

# **Beer DeLuxe**

**Beer has always been the drink of the people.**

Malt and hops may not have the prestige of the noble grape, but they have always provided satisfying company. Beer is much more sociable. Beer is more accessible. It can be one of the most rewarding and refreshing drinks in the world, and much more complex than many realise.

In Australia today, we have a vast amount of choice available when it comes to beer, whether from local microbreweries, or from countries spanning the globe. Experiencing a beer you have never tried before, can truly provide a journey in a bottle. Our beer list will be forever evolving and will give you the opportunity to experiment and discover new things. Good reasons to come back for more.

That is what Beer DeLuxe is all about.

# 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 to 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.

True refreshment for your soul.



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# Lager

The word lager comes from the German word *lagern*, which means to store. They range in colour and strength, from pale and light-bodied; to dark, heavy and malty. Simply put, it defines any beer which is bottom-fermented at cooler temperatures and stored over several weeks.

Although the lagering technique originated in Germany, it wasn't until 1842 in the Bohemian town of Plzen (later part of the Czech Republic) that brewmaster Josef Groll perfected the process of bottom-fermentation, resulting in the world's first clear and golden beer. The pilsner lager was born.

<b>Trumer Pils</b> (4.9%) 330ml Crisp, clean and smooth with spicy citrus aromas	Austria	8.5
<b>Warsteiner</b> (4.8%) 330ml Dry pilsener with a fragrant, herbal hop aroma and bitterness. Germany's best-selling beer	Germany	9.0
<b>Brok Export</b> (5.2%) 500ml Herbal hop aroma with a little spice and sweet malt character with firm bitterness to finish	Poland	8.0
<b>Moritz</b> (5.4%) 330ml Clear gold Euro lager, light-bodied with sweet malt, floral hops and moderate bitterness, finishing clean	Spain	7.5
<b>Quilmes</b> (4.9%) 330ml German pilsner-style, lightly hopped with a clean, crisp malt backing	Argentina	7.5
<b>Cascade Premium Lager</b> (5.0%) 375ml Crisp and refreshing with hints of citrus and hop bitterness	Hobart, Tas.	7.5
<b>Moo Brew Pilsner</b> (5.0%) 330ml A well-rounded, Bavarian-style pilsener with subtle floral hop aromas and a hint of honey. Finishes slightly dry with firm bitterness	Berridale, Tas.	10.0
<b>Pilsner Urquell</b> (4.4%) 330ml The first pilsner lager ever brewed; full-flavoured and malty with firm bitterness to finish	Czech Republic	8.5
<b>Emerson's New Zealand Pilsner</b> (4.9%) 500ml Crisp citrus and passionfruit characters, early malt sweetness and a lengthy dry finish	New Zealand	15.0
<b>Brooklyn Lager</b> (5.2%) 355ml Amber-coloured, malty Vienna lager with fine bitterness and floral hop aromas	USA	7.0
<b>Samuel Adams Boston Lager</b> (4.8%) 355ml Full, rich flavour, balanced and complex with lifted hop aroma	USA	8.5
<b>Alhambra Reserva 1925</b> (6.4%) 330ml Strong European-style lager with a deep malted flavour	Spain	9.0
<b>Matilda Bay Dogbolter Special Dark Lager</b> (5.2%) 345ml A traditional dark lager made using chocolate malt and wheat, with hints of toffee and mocha	Dandenong, Vic.	8.5

# Wheat

Wheat beers are top-fermented and are usually made with 50-60% malted wheat. The most well-known styles come from Germany and can either be cloudy and ghostly pale (Hefeweizen); sparklingly clear and golden (Kristallweizen); or dark and full-bodied (Dunkel).

In Belgium, White beer, or Witbier is subtly spiced with the addition of coriander seed and dried curaçao. The most famous Witbier today is Hoegaarden. First brewed in 1966, it single-handedly revived the style in Belgium.

<b>Blanche de Namur</b> (4.5%) 330ml Fruity aromas of coriander and orange with light spice and citrus flavours	Belgium	9.0
<b>Hitachino Nest White Ale</b> (5.0%) 330ml Belgian-style white beer with complex flavours of coriander, nutmeg and orange peel. Clean bitter finish	Japan	10.0
<b>Feral White</b> (4.5%) 330ml A cloudy Belgian-style white beer brewed using an even split of malted barley and wheat, with coriander and orange peel giving it a spicy citrus finish	Swan Valley, WA	8.5
<b>Murray's Whale Ale</b> (4.5%) 330ml Light and refreshing American-style wheat beer	Port Stephens, NSW	8.5
<b>Moo Brew Hefewelzen</b> (5.1%) 330ml A classic, naturally cloudy Bavarian-style wheat beer	Berridale, Tas.	10.0
<b>Erdinger Kristallklar</b> (5.3%) 500ml Golden, filtered wheat beer with a slight citrus aroma	Germany	11.5
<b>König Ludwig Weissbier</b> (5.5%) 330ml Unfiltered and refreshing, classic German wheat beer	Germany	8.5
<b>Franziskaner Hefe-welsse</b> (5.0%) 500ml Full-bodied yet zesty flavour. Brewed with strict adherence to the Bavarian Purity Law of 1516	Germany	11.0
<b>Schneider Welsse Mein Grünes (Tap 4)</b> (6.2%) 500ml An organic hefeweizen with spicy banana, citrus and bread notes. Full-bodied and refreshing	Germany	13.0
<b>Erdinger Weissbier Dunkel</b> (5.6%) 500ml Full-bodied, spicy and flavoursome dark wheat beer	Germany	11.5
<b>Franziskaner Hefe-welsse Dunkel</b> (5.0%) 500ml Roasted malt and sweet apple with notes of banana	Germany	11.0

# Bock & Weizenbock

Meaning 'Goat' in German, the Bock originated from Einbeck, north of Bavaria. Strictly speaking, Bock's are strong, malty, dark lagers. Even richer is the Doppelbock, first brewed in Munich by the monks of St Francis of Paula.

The Weizenbock is a strong wheat-based ale with flavours of dark wheat and the high alcohol strength of a bock. They can be very fruity and refreshing while packing a powerful punch.

<b>Birra Magalotti 1845</b> (7.1%) 330ml Double malt blonde bock, delicious and refreshing	Austria	10.0
<b>Theresianer Bock</b> (6.5%) 750ml Deep bronze-amber with aromas of sweet, malty caramel. Medium-bodied, nice alcohol warmth and a smooth mouth-feel	Italy	35.0
<b>Welhenstephaner Korbinian</b> (7.4%) 500ml A very complex, double-bock with molasses, Madeira and dark chocolate notes	Germany	14.0
<b>Schneider Wesse Meine Hopfenwesse (Tap 5)</b> (8.2%) 500ml Deep gold-coloured wheat doppelbock with floral-citrusy hop aromas and a hint of banana and a spicy finish. Dry-hopped with Hallertauer Saphir hops	Germany	15.0
<b>Schneider Wesse Unser Aventinus (Tap 6)</b> (8.2%) 500ml Very intense wheat doppelbock with complex spicy chocolate-like notes and hints of banana and raisins	Germany	14.0
<b>Welhenstephaner Vitus Weizenbock</b> (7.7%) 500ml Hazy golden-yellow wheat beer with bold and complex characters of banana and peppery spice	Germany	14.0

# Ale

Ale is one of the two main branches of beer, the other being lager. Ale is also the older of the two. It describes any beer which is top-fermented at warmer temperatures over a relatively short time. Ales have a wide variety of colours, aromas, tastes and strengths.

They range from lighter, fresher Kölsch ales from Cologne in Germany; to heavier, stronger ales from Belgium. Other types include Pale ale (either English or American style); Amber ale; Abbey ales; Porters and Stouts; or Wheat/Weizen/White beers. Fruitiness and esters are common ale characteristics.

<b>Mountain Goat Steam Ale</b> (4.5%) 330ml A slight citrus peel nose with hints of kumquat. Soft and light on the pallet yet well rounded, finishing clean and bitter. A local version of the California Common	Richmond, Vic.	8.5
<b>Sierra Nevada Pale Ale</b> (5.6%) 355ml Widely-regarded as the originator of craft beer in the USA, it's their best-selling APA. Grapefruit aromas from Cascade hops balance beautifully with malt richness, finishing long and dry	USA	9.0
<b>Murray's Angry Man Pale Ale</b> (5.0%) 330ml A hybrid of American and English-style pale ales with a spicy, full-bodied character	Port Stephens, NSW	8.5
<b>Coopers Sparkling Ale</b> (5.8%) 375ml Mellow fruity aroma with faint spice. Light, creamy texture with a warming alcohol finish	Regency Park, SA	7.5
<b>Holgate Extra Special Bitter</b> (5.0%) 330ml A special blend of crystal and roast malts, generous additions of English Fuggles and Goldings hops create a moreish ale rich in flavour	Macedon Ranges, Vic.	8.5
<b>Timothy Taylors Landlord Strong Pale Ale</b> (4.1%) 500ml Pale and golden in colour with a floral hop aroma, this pale ale has well-balanced hop and malt flavours with a slight bitterness	United Kingdom	14.0
<b>Fullers ESB</b> (5.9%) 500ml Aromas of bitter hops, chicory and burnt, toasty malt with hints of smoke and sourdough bread. Full, smooth palate, with rich malty flavours	United Kingdom	13.0
<b>Mountain Goat Hightail Ale</b> (4.5%) 330ml Malt-driven English amber ale with the addition of floral and citrusy American hops	Richmond, Vic.	8.0
<b>Kilkenny Irish Ale</b> (4.3%) 440ml Smooth and creamy Irish red ale with very soft bitterness	Ireland	8.0

# India Pale Ale

In the 1700s India Pale Ale - or IPA - was the solution to a problem afflicting the important beer drinking needs of British troops and colonists in settlements around the world, particularly India. Beer often did not keep well on long and arduous ocean voyages, especially into hot climates, resulting in flat, sour beer. The answer to this great beer problem was more alcohol and more hops.

Today there are many faces to this flavoursome beer style. From the mild English IPA with its lower alcohol; to the more flavourful American IPA with typically higher alcohol and hop bitterness. Then there are IPAs on steroids – the super-hoppy Double IPA and Triple IPA. Add to that a growing list of weird and wonderful variations and the possibilities are endless.

<b>Green King IPA</b> (3.6%) 500ml Citrusy hop notes, a light malt profile and mild bitterness to finish	United Kingdom	7.0
<b>Bridge Road Bling India Pale Ale</b> (5.8 %) 330ml Hearty, rich and spicy English-style IPA with big but well-balanced malt and hops	Beechworth, Vic	8.0
<b>Emerson's 1812 IPA</b> (4.3%) 500ml English-style IPA with marmalade and toffee malt characters, balanced by complex earthy hop notes	New Zealand	15.0
<b>8 Wired HopWired IPA</b> (7.3%) 500ml New world IPA made with 100% NZ hops showing fresh passionfruit, lime and orange balanced with plenty of malty sweetness	New Zealand	20.0
<b>Acme IPA</b> (6.5%) 355ml Dark amber West Coast IPA made using loads of fresh whole hops for a brew with grassy, resinous hops aromas and a very dry finish	USA	9.0
<b>Brooklyn East India Pale Ale</b> (6.9%) 355ml Inspired by the original East India Pale Ales brewed in England in the early 1800s. Spicy pine and citrus fruit, firm bitterness and balanced malt with a clean finish	USA	9.0
<b>Sierra Nevada Torpedo Extra IPA</b> (7.2%) 355ml A big American IPA. A rich coppery colour, complex citrus/pine hop aromas, full flavour and firm bitterness. A hoppier big brother of the Sierra Nevada Pale Ale	USA	9.0
<b>Moylan's Nor Cal IPA</b> (6.5%) 650ml Very complex American IPA with floral and resinous hop aromas, citrus, biscuity malt and earthy depth	USA	22.0
<b>Feral Hop Hog</b> (5.8 %) 330ml Typical American IPA aromas of pine and citrus, fresh flavours of grapefruit and passionfruit with a long and aggressively bitter finish. Good Australian take on the style	Swan Valley, WA	12.0
<b>Mornington Peninsula IPA</b> (7.5 %) 330ml A heavily-hopped American IPA with rich aromas of peach and apricot, malty sweetness with big bitterness	Mornington Peninsula, Vic	9.0
<b>Murray's Icon 2IPA</b> (7.5 %) 330ml An American IPA with Imperial leanings. Full-bodied, rich and spicy with intense citrus and passionfruit, balanced by sweet biscuity malt	Port Stephens, NSW	12.0
<b>HaandBryggeriet Fyr &amp; Flamme</b> (6.5%) 500ml Hazy dark amber American IPA with huge citrusy hops, grapefruit, grass, pine resin and rich malt. Finishes long and bitter	Norway	20.0
<b>Mikkeller 10</b> (6.9%) 330ml This complex American IPA is a hop bomb showing citrus, pine, tropical fruit and floral hop aromas. It finishes dry with loads of hoppy bitterness	Denmark	14.0
<b>Mikkeller 1000 IBU</b> (9.6%) 375ml American-style imperial IPA that's so hoppy and bitter that one BeerAdvocate reviewer described it as a beer whose "bitterness destroys your mouth". Enough said	Denmark	28.0

# Belgian Styles

Beers from this region are inherently strong, rich, top-fermented ales which are usually bottle-conditioned. They are typically high in alcohol, rich in body, and have a huge range of flavours from dry to fruity, spicy, barnyardy, roasty, sour and tart and everything in between.

<b>Saison Dupont</b> (6.5%) 750ml Coppery-blond, the finest aromas and a strong bitterness transforms this beer into a thirst-quencher with no equal, just the way it was intended	Belgium	22.0
<b>La Sirène Saison</b> (6.5%) 750ml Earthy and rustic with fruity notes, sweet vanilla and cloves, finishing spicy and dry	Jamieson, Vic.	30.0
<b>North Coast Le Merle</b> (7.9%) 750ml Rustic, complex and robust Belgian Saison-style ale with spicy citrus and honey notes	USA	45.0
<b>Trois Mont</b> (8.5%) 750ml Bière de Garde full of tropical fruit aromas, complex honey and biscuit malt sweetness, and pepper spice	France	25.0
<b>Holgate Double Trouble</b> (8.0%) 330ml Belgian 'clubbel' Abbey-style ale, with intense raisin, toffee and a hint of cognac	Macedon Ranges, Vic.	9.5
<b>Leffe Blonde</b> (6.6%) 330ml Full-bodied, golden Abbey ale with rich sweetness and a pleasantly bitter finish	Belgium	9.5
<b>St Feuillien Blonde</b> (7.5%) 330ml Deep-gold strong blonde ale with hints of aromatic hops and citrus on the nose. Sweet malt flavours back up light spicy bitterness, finishing very dry	Belgium	13.0
<b>Leffe Vieille Cuvée</b> (8.1%) 330ml Toffee aromas lead into rich sweet malt flavours balanced with spicy hop notes	Belgium	11.0
<b>La Wambrechies</b> (7.5%) 330ml Belgian-style strong ale blended with Old Malt Jenever (gin in the English-speaking world). Gold in colour with rich, fruity citrus notes	France	10.5
<b>Duvel</b> (8.5%) 330ml A Belgian favourite; intense, dry and aromatic	Belgium	10.5
<b>Ninkasi's Angel</b> (7.8%) 750ml A 'Women of Beer' collaboration brew. This is an elegant and spicy Belgian-style Tripel	Black Rock, Vic.	24.5
<b>Tripel Karmeliet</b> (8.0%) 330ml A Belgian specialty Tripel made from malted and unmalted barley, wheat and oats. Complex flavours of banana, vanilla and orange, a creamy, oaty, full flavour and spicy dryness	Belgium	11.5
<b>Hitachino Nest Extra High (XH)</b> (8.0%) 330ml Strong Belgian brown ale matured in distilled sake barrels from the Kiuchi Brewery. Sweet, spicy aromas with heavy malt and yeast notes balanced with a slight sourness	Japan	12.5
<b>De Dolle Oerbier</b> (10.0%) 330ml 'De Dolle' means 'The Mad Brewers'. The Oerbier was the first beer brewed by De Dolle and is a spicy Belgian Strong Dark Ale. It has a tart vinous quality due to the addition of lactobacillus	Belgium	17.0
<b>Bush Prestige</b> (13.0%) 750ml Rich Belgian dark ale, with dark chocolate and caramel notes, and a spicy, fruity finish. Matured in oak barrels for a period of between 4 to 6 months	Belgium	60.0

# Trappist

Trappist is a strict designation referring only to beers 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 is in the Netherlands (La Trappe).

These orders produce a range of strong, rich, top-fermented ales which are all bottle-conditioned. Some number the brews in strength, calling them Dubbel or Tripel. Commercial breweries producing ales in the same style, or under licence from religious communities, must call their brews Abbey beers.

<b>Orval</b> (6.2%) 330ml Intensely aromatic and dry Trappist ale	Belgium		10.0
<b>Chimay Blanche</b> (8.0%)	Belgium	330ml	12.0
<b>Chimay Cinq Cents</b> (8.0%) Full-flavoured, fruity and slightly bitter Trappist ale		750ml	28.0
<b>Chimay Rouge</b> (7.0%)	Belgium	330ml	11.5
<b>Chimay Première</b> (7.0%) Fruity Trappist ale with rich, dark malt flavours		750ml	26.0
<b>Chimay Bleue 2011</b> (9.0%)	Belgium	330ml	12.5
<b>Chimay Grande Réserve 2011</b> (9.0%) Complex, dark, smooth and subtly-sweet vintage Trappist ale		750ml	30.0
<b>Achel Trappist Extra</b> (9.5%) 750ml Belgian strong ale with mellow caramel and molasses sweetness	Belgium		45.0
<b>Rochefort Trappist '8'</b> (9.2%) 330ml On top of the fruit flavours are the bready, dark and roasted malts notes	Belgium		15.0
<b>Rochefort Trappist '10'</b> (11.3%) 330ml A superior Trappist ale, with toffee, chocolate, raisins, and port flavours, and an incomparable complexity	Belgium		17.5
<b>Westmalle Dubbel</b> (7.0%) 750ml Ruby-red with smooth dried fruit aromas, sweet malt, caramel and chocolate flavours, with a lingering and spicy aftertaste	Belgium		30.0
<b>Westmalle Triple</b> (9.5%) 750ml Light golden ale with aromas of banana, spice and yeast leading into fruity and sweet flavours of raisins, vanilla and a touch of orange	Belgium		34.0
<b>La Trappe Blonde</b> (6.5%) 750ml Light blonde style with upfront yeast flavours, mild creamy sweetness and slight hop bitterness	Netherlands		26.0
<b>La Trappe Dubbel</b> (7.0%) 750ml Dark, ruby-red Trappist ale, spicy orange aromas, complex and rich with a hoppy dry finish	Netherlands		28.0
<b>La Trappe Quadrupel</b> (10.0%) 750ml Bright red-brown Trappist ale with spicy plum, rum and raisin notes	Netherlands		34.0

# Porters & Stouts

Born of the Industrial Revolution, Porters were the quaffing beer of the working class before the rise of the Lager. Stout-Porters as they were originally termed were stronger versions of the Porter and became known simply as Stout.

The style is defined by a dark rich malt character. Flavours range from mild to rich and viscous. Chocolate, coffee and a roasty dryness are the hallmarks of the styles yet there is great diversity in the interpretation of this historically significant ale.

<b>Murray's Dark Knight Porter</b> (4.5%) 330ml Full-bodied, rich and complex porter style with notes of caramel and bittersweet chocolate	Port Stephens, NSW	8.5
<b>Sierra Nevada Porter</b> (5.6%) 355ml Burnt toffee, bittersweet dark chocolate and roasted malt dominate with earthy, hoppy bitterness to finish	USA	9.0
<b>Holgate Temptress Porter</b> (6.0%) 330ml A tasty twist on the classic robust porter. Brewed with over 300kg of malt and infused with Dutch cocoa and vanilla beans	Woodend, VIC.	10.0
<b>Guinness</b> (4.2%) 440ml Known as 'The Black Stuff', the most world's most famous stout is dry, smooth and creamy	Ireland	8.5
<b>Monk's Stout Dupont</b> (5.2%) 330ml Dark chocolate, mocha and creamy caramel. A nicely-balanced stout and a rare style for a Belgian brewer	Belgium	9.0
<b>Sinha Stout</b> (8.0%) 330ml Opaque black, roasted coffee/chocolate feel with a hint of savoury bacon	Sri Lanka	8.5
<b>Young's Double Chocolate Stout</b> (5.2%) 330ml Creamy, full-flavoured, smooth milk stout made using chocolate malt and real dark chocolate	United Kingdom	11.0
<b>HaandBryggeriet Dark Force</b> (9.0%) 500ml Black and viscous Russian Imperial (wheat) Stout with big flavours of dark chocolate-coated liquorice and coffee	Norway	20.0
<b>Murray's Heart of Darkness 'Oak Aged'</b> (9.6%) 330ml A big, dark, Belgian-inspired Imperial Stout with a rich rum & raisin character and loads of chocolate malt. Aged in Shiraz oak casks for more texture and depth	Port Stephens, NSW	20.0

# Sours & Fruit

Whilst sour beers are certainly not prevalent in our local liquor stores (even specialty ones), they are the oldest style of beer known to man, still in commercial production today. Sour beers are often known as Lambics (though they are not the only ones), and most famously come from the Lembeek region of Belgium. Beers with fruit in them; beers with candied sugar in them; and beers that will really make you pucker. Welcome to sour town.

Fruit beers are mostly wheat or other ales made using either whole, fresh fruit or sometimes a syrup. In Belgium, wheat beers can be flavoured with a whole range of fruit and even chocolate, while in Lambic beers like Kriek, whole cherries are added to stimulate secondary fermentation. These beers are often subtly sweet.

<b>Lindemans Cassis</b> (3.5%) 375ml Deep reddish-purple colour with exceptional aroma, flavour, and complexity. Fuller-bodied and soft, but still refreshing and crisp	Belgium	13.0
<b>Lindemans Framboise</b> (2.5%) 375ml Magnificent aroma, delicate palate of raspberries with undertones of fruity acidity; elegant, sparkling clean natural taste	Belgium	13.0
<b>Boon Framboise 2009</b> (5.0%) 375ml Slightly sweeter than its Kriek sister, made with the same process. Rediscovered around 1970 after a 40 year absence, raspberry Lambic is making a comeback	Belgium	22.0
<b>Boon Oude Kriek 2008</b> (6.5%) 375ml Only real, whole cherries are used to flavour this traditional Lambic, giving it a clean, tart taste without detracting from the sour brown base beer. Combines old and new spontaneously-fermented beer	Belgium	23.0
<b>Liefmans Cuvee-Brut</b> (6.0%) 375ml An old brown beer base, macerated with whole fresh cherries, matured for 1 year, then blended with Oude Bruin and Goudenband of different ages. The result is a very sour beer with the sweetness of fresh cherries	Belgium	17.0
<b>Liefmans Goudenband</b> (8.0%) 375ml In the style of a Flemish Oude Bruin, this is a very complex sour brown ale. Nice oak and caramel notes are balanced with a sweet sourness and spicy finish	Belgium	17.0
<b>Boon Geuze Marlage Parfalt 2006</b> (8.0%) 375ml A traditional, 100% spontaneously-fermented Lambic. The combination of 3 year-old, 18 month-old, and very young Lambics, gives this beer complexity not often rivalled. Strong, earthy and sour flavours dominate	Belgium	20.0
<b>HaandBryggeriet HaandBic</b> (7.5%) 500ml Made in the fruit Lambic style with added redcurrants and cranberries, using a Lambic style yeast blend. It is then aged in oak for almost 18 months producing a moderately tart beer with quite a funky character	Norway	20.0
<b>HaandBryggeriet Haandbakk</b> (8.5%) 500ml A traditional Norwegian oak-aged sour ale fermented with wild yeast and aged in oak barrels for 2 years. Dark murky brown with sour cherries, raspberries, charry oak, dark chocolate and a touch of barnyard	Norway	20.0

# Cider

When the Romans arrived in England in 55BC, 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.

<b>Kelly Brothers Cider</b> (7.0%) 330ml Soft, sweet Pink Lady apple notes upfront, medium mid-palate with nice apple characters, finishes faintly dry	Yarra Valley	7.0
<b>Aspall Suffolk Cyder</b> (5.5%) 500ml Medium-bodied dry cider with a clean and refreshing character	United Kingdom	15.0
<b>Napoleone &amp; Co. Pear Cider</b> (5.4%) 330ml A refreshing medium-dry sparkling cider, hand-crafted from local Yarra Valley pears using a traditional rack and cloth cider press	Yarra Valley, Vic.	8.5
<b>Cheeky Rascal Strawberry &amp; Apple Cider</b> (8.0%) 330ml Freshly-crushed Victorian apple juice blended with strawberry wine for a deliciously sweet strawberry hit	Mornington Peninsula, Vic.	9.0
<b>Bress Cider Brut</b> (10.0%) 750ml A Normandy-style cider with both apples and pears. This cider is full and creamy with slight bready notes	Harcourt Valley, Vic.	40.0
<b>Bress Cider Bon Bon</b> (10.0%) 750ml A Normandy-style cider with both apples and pears. This is sweet, full and creamy with balanced acidity	Harcourt Valley, Vic.	40.0

# Low Alcohol

Since the late 1980s, 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 one of two methods: a controlled brewing process resulting in low alcohol content; or the alcohol is removed using reverse osmosis.

<b>Erdinger Weissbier Alkoholfrei</b> (0.4%) 330ml Wheat beer with savoury, bready aromas and a well rounded, satisfying flavour	Germany	6.0
<b>Cascade Premium Light</b> (2.6%) 375ml Light-strength premium lager with full flavour	Hobart, Tas.	6.0
<b>Peroni Leggera</b> (3.5%) 330ml Low-carb, mid-strength and full flavoured. Light, crisp and refreshing	Italy	7.0
<b>Greene King IPA</b> (3.6%) 500ml An English bitter ale with a fresh hoppy taste finishing clean and bitter	United Kingdom	8.0

# 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.

## **Biere 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. Dortmund . 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.

# Beer Styles

## **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.

# Beer Styles

## **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.

## **Salson 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 M rzen 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.

# 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 byproducts 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.

## **Biere 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.

## **Brewpub**

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.

# Glossary of Beer

## **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.

## **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 the beer.

# Glossary of 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.

**IBU**

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

**Infusion**

Simplest form of mash, in which grains are soaked in water. Most commonly used in ale brewing.

# Glossary of Beer

## **Keg**

Beer container. Mostly 50lt in Australia.

## **Kräusening**

The addition of a small proportion of partly fermented wort to a brew during lagering. Stimulates secondary fermentation and imparts a crisp, spritzzy character. Example of this style is Kr usen 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 byproducts, creating a crisper tasting product. See also Ale.

## **Lagering**

From the German word for storage, lagern. Refers to maturation for several weeks or months at cold temperatures (close to 0 C / 32 F) to settle residual yeast, impart carbonation and make for clean round flavours.

## **Lauter**

To run the wort from the mash tun. From the German word to clarify. A lauter tun uses a system of knives or blades that keep the bottom of the mash open, and so allows the sweet wort to drain away more easily.

## **Lauter tun**

See mash tun and Lauter.

## **Light-struck**

Skunklike smell; from exposure to light.

## **Liquor**

The water used to brew beer, either included in the mash, or used to sparge the grains after mashing.

## **Malt**

The foundation ingredient of beer, it is the body and soul of the brew. Malt is barley which has been moistened, allowed to germinate and then dried. See also Pale malt, Amber and brown malts, Crystal malt, Chocolate malt and Black malt.

## **Malt extract**

Condensed wort from a mash, consisting of maltose, dextrans and other dissolved solids. Either as a syrup or powdered sugar, it is used in solutions of water and extract, to reconstitute wort for fermentation.

## **Malting**

The process by which barley is steeped in water, germinated, then kilned to convert insoluble starch to soluble substances and sugar.

## **Maltose**

A water soluble, fermentable sugar contained in malt.

## **Mash**

(Verb) To release malt sugars by soaking the grains in water. (Noun) The resultant mixture.

## **Mash tun**

A tank where grist is soaked in water and heated in order to convert the starch to sugar and extract the sugars and other solubles from the grist.

## **Mead**

Meads are produced by the fermentation of honey, water, yeast and optional ingredients such as fruit, herbs, and/or spices.

## **Microbrewery**

Small brewery generally producing less than 15,000 barrels per year. Sales primarily off premises.

## **Mouthfeel**

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

# Glossary of Beer

**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.