



BEER BIBLE & WINE LIST.

Everything we do,
we do for beer.



BeerDeLuxe

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Everything we do,
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1. THE JOURNEY OF BEER

Beer has developed a strong foothold in modern society; it is after all the drink of the people. It will be there to bring people together socially, to be drunk in celebration at hallmark events, or act as a refreshing reward at the end of a hard fought day. But despite its commonality beer remains a drink appreciated by many but not always understood by all. The world of beer goes largely undiscovered and its complexities unnoticed, as does the hard work that went into its making and the history that led to its conception. Undeservedly praise passes it by, not viewed as having the same complexity and depth of the finest whiskey or made with the same craftsmanship of a boutique wine. Perhaps this is its own doing, stemming from its humble 'blue collar' ties deceiving many drinkers to look past its finer qualities. And maybe that's all just part of its charm.

Didn't know that beer can have such prestige? Then maybe it's time to try something new. After all it can be very rewarding, it may prove quite satisfying, and it may lead you on a bit of a journey. It would be a shame after all for such simple pleasures to go undiscovered. Ever thought beer can have the sophistication and grandeur of that of a fine wine? Well for an educated beer drinker it does, more so even. So why not try something new and see if it takes you on this path? The first step is to find the right beer and all the rest will fall into place. This beer will engage you, surprising you with its flavour and change your previous perceptions. This beer varies from person to person; there is no universal beer that everyone will love, after all everyone's tastes are different. But that's why we're here, to help you find that beer and start you on your own 'Journey of Beer'.

Once you take the first steps you will be surprised by what's ahead. Beer can let you travel the world in a glass providing a sense of place. Ever wondered what summer feels like in Belgium? Or winter in Moscow? Well there are beers that can take you there.

Of course a whole new world of flavours will present themselves! From light and grassy to rich and roasty, sweet to tart, tropical to Baltic. You will find yourself describing beers in ways you never thought you could (ever thought you would want to drink a beer described as 'barnyardy'?).

But like any journey you don't start at the end, you have to work towards it. Appreciation for some styles takes time, many are designed to be challenging but persist with it and you will be rewarded; and by the time you finish the journey, you might just find yourself right back where you started, but this time with a whole new appreciation for it. So go on, why not try something new?

Welcome to the journey of beer. Remember you will never try them all, but that's not what it's about.

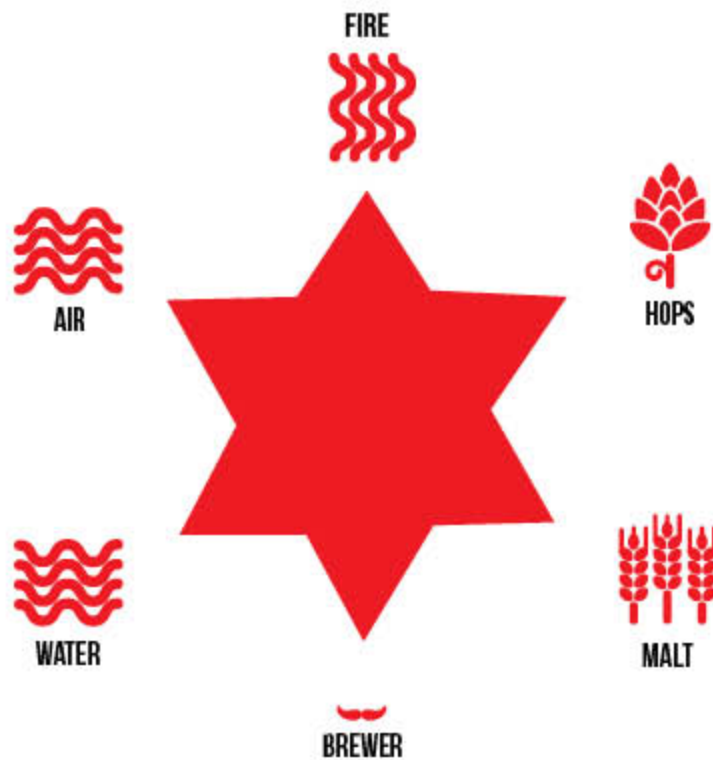
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2. OUR EMBLEM

In history the hexagonal star, or brewer's star, represented several things apart from a religious faith. Firstly, it symbolised purity. Brewers wanted to declare that their beer was pure and free of additives and adjuncts.

The star could also be found as a tapping sign outside taverns. To indicate the potential customers that food and drink was available inside, houses and taverns needed to be marked with distinct symbols such as the hexagram

In the middle ages, its use was also seen as a protection symbol against bad luck, demons, weapons and fire. Shielding from demons was quite important for brewers. When a brew turned sour, these spirit creatures were usually blamed.



The brewer's star is our emblem and represents what we stand for. It is your assurance that at Beer DeLuxe, you will find carefully selected beers that are pure to their style, and free of unnecessary stuff. All accompanied by perfectly matched beer food.

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3. LAGERS

The first stop on the journey through beer begins with something you likely already know quite well; lager has after all grown to become the everyman beer for the masses. Originating from the German word *lagern*, meaning to store, lager styles are brewed using bottom-fermenting yeasts at cold temperatures and are subject to several weeks of conditioning before consumption in order to produce a light, clean and clear beer style. Made mainly with malted barley, but some may use corn or rice grains, you can generally expect some sweet citrus notes that play around with light malt characters. With such light flavour and character lagers are often looked at being the true test of the ability of a good brewer; being such fine and delicate beers with little to hide any flaws behind.

Variations of the traditional Pale Lager style have evolved since its origin to include beers with darker colours and stronger malt flavourings but for many the pinnacle style of lager was made back in 1842, in the Bohemian town of Plzen (now part of Czech Republic) when the first Pilsener was brewed. At the time the only beer available was deemed unsatisfactory by the locals who dumped a total of 36 barrels of it down their streets to demonstrate their dissatisfaction. The city council required an alternative and entrusted Bavarian Brewer Josef Groll to produce the solution. The outcome was Pilsener Urquell; a light coloured and clear beer with a strong defining bitter and spicy hop character (most notably that of the Czech grown Saaz hop) that met the approval of the locals and heralded of things to come. German brewers in fear of people drinking Czech beer over their own then created their own Pilsener style and the Munich Helles Lager (meaning bright), both demonstrating some of the same hop characters but only more subdued.

★ LAGER STYLES

BRIGHT BREWERY LAGER
(4.7%) 330ml Bright, VIC

PURE BLONDE \$8.5
(4.2%) 355ml Australia

CORONA \$9.
(4.5%) 355ml Mexico

VICTORIA BITTER \$7.5
(4.9%) 375ml Australia

BUDWEISER \$8.5
(4.9%) 355ml USA

ASAHI \$8.5
(5.0%) 330ml Japan

STONE & WOOD LA GER 49.5
(4.7%) 330ml Byron Bay, NSW

PERONI NASTRO AZZURO \$8.5
(5.1%) 330ml Italy

MOON DOG LOVE TAP \$11
(5%) 330ml Richmond, VIC

MOON DOG HENRY FORD'S BROWN ALE \$12
(8.1%) 330ml Abbotsford, VIC

★ PILSNERS

BRIDGE ROAD CHESTNUT PILSNER \$9.
(5.0%) 330ml Beechworth, VIC

PILSENER URQUELL 8.5
(4.4%) 330ml Czech Republic

TRUMER PILS \$9.
(4.9%) 330ml Austria

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4. WHEAT BEERS

German in origin, wheat beers (*heffeweizens*) were made as a lighter colour alternative to the beers available at the time giving them the name 'White' beers. Brewed to the strict purity laws of Germany's *Reinheitsgebot* (brewing law), wheat beers are made from 50-65% malted wheat and exhibit strong banana and clove flavours. Their appearance is cloudy with a more pronounced yeast character than their clearer contemporaries *Kristallweizens*, which are filtered versions of the same beer and therefore straw golden in colour. Sour wheat beers, known as a *Berliner Weisse* (see *Mash Wizz Fizz*), are tart with low alcohol content and dark wheat beers (*dunkelweisse*) are dark with hazy bodies.

Belgian wheat beers (known as 'White Ales' or 'Witbier') differ from German wheats mainly through the addition of *gruit* (a herb based mixture) as a substitute for hops to provide bitterness and flavour and also oats to provide a smoother mouth feel. The outcome is beer with clear herbal and spicy qualities from adjuncts such as coriander, juniper and orange peel.



BRIDGE ROAD HEFEWEIZEN \$9

(5.0%) 330ml Beechworth, VIC

BRIGHT BREWERY RAZOR WITBIER \$10

(5.0%) 330ml Bright, VIC

4 PINES HEFEWEIZEN

(5.2%) 330ml Manly, NSW

BEEZ NEEZ \$9

(4.7%) 345ml Fremantle, WA

MATILDA BAY REDBACK

(4.7%) 345ml Fremantle, WA

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5. ALES

Beer is split into two main branches, lager and ale. The main defining quality between them being the yeast used in fermentation. Ales, the older brother of the two, are made with top-fermenting yeasts that work at warmer temperatures where as lagers use bottom-fermenting yeasts at cooler temperatures for longer periods.

Golden /blond ales mark the first stop for ales in the 'Journey of Beer'. The first of this style was the Kölsch style golden ale made in Cologne, Germany and the beers that have followed since share many similarities to pale lagers. Both being clear golden in colour, balanced and not too complex, but clean, crisp and highly refreshing.

Pale ale's trace back to the English city of Burton-upon-Trent and have two widely recognised subclasses – English and American, although many others do exist. English styles have a firm bitterness and a earthy and buttery malt character (see Timothy Taylors Landlord) where as American styles have more hop intensity making them fruitier and more bitter with huge hop aromas (see Little Creature's Pale Ale). The original American Pale Ale is the Sierra Nevada Pale Ale, a true pioneer of beer which back in 1981 introduced Americans to something other than macro American Pale Lagers and inspiring the whole microbrewery movement the world over and incidentally what is now known as craft beer. Not a bad effort!



BRIDGE ROAD PALE ALE \$9

(4.8%) 330ml Beechworth, VIC

BRIGHT BREWERY BLOWHARD PALE ALE \$9

(5%) 330ml Bright, VIC

CHEEKY PEAK HIP HOP PALE ALE \$8

(4.9%) 330ml Wodonga, VIC

BLACK DOG HOWLING PALE ALE \$9.5

(5.2%) 330ml Glenrowan, VIC

LITTLE CREATURES BRIGHT ALE \$8.5

(4.5%) 330ml Geelong, VIC

4 PINES PALE ALE \$9.5

(5.1%) 330ml Manly, NSW



COOPERS PALE ALE \$8.5

(4.5%) 375ml Regency Park, SA

MOUNTAIN GOAT SUMMER ALE \$9.5

(4.7%) 375ml Richmond, VIC

MOUNTAIN GOAT STEAM ALE \$9.5

(4.5%) 330ml Richmond, VIC

4 PINES KOLSCH \$9.5

(4.6%) 330ml Manly, NSW

COOPERS SPARKLING ALE \$9

(5.8%) 375ml Regency Park, SA

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6.

INDIA PALE ALE

Despite what the name implies, India Pale Ales are not derived from India. Instead their origin can be traced back to the 1700's when the British sought out to create their global empire and expanded out in global colonisation. Of course soldiers, traders and sailors could not be expected to do such tasks without beer (it was a working man's right in these times), but they were faced with the problem of beer turning foul over time. Alas a solution was found! To solve the challenges of keeping beer fresh and palatable, brewers upped the alcohol content and increased the hop bill. Reason being that aside from what hops impart in flavour, they were initially used in beer for their qualities of being a natural preservative (like alcohol) keeping beer fresher for longer.

In a world of contradictions, the flavour and aroma created by hops that make IPAs so bold have very little longevity and will dissipate relatively fast. Therefore when drinking hop forward beers, fresh is best. Breweries will go to great lengths to ensure that their IPAs are only drunk fresh, some such as San Diego's Stone Brewing give their beers a 90 day life span from the date it is brewed to be drunk to ensure the beer is enjoyed to its full potential. Others will only use hops picked fresh at harvest meaning the beers are seasonal and limited in release, and beer revolutionaries Sierra Nevada have went further yet and distilled fresh hop oils from hops still on the vines to provide a fresh hop quality year round (see Sierra Nevada Hop Hunter)!



BRIDGE ROAD BLING IPA \$9.5

(5.8%) 330ml Beechworth, VIC

BLACK DOG HELL HOUND INDIA BLACK IPA \$12

(7.0%) 330ml Glenrowan, VIC

FERAL HOP HOG \$10

(5.8%) 330ml Swan Valley, WA

MOUNTAIN GOAT IPA \$12

(6.2%) 330ml Richmond, VIC

SIERRA NEVADA TORPEDO EXTRA IPA \$12

(7.2%) 355ml USA

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7.

REDS, AMBERS, BROWNS & ESBS

Red and amber ales are collected together in a fairly loose definition based upon their colour which is indicative of the malt profile. This leaves a large space in what to expect with taste. English style ambers are generally malt driven with a caramel and toffee flavour base, while American styles will also exhibit these flavours along with a big hop presence showing more fruity character in flavour and aroma. A similar comparison can be made for Brown ales, English styles being creamy and nutty and American styles being bitter and roasty from the hops.

ESB's (meaning Extra Special Bitters) are English in heritage and are comparable somewhat to Amber ales but with darker coloured bodies, more bitterness and stronger malt flavours. By modern standards, ESB's are really not all that bitter but are a fine balance between malt and hop!



CHEEKY PEAK TEAGAN IRISH RED \$8

(4.8%) 330ml Wodonga, VIC

MOUNTAIN GOAT HIGHTAIL ALE \$9

(4.5%) 330ml Richmond, VIC

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8.

PORTERS & STOUTS

Porters were the choice tippie for transportation workers (hence the name Porter) during the Industrial Revolution. Formerly with higher alcohol than most modern Porters, they were known as either X or XX depending on their strength. Porters XX went on to become Stout-Porters, and then finally just Stouts. To taste, Stouts are strong robust vicious black ales with characters evident of heavily roasted malt. Porters are subsequently the milder and subtler older brother to the Stout, where black malts would be used for colour as opposed to roasted ones making beer with a heavy yet smooth body.

Both have many variants in style and flavour, some fruity and sweet, some dry and some creamy. Adjuncts are commonly added to create different flavours and mouth feels such as chocolate, coffee, oats and milk.

Despite their bellowing taste and body, Stout beers historically struggled to last long voyages to foreign pastures limiting consumption through export. This led to the birth of the 'Foreign Extra Stout', a beer style that in a fashion similar to IPAs is brewed to a higher alcohol content (expect around 7%) and with more hops for their preservative qualities. In the 1700's English breweries would ship similar Stout beer to the Baltic area that boasted alcohol volumes as high as 8-11% which would later be coined the Russian Imperial Stout after the Russian High Council were found to be particularly fond of such beer. Modern breweries not to be overshadowed by those of the past have ventured into making Stouts with alcohol contents well beyond 11%, with the highest brewed beer at the time of writing sitting at a whopping 68%!



BRIDGE ROAD ROBUST PORTER \$9.5

(5.2%) 330ml Beechworth, VIC

SIERRA NEVADA PORTER \$10

(5.6%) 355ml USA

MOON DOG PASH RASH IMPERIAL REDSKINS STOUT \$16.5

(8.8%) 330ml Abbotsford, VIC

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9.

BELGIAN & TRAPPIST

Only ten breweries in the world can legally label their beer under the name 'Trappist' and each proudly wears the stamp of it. Six of the ten are Belgian (Orval, Chimay, Westvleteren, Rochefort, Westmalle and Achel), two Dutch (La Trappe & Zundert), one Austrian (Engelszell) and one American (Spencer).

In the Sixth Century, Saint Benedict of Italy instructed the Rule of 'ora et labora' (prayer & work) to encourage self-sufficiency within monasteries, where monks would brew and sell beer to support themselves and the local community. Beer brewed by monks following the commandments of 'ora et labora' is today recognised as Trappist beer as long as it holds true to the three commandments of St Benedict. The first commandment being that the beer is strictly brewed by actual Trappist monks or under their supervision in a Monastery, the second that any surplus profit from selling their beer is put into supporting local communities and the third being that monks must always prioritise prayer over work, a challenge for many with such great demand for their beer. Trappist beers are traditional Belgian styles ranging from Blondes to Brown ales, through to Dubbels and Triples and are all bottle-conditioned. (An evolution of live yeast in the bottle, fermenting for a period of time to get the desired result). Trappist's generally exhibit strong fruit characters of different flavours depending on the style of Belgian beer; rich dark fruit for the darker styles and lighter tropical fruits for the lighter styles.



LEFFE BLONDE \$12

(6.6%) 330ml Belgium

DUVEL \$15

(8.5%) 330ml Belgium

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10. BOCK

The Bock style originated during medieval times in Northern Bavaria in the town of Einbeck where monasteries would brew stronger and heavier beers to act as sustenance during Lenten fasts believing that they would provide a spiritual cleanse. The literal translation for Bock is 'Goat', stemming from bock beer formerly only being brewed during the sign of Capricorn (who's symbol is a Goat) for the coming of better times in the summer months ahead.

To style bock beers are rich and malty lagers with a deep amber or reddish hue, Doppelbock beers (meaning double bock) are even stronger and richer yet with ABV's typically around 7% but can reach as high as 13%! Bocks with more hop presence and lighter colour are known as Maibocks (see Rogue Dead Guy Ale) and are equally flavoursome. The Weizenbock is a strong wheat-based bock style that are fruity and refreshing while packing a powerful punch (see Weihenstephan Vitus).



MATILDA BAY DOGBOLTER DARK LAGER S 10

(5.2%) 345ml Hobart, TAS

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11. CIDER

When the Romans arrived in England in 55 BC, they were reported to have found the local Kentish viallgers drinking a delicious cider-like beverage made from apples.

By the beginning of the ninth century, cider drinking was well established in Europe and a reference made by Charlemagne clearly confirms its popularity. During medieval times, cider making was an important industry. Monasteries sold vast quantities of their strong, spiced cider to the public. Farm labourers received a cider allowance as part of their wages – the quantity increased during hay making. English cider making peaked around the mid seventeenth century, when almost every farm had its own cider orchard and press.



CHEEKY PEAK LEMON & LIME CIDER \$9

(5.0%) 330ml Wodonga, VIC

BEECHWORTH CIDER \$10

(6.0%) 330ml Beechworth, VIC

TWISTED SISTER APPLE CIDER \$8

(5.0%) 330ml Mirboo North, VIC

TWISTED SISTER PEAR CIDER \$8

(4.5%) 330ml Mirboo North, VIC

APPLE THIEF PINK LADY CIDER \$9

(4.5%) 330ml Batlow, VIC

SOMERSBY APPLE CIDER \$8.5

(4.5%) 375ml Denmark

SOMERSBY PEAR CIDER \$8.5

(4.5%) 375ml Denmark



GINGER BEER

BROOKVALE UNION GINGER BEER \$15

(4%) 330ml Manly, NSW

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12.

LOW ALCOHOL & GLUTEN FREE

Lower alcohol beers are often the choice tippie for someone trying to avoid overindulging, but this doesn't necessarily mean missing out on flavour. In European countries people have been enjoying flavoursome low alcohol beer for years and now many breweries the world over are creating modern beer styles at lower percentages with as much flavour as possible making exciting and enjoyable beers at sensible alcohol levels.

With an estimated one in 100 Australians living with coeliac disease, gluten-free beers are increasingly sought after. Most beer is made using barley and wheat malt to provide the fermentable sugars. However, both contain gluten, meaning barley-based beers are off the menu for people with coeliac disease. Gluten-free beers use grains such as millet and sorghum instead. The quality of gluten-free beers continues to grow, and with the craft beer movement in full swing, beer drinkers have come to appreciate the breadth of flavour in the world of beer. It's never been a better time to savour gluten free beers.



LOW ALCOHOL

CHEEKY PEAK MURRAY MID STRENGTH \$7.5

(3.5%) 330ml Wodonga, VIC

PERONI LEGGERA \$8

(3.5%) 330ml Italy

ERDINGER WEISSBIER ALKOHOL FREI \$7.5

(0.4%) 330ml Germany

CASCADE PREMIUM LIGHT \$5.5

(2.6%) 375ml Hobart, TAS

LITTLE CREATURES ROGERS BEER \$7.5

(3.8%) 330ml Fremantle, WA

BRIDGE ROAD LIL' BLING \$8

(3.4%) 330ml Beechworth, VIC



GLUTEN FREE

O'BRIENS LAGER \$10

(4.5%) 330ml Ballarat, VIC

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13. WINE

★ SPARKLING

ARROWHEAD BLOCK SPARKLING \$8 / \$35
South East Australia

VICTORIA AVENUE PROSECCO \$9 / \$40
King Valley, VIC

★ WHITE

ARROWHEAD BLOCK SAUVIGNON BLANC \$8 / \$35
Southern East Australia

KINDRED SPIRITS SAUVIGNON BLANC \$9 / 45.
Marlborough, New Zealand

CAPE MENTELLE SEMILLION SAUVIGNON BLANC \$60
Margaret River, WA

MISTER FOX PINOT GRIGIO \$8 / 35
King Valley, VIC

PIZZINI PINOT GRIGIO \$10 / 45
King Valley, VIC

WILD ONE MOSCATO \$8 / \$35
South East Australia

BROWN BROTHERS MOSCATO \$40
Milawa, VIC

★ RED

ARROWHEAD BLOCK SHIRAZ CABERNET \$8 / \$35
South East Australia

TAKE IT TO THE GRAVE PINOT NOIR \$9 / \$40
South East Australia

REDBANK 'THE LONG PADDOCK' MERLOT \$8 / \$35
King Valley, VIC

DRAKE SHIRAZ \$8 / \$35
Heathcote, VIC

BOBBIE BURNS SHIRAZ \$10 / \$45
rutherglen, VIC

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14. BEER STYLES.

ABBEY BEER

Originally a beer brewed by monks in a monastery, the term now applies to beers from brewers who have acquired an abbey's rights. Abbey beer is often strong, top-fermented ale (i.e. Leffe).

ALE

*Beers distinguished by use of top-fermenting yeast strains, *Saccharomyces cerevisiae*. This yeast performs at warmer temperatures than those used to brew lager beer, and their by-products are more evident in taste and aroma. Fruitiness and esters are common ale characteristics.*

ALTBIER OR ALT

A copper-coloured German pale ale style that originated in Düsseldorf. The name literally means old beer, referring to the pre-lager brewing method of using a warm top-fermenting yeast and darker malts. Over time the Alt yeast adjusted to lower temperatures, and the Alt brewers would store or lager the beer after fermentation, leading to a cleaner, crisper beer than is the norm for an ale.

AMBER

Any top or bottom fermented beer having an amber colour, that is, between pale and dark.

BARLEY WINE

A British-style, very strong ale ranging from 8-10 % alc.

BIÈRE DE GARDE

Rustic, malty and strong French-style ale.

BITTER

Highly hopped British-style ale.

BLACK LAGER

A bottom-fermented dark beer. They get their dark color from the use of particularly dark-roasted

malts. Also known as Schwarzbier in Germany.

BOCK

A strong, dark German lager, usually brewed for the spring season. See also Doppelbock.

BROWN ALE

A mild, top fermented brown beer lightly hopped and flavoured with roasted caramel malt.

CRAFT BEERS

Beers produced by small, independent brewers with only traditional brewing ingredients such as malt, hops, yeast and water, brewed using a traditional brewing process.

CREAM ALE

A combination of top and bottom fermented beers, producing a sweet, lightly hopped brew.

DOPPELBOCK

Literally doublebock in German, this beer is an extra strong version of bock. Dortmunder. A strong, full-bodied export style of lager from Dortmund in Germany.

DRAUGHT BEER

Not a beer style, but a method of dispensing beer.

DRY BEER

Beer of the pils type containing less residual sugar, made by a special process. As a result the beer has a slightly higher alcohol content, a light, crisp flavour, and no aftertaste.

DUBBEL OR DOUBLE

Brown, medium-strength, bottle-conditioned ale, varying between 6-8% alc. Usually a Trappist or Abbey ale.

DUNKEL

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Literally dark in German. Dark beer.

FRAMBOISE OR FRAMBOZEN

A Belgian beer made with raspberries.

GUEUZE

A blend of old and young lambic, which triggers a new fermentation.

HEFE

A German word meaning yeast. Used mostly in conjunction with wheat (weisse) beers to denote that it is bottled/kegged with the yeast in suspension (hefe-weiss). These beers have a cloudy appearance.

HEFEWEIZEN

Literally yeast wheat in German. A cloudy, unfiltered German wheat beer.

HELLES OR HELL

Literally pale in German. Pale beer.

IMPERIAL STOUT

Extra strong stout (often above 10% alc.) first popular in Czarist Russia.

INDIA PALE ALE OR IPA

A very strong, hoppy pale ale, which originated in Britain for export to soldiers in India.

KÖLSCH

A light, golden German ale, which originated in Cologne.

KRISTALL OR KRISTALLWEIZEN

A crystal-clear, filtered German wheat beer.

LAGER

*Beers produced with bottom fermenting yeast strains, *Saccharomyces uvarum* or *Saccharomyces carlsbergensis*, at colder fermentation temperatures than ales. This cooler environment inhibits the natural production of esters and other by-products,*

creating a crisper tasting product.

LAMBIC

An open fermented beer using aged hops and stored in barrels. Often sour in taste.

MAIBOCK

Literally May bock in German. A sweet pale lager brewed for the spring season.

MÄRZEN

A full-bodied, copper-coloured lager. It originated in Vienna, but is now also brewed in Munich.

MEAD

Produced by fermenting honey, water, yeast and optional ingredients such as fruit, herbs, and/or spices.

MILK STOUT

A much weaker and smoother, bottled English stout. Originally this style included lactose (milk sugar), but the name was banned in Britain in 1946 because of the implication that milk is added to the brew. Otherwise known as Sweet stout or Cream stout.

MUNCHENER

German name for a beer style brewed in Munich. It is a dark, malty and spicy lager.

OATMEAL STOUT

Oatmeal stout is made with up to 5% oats, originally because of the nutritional value of oats.

OLD ALE

A strong, well-matured, rich, dark ale. A winter warmer particularly in Britain.

OYSTER STOUT

Stout is a traditional match with oysters, but some brewers went further and added oysters to the beer. Similar to other stouts with a hint of oyster aroma and taste.

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PALE ALE

Amber or copper-coloured, top-fermented beer brewed using pale malts

PILSNER/PILS

A pale lager beer, highly hopped. It takes its name from the town of Plzen in the Czech Republic where the bottom fermentation process producing a pale beer was invented in 1842. Lager is often used as a synonym for pils. German spelling is pilsener.

PORTER

A very rich, dark, top-fermented beer first brewed in London in 1722 for labourers such as porters. Not as dark as a stout, which was originally called Stout porter.

RAUCHBIER

German smoked beer, with intense smoky aromas and flavours from the Franconian region.

RED ALE

A reddish sour beer from West Flanders in Belgium. The colour comes from using Vienna malt.

SAISON OR SEZUEN

A Belgian specialty. It is a refreshing, slightly sour summer-style ale.

STEAM BEER

A cross between a bottom-fermented beer and an ale, originally made during the Gold Rush days of California, in the US. It was brewed using lager yeasts at warm ale temperatures.

STOUT

A very dark, heavy, top-fermented beer made from pale malt, roasted unmalted barley and often, caramel malt. Originating from the Porter style, it was first known as Stout porter.

TARWEBIER

The Flemish word for the Belgian Witbier, or wheat beer.

TRAPPIST BEER

Beers still brewed by Trappist monks in the monastery. By law only seven breweries can describe their beers as Trappist; six of these are in Belgium (Orval, Chimay, Westvleteren, Rochefort, Westmalle and Achel), and one (La Trappe), is in the Netherlands.

TRIPLE OR TRIPEL

An extra strong, hoppy golden ale, usually a Trappist or Abbey beer. Stronger than a Dubbel/Double.

VIENNA

Amber-red lager style originating in Austria. Also known as MŠrzen in Germany.

WHEAT BEER

Any beer containing a high proportion of malted wheat in addition to the malted barley. Also known as Witbier, or White beer in Belgium; and Weizen, Weisse or Weissbier in Germany.

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17.

THE GLOSSARY OF BEER.

ADDITIVE

Enzymes, preservatives and antioxidants which are added to simplify the brewing process or prolong shelf life. More common in highly commercial beers, brewed on a large scale.

ADJUNCT

Fermentable material substituted for traditional grains, to make beer lighter-bodied or cheaper.

ALE

*Beers distinguished by use of top-fermenting yeast strains, *Saccharomyces cerevisiae*. The top fermenting yeast perform at warmer temperatures than do yeast's used to brew lager beer, and their by-products are more evident in taste and aroma. Fruitiness and esters are common ale characteristics. See also Lager.*

ALL-MALT

This refers to a beer made exclusively with barley malt, without adjuncts.

AMBER

Any top or bottom-fermented beer having an amber colour, that is, between pale and dark.

AMBER AND BROWN MALTS

Barley is heated to higher temperatures than Pale malt to give more coppery colours to the brew.

AROMA

The fragrance or smell of a beer.

BARLEY

A cereal grain that is malted for use in the grist, which becomes the mash in the brewing of beer.

BEER

Alcoholic beverages made by fermenting grain, specifically malt, with hops and water.

BIÈRE DE GARDE

Rustic, malty and strong French-style ale.

BITTER (TASTE)

Bitterness of hops or malt husks; sensation is noticed on the back of the tongue.

BITTERNESS

The perception of a bitter flavour, in beer from iso-alpha-acid in solution (derived from hops). It is measured in International Bitterness Units (IBU).

BLACK MALT

Chocolate malt that has been taken almost to burning point. Because of its powerful bitter taste, it is used sparingly, even in stouts and porters.

BODY

Thickness and mouth-filling property of a beer described as full or thin bodied. Bottle-conditioning Secondary fermentation and maturation in the bottle, creating complex aromas and flavours.

BOTTOM-FERMENTING YEAST

One of the two types of yeast used in brewing;

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Saccharomyces carlsbergensis or *Saccharomyces uvarum*. Bottom-fermenting yeast works well at low temperatures and ferments more sugars leaving a crisp, clean taste and then settles to the bottom of the tank. Also referred to as lager yeast.

BREW KETTLE

The vessel in which wort from the mash is boiled with hops. Also called a Copper.

BREWHOUSE

The collective equipment used to make beer.

BREW PUB

Pub that makes its own beer and sells at least 50% of it on premises. Also known in Britain as a home-brew house and in Germany as a house brewery.

CAMRA

The CAMpaign for Real Ale. An organization in England that was founded in 1971 to preserve the production of cask-conditioned beers and ales.

CARAMEL

A cooked sugar that is used to add colour and alcohol content to beer. It is often used in place of more expensive malted barley.

CARAMEL MALT

See Crystal malt.

CARBONATION

Sparkle caused by carbon dioxide, created during fermentation.

CASK

A closed, barrel-shaped container for beer. They come in various sizes and are now usually made of metal. The bung (stopper) in a cask of Real beer or ale must be made of wood to allow the pressure to be relieved, as the fermentation of the beer continues in the cask.

CASK-CONDITIONING

Secondary fermentation and maturation in the cask, creating light carbonation.

CHILL HAZE

Cloudiness caused by precipitation of protein-tannin compound at low temperatures; doesn't affect flavour.

CHOCOLATE MALT

The barley is steadily heated to about 200°C. This deep chocolate malt generates a complex mix of roasted flavours as well as a dark colour.

CLOVELIKE

Spicy character reminiscent of cloves; characteristic of some wheat beers, or if excessive, may derive from wild yeast.

CONDITIONING

Period of maturation intended to impart condition (natural carbonation). Warm conditioning further develops the complex of flavours. Cold conditioning imparts a clean, round taste.

CONDITIONING TANK

A vessel in which beer is placed after primary fermentation where the beer matures, clarifies and is naturally carbonated through secondary fermentation. Also called bright beer tank, serving tank and, secondary tank.

COPPER

See Brew kettle.

CRYSTAL MALT

A very rapidly-rising temperature in the kiln dries out the barley husk, leaving behind a hard, sugary, crystalline core. Crystal malt adds a fuller, sweeter

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flavour to the beer. Darker varieties are called Caramel malts, and lighter ones, Carapils malts.

DECOCTION

Exhaustive system of mashing in which portions of the wort are removed, slowly brought to the boil, then returned to the original vessel, raising the temperature of the entire mash.

DEXTRIN

Unfermentable carbohydrate produced by enzymes in barley, giving beer flavour, body, and a full mouthfeel.

DIACETYL

A volatile compound produced in normal fermentation adding butter/butterscotch smells.

DOSAGE

The addition of yeast and/or sugar to the cask or bottle to aid secondary fermentation.

DRAUGHT/DRAFT

The process of dispensing beer from a tank, cask or keg. This is done either by hand pump, pressure from an air pump, or carbon dioxide injected into beer.

DRY-HOPPING

The addition of dry hops to fermenting or aging beer to increase its hop character and aroma.

DUNKEL

Literally dark in German. Dark beer.

ENZYMES

Proteins found naturally in the grain. When heated in the mash, they act as catalysts converting starches in malted barley into maltose, a sugar fermented to make beer.

ESTERS

Volatile compounds naturally created in

fermentation when alcohol and acids combine. They often show fruity, floral or spicy flavours and aromas.

FERMENTATION

Conversion of sugars into ethyl alcohol and carbon dioxide, through the action of yeast.

FILTER

The removal of designated impurities by passing the wort through a medium (sometimes diatomaceous earth). Yeast in suspension is often targeted for removal.

FINING

Clarification by adding a substance that attracts particles that would otherwise remain in the brew.

FRUITY/ESTERY

Flavour and aroma of bananas, strawberries, apples, or other fruit; from high temperature fermentation and certain yeast strains.

GRAINY

Tastes like cereal or raw grain.

GRIST

Brewers' term for milled grains, or the combination of milled grains to be used in a particular brew. Derives from the verb to grind. Also sometimes applied to hops.

HAND PUMP

A device for dispensing draft beer using a pump operated by hand. The use of a hand pump allows the cask-conditioned beer to be served without the use of pressurized carbon dioxide.

HEAT EXCHANGER

A mechanical device used to rapidly reduce the temperature of the wort.

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HEFE

A German word meaning yeast. Used mostly in conjunction with wheat (weiss) beers to denote that it is bottled/kegged with the yeast in suspension (hefe-weiss). These beers have a cloudy appearance.

HELLES

Literally pale in German. Pale beer.

HOP BACK

Sieve-like vessel used to strain out the petals of the hop flowers. Known as a hop jack in the USA.

HOPS

Flowers from the Hop vine added to the boiling wort or fermenting beer to preserve the brew and impart aroma and bitterness.

IBU

International Bitterness units. A system of indicating the hop bitterness in finished beer.

MOUTHFEEL

A sensation derived from the consistency and viscosity of a beer, described for example as thin or full.

PALE MALT

The standard malt used in most beers, it is ideal for both light-coloured ales and golden Pilsners.

PASTEURIZATION

Heating beer to 60-79°C / 140°F to stabilize it microbiologically. Flash-pasteurization is applied very briefly, for 15-60 seconds by heating the beer as it passes through the pipe. Alternately, the bottled beer can be passed on a conveyor belt through a heated tunnel. This more gradual process takes at least 20 minutes and sometimes much longer.

REINHEITSGEBOT

Meaning literally "purity requirement", also called the German Purity Law or the Bavarian Purity Law in English. It is a regulation that originated in Bavaria on April 23, 1516, and required that only barley, hops, and water may be used to brew beer.

The Reinheitsgebot is no longer part of German law. It is replaced by the Provisional German Beer Law, which allows ingredients prohibited in the Reinheitsgebot, such as wheat malt and cane sugar, but which no longer allows unmalted barley. Note that no yeast was mentioned in the original text. It was not until the 1800s that Louis Pasteur discovered the role of micro-organisms in the fermentation process, therefore yeast was not known to be an ingredient of beer.

SECONDARY FERMENTATION

Second fermentation occurring in a closed container (cask or bottle).

SEDIMENT

The yeast material at the bottom of a bottle of conditioned beer.

SPARGE

To spray grist with hot water to remove soluble sugars (maltose); this is done at the end of the mash.

SULPHURIC

Reminiscent of rotten eggs or burnt matches; a by-product of some yeast's.

TOP-FERMENTING YEAST

One of the two types of yeast used in brewing; *Saccharomyces cerevisiae*. Top-fermenting yeast works better at warmer temperatures and are able to tolerate higher alcohol concentrations than bottom-fermenting yeast. It is unable to ferment some sugars, and results in a fruitier, sweeter beer. Also known as "ale yeast".

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TUN

Any large vessels used in brewing.

WORT

The solution of grain sugars strained from the mash tun. At this stage, regarded as sweet wort, later as brewed wort, fermenting wort and finally beer.

WORT CHILLER

See heat exchanger.

YEAST

A micro-organism of the fungus family. Genus Saccharomyces.

YEASTY

Yeast like flavour; a result of yeast in suspension or beer sitting too long on sediment.

ZYMURGY

The science or study of fermentation.

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