brewery Hotel in Sydney's The Rocks has recognised the magic of beer and food pairing for years – 30 of them, to be precise. According to Kristian Savio, Operations Manager, the iconic brewpub's Managing Director Blair Haven knew the power of good beer with good food from the start.

"We commit ourselves to quarterly beer dinners, and this year was our 30th beer dinner, where we do a five-course matched menu with different ales that we've brewed – whether they're seasonal or something that we've been ageing downstairs," he explained. "This is something we've been doing before anyone else caught onto it and we love it."

This follows through to their everyday bistro menu; Savio lists Lord Nelson's flagship Three Sheets Pale Ale as particularly good with any seafood or spicy dish on the menu, with its ability to cleanse the palate, combined with beautiful aromatics and a citrus-y palate.

"For something with a little more malt and structure, anything on the barbeque or our roasted meats, and our beef pie goes amazingly – we suggest our Victory Bitter, or our Old Admiral Old Ale – which also pairs well with cheese and things after dinner too," Savio adds.



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BEER & FOOD MATCHING

Beer Styles and Common Food Pairings – The Cheat Sheet

Pale Ale: Grilled meats, burgers, mild to medium cheddar

IPA: Spicy or strong flavoured foods: Indian or Thai curries, hot wings, blue cheese

Imperial IPA: Pork chops, barbeque chicken wings, cheese toasties

Amber and Red Ales: Roast pork or chicken, American barbeque

Brown Ales: Roast beef sandwich, roast vegetables, nuts

Pilsner: Fish and chips, shellfish, chicken or veal schnitzel

Hefeweizen: Lighter foods; seafood, sushi, German weisswurst, goats cheese

English-Style Bitter: Slow roasted pork, hard English cheese

Saison: Seafood, mussels cooked Belgian-style, Brie or Camembert

American-Style Sour: Strong flavoured cheeses or rich and creamy desserts

Porter: Smoked meats, Gruyere, chocolate brownies or puddings

Stout: Game like venison, steak and kidney pie, vanilla ice cream

MORE THAN FLAVOUR

Cameron believes that the point of beer and food pairing goes beyond simply matching or contrasting flavours. “Consuming an interesting and complex product, which is beer, with an interesting and complex product, food, just makes enormous sense,” he says. “There’s a kind of spiritual thing to it as well really – there’s no two better paired things than beer and pizza – not only because they taste good together but one kind of cleans up the rest, cuts through the fat and adds a sociable element to it too.”

“It’s the whole package really – you can’t just say that a German pils goes well with fish, it’s the fact that alcohol goes well with food, which goes well with people, which goes well with having a good time.”

BEER’S TIME TO SHINE

Sitting in the shadow of wine for years, beer was only really considered as something to quench your thirst, to have after work, and was “not really something that you necessarily used to talk about too much in combination with food”, remembers Steeb, accounting for the dominance of wine in the food pairing game.

Cameron, on the other hand, says that with 90 different styles of beer, beer pairing could be considered a much more complex exercise – the flavours are often subtler, and often more bitter. Basically, it requires a little more work to figure out the winning flavour combinations.

But as more and more people are beginning to discover, beer and food pairing is well worth the effort. In the words of Beer Diva Waldhorn: “As I’ve always said when it comes to food, wine has had its time and now beer is here.” **B**



Lunch spread at Flying Brick

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EST 2010

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THE BELLARINE

EST 2010



get TOASTED

THE COMFORTING AND FAMILIAR EMBRACE OF A TOASTIE IS DYNAMITE FOR CURING THE WINTER BLUES - AND EVEN MORE SO WHEN PAIRED WITH A BEER



Darren Purchase may be a pastry chef with a sweet tooth and a flair for culinary theatrics, but from an early age he has also made a mean cheese on toast – and still does – as Chefs Eat Toasties Too so scrumptiously attests.

When he is not hard at work with his wife Cath at Burch & Purchase Sweet Studio in Melbourne's Chapel Street, or appearing on MasterChef, Darren can often be found at home in the kitchen whipping up a gastronomic treat inspired by the simplest of meals: the not-always-so-humble toastie.

Chefs Eat Toasties Too is packed to the brim with delicious toasted and grilled creations, and best of all, they're simple and easy to make.

"I love toast," explains Purchase. "I know I'm not the only one. There's nothing better than hot toast with a thick layer of melting butter threatening to dribble down your arm, or bubbling melted cheese on a slice of your favourite bread.

"Cheese on toast and toasties are my thing. If pastry and chocolate are my profession and passion, then toasties are my hobby and obsession.

"Hopefully this book will open your eyes a little wider to the myriad of possibilities for the humble toastie. I hope this helps you lift your own toastie game at home. Happy grilling!" – So what are you waiting for?

This is an edited extract from *Chefs Eat Toasties Too* by Darren Purchase published by Hardie Grant Books RRP \$29.99 and is available in stores nationally

Photographer: ©Brendan Homan



Roasted marinated pork shoulder

(makes 16 slices)

2kg (4lb 6oz) pork shoulder, upper half (also known as Boston butt - you need to pre-order this from your butcher)

500g (1lb 2oz) pineapple flesh, cut into chunks then blended to a coarse consistency

2 tablespoons finely chopped fresh oregano leaves

3 tablespoons cumin seeds, lightly toasted

4 garlic cloves, finely grated

3 large green chillies, cut lengthways, seeded and chopped

2 jalapeños, cut lengthways, seeded and chopped

Juice and finely grated zest of 2 limes

40g (1½oz) fresh ginger, peeled and finely grated

80ml (2½ fl oz/⅓ cup) light olive oil

Cubano: barbecued marinated pork shoulder, emmental + dill pickle

The 'Cuban' sandwich originated in Florida, probably catering to the tastes of local immigrant workers. There seem to be many variations but essentially this is a ham and cheese toastie and this is my version.

Pro tips

Marinate the meat for the Roasted marinated pork shoulder overnight and have the meat in the oven the next day by 10am at the latest. The meat can then be enjoyed for dinner, and the left-over pieces refrigerated and then used for barbecued Cuban sangas the next day. I have used baguettes, but you could use a brioche bun or try to find a real 'Cubano' loaf, which is a soft, oval-shaped baguette.

Makes: 4

Prep time: 20 minutes

Toasting method: Cast-iron sandwich grill pan and oven

Bread: 4 Cuban loaves or 4 individual baguettes, cut in half lengthways

Ingredients

200 g (7 oz) Mayonnaise, store-bought Kewpie mayonnaise is fine

2 garlic cloves, grated

4 tablespoons finely chopped fresh coriander (cilantro) leaves
salt flakes

freshly ground black pepper

8 cos (romaine) lettuce leaves

8 Dill pickles (page 9), sliced lengthways

12 slices emmental or gruyère

American mustard

12 slices Roasted marinated pork shoulder, lightly charred on a hot barbecue

Method

1. For the roasted marinated pork shoulder, remove the excess fat from the pork and use a sharp knife to score diagonal cuts in the top of the meat.
2. Combine the remaining pork ingredients in a bowl then rub the mixture all over the pork.

3. Transfer everything to a glass bowl and again massage the meat well with the marinade. Cover with plastic wrap and leave in the refrigerator overnight.
4. The next day remove the pork from the refrigerator and preheat the oven to 150°C (300°F).
5. Drain the marinade from the pork and place the meat in a roasting tin. Cook the pork in the oven for 1 hour. Remove the tin from the oven and cover with foil. Reduce the oven temperature to 110°C (230°F) and cook for a further 7 hours, or until the meat is super tender. Slice as needed and, if desired, barbecue each slice to obtain char marks before using in toasties or sandwiches.
6. For the toastie, place the cast-iron grill pan and lid together and heat them for 5 minutes on the stove top over medium heat. Lift the lid, open up the baguette and place it on the grill. Toast for 1 minute to bar-mark the inside of the bun, then remove from the heat. Repeat with the remaining baguettes.
7. Combine the mayonnaise with the grated garlic, chopped coriander and salt and pepper to taste and spread this liberally on one side of each baguette. Fill the sandwiches first with the lettuce and then the barbecued pork, followed by the pickles and the cheese slices. Finish with as much American mustard as you like and close the sandwiches.

8. Preheat the oven to 180°C (350°F). Lift the lid on the cast-iron grill pan and place a baguette inside. Top with the hot lid and press down to squeeze the sandwich shut. Transfer the pan to the oven and cook for 6 minutes to toast and melt the cheese. Remove from the oven. Repeat with the remaining baguettes, then serve.

My cheese on toast w chorizo, tomato, chilli + coriander

Hi, my name's Darren and I'm a cheese-on-toast-aholic. I eat it around once a week. I've lost control. I need help getting my life back.

Makes: 4

Prep time: 25 minutes

Toasting method: Grill (broiler)

Bread: 8 slices soy and linseed sourdough loaf

Ingredients

1 dried chorizo sausage, peeled and sliced 5mm (¼ in) thick

120g (4½ oz) gruyère, grated

4 ripe truss tomatoes, halved and flesh and seeds scooped out

4 spring onions (scallions), white part only, thinly sliced

80g (2¾ oz) mozzarella, torn into chunks

140g (5 oz) Montgomery cheddar, grated

60ml (2 fl oz/¼ cup) Worcestershire sauce

A few drops of sriracha sauce or other similar hot chilli sauce

120g (4½ oz) Meredith marinated goat's cheese, crumbled

Freshly ground black pepper

½ bunch fresh coriander (cilantro), leaves picked

Method

1. Preheat a grill (broiler) to hot. Cook the chorizo slices in a saucepan over medium heat for a few minutes on each side. Leave the chorizo in the pan to cool.
2. Lightly toast the eight slices of bread and place them on a baking tray lined with baking paper.
3. Evenly distribute the gruyere on each slice of toast, then add the chorizo slices. (Reserve the chorizo oil in the pan.) Place the tray under the grill and melt the cheese.
4. Remove the tray from the grill and add the tomato flesh and seeds followed by the spring onion. Again place the tray under the grill and cook for a minute or two to warm the ingredients and start to brown the cheese.
5. Remove the tray from the grill and add the torn mozzarella and grated cheddar to each slice. Add the Worcestershire sauce, sriracha sauce and spoon the chorizo oil from the pan over the cheese. Again place the tray under the grill and cook to melt and brown the cheese on the toast. Remove from the grill, add the crumbled goat's cheese, pepper and coriander leaves and serve.

Comforting old-school cheese toastie

You can get all fancy, but sometimes the simple things are the best. I've been eating this sandwich in one form or another my entire life, and I reckon I will continue to do so forever. Toast. Cheese. Onion. Simple!

Makes: 4

Prep time: 22 minutes

Sandwich toasting

method: Pan and oven

Bread: 8 slices brioche loaf

Ingredients

140g (5 oz) gruyere, grated

140g (5 oz) Montgomery cheddar, grated

4 spring onions (scallions), white part only, thinly sliced

60ml (2 fl oz/¼ cup) Worcestershire sauce


Freshly ground black pepper

240g (8½ oz) unsalted butter, softened

Method

1. Mix the two cheeses together in a bowl. Evenly distribute the cheese between four slices of brioche and level it out with your fingers. Add a sliced spring onion to each sandwich and splash Worcestershire sauce over the top. Freshly grind some black pepper on each slice, top with the remaining slices of brioche and push down gently.
2. Preheat the oven to 180°C (350°F). In a large non-stick frying pan over medium heat, warm 80g (2¾ oz) of the butter until it is just starting to froth. Add two sandwiches to the pan and cook them for a few minutes until they are golden brown, then flip them over and cook the other side for a minute or two. Use a spatula to remove the sandwiches from the pan and transfer them to a baking tray lined with baking paper. Wipe the frying pan with paper towel and add another 80g (2¾ oz) of butter. Heat the pan again and cook the remaining two sandwiches the same way as the first. Transfer these to the tray with the other sandwiches.
3. Spread the remaining butter on top of the sandwiches, then place them in the oven to bake for 6 minutes. Remove the toasties from the oven and allow them to sit for a minute before cutting in half and serving.





THIS EDITION, OUR TASTING PANEL TACKLED STOUTS AND PORTERS, 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).



Bright Brewery Staircase Porter

5.7% ABV, 330ml

Residing so close to some of Australia's best snow terrain, it's no surprise that Bright makes a hearty porter to be enjoyed among the winter frosts. The beer pours a shade lighter than black, immediately oozing chocolate and coffee with lingering punches of vanilla and roasted barley. The roast notes carry through to the palate, with a mild astringency balanced by more sweet chocolate and sticky vanilla. Medium in both body and bitterness, it will certainly work well by a fire.

Style: Porter

Glass: Mug

Food Match: Choc dipped churros

Brightbrewery.com.au



Temple New World Order

6.5% ABV, 330ml

Renowned for some of their more delicate beers, this stout is a chance for the Temple team to get big and bold and pack a few punches. The aroma offers well integrated chocolate, coffee and a subtle American hop note, and the labelled promise of tobacco and molasses being thankfully refined and complementary. Smooth and full on the palate, the hops carry great flavour and bitterness, making the brew a tidy interpretation of the American style stout.

Style: American stout

Glass: Snifter

Food Match: Slow cooked beef

Templebrewing.com.au



Guinness West Indies Porter

6% ABV, 500ml

A reincarnation of a recipe over 300 years old, this brew is essentially a higher hopped and higher alcohol version of the classic Guinness porter, made to survive the sea journey much like the traditional IPAs. The increase in strength is well integrated, yielding a smooth palate that carries roast coffee and chocolate notes. A pleasant earthy hop flavour remains background to a gentle yet lingering bitterness.

Style: Porter

Glass: English pint

Food Match: Sunday roast

Lionco.com



Prickly Moses Otway Stout

5.0% ABV, 330ml

This Victorian stout is fast approaching its second decade in the Australian market, a testament to its quality and consistency. Jet black in the glass with a tan head, aromas of coffee and chocolate precede a sweet roasted caramel note that shows no astringency. English hops sit in the background and complement the malt driven body. Declared a tamer version to provide more drinkability, it displays all the stout hallmarks balanced nicely in moderation.

Style: Sessionable stout

Glass: Pint

Food Match: Chocolate lava cake

Pricklymoses.com.au



Bridge Road & Mikkeller The Dark Harvest

6.6% ABV, 330ml

With two great brewing heads getting access to experimental hops, this is a beer that excites even before opening. Pouring jet black, waves of dank pine and berries erupted, leading a supporting aroma of sweet caramel and toffee malt. The palate flips, malt taking the lead by bringing dark chocolate and a clean roast coffee note into the mix. Hop flavour shows fresh wet floral, pine and further berry tones that round out the brew delightfully.

Style: Black IPA

Glass: Spiegelau IPA

Food Match: Sunday roast

Bridgeroadbrewers.com.au



Bridge Road Mayday Hills - Black

6.5% ABV, 330ml

Fermented with blackberries, this farmhouse ale is the 'black' of the black and blue release, both of which were created with the same base. Differentiated by the fruit added at the end of fermentation, the aroma of 'Black' is faintly recognisable as blackberries but the palate is nicely tart and beautifully balanced by the rich fruity ale complexity. The lightly funky brett notes are well integrated into this beer without being over the top for new appreciators.

Style: Farmhouse ale

Glass: Tulip

Food match: Thinly sliced smoked meats, crusty bread and gruyere cheese

Bridgeroadbrewers.com.au



4 Pines Stout

5.1% ABV, 330ml

When a beer looks as good as this, the anticipation of taking a sip through the rich, dense beige foam is hard to resist. The soft velvety texture provides a pathway for the caramel and mocha notes to fill and soften the palate while the dry roasted barley character and firm grassy bitterness round out and balance the finish.

Style: Dry Irish stout

Glass: Goblet or large tulip

Food Match: Nutty crumble or baklava cigars

4pinesbeer.com.au



HIX Irish Stout

5% ABV, 500ml

Dark chocolate is the overriding character on the aroma and taste. Beautifully balanced by subtle, freshly roasted coffee notes, the smooth chocolaty notes provide a rich mouthfeel that is complemented by the dark roasted, dry and lingering finish. The bitterness is rounded but not obvious. Quite a decadent stout without being too heavy.

Style: Dry stout

Glass: Goblet or large tulip

Food Match: Slow roasted beef cheek

Hickinbotham.biz

TASTING



Forrest Brewing Company Stout

4.5% ABV, 500ml

This pours with a decent foam but dissipates quickly. The roast character is big and coffee-like, with a drying finish. The mid-palate is a little thin for the complexity and boldness of this beer but it is also quite well layered, which helps pronounce the malt and oatmeal characters.

Style: Dry stout

Glass: Goblet or large tulip

Food Match: Room temperature cloth-bound cheddar

Forrestbrewing.com.au



Abita Brewing Turbodog

5.6% ABV, 355ml

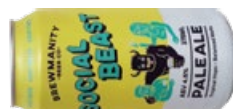
A smooth, delicious brown ale that highlights the pale, caramel and chocolate malts. Toffee and an underlying light chocolate character keeps you returning to the aroma and another sip that rolls over the palate. The bitterness is rounded and medium in strength. Increasingly smooth with each sip and light on the finish.

Style: Brown ale

Glass: Nonic/tumbler

Food Match: Cheese Kransky

Abita.com



Brewmanity Social Beast Pale Ale

4.5% ABV, 375ml can

Some good tropical notes with the use of Ella and Vic Secret hops. The flavours are quite subtle but there is nonetheless a tasty hit of pineapple and passionfruit flavour and an enjoyable, subtle bitterness. Not overly hop-driven, with a good malt backbone, these cans are made for a good session. Also, a portion of the sales of this beer go towards fighting Motor Neurone Disease – so you can't go wrong.

Style: Pale ale

Glass: Tulip

Food Match: Chicken skewers on the BBQ

Brewmanity.com.au



Philter XPA

4.2% ABV, 375ml can

There's a great big whiff of tropical fruit as soon as you pour from the can; the liquid pours cloudy with a medium head. Very refreshing flavour on this one – all you need is a tropical island and you'd be set. Philter markets this beer as 'easy drinking' but there's some good flavours displayed too, and at only 4.2% you could certainly settle in for a few.

Style: Extra pale ale

Glass: Tulip

Food Match: Chicken schnitzel with fresh lemon wedge

Philterbrewing.com



Stockade Brew Co Plum Perfect Berliner Weisse

3.1% ABV, 330ml

Pours a light colour – I don't know what I expected, but maybe a pink tinge with the plum in the name? Anyway, this was a tart, refreshing beer. The plum is subtle and shows through more on the nose than in the mouth. Nonetheless, it's spritzy and delicious, the sour mash producing a nice acidity – like a good plum picked ripe in the orchard.

Style: Berliner Weisse

Glass: Chalice

Food Match: Kingfish ceviche

Stockadebrewco.com.au



Australian Brewery Into The Void Oatmeal Stout

5.1% ABV, 355ml can

Pours black with a light tan head, followed by a coffee and dark roasted malt nose. A bitter chocolate, dark roast palate which lingers really nicely, with a rounded mouthfeel from the oats as well. Lighter overall than expected for the style but delicious nonetheless. Would be superb with a beef and Guinness pie, full roast dinner, or dark chocolate desserts.

Style: Oatmeal stout

Glass: Pint

Food Match: Beef pie

Australianbrewery.com.au



Young Veterans Two Up Pale Ale

5.2% ABV, 330ml

The ANZAC connection follows through to the hops and malt used in this beer, which are exclusively from Australia and NZ. Pours amber with a great head. Quite a malty, biscuity nose for a pale ale, which follows through to the palate – very light hop on the finish. Very drinkable; the Two Up Pale would be a great, refreshing drop for a BBQ session. And what's more, you're supporting a great cause – 10 per cent of all profits go to Young Veterans.

Style: Pale ale

Glass: Tulip

Food Match: Sausage sizzle

Albatrossbrewing.com.au



Modus Operandi Silent Knight Porter

5.6% ABV, 946ml 'canimal'

Another cracker from the Modus Operandi team on Sydney's Northern Beaches. Pours black with a light tan head. Dark, bitter chocolate and malt nose, with a hint of vegemite. Straight away the lightly smoked palate hits you! Great mouthfeel, and a really well balanced flavour. Finishes quite dry making you want another sip. The flavours emerge more as it warms in the glass – enjoy it by the fire this winter.

Style: Porter

Glass: Pint

Food match: Roast lamb

Mobrewing.com.au



Hargreaves Hill ESB

5.2% ABV, 330ml

New world hop twists are abundant these days, but their use in an ESB shows an interesting inspiration. The beer immediately impresses, with dulcet undertones of soft cocoa and chocolate, heady hop notes of earthy dark fruits and lively passionfruit. The body holds tight, carrying fruity hop resin that's fittingly matched with velvety caramel malt. Pulling back to the special bitter style, the bitterness is the last linger on the palate, finishing off the showcase in balance. A classic style, revered by many, skilfully reinvented.

Style: New World ESB

Glass: Snifter

Food Match: Roast chicken dinner

Hargreaveshill.com.au



Mountain Goat Attack of the Killer Hops IPA

7.7% ABV, 750ml

Like all good B movies, this beer was about impact and experience rather than fine nuances. The hops were a full-frontal Zombie eliminating flame-thrower while a Blob-like oozing of malt crept massively into the frame while we were still dealing with the hops. However, after the initial scene stealing start, we began to notice the hops were a little soapy and the malt perhaps a little sweet and heavy once the chill wore off. But by that point we were hooked and more than got our monies worth. A genuine cult classic.

Style: Double IPA

Glass: Half-pint

Food Match: Seared steak with herb butter

Goatbeer.com.au



Hargreaves Hill Kenneth Son of Zenith West Coast Imperial IPA

8.2% ABV, 330ml

With a ludicrous name, the fun kept on coming with this beer; excellently made, not massive in flavour by any means but restrained and balanced with enough hops to take your mind off a potentially hot 8.2 per cent alcohol. Hops were fresh and juicy, stated as American but some herbal English style character seemed to be there also.

Style: Imperial IPA

Glass: Snifter

Food Match: Steamed pork dumplings

Hargreaveshill.com.au



Dainton Family Brewery Extra Session Ale (XSA)

3.5% ABV, 355ml

Diversity among session pale ales is wide, and the expectation for an upfront hop character, firm bitterness and good palate weight for a reduced alcohol version is always in the back of your mind before that first sip. This XSA doesn't disappoint with its big fruity hop aroma that transitions well into the palate where it's complemented and balanced by a lightly caramelised malty note on the finish. Smooth!

Style: Session pale ale

Glass: IPA

Food Match: Pork and fennel sausages with caramelised onions

Daintonbrewing.com.au



Little Creatures Fire Falcon Hoppy Red

5.8% ABV, 330ml

Little Creatures seasonal release for winter is this punchy little number, with the name taken from the flaming Fremantle sunset and displayed in the glass with a nice orange colour. The use of Falconer's Flight hops provides great aromas of fresh citrus and pine, combining beautifully with six specialty malts, with the first sip offering excellent caramel notes, leading into a hit of pine and an enjoyably bitter and slightly spicy finish.

Style: Red ale

Glass: Tulip

Food match: Bangers and mash

Littlecreatures.com.au



Mornington Peninsula Brain Squeeze Hoppy Sour

4.8% ABV, 330ml can

This beer pours a hazy, appealing cloudy colour. There's some great floral, tropical aromas on the nose and that's backed up with the palate; citrus and tropical flavours are abundant but it all finishes quite crisp and dry. The sourness is there, but it doesn't pucker your mouth out - it's actually quite subtle and refreshing and quite a thirst quencher.

Style: Hoppy sour

Glass: Flute

Food Match: Prawns with fresh lemon

Mpbrew.com.au



Samuel Smith Imperial Stout

7% ABV, 355ml

The almost black liquid is offset by an inviting thick beige head which provides a smooth textural balance to the rich roasted malt and raisin-like palate. A slightly burnt sourness is complemented by a luscious alcohol infused dark fruit character that lingers well after each mouthful has been swallowed. The bitterness is evident and intertwines with the molasses like astringency that flows over the whole palate and not just in the finish. This is a robust, decadent beer that is to be savoured.

Style: Russian imperial stout

Glass: Large tulip

Food Match: Salted caramel and chocolate brownies

SamuelSmithsbrewery.co.uk



Stockade Puppet Master ThaiIPA

5.5% ABV, 330ml

A collaboration beer between Stockade Brew Co, a Thai brewery and Melbourne bar Cookie, this aptly-named beer shines with the addition of lemongrass and kaffir lime into the brew. Suitably hop-driven by Ella, Amarillo, Galaxy and Summer, the aroma carries a slight lemongrass tinge, which follows into a citrusy palate. There's a pleasant bitterness to round it out as well.

Style: IPA

Glass: Tulip

Food Match: Pad Kee Mao or Som Tum

Stockadebrewco.com.au

TASTING



Samuel Smith Old Brewery Taddy Porter

5% ABV, 550ml

Just like picking up where you left off with an old friend, Sam Smith's Taddy Porter is familiar, comfortable and relaxed. The dark roasted notes liven the senses while a hint of chocolate and liquorice keep the palate interesting and balanced. An earthy hop note is more evident on the palate and the bitterness is rounded and smooth, with a light bodied lingering finish. Don't expect a huge foam - it's light and delicate.

Style: Porter

Glass: Tulip

Food Match: Steak and mushroom flaky pastry pie

SamuelSmithsbrewery.co.uk



HIX Beer DBL Choc Porter

6.5% ABV, 500ml

It's a good porter, rounded and roasty, dark and moreish with everybody coming back for more, but even this general affection couldn't help unearth anything but the merest hint of chocolate. Whether this was an aberrant bottle or the moon phases were wrong we can't say, but it's worth a look and hopefully you'll have more luck than us in finding the sweet-spot.

Style: Chocolate-ish porter.

Glass: Schooner

Food Match: Roast duck with balsamic & honey glaze

Hickinbotham.biz



Samuel Smith's Oatmeal Stout

5% ABV, 500ml

While the younger Smith brother went the big and corporate route, ultimately being purchased by Carlsberg, the older brother stayed true to his roots. Beer is still brewed in Yorkshire stone squares and their beers are world renowned classics and for good reason. The Oatmeal stout is definitive of the style, rich in complex esters and smooth silky proteins, opaquely dark with molasses and bitter roasted barley. Drink from a pint glass and slip into a better time - on many levels.

Style: Oatmeal stout

Glass: Straight-sided pint

Food Match: Steak and kidney pie

SamuelSmithsbrewery.co.uk



Abita Brewing Big Easy IPA

4.5% ABV, 355ml

An arresting beer of profoundly good quality. We drank it before we knew it was brewed with lemon peel, therefore our not always positive preconceptions about fruit and beer weren't triggered. The citrus has an amazingly positive effect on the hop character, without taking over what is rightly the main event with this IPA. The standard American hops of Centennial, Cascade and Simcoe shine through in a beautifully balanced beer that more than lives up to its name. An all-day drinker if ever there was one.

Style: Session IPA

Glass: Schooner

Food Match: Braised pork

Abita.com



Hargreaves Hill Stout

6.2% ABV, 330ml

Hargreaves Hill stands as one of the most illustrious Victorian breweries with over a decade of fine beer supplied for our drinking pleasure and this stout impressed all the way. A lovely combination of chocolate and coffee emanates, carrying wafts of nougat and sticky date pudding. The body is bold yet smooth, baring no astringency and allowing the flavours to shine again. It's hard to brew a stout that you could spend the night on and this one left me wishing I had more in the fridge.

Style: Foreign extra stout

Glass: Pint

Food Match: Thick eye fillet, medium rare

Hargreaveshill.com.au



Dainton Pale Ale

5.2% ABV, 355ml

With more than a few years gypsy brewing across Victoria, the Dainton brewers had plenty of time to envision the first beer to be brewed on their new Carrum Downs kit. The victor, an American Style Pale Ale, was dripping fresh passionfruit and orange aromatics over a tight white foam. Matched with a suitably medium range bitterness, the body lent just a hint of malt sweetness to an otherwise dry tail. All in all, quite a quaffable beer that did everything an APA should.

Style: American pale ale

Glass: Handle

Food Match: Spicy calamari

Daintonbrewing.com.au



Two Birds Pale Ale

5.0% ABV, 330ml

With a plethora of award winning crowd pleasures already in the line-up, launching the most popular of beer styles was going to need something special. Fear not, the Two Birds team have done it again! Oodles of fresh pine fruit, tangerine and papaya waft forth, leading a spotless lightly toasted malt body. The brew represents the epitome of what it takes to stand out in a crowded segment, clean and fresh, fruity and smooth, all in beautiful balance one sip after the next.

Style: Pale ale

Glass: Tulip

Food Match: Jalapeno quesadillas

Twobirdsbrewing.com.au



Stockade Le Brat Imperial Blonde Ale

7% ABV, 330ml

Pours an inviting deep blonde colour, with a big whiff of spice and fruit on the nose. Even though it clocks in at a relatively high seven per cent, there's not too much noticeable alcohol warmth - this is a very well-balanced beer. A clean, crisp flavour, don't open this one expecting anything New World - there's nothing 'pure' about its blondness, and it packs a lot of flavour.

Style: Belgian-style blonde ale

Glass: Tulip

Food Match: Smoked salmon and cream cheese bagel

Stockadebrewco.com.au



Bridge Road Brewers Robust Porter

5.2% ABV, 330ml

Well-made beers exude flavour. Surprisingly this is more often than not a result of many different varieties of hops or a complex malt bill, it's down to good brewing practice and great care during packaging. This is such a beer. It has a deeply engaging and intense chocolate and coffee aroma, like a sweet complex mocha, and dark bitter cherry. On the palate, everything is there you'd expect of the style, creamy malt held in check by roast malt astringency. It has also got roast bitter coffee and sweet vanillin as if from new American oak.

Style: Robust porter

Glass: Pint

Food Match: Black pudding
Bridgeroadbrewers.com.au



Holgate Gate Series Millennium Falcon Imperial IPA

9.5% ABV, 500ml

First brewed in 2013 to mark Holgate's 1000th brew, there's great aroma on this beer - an instant hit of pineapple, citrus and a sweet almost honeyed note on the nose. This same combination follows through to the palate where there's also a great underlying hop bitterness, enticing you to take another sip. But be very careful: at 9.5 per cent you could accidentally find yourself making the jump into hyperspace.

Style: Imperial IPA

Glass: Spiegelau IPA

Food Match: Pork chops wrapped in bacon
Holgatebrewhouse.com



Mornington Imperial Stout

9.5% ABV, 330ml

A brooding black pour with a tight and thick espresso foam, this is one of the biggest from the Mornington team that are renowned for consistently great beer. The nose is boisterous, yielding a complex mix of coffee, molasses and cacao. Liquorice abounds upon a first sip, quickly supported by fresh roasted coffee and Christmas cake. There is a lot going on but it all sits in harmony and allows you to relish the beer slowly as it warms. A big beauty.

Style: Russian Imperial Stout

Glass: Snifter

Food Match: Maple syrup-soaked pancakes
Mpbrew.com.au



Bridge Road Harvest Fresh Hop

4.4% ABV, 330ml

Bridge Road has again taken advantage of their location to bring their fresh hop ale back for another year. Two unnamed experimental hops have been used in equal parts to give a really clean, resinous pale, plentiful in dank and grassy wet hop notes. The aroma evolves to a tropical fruit bowl, dripping in pineapple with a late hit of tobacco. A neutral malt palate allows hop flavour to show more fruit and a green hop note that thankfully doesn't overpower.

Style: Pale ale

Glass: Tulip

Food Match: Something spicy!
Bridgeroadbrewers.com.au



Samuel Smith's Organic Chocolate Stout

5.0% ABV, 550ml

One of the hallmark beers from Samuel Smith, it's the right time of year to hunt this down to enjoy. The beer holds nothing back throwing chocolate as the hero, sweet Dutch chocolate floods from the glass over background sweet malt. The body is understandably sweet with plenty of milk chocolate dominating an almost imperceptible hop flavour that is trying to prevent too cloying a finish. Bitterness is left behind as you're left contemplating if you actually need dessert anymore.

Style: Chocolate stout

Glass: Martini

Food Match: After dinner mint
SamuelSmithsbrewery.co.uk



Stockade and Mjolner Oden's Raven Juniper Witbier

4.6% ABV, 330ml

Light gold in colour, and opaque, as you'd usually expect from a witbier. These classic witbier characteristics carry through into the aroma. The first taste instantly had us thinking about a food pairing - the flavour would cut through fat very well. Medium length, with a resinous, slightly honey or banana tint and quite a tart and dry finish, thanks to the addition of juniper berries.

Style: Witbier

Glass: Tulip

Food Match: Suckling pig
Stockadebrewco.com.au



White Rabbit Teddywider

3.1% ABV, 750ml

Not a lot of head (as expected) and pours a pale, cloudy yellow. Already you get a hit of the tartness and sourness on the nose - the Teddywider smells moreish. A light carbonation tingle with a delicate, almost white wine-slash-cider flavour, backed up by a reasonably malty body and leading into a crisp dry finish. More of a gentle acidity than a fully 'in your face' sourness, very yummy.

Style: Berliner Weisse

Glass: Chalice

Food Match: Platter of stinky cheese
Whiterabbitbeer.com.au



HIX Ruby Red Grape Cider

5.7% ABV, 500ml

There isn't much the Hickinbotham family can't make and this cider from a family winery that opened a brewery shows just that. Made from Ruby Cabernet grapes (a cross variety of Cabernet and Carignan), the aroma carries cherry up front, with raspberries, strawberries and mulberries having a good mingle in the background. All the fruit brings an unavoidable sweetness on the palate that thankfully managed to stay in check throughout the bottle.

Spritzzy and refreshing.

Style: Fruit cider

Glass: Cabernet glass

Food Match: Pork belly
Hickinbotham.biz

TASTING

BEER & BREWER CONSULTING EDITOR
IAN KINGHAM SHARES HIS NOTES ON 40
BEERS HE'S TASTED LATELY



Sierra Nevada Torpedo Extra IPA

7.2% ABV, 355ml

Deep gold in appearance with a red/orange tinge, beneath a light lacy head. A tropical nose, with hallmark orange, and sniffs of herbs, flowers and fruit. Tastes of bready malt sweetness and up front fruit notes finish with resinous pine, herbal bitterness and some caramel sweetness.

Style: India pale ale

Glass: Tulip

Food Match: Pan baked pork shoulder

Sierranevada.com



Scharer's Bavarian Lager

4.9% ABV, 375ml can

The Australian Brewery and the Australian Hotel have collaborated to brew this fine lager in his name. Scharer's Lager has good malt aroma with a hint of citrus. The palate is rich in malt, has a light gooseberry / grapefruit note, and offers some nicely balanced bitterness which lingers on the finish.

Style: Lager

Glass: Pilsener

Food Match: Vienna Schnitzel

Sharers.com.au



Founder's All Day IPA Session Ale

4.7% ABV, 355ml

This little beauty pours amber in colour with a fine lacy head. Low floral aroma deceptively hides a showcase of hop flavour. Biscuity and bready malt layering balanced with a blend of grapefruit, pine, orange and lemon. A low bitter finish. Arguably a better American Pale Ale than a Session IPA, but you've got to love the marketing.

Style: India pale ale

Glass: Tulip

Food Match: Marinated forequarter chops

Foundersbrewing.com



Balmain Brewing Company Original Bock

5.5% ABV, 330ml

An excellent expression of the German style dark lager. Pouring dark chocolate in colour with a smoky coloured white head, Balmain Bock has an aroma of chestnut, with hints of coffee and caramel. The palate is refreshingly clean with a snap of coffee, chocolate, some biscuity malt and nuttiness. A gruff, grainy, malt finish rounds out an excellent beer.

Style: Bock

Glass: Tulip

Food Match: Beef kebabs

Balmainbrewing.com.au



Stone Go To IPA

4.8% ABV, 473ml can

Founded in 1996 in California, Stone Brewing is another of the iconic founding breweries of the American craft beer revolution. Their IPA pours a hazy gold colour with a white head. Aroma of orange, lemon, pineapple and pine carries into the palate which has some good caramel malt notes to complement. The finish is hoppy without low, non-astringent bitterness.

Style: India pale ale

Glass: Tulip

Food Match: Fresh mussels

Stonebrewing.com



Sailor's Grave Brewing Drowned Man IPA

4.8% ABV, 355ml can

Sailor's Grave Brewery has been built in the old butter factory and the beer experimentation with a range of ingredients is exciting. This brew pours an amber-orange colour with thick crusting foam. The aroma and palate are an ensemble of orange, pine, melon, peach and lemon with a lovely, low bitter, floral finish.

Style: India pale ale

Glass: Tulip

Food Match: Farmhouse cheeses

Sailorsgravebrewing.com



Rodenbach Anno 1821

5.2% ABV, 330ml

Founded in 1821 by four brothers in West Flanders, Belgium, Rodenbach is globally renowned for their wild fermented sour beer styles. A red, rusty, light brown complexion with a dissipating fawn head. The aroma is red fruit; currants, cranberry, cherry and grape. The sourness is akin to a hint of white wine vinegar blended with apple vinegar, which carries well on the finish. Great for first time sour drinkers.

Style: Belgian sour

Glass: Flute

Food Match: Pork belly with cranberry jelly

Rodenbach.be



Doctor's Orders Electrolyte Serum Rhubarb Wheat Gose

4.0% ABV, 375ml can

Gold in appearance with a good white foam, the aroma is rhubarb and some peppery, herbal hop notes and a hint of coriander and mustard seed. The palate is quite thin, with some saltiness akin to gose but the dryness of wheat and tartness of fruit are understated. It is intricate and interesting but lacks the fortitude to conquer the palate.

Style: Gose

Glass: Pilsener

Food Match: Sourdough

Doctorsordersbrewing.com



Moon Dog Beer Can

4.2% ABV, 330ml can

In appearance, the beer is a corn yellowy colour with a white head. The aroma of tropical fruit, pineapple and lime rescinds into a clean, fruity pilsener with low bitterness to balance. A pilsener first and a fruit beer second, Beer Can seems to cynically replace the hall mark galaxy hop notes with fruit. The finish is mildly sweet and easy to drink.

Style: Fruit beer

Glass: Tulip

Food Match: Fruit tartlets

Moondogbrewing.com.au



La Sirène Farmhouse Style Urban Pale Ale

5.2% ABV, 330ml can

La Sirène Brewery is situated in Alphington and specialises in farmhouse styles. Hazy yellow in appearance with high, dense white foam, it's fruity in aroma with some excellent Belgian yeast notes. The palate offers apricot, a citrusy lemon, and tart grapefruit and fruit peel expressions, interspersed with pepperiness. The finish is dry and tart with good malt body for balance.

Style: Farmhouse ale

Glass: Tulip

Food Match: Pan baked pork shoulder

Lasirene.com.au



Nomad Freshie Salt & Pepper Gose

4.8% ABV, 330ml can

Straw gold in appearance with a fine, lacy head. The aroma offers a quirk of pea straw, white pepper, sea spray, lemon, cinnamon, coriander and spice. The body is low malt, but the meld of spices, fruits and saline work well, with the lengthy finish perpetuating a drinker's thirst from the salt brine note.

Style: Gose

Glass: Tulip

Food Match: Salt & pepper squid

Nomadbrewingco.com.au



Colonial Brewing Small Ale

3.5% ABV, 375ml can

Small ale is a mid-strength beer which pours an orangey-amber in appearance with medium foam. The aroma offers lime, lemon, peach, apricot and honeydew melon. Full of late dry hopped flavours, herbal, spice and citrus are well balanced with soft toasted malt. The finish has a biscuity, malty mouthfeel with some excellent hop integration, and is reasonably low on bitterness.

Style: Mid-strength

Glass: Tulip

Food Match: Bream Fillets

Colonialbrewingco.com.au



Fortitude Brewing Company Pacer

2.8% ABV, 375ml can

Fortitude Brewing Company is based in Eagle Heights, Queensland and the Pacer is the crafted low alcohol lager. Pale straw in appearance with a fine lacy head, it offers light malt aroma and some soft citrus notes. Very clean on the palate with some good malt body and orange/cumquat flavour, finishing mildly bitter. An excellent low alcohol beer, clean and fresh, with well balanced flavour.

Style: Pale ale

Glass: Tulip

Food Match: Seafood platter

Fortitudebrewing.com.au



Tuatara Tomahawk American Pale Ale

5.6% ABV, 330ml

This American pale ale pours an orangey gold colour and offers citrus aroma and additions of hop herb and spiciness. The palate has a rich malt layering, particularly in the mid palate with overtures of caramel malt and balanced piney, resinous hops with good biscuity maltiness and oily bitterness, which carries through the finish.

Style: American pale ale

Glass: Tulip

Food Match: Spicy marinated pork medallions

Tuatarabrewing.co.nz



Bells Beach Brewing Southside Saison

5.2% ABV, 330ml

Bells Beach Brewing Company is registered in Torquay. The aroma has a lovely Belgian yeast note, spicy and peppery lifts with some attractive cheesiness. The palate showcases some good herbal and nettle spice notes, well integrated with toasty malt and traditional Belgian yeastiness. The finish is fresh and clean. A good example of style, and very well balanced.

Style: Saison

Glass: Tulip

Food Match: Black peppercorn cheese

Bellsbeachbrewing.com.au



Thunder Road Brewing Co. Pacific Ale

4.4% ABV, 330ml

'Pacific Ale' is a pale ale with galaxy hops, and arguably not a new style. Nevertheless, the beer pours amber and has a firm white head and good carbonation. The aroma is tropical fruit with expressions of pineapple and passionfruit. The medium malt body balances well and the finish is a refreshing blend of residual malt and fruit flavour.

Style: Pale ale

Glass: Tulip

Food Match: Pineapple chicken

Thunderroadbrewing.com



Nomad Brewing Easy As IPA

4.5% ABV, 330ml

Easy As IPA is an excellent beer, pouring gold with a proud white head. The aroma captures citrus and tropical fruit notes with some subtle floral tips. The palate is orange, pineapple, and guava and integrates with a good rich malt bill of caramel and biscuit. The finish reflects the increased bitterness from oily hops and makes for an excellent session beer.

Style: India pale ale

Glass: Tulip

Food Match: Lemon spruced flathead fillets

Nomadbrewingco.com.au



Yeastie Boys Bigmouth Session IPA

4.4% ABV, 330ml can

Fresh from the can poured into a glass the hops is instantly evident. The aroma offers gooseberry, melon and grapefruit notes as well as the winey, passionfruit notes of Nelson Sauvignon. The palate screams freshness and has a light malt bill and showcases an array of hop derived fruit flavours as expressed in the aroma and includes lemongrass on the finish. An excellent food beer and easy to drink.

Style: India pale ale

Glass: Tulip

Food Match: Thai curry

Yeastieboys.com.au



Mornington Peninsula Hop Culture Session IPA

4.9% ABV, 330ml can

Hop Culture pours bright gold in the glass with a medium foam. The aromas of lemon, citrus and pine are excellent expressions of aromatic hops. The palate is low in malt, which allows the hops to take more of the centre stage, but leaves the beer light in the middle palate. Easy drinking.

Style: American India

Glass: Tulip

Food Match: Crispy skin chicken

Mpbrew.com.au



Australian Brewery All Star Session IPA

4.2% ABV, 375ml can

The All Star cast at the Australian Brewery have developed this session IPA and it presents well. Bronze in colour with a medium tan head. The aroma offers citrus, pine, grapefruit, apricot, herbal and floral notes. The palate has a good malt bill with some light layering, unusual for a session IPA. The palate is predominantly citrus and toasted malt with a clean, oily, resinous hop finish.

Style: India pale ale

Glass: Tulip

Food Match: Fettucine Marinara

Australianbrewery.com

TASTING



Mornington Peninsula Brewery Brown Ale

5.0% ABV, 330ml

Mornington Brown is as good as it gets. Dark brown in colour with red and rust highlights and a fawn head. The aroma is toffee, brown sugar, redcurrant and raisins leading to a palate of toffee and raisins and is beautifully reflective of chocolate, hazelnuts and lightly roasted chestnuts. The finish is medium bodied but rich in flavour and very well balanced.

Style: Brown ale

Glass: Tulip

Food Match: Rib eye on the bone

Mpbrew.com.au



Venom Brewing Golden Ale

4.8% ABV, 330ml

Bright gold in appearance with a clean white head. Venom Golden Ale offers hints of pineapple, lychee and passionfruit aromas. The palate is less complex, as an easy drinking pale malt complexion, with hints of peach and passionfruit. The wheat malt addition adds some dryness to the finish and balance to the beer.

Style: Golden ale

Glass: Tulip

Food Match: Beer battered fish

Venombeer.com



Barrabool Hills Brewery Cockies Ocean Road Pale Ale

4.7% ABV, 330ml

The beer appears an opaque yellow gold colour with a fine white head. The aroma offers grapefruit, orange and lemon. The malt bill is low, and pale, leaving the medley of hops to flourish with varying intensity. Grapefruit tartness is blended with soft peach fruitiness and splashes of fruit, herb and spicy hops with a short low bitter finish.

Style: Pale ale

Glass: Tulip

Food Match: Calamari

Cockiesbeer.com.au



Sample Gold Ale

4.4% ABV, 330ml

Sample brewing brews beers to the purity law of Germany, and has a stock range of four varieties. Gold Ale is one of the staple brews and pours bright gold in appearance with a lacy head, although the carbonation level within the beer is low. The aroma offers some soft peach, pea straw, honey and grapefruit tones. The palate is a simple pale malt addition with light honey and grapefruit on the finish.

Style: Golden ale

Glass: Tulip

Food Match: Sashimi

Samplebrew.com.au



Hargreaves Hill Small Sour Ale

3.5% ABV, 330ml

This beer is low in alcohol but still expresses a lot of flavour. More of a new world sour, the beer pours a light straw colour with a firm white head. The aroma is pineapple, gooseberry and malted grain. The palate has light, fruit tartness including captures of gooseberry, grapefruit, lemon zest and some passionfruit sweetness. Sour on the finish with good fruit expression and soft malt fill.

Style: Berliner Weisse

Glass: Flute

Food Match: Apple tart

Hargreaveshill.com.au



Orkney Brewery Quoyloo Dragonhead

4.0% ABV, 500ml

The Orkneys are situated off the north coast of Scotland and are steeped in history. This brewery produces a wide range of ales and Dragonhead is a staple. Dark brown in appearance with a low tan head, aroma of caramel, light roast and a hint of smoke. The palate is mild, with some malt bitterness, mild roast, tips of vanilla and chocolate and some pleasant breadly graininess.

Style: Stout

Glass: Tulip

Food Match: Smoked meats

Orkneybrewery.co.uk



La Trappe Quadrupel

10.0% ABV, 750ml

Rich in malt and warm with alcohol, La Trappe Quadrupel is four times fermented as the name implies. It pours a caramel latte colour with a cream head. The aroma offers clove and banana phenolic and some yeast notes but leans more toward berries, raisins and vanilla. The alcohol warmth is well integrated and the palate offers rich malts. Traces of nuts and crème caramel carry to a mild bitter finish.

Style: Belgian Quadrupel

Glass: Snifter

Food Match: Blue cheese

Latrappetrappist.com



Brouwerij Alvinne The Oak Podge

9.0% ABV, 500ml

The Oak Podge is a blend of 66% barrel aged stout and 33% stout. The appearance is a muddy brown with a low tan head. The aroma is lightly oaked, with expressions of roast, grainy malt and brown vinegar sourness. On the palate, the beer is as curious as it is subtle. The sourness is at the sessionable end and pitches the beer as a mild stout sour hybrid.

Style: Barrel aged stout

Glass: Snifter

Food Match: Smoked haddock

Acbf.be



Illawarra Chuck Norris American Red Ale

6.4% ABV, 375ml can

Illawarra Brewing Company first brewed the Chuck Norris American Pale Ale as a collaboration with the Local Taphouse in 2013. Rich red in appearance with a good foam top. The aroma captures tangerine, papaya, orange and a hint of marmalade. On the palate, the beer has rich malt layering, some good toasty malt notes and a deep fruit complexion. The finish is richly bitter with no astringency.

Style: American red ale

Glass: Tulip

Food Match: Steak

Illawarrabrewingco.com.au



Illawarra / Bucket Boys Collaboration Sour XPA

5.1% ABV, 375ml can

A collaborative brew, the XPA sour pours a brass colour and has a lacy white head. The aroma captures the Belgian yeast and the herbaceous and fruity floral hop notes. The beer has excellent fruit notes on the palate including orange, peach and apricot blended with a mild herbal hop character. The finish is mildly bitter and resonates a clean, refreshing style with some malt layering for interest.

Style: Belgian sour/XPA

Glass: Flute

Food Match: Swordfish

Illawarrabrewingco.com.au



Lord Nelson Brewery Old Admiral Dark Ale

6.1% ABV, 330ml

This Dark Ale presents bronze in colour with a thick white head. Toffee, caramel, toasted biscuity malt meets the nose. The layered malt flavour expresses toffee, molasses, caramel, and a hint of butterscotch. The finish of hazelnut and chestnut lingering on the palate adds to the moreish nature of the beer.

Style: English dark ale

Glass: Tulip

Food Match: Braised beef shanks

Lordnelson.com



Weihenstephaner Kristall Weissbier

5.4% ABV, 500ml

Weihenstephaner is the oldest operating brewery in the world dating back to 1040. Founded by Benedictine monks, the brewery brews an array of beers. Kristall Weissbier is a bright brassy beer in colour with a familiar, proud white wheaty head. The aroma captures some nettle - like spice, banana and yeast. The palate is clean and zesty with good malt layering and a spritzzy carbonated mouthfeel.

Style: Weissbier

Glass: Weizen

Food Match: Shellfish

Weihenstephaner.de



ParrotDog BitterBitch

5.8% ABV, 330ml

Many of ParrotDog's beers use New World ingredients and local produce. This India pale ale pours an egg yolk amber with a dominant white head. The aroma offers orange marmalade and mineral herbs. The palate has rich malt depth and a delicious medley of hop bitter flavours. The finish has toffee, malt and lingering hop bitterness exceptionally well-integrated.

Style: India pale ale

Glass: Tulip

Food Match: Chicken wings

ParrotDog.co.nz



Balmain Brewing Original Pilsner

4.5% ABV, 330ml

The Pilsner dates to the brewery's launch year of 2010, and has medium carbonation and pours bright gold with a white lofty head. A light malt aroma gives way to a deep malted palate, and breadly tones with good, herbal notes and a semi sharp, low bitter finish. Good body and richer malt make this brew more akin to a flavourful lager - pilsener hybrid, although the saaz hops are evident.

Style: Pilsener

Glass: Pilsener

Food Match: Fish and chips

Balmainbrewing.com.au



Speakeasy Session IPA

4.7% ABV, 355ml can

The session series in America includes Baby Daddy Session IPA, and this brew for the Australian market, imported exclusively by Coles, is an adaptation of that brew. Dull gold in appearance, with a lacy white head; traditional aromas of predominant orange, with hints of lemon and pine. Light for style, with a short malt bill and an exceptional oily bitterness which lingers long into the finish.

Style: India pale ale

Glass: Tulip

Food Match: Mexican chicken fajitas

Illawarrabrewingco.com.au



3 Pub Circus Cheeky Charlie Kolsch

4.6% ABV, 330ml

Developed as a private label product for Coles, this cheeky brew is a product which hails from the award-winning brewing team of Stockade beers. Bright Gold in appearance with a good head, the aroma is honey malt, leading into a lovely malty palate with hints of vanilla and caramel. The finish has a little bit of carbonation zesty-ness and some lingering peppery bitterness.

Style: Summer ale

Glass: Flute

Food Match: Thai beef salad

[Distributed by Liquorland](#)



James Boag's Wizard Smith Ale

5.0% ABV, 375ml

This English golden ale was originally launched as a brown ale, but much of its malt character has been forsaken for refreshment. Deep copper colour with a high white head, the aroma is caramel with hints of vanilla and some biscuit malt. A medium malt body, with hints of burnt toffee and caramelised ginger, finishing with a low residual bitterness.

Style: English golden ale

Glass: Tulip

Food Match: Bangers and mash

Boags.com.au



Manta Classique Blonde

5.0% ABV, 330ml can

Manta brewery is based in New Caledonia and is the number one selling beer in the country. Bright gold in appearance with a thick lacy white head, Manta has a strong malt aroma with hints of barley grain. The palate is clean and has a high residual maltiness which adds softness to the palate. The finish is mildly bitter and dry with some alcohol warmth and hop fruitiness on the finish.

Style: Lager

Glass: Pilsener

Food Match: Baked camembert

Lefroid.nc



White Rabbit White Ale

4.5% ABV, 330ml

A regular beer from the Little Creatures stable with a lot of subtle complexity. Polished brass in appearance with a fine lacy head. The aroma offers a lovely Belgian yeasty, cheesy note, with a light herbal medley and splashes of coriander. On the palate, the yeasty/cheesiness continues but is well balanced against good malt. The light finish adds to the beers appeal and sessionability.

Style: Belgian pale ale

Glass: Tulip

Food Match: Herb crusted chicken

Whiterabbitbeer.com.au



Prickly Moses Spotted Ale

4.5% ABV, 330ml

The Otway Brewing Company have been brewing local handcrafted ales in the district since 2007. Light and cloudy in appearance with a thick white head, this beer could be considered a pale ale in preference to golden. Aromatic notes of grapefruit, honey and lemon are evident. The palate displays light pale malt character, nettled, herbaceous hop notes and a soft-sharp fruit tartness on the finish.

Style: Golden ale

Glass: Tulip

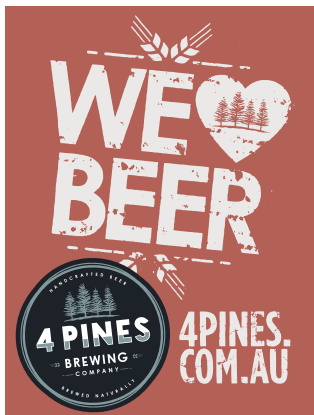
Food Match: Baby snapper

Pricklymoses.com.au

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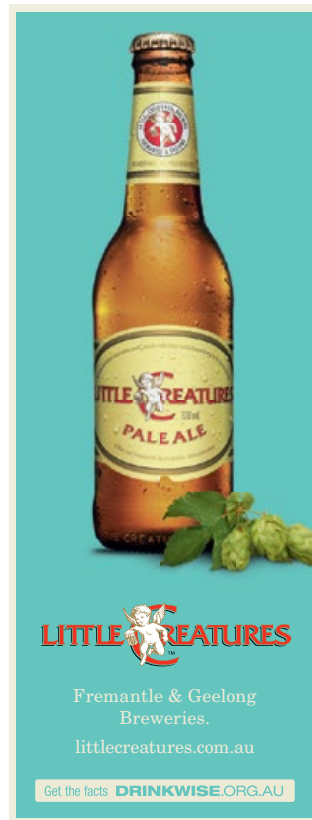


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A PINT WITH...



Dune Rats

WE CHAT WITH DANNY BEUSA FROM AUSTRALIAN GARAGE PUNK GROUP DUNE RATS, WHOSE SECOND ALBUM THE KIDS WILL KNOW IT'S BULLSHIT WENT TO NUMBER ONE ON THE ARIA ALBUM CHARTS, PROMPTING A COLLABORATION BEER WITH SYDNEY BREWERS, YOUNG HENRYS.

Q NOW DANNY, WE USUALLY TALK TO PROMINENT FIGURES IN THE BEER WORLD FOR THIS SECTION...

We're not as prominent in the brewing world as in other worlds, but that's not to say we don't drink our fair share of beer to try and get across who's releasing good beer at the moment – we do a lot of research [laughs].

Q WERE YOU EXPECTING TKWKIB TO GO TO NUMBER ONE ON THE ARIA CHARTS?

Nah not at all! I think if anyone expects that, they're like the Ed Sheeran's and Drake's of the world. We had a sniff that we were in the running for it because our label started getting really worked up, but our main competitor was the Trolls Soundtrack, so we were literally getting trolled by Trolls. I think we found out on a Friday, and we'd organised to do like every class Queenslander does and head down to the Marriott on the Gold Coast and get drunk on margaritas by the pool, which was a pretty sick place to find out! And as part of

going to number one, the Young Henrys guys were like "now we've gotta do this beer", after making the bet over Christmas.

Q IN TERMS OF THE BREWING PROCESS, HOW INVOLVED WERE YOU?

We were pretty involved, but we're also lucky that the Young Henrys brewers are so good that we just had to tell them the beers we like – and also what we didn't want in a beer – and they pretty much got it in one. We went in to have a taste test, and other than it not being carbonated yet, we loved the quirkiness of it, when you crack the can and it smells a bit like bud. The Young Henrys guys were keen to use hop hash, and we were down with that because we like weed, so we said chuck it in! And then we ended up drinking so much of it, that that was kind of the final tick, because we weren't getting sick of it. That's where the 1.1 standard drinks comes from, we wanted something that you can really drink and have a good session with that also has

that little hint of fruit to it. They got us in on the canning days as well, did some canning and even saw some of the little fuck ups – at one point there was something wrong with the canning thing, and I've got a six-pack of illegal Dunies in my room now actually. It was a pretty cool experience to see the process from start to finish.

Q DID ANYTHING SURPRISE YOU ABOUT THE BREWING PROCESS?

I think just how clinical it almost is – everyone there is like a scientist! They're scientists with beards at Young Henrys, and maybe a couple of tats. Also in music, it's pretty easy to be around passionate people but to see that in the brewery and the passion for the science and chemistry behind it was really cool. We've done a couple of brewery tours in the States but those ones felt very corporate, but Young Henrys feels like what they are, which is just a bunch of really good dudes.

Q CAN YOU TELL ME ABOUT THE UNIQUE LOOK OF THE CAN?

Well the design aspect was another thing we had a big hand in. We really like the old school, eighties and nineties sort of beers – your VB's and your Melbourne Bitters. We just wanted a real plain can, because a lot of craft beers they'll put like a rabbit smoking a pipe riding a Harley on it, and it's just like faaaaaark [laughs]. And we also love Duff Beer from The Simpsons, which was a bit of an inspiration, but also just wanted something that looked cool as fuck to buy, as a lot of our fans will probably buy the cans just for the cans themselves.

Q APART FROM THE DUNIES LAGER OF COURSE, WHAT'S YOUR GO-TO BEER?

I've always drank VB. Buy a brick of that and you're everyone's best mate – that was me yesterday at the footy, you get through 10 VB's and you're having a really good time. Also, one I really don't mind in the crafty stuff is the Stone & Wood Pacific Ale. I don't mind one of them in the morning when you need something a bit tastier to wash down the VB morning-after taste [laughs].

Q IN A SENTENCE, WHY SHOULD SOMEONE DRINK A DUNIES LAGER?

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