



# BEER BIBLE.

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Everything we do,  
we do for beer.



BeerDeLuxe

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**Everything we do,  
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# 1. THE JOURNEY OF BEER.

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*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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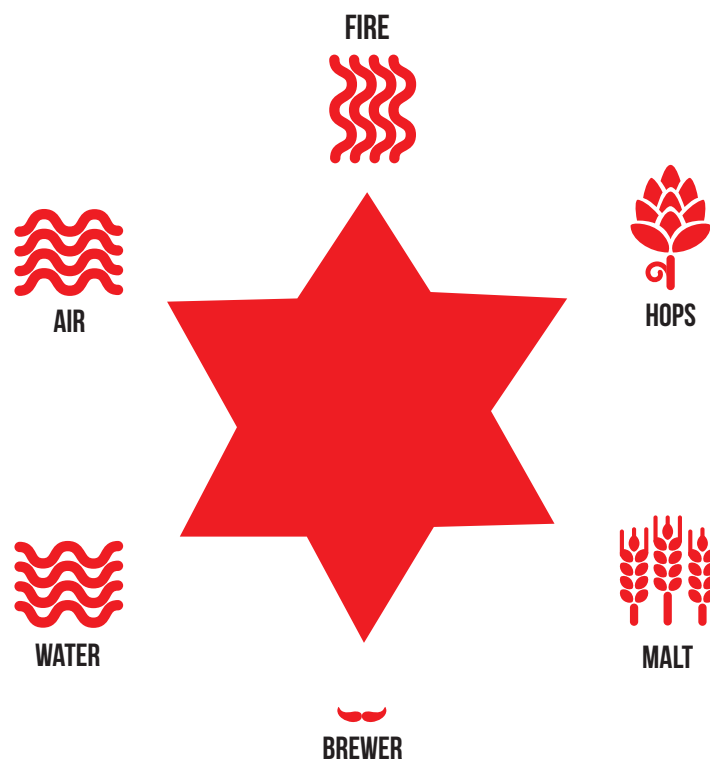
## 2. OUR EMBLEM

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*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. RESERVE LIST

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*Ageing beer may be a new concept to many but it has been common course throughout brewing history. Brewing is now done mostly in steel or copper vessels but before such resources were available wooden barrels were used for ageing, storing and transporting beer. The switch to steel came from developments in brewing technology and the many challenges presented in using wooden barrels.*

*Now when beers are stored in barrels it is not of necessity but of the intention that the beer will gain in character from the barrel itself, with the unique flavours soaked into the barrels passing onto the beer. The most common types of barrels used for this are oak, wine (red or white), whiskey and even tequila. With oak barrels expect the body of the beer to thicken (much like an oaked chardonnay) while also bearing strong flavours of oak; red wine barrel aged beer will show strong red wine tannins; white wine barrels can add a lactic kick and whisky barrels can add hints of toffee and vanilla (typically from Bourbon) or smoke (from peated Scottish whiskies).*

*The amount of time the beer spends ageing in barrels can range from 3 months to 2 years depending on the desired flavour. Many barrel aged beers will be blended before consumption to balance and round out flavour; the process of which is an art form in itself. Ultimately, the beer will come out more complex than the base beer that entered the barrel and can create an unforgettable drinking experience.*



**BOATROCKER 'RAMJET' STARWARD WHISKEY  
BARREL-AGED IMPERIAL STOUT 2015 \$25**  
(10.4%) 330ml Braeside, VIC

**BOATROCKER 'COFFEE RAMJET' STARWARD WHISKEY BAR-  
REL-AGED IMPERIAL STOUT' 2016 \$25**  
(10.6%) 330ml Braeside, VIC

**BOATROCKER 'ROGER RAMJET' BOURBON BARREL-AGED IMPE-  
RIAL STOUT 2017 \$25**  
(11.2%) 330ml Braeside, VIC

**BOATROCKER 'BANSHEE' BARLEYWINE \$30**  
(14.2%) 330ml Braeside, VIC

**DESCHUTES 'THE ABYSS' 2015 BARREL-AGED IMPERIAL  
STOUT BREWED WITH BREWER'S LIQUORICE, BLACKSTRAP  
MOLASSES, VANILLA BEANS & CHERRY OAK \$75**  
(12.2%) 650ml USA

**FOUNDERS KBS 2015 \$26**  
(12.4%), 355ml, USA

**FOUNDERS KBS 2016 \$26**  
(12.4%), 355ml, USA

**FOUNDERS KBS 2017 \$25**  
(12.4%), 355ml, USA

**FOUNDERS FROOTWOOD 2016 \$17**  
(8%), 355ml, USA



**HAWKERS BOURBON BARREL-AGED BARLEYWINE 2016 \$25**  
(12.5%) 330ml, Reservoir, VIC

**LES TROIS MOUSQUETAIRES 'PORTER BALTIQUE' \$45**  
(10%) 750ml Canada

**LES TROIS MOUSQUETAIRES 'BARREL AGED PORTER  
BALTIQUE' \$65**  
(10.5%) 750ml Canada

**MOUNTAIN GOAT 'BARREL  
BREED BARLEY WINE' 2016 \$75**  
(12.9%) 750ml Richmond, VIC

**MOUNTAIN GOAT 'BARREL  
BREED BARLEY WINE' 2017 \$75**  
(12.9%) 750ml Richmond, VIC

**MURRAYS 'WILD THING' IMPERIAL STOUT 2016 \$18**  
(10%) 330ml Bob's Farm, NSW

**MURRAYS 'COFFEE WILD THING' 2016 \$18**  
(10%) 330ml Bob's Farm, NSW

**MURRAYS 'WILD THING IMPERIAL STOUT' 2015 \$20**  
(10%) 330ml Bob's Farm, NSW

**STONE IMPERIAL RUSSIAN STOUT 2015 \$40**  
(10.5%) 640ml USA

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# 4. LAGER

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*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.*



## **ASAHI \$9**

(5%) 330ml Japan

## **AUSTRALIA DRAUGHT \$7.5**

(4.7%) 330ml, Sorrento, VIC

## **BUDĚJOVICKÝ BUDVAR \$13**

(5.0%), 500ml, Czech Republic

## **BARROW BOYS STORMY LAGER \$10**

(4.7%) 330ml, Reservoir, VIC

## **BLACKMAN'S JUICY BANGER IPL \$11.5**

(5.8%) 330ml, Torquay, VIC

## **BLACKMAN'S BLACK LAGER \$11.5**

(5.9%) 330ml, Torquay, VIC

## **BREWDOG KINGPIN LAGER \$10**

(4.7%) 330ml, Aberdeen Scotland

## **BROOKLYN LAGER \$10**

(5.2%) 355ml USA

## **CORONA EXTRA \$9**

(4.5%) 355ml Mexico



## **GARAGE PROJECT 'PILS 'N' THRILLS' US HOPPED PILSNER \$13**

(5.5%) 330ml New Zealand

## **HEINEKEN \$9**

(5%) 330ml Holland

## **MOON DOG 'BEER CAN' TROPICAL LAGER \$9.5**

(4.2%) 330ml, Abbotsford, VIC

## **MOON DOG 'LOVE TAP' LAGER \$10**

(5%) 330ml Abbotsford, VIC

## **O'BRIEN GLUTEN FREE LAGER \$10**

(4.5%) 330ml Ballarat, VIC

## **SAMUEL ADAMS BOSTON LAGER \$9.5**

(4.9%) 355ml, USA

## **STONE & WOOD 'GREEN COAST' LAGER \$8.5**

(4.7%) 330ml Byron Bay, NSW

## **TUATARA MOT EUREKA PILSNER \$11**

(5%) 330ml, Paraparaumu, NZ

## **WEIHENSTEPHAN PILSNER \$9.5**

(5.1%) 330ml Germany

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# 5. GOLDEN ALE AND PALE ALES

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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 whereas 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) whereas American styles have more hop intensity making them fruitier and more bitter with huge hop aromas (see Little Creatures 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!



**4 PINES KOLSCH \$9.5**

(4.7%) 330ml, Sydney, NSW

**BENTSPOKE BARLEY GRIFFIN PALE ALE \$11**

(4.2%) 375ml, Braddon, ACT

**BREWDOG DEAD PONY \$9**

(3.8%) 375ml Scotland

**BOATROCKER 'ALPHA QUEEN' PALE ALE \$10**

(5.0%), 330ml, Braeside, VIC

**KAIJU KRUSH TROPICAL PALE ALE \$10.5**

(4.7%), 375ml, Dandenong South, VIC

**KAIJU 'ROBOHOP' GOLDEN IPA \$10.5**

(5.8%), 330ml, Dandenong South

**MOON DOG 'OLD MATE' PALE ALE \$10**

(5%) 330ml Abbotsford, VIC

**MOUNTAIN GOAT SUMMER ALE \$9**

(4.7%) 375ml Richmond, VIC



**O'BRIEN GLUTEN FREE PALE ALE \$10**

(4.5%), 330ml, Ballarat, VIC

**ODYSSEY BEACH SUMMER ALE \$10.5**

(4.7%) 330ml, Mount Duneed, VIC

**STONE & WOOD PACIFIC ALE \$9.5**

(4.4%) 330ml Byron Bay, NSW

**VENOM GOLDEN ALE \$9.5**

(4.8%) 330ml Reservoir, VIC

**VENOM PALE ALE \$9.5**

(4.8%) 330ml, Reservoir, VIC

**WILD BEER CO 'POGO' PASSIONFRUIT,  
ORANGE & GUAVA PALE ALE \$13.5**

(4.1%) 330ml Shepton Mallet, UK

**WOLF OF THE WILLOWS XPA \$11**

(4.7%) 330ml Cheltenham, VIC

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# 6.

## INDIA PALE ALE

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*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 IPA's 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 IPA's are only drunk fresh, some such as San Diego's Stone Brewing give their beers a 90 day lifespan 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)!*



**3 RAVENS JUICY IPA \$12.5**

(6%) 330ml, Thornbury, VIC

**3 RAVENS MANGO LASSI IPA \$13.5**

(7%) 330ml, Thornbury, VIC

**ALESMITH IPA \$13.5**

(7.5) 355ml, San Diego, CA

**BENTSPOKE CRANKSHAFT IPA \$12**

(5.8%) 375ml, Braddon ACT

**BREWDOG PUNK IPA \$10**

(5.6%) 330ml Scotland

**BREWDOG JACKHAMMER \$13**

(7.2%) 355ml Aberdeen, Scotland

**BREWDOG HARDCORE IPA \$16**

(9.2%) 330ml, Aberdeen, Scotland

**DAINTON 'ALL BLACK' NZ BLACK IPA \$17**

(6.5%) 500ml Carrum Downs, VIC

**HOP NATION 'THE CHOP' IPA \$12.5**

(7%) 330ml, Footscray, VIC



**FIXATION 'THE FIX' DOUBLE IPA \$19.5**

(8.2%) 500ml Byron Bay, NSW

**KAIJU CTHULHU ON THE MOON BLACK IPA \$12**

(6.5%) 375ml, Dandenong South, VIC

**MORNINGTON PENINSULA 'HOP CULTURE' SESSION IPA \$10**

(4.8%) 330ml, Mornington, VIC

**NEW BELGIUM 'RANGER' IPA \$12**

(6.5%) 355ml USA

**STONE 'JINDIA PALE ALE' GIN IIPA \$16.5**

(8.7%) 355ml, USA

**HOP NATION 'THE CHOP' IPA \$12.5**

(7%) 330ml, Footscray, VIC

**WOLF OF THE WILLOWS IPA \$13**

(6.2%) 330ml Cheltenham, VIC

**YEASTIE BOYS GUNNAMATTA EARL GREY IPA \$12**

(6.5%) 330ml, Sydney

**YEASTIE BOYS ROYAL TANNINBOMB  
DOUBLE EARL GREY IPA \$14**

(8%), 330ml Sydney

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# 7. REDS, AMBERS, BROWNS & ESBS

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*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!*



**BAROSSA VALLEY 'I CAN'T BELIEVE  
IT'S NOT BACON' SMOKED BEER \$11**  
(5.5%) 330ml, SA

**BREWDOG 'FIVE AM' RED ALE \$10**  
(5%) 330ml Scotland

**BRIDGE ROAD CELTIC RED \$12**  
(5.3%) 330ml Beechworth VIC

**FOUNDERS 'DIRTY BASTARD' SCOTCH ALE \$11.5**  
(8.5%) 355ml USA

**FOUNDERS BACKWOODS BASTARD OLD ALE \$18**  
(11.6%) 355ml USA

**GOLDEN ROAD 'GET UP OFFA THAT BROWN' \$12.5**  
(5.5%) 355ml, Los Angeles

**HOP NATION 'THE BUZZ' AMERICAN RED \$10.5**  
(6.4%) 330ml, Footscray, VIC

**KAIJU! HOPPED OUT RED \$11**  
(6.4%), 330ml, Dandenong South

**MOO BREW DARK ALE \$11.5**  
(4.5%) 330ml Berridale, TAS



**MOON DOG 'MACK DADDY' DARK ALE \$10**  
(5%) 330ml Abbotsford, VIC

**MOUNTAIN GOAT 'FANCY PANTS' AMBER ALE \$9**  
(5.2%) 375ml Richmond, VIC

**NEW BELGIUM FAT TIRE \$12**  
(5.2%), 355ml, Colorado, USA

**OSKAR BLUES 'OLD CHUB' SCOTCH ALE \$14**  
(8%) 355ml USA

**SIERRA NEVADA STOUT \$11.5**  
(5.8%) 355ml, Chico, California

**STONE ARROGANT BASTARD ALE \$18**  
(7.2%) 473ml, Escondido, California

**STONE BOURBON BARREL AGED ARROGANT BASTARD \$16**  
(8.1%) 330ml, Escondido, California

**TWO BIRDS SUNSET ALE \$9**  
(4.7%) 330ml Spotswood, VIC

**WHITE RABBIT DARK ALE \$9**  
(5.2%) 330ml Geelong, VIC

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# 8. PORTERS AND STOUTS

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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.

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%!



**BAD SHEPHERD BALTIC PORTER \$14**

(8.1%) 330ml, Cheltenham, VIC

**BAD SHEPHERD RUSSIAN IMPERIAL STOUT \$16**

(10.1%) 330ml, Cheltenham, VIC

**BIG SHED 'GOLDEN STOUT TIME' DESSERT STOUT \$13.5**

(5.4%), 330ml, Royal Park, SA

**BLACKMAN'S 'ARTHUR' SMOKED PORTER \$11**

(6.3%) 330ml, Torquay, VIC

**BOATROCKER 'ROGER RAMJET' BOURBON BARREL-AGED IMPERIAL STOUT 2017 \$25**

(11.2%) 330ml Braeside, VIC

**BOATROCKER 'RAMJET' STARWARD WHISKEY BARREL-AGED IMPERIAL STOUT 2014 \$25**

(11.4%) 330ml Braeside, VIC

**BOATROCKER 'RAMJET' STARWARD WHISKEY BARREL-AGED IMPERIAL STOUT 2015 \$25**

(10.4%) 330ml Braeside, VIC

**BOATROCKER 'COFFEE RAMJET' STARWARD WHISKEY BARREL-AGED IMPERIAL STOUT' 2016 \$25**

(10.6%) 330ml Braeside, VIC

**BOATROCKER PACIFIC STOUT \$15**

(7.4%) 330ml Braeside, VIC



**GUINNESS \$10**

(4.2%) 440ml Ireland

**FOUNDERS IMPERIAL STOUT \$16**

(10.5%) 355ml USA

**FOUNDERS CURMUDGEON OLD ALE \$16**

(9.8%) 355ml USA

**FOUNDERS KBS 2016 \$26**

(12.4%), 355ml, USA

**HOLGATE TEMPRESS CHOCOLATE PORTER \$11**

(6%) 330ml, Woodend, VIC

**KAIJU CTHLUHU ON THE MOON BLACK IPA \$12**

(6.5%) 375ml, Dandenong South, VIC

**MURRAYS 'WILD THING' IMPERIAL STOUT 2016 \$18**

(10%) 330ml NSW

**MURRAYS 'COFFEE WILD THING' 2016 \$18**

(10%) 330ml NSW

**MURRAYS 'WILD THING IMPERIAL STOUT' 2015 \$20**

(10%) 330ml NSW

**SIERRA NEVADA 'BIGFOOT' BARLEYWINE 2015 \$15**

(9.6%) 355ml USA

**STOCKADE 'THE MOUNTIE' MAPLE IMPERIAL STOUT \$17.5**

(12%) 330ml, Smeaton Grange, NSW

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# 9. WHEAT BEERS

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German in origin, wheat beers (Hefeweizens) 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.



**BLANCHE DE NAMUR \$10**

(4.5%) 330ml Purnode, Belgium

**BIRRA DEL BORGO CORTIGIANA GOLDEN SAISON \$13**

(5%) 330ml, Italy

**FRANZISKANER HEFEWEISSBIER \$11.5**

(5%) 500ml Munich, Germany

**FRANZISKANER DUNKEL \$11.5**

(5%) 500ml Munich, Germany

**HIMMEL WITBIER \$10**

(4.6%) 330ml Brunswick, VIC

**HOEGAARDEN \$8.5**

(4.9%) 330ml Belgium

**LA SIRENE FARMHOUSE RED \$15**

(6.5%) 375ml, Alphington, VIC



**SAILORS GRAVE RASPBERRY  
& ELDERFLOWER GRISETTE \$13.5**

(4.3%) Orbost, VIC

**WEIHENSTEPHANER HEFEWEIZEN \$12.5**

(5.4%) 500ml Germany

**WEIHENSTEPHANER KRISTALL \$12.5**

(5.4%) 500ml Germany

**WEIHENSTEPHANER HEFEWEIZEN DUNKEL \$12.5**

(5.4%) 500ml Germany

**WEIHENSTEPHANER VITUS \$15**

(7.7%) 500ml Germany

**SCHLENKERLA SMOKED MARZEN \$14**

(6.5%) 500ml Germany

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# 10. BELGIAN BEERS

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*Brewing in Belgium has a rich and vibrant history dating back centuries when many Flemish and French Abbeys brewed beer as a fund raising method. Belgian beer covers a vast range of different styles, everything from the light and fruity Blondes, to the rich and strong Quads, spicy and funky Saisons, and of course the Trappists.*

*Belgian Beers have always been highly regarded as some of the oldest and most well crafted styles in the world. From Blondes to bruins, tripels to quadruples, Belgian brewers have always made beers that push into higher alcohol contents due to their signature yeasts.*

*Belgian Beers classically have tasting notes that consist of spice, dark and light stone fruits, candied banana just to name a few.*



**BRASSERIE DUPONT 'AVEC LES BONS VOEUX' ABBEY TRIPEL \$34**

*(9.5%) 750ml Leuze-en-Hainaut, Belgium*

**BOATROCKER 'DARK SAISON' \$12**

*(7.3%) 330ml Braeside, VIC*

**DELIRIUM TREMENS \$16**

*(8.5%) 330ml Belgium*

**DUVEL \$12.5**

*(8.5%) 330ml Puurs, Belgium*

**LA SIRENE FARMHOUSE RED \$15**

*(6.5%) 375ml, Alphington, VIC*

**LA SIRENE PRALINE \$35**

*(6%) 750ml, Alphington, VIC*

**LEFFE BLONDE \$11**

*(6.6%) 330ml Leffe, Belgium*

**MURRAY'S 'NIGHT DEMON' BELGIAN DARK STRONG ALE \$18**

*(10.8%) 330ml Bob's Farm, NSW*

**STOCKADE 'LE BRAT' IMPERIAL BELGIAN BLONDE \$12.5**

*(7%) 330ml Smeaton Grange, NSW*

**VICTORY BREWING 'GOLDEN MONKEY' SPICED TRIPEL \$14**

*(9.5%) 355ml Philadelphia, USA*

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# 11. TRAPPIST

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While not strictly a style, Trappist refers to any beers brewed within the walls of an operating Trappist Monastery either by the Monks themselves, or under strict supervision.

Trappist beers are not-for-profit, any monetary gains of the brewery cover the living expenses of the Monks, the upkeep and improvement the Monastery, and support charities and social work in their community.



**CHIMAY WHITE \$13**

*(8%) 330ml Chimay, Belgium*

**CHIMAY CINQ CENTS TRIPEL \$27**

*(8%) 750ml Chimay, Belgium*

**CHIMAY ROUGE \$13**

*(7%) 330ml Chimay, Belgium*

**CHIMAY BLEUE \$14**

*(9%) 330ml Chimay, Belgium*

**CHIMAY GRANDE RESERVE \$30**

*(9%) 750ml Chimay, Belgium*

**WESTMALLE TRIPEL \$14.5**

*(9.5%) 330ml Westmalle, Belgium*

**TRAPPIST ROCHEFORT 8 \$16**

*(9.2%) 330ml Rochefort, Belgium*

**TRAPPIST ROCHEFORT 10 \$18**

*(11.3%) 330ml Rochefort, Belgium*

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# 12.

## LAMBIC, FRUIT AND WILD

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*This chapter marks the final stop in the journey of beer and also the most challenging one yet. Lambic beers are strictly only from the Lambeek region of Belgium found in the Senne River Valley. They are brewed through the art of spontaneous fermentation, where instead of using traditional ale or lager yeast unfermented young beer is stored in large open vats where wild and naturally occurring yeast strains ferment the beer over time. After up to 3 years of maturation the end product will be blended with younger versions of the same beer to make it palatable. This form of fermentation means the character of the beer comes from the yeast residing in the air and therefore the flavour is unique to each brewery. For this reason the breweries cannot be altered or cleaned for fear it will disrupt their unique yeast strains and therefore alter the fermentation process. The brewery equipment is therefore never truly cleaned and sanitized and the fundamentals of the brewery are never altered as they too contain the microbial flora that makes the brew unique. Another seemingly outlandish trait of Lambic beer is the prerequisite that any hops used in brewing must have been aged for 3 years minimum so that they do not impart any flavour or bitterness and act solely as a preservative.*

*A common lambic style is the Gueuze which consists of a blend of 1 year, 2 year and 3 year old beer blended in different ratios. The younger portion of the beer will add carbonation while the older part will add depth and flavour producing a beer that to style is very dry, bubbly and tart. Lambic beers can often contain fresh fruit (or fruit syrups and sugars) to flavour the beer that are added once fermentation has begun. The most common examples of these include kriek (cherries), framboise (raspberry) but also cassis (blackcurrant) and pear (peche) amongst others.*

*Sour beer exists outside of Lambic styles where beers are brewed with traditional ale yeasts and are later contaminated with souring bacteria or yeast– most typically Lactobacillus or Brettanomyces. These beers are known as Wild or Sour Ales, some of which can exhibit the same level of acidity found in some Lambics but also other complexities from the addition of the wild bacteria.*

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**3 RAVENS MANGO LASSI IPA \$13.5**

(7%) 330ml, Thornbury, VIC

**ANDERSON VALLEY BLOOD ORANGE GOSE \$10**

(4.2%) 330ml USA

**ANDERSON VALLEY BRINEY MELON GOSE \$10**

(4.2%) 330ml USA

**ALVINNE 'PHI' BLOND SOUR ALE \$13**

(10%) 330ml Belgium

**ALVINNE 'OMEGA' BLOND SOUR ALE \$15**

(6%) 330ml Belgium

**BOATROCKER MISS PINKY \$10**

(3.4%), Braeside, VIC

**BLACKMAN'S BLACKBERRY GOSE \$11**

(4.8%) 330ml, Torquay, VIC

**BOON OUDE GEUZE MARIAGE PARFAIT \$22**

(8%) 375ml Belgium

**BRIDGE ROAD BIÈRE DE WILDE A.RODDA \$15**

(5.5%) 330ml Beechworth, VIC

**BRIDGE ROAD BIÈRE DE WILDE SORRENBERG \$15**

(5.5%) 330ml Beechworth, VIC

**BRIDGE ROAD PALE DE WILDE A.RODDA \$15**

(4.7%) 330ml Beechworth, VIC

**BRIDGE ROAD PALE DE WILDE SORRENBERG \$15**

(4.7%) 330ml Beechworth, VIC

**BRIDGE ROAD PALE DE WILDE GIACONDA \$15**

(4.7%) 330ml Beechworth, VIC

**THE BRUERY TERREUX 'GYPSY TART'**

**SOUR RED/BROWN \$50**

(8.4%) 750ml USA

**CANTILLON GUEUZE LAMBIC \$50**

(5%) 750ml, Anderlecht, Belgium

**HOP NATION 'THE PUNCH' MANGO GOSE \$12.5**

(4.2%) 375ml, Footscray, VIC



**HOP NATION 'THE STURM' RIESLING ALE \$26**

(5%) 500ml, Footscray, VIC

**LA SIRENE WILD TRIPPEL SOUR \$20**

(8%) 375ml Alphington, VIC

**LINDEMANS KRIEK \$15**

(4%) 375ml Vlezenbeek, Belgium

**LINDEMANS FRAMBOISE \$16**

(2.5%) 375ml, Vlezenbeek, Belgium

**NOMAD FRESHIE ORANGE & CARAMEL GOSE \$11**

**PRAIRIE ARTISAN ALES BRETT C \$35**

(8.1%) 500ml USA

**RODENBACH ORIGINAL \$9**

(5.2%) 330ml Roeselare, Belgium

**RODENBACH GRAND CRU \$12**

(6%) 330ml Roeselare, Belgium

**SAILORS GRAVE AUTOCUMULUS II BLUEBERRY BERLINER  
WEISSE 13.5**

(4.0%) Orbst, VIC

**SIREN/BEAVERTOWN AMIGOS BRIANICOS \$14.5**

(7.8%) 330ml, UK

**STONE 'ENJOY AFTER 7.04.15' BRETT IPA \$50**

(7%), 750ml, Escondido, California

**TO ØL GINGER WEISSE \$12**

(4.2%) 330ml Denmark

**TROUBADOUR MAGMA TRIPLE SPIKED BRETT \$40**

(9.8%) 750ml, Belgium

**VICTORY SOUR MONKEY BRETT TRIPLE \$40**

(9.5%) 750ml, USA

**WILD BEER CO. WILD GOOSE CHASE GOOSEBERRY SOUR 14.5**

(4.5%) 330ml, Shepton Mallet, UK

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# 14. CIDERS

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*When the Romans arrived in England in 55 BC, they were reported to have found the local Kentish villagers 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.*



**BIG SHED 'CHERRY POPPER' APPLE CHERRY CIDER \$12**

(8%) 330ml, Royal Park, SA

**BROOKVALE UNION GINGER BEER \$12**

(4%) 330ml, Sydney, NSW

**CHEEKY RASCAL APPLE \$10.5**

(5%) 330ml Mornington, VIC

**CHEEKY RASCAL APPLE RASPBERRY \$10.5**

(8%) 330ml Mornington, VIC

**CHEEKY RASCAL BLOOD ORANGE, LIMONCELLO & PEAR \$16**

(8%) 500ml, Mornington, VIC

**CHEEKY RASCAL CHILLI, MINT, LIME & APPLE \$16**

(8%) 500ml, Mornington, VIC

**CHEEKY RASCAL GINGER, PLUM & PEAR \$16**

(8%) 500ml, Mornington, VIC

**CO-OP ORGANIC APPLE \$11**

(4.5%) 330ml Goulburn Valley, VIC



**CO-OP ORGANIC PEAR \$12**

(4.5%) 330ml Goulburn Valley, VIC

**CO-OP ORGANIC ORCHARD BLEND \$12**

(5.5%) 330ml Goulburn Valley, VIC

**GINGER KID EXTRA STRONG GINGER BEER \$11**

(8%) 330ml Harcourt Valley, VIC

**LICK PIER \$9.5**

(4.0%), 330ml, Prahan, VIC

**TREEHOUSE APPLE CIDER \$10**

(4.8%) 330ml, NSW

**TRUMPETERS ALCOHOLIC ICED TEA \$10.5**

(4%) 330ml, VIC

**WILLIE SMITHS BONE DRY APPLE CIDER \$12**

(6.9%) 330ml, Huon Valley, TAS

**WILLIE SMITHS FARMHOUSE PERRY \$12**

(4.7%) 330ml, Huon Valley, TAS

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# 15. LOW ALCOHOL AND GLUTEN FREE

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*Since the late 1980's, many breweries around the world have produced low or no-alcohol brews, mostly in response to increasingly strict drink-driving laws. In Australia, light beer usually contains less than around 3% alcohol. In most of the European Union, alcohol-free brews must have 0,5% alcohol or less, with the most flavoursome versions coming from Germany.*

*Low alcohol Beers are generally made using two methods: a controlled brewing process resulting in low alcohol content; or the alcohol is removed using reverse osmosis.*

*Not all low alcohol beers are modest in flavour remember, many breweries take on the challenge of creating as much flavour with as little alcohol as possible. Making exciting and enjoyable beers at sensible alcohol levels.*



**BREWDOG DEAD PONY \$9**

*(3.8%) 375ml Scotland*

**HEINEKEN MID \$8.5**

*(3%), 330ml, Holland*

**GRAND RIDGE ALMIGHTY LIGHT \$7.5**

*(2.7%) 330ml Mirboo North, VIC*

**JAMES BOAGS PREMIUM LIGHT \$6**

*(2.7%) 330ml Launceston, TAS*

**O'BRIEN GLUTEN FREE LAGER \$10**

*(4.5%) 330ml Ballarat, VIC*

**O'BRIEN GLUTEN FREE PALE ALE \$10**

*(4.5%), 330ml, Ballarat, VIC*

**TUATARA ITI LITTLE BIG HOP \$9**

*(3.3%) 330ml, New Zealand*

**WEIHENSTEPHANER ALKOHOLFRIE ALKOHOLFRIE HEFEWIESSBIER \$8**

*(<0.5%), 500ml, Germany*

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# BEER STYLES.

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## **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**

Literally dark in German. Dark beer.

## **FRAMBOISE OR FRAMBOZEN**

A Belgian beer made with raspberries.

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**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.*

**PALE ALE**

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

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### **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 TRIPPEL**

*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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# THE GLOSSARY OF BEER.

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## **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. Fruitness 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 coppercolours 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; *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-

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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 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.*

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**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.*

**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.*

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**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”.*

**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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