

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.

Mildura Brewery Desert Premium Lager (4.5%) 330ml Refreshing lager with a clean and subtle herbaceous character.	Mildura, Vic.	8
James Boag's Premium Lager (5.0%) 375ml Smooth, crisp European-style lager with hoppy aromas and mild bitterness	Launceston, Tas.	7.5
Alhambra Reserva 1925 (6.4%) 330ml Strong European-style lager with a deep malted flavour.	Spain	9
Trumer Pils (4.9%) 330ml Crisp, clean and smooth with spicy citrus aromas.	Austria	8.5
Quilmes (4.9%) 330ml German pilsner style, lightly hopped with a clean crisp malt backing.	Argentina	7.5
Moo Brew Pilsner (5.0%) 330ml A well rounded, Bavarian style pilsener with subtle floral hop aromas & a hint of honey, finishes slightly dry & firm bitter finish.	Berridale, Tas.	10
Knappstein Reserve Lager (5.6%) 330ml Distinctly fruity and floral Bavarian-style lager.	Clare Valley, SA	9
Emerson's Organic Pilsner (4.9%) 500ml Crisp citrus and passionfruit characters, early malt sweetness and a lengthy dry finish.	New Zealand	15
Pilsner Urquell (4.4%) 330ml The first pilsner lager ever brewed; full-flavoured and malty with firm bitterness.	Czech Republic	8.5
Murray's Pilsner (4.8%) 330ml An aggressive northern German style pilsner using a New Zealand variant of the Saaz hop, delivering big citrus hop aromas.	Port Stephens, NSW	9
Baird Numazu Lager (5.0%) 330ml Smooth and well balanced with soft floral hop aromas. Lagered for four months and naturally carbonated.	Japan	10
Samuel Adams Boston Lager (4.8%) 355ml Full, rich flavour, balanced and complex with lifted hop aroma.	U.S.A.	8.5
Saranac Black Forest Dark Lager (5.3%) 330ml A German style Schwarzbier (black beer) with moderate malt aromas with a pleasant roast malt flavour. An appetising bitter/sweet finish.	U.S.A.	12
Brewdog Zeitgeist Lager (4.9%) 330ml Deep malty aromas with hints of treacle and spice. Medium bodied with moderate dark malt character followed by a lingering bitterness.	Scotland	10.0
Matilda Bay Dogbolter Special Dark Lager (5.2%) 345ml A traditional dark lager made with chocolate malt and wheat.	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.

Blanche de Namur (4.5%) 330ml Fruity aromas of coriander and orange with light spice and citrus flavours	Belgium	11
Blanche de Chambly (5.0%) 341ml White ale-style with subtle spice and citrus aromas brewed by Unibroue in Quebec	Canada	10
Hitachino Nest White Ale (5.0%) 330ml Belgian style white beer with complex flavours of coriander, nutmeg and orange peel. Good, clean bitter finish.	Japan	11
Le Baladin Isaac Wit Rich aromatics of mandarin orange, fig and stone fruits blends with complex herbal and spicy elements. A wonderful interpretation of the Belgian Wit.	Italy	35
Erdinger Kristallklar (5.3%) 500ml Golden, filtered wheat beer with a slight citrus aroma	Germany	11.5
Baird Wheat King Ale (4.8%) 360ml American-style wheat ale with fleeting aromas of wet hay and light banana. Clean and light bodied with a crisp finish.	Japan	10.0
König Ludwig Weissbier (5.5%) 330ml Unfiltered and refreshing, classic German wheat beer	Germany	8.5
Georg Schneider's Weisen Edel-Weisse (6.2%) 500ml An organic, complex wheat beer with an easy bitterness and soft hop finish	Germany	14
Franziskaner Hefe-weisse (5.0%) 500ml Full-bodied yet zesty flavour. Brewed with strict adherence to the Bavarian Purity Law of 1516	Germany	11
Erdinger Weissbier Dunkel (5.6%) 500ml Full-bodied, spicy and flavoursome dark wheat beer	Germany	11.5
Emersons Dunkelweiss (6.3%) 500ml Limited Seasonal Release. Aromas of banana bread and chocolate with delicious toffee and caramel flavours	New Zealand	15
Franziskaner Hefe-weisse Dunkel (5.0%) 500ml Roasted malt and sweet apple with notes of banana.	Germany	11

Bock and 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 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.

Eggenberg Magalotti Bock (7.1%) 330ml Double malt blonde bock beer, delicious and refreshing	Austria	10
Birra Moretti La Rossa (7.2%) 330ml A double-bock with deep, amber colour and a spicy, malted taste	Italy	8
Weihenstephaner Korbinian (7.4%) 500ml A very complex, double-bock with molasses, Madeira and dark chocolate notes	Germany	14
Schneider & Brooklyn Hopfen-weiss (8.2%) 500ml Full-flavoured Limited Release from Schneider Brewery. Intense floral and citrus hop characters with snappy bitterness and sweet fruit notes	Germany	15
Weihenstephaner Vitus Weizenbock (7.7%) 500ml Hazy golden-yellow wheat beer with bold and complex characters of banana and peppery spice	Germany	14
Aventinus Doppelbock (8.2%) 500ml Very intense wheat doppelbock with complex spicy chocolate-like notes with a hints of banana and raisins	Germany	14
Aventinus Weizen Eisbock (12.0%) 330ml A strong, cloudy brown, double-bock wheat beer with complex chocolate, raisin and cinnamon	Germany	15

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.

Mountain Goat Steam Ale (4.5%) 330ml A slight citrus peel nose with hints of kumquat. Soft and light on the pallet yet well rounded. Finishes clean and bitter. A local version of the California Common.	Richmond, Vic.	8.5
Coopers Sparkling Ale (5.8%) 375ml Mellow fruity aroma with faint spice. Light, creamy texture with a warming alcohol finish.	Regency Park, S.A.	7.5
La Petrognola Birra Artigianale di Farro (5.5%) 330ml Strong floral wheat smell and a strong malty taste at the back of the palate	Italy	9.5
Temple Brewing Special Bitter (4.7%) 330ml A blend of malts, including the famous Maris Otter, one of the few malts still produced using the traditional floor malting method. This bitter delivers a distinctively English flavour	Melbourne, Vic.	8.5
Holgate Extra Special Bitter (5.0%) 330ml A special blend of crystal and roast malts and generous additions of English Fuggles and Goldings hops to create a very "moreish" ale rich in flavour	Macedon Ranges, Vic.	8.5
Timothy Taylors Landlord Strong Pale Ale (4.1%) 500ml Pale and golden in colour with a floral hop aroma, this strong pale ale has well balanced hop and malt flavours with a slight bitterness	United Kingdom	14
Fullers ESB (5.9%) 500ml This bitter is a deep bronze colour. The nose is all bitter hops, chicory and burnt, toasty malt with smokiness and hints of sourdough bread. On the palate it is full and smooth, with rich concentrated malty flavours	United Kingdom	13.5
Mountain Goat Hightail Ale (4.5%) 330ml Malt driven English amber ale with the addition of floral and citrusy American hops.	Richmond, Vic.	8
Bridge Road Brewers Celtic Red (%) 330ml Big malty body with smooth notes of chocolate, toffee and Jaffa backed up with a good kick of hop bitterness	Beechworth, Vic.	8.5
Kilkenny Irish Ale (4.3%) 440ml Smooth and creamy Irish red ale with very soft bitterness	Ireland	8
Mildura Brewery Mallee Bull Heavy (5.6%) 330ml Unique strong ale with chocolate, toffee and floral notes.	Mildura, Vic.	8.5
Temple Pale Ale (5.0%) 330ml Spicy, floral/citrus accent with rich malt character and a crisp, dry finish	Melbourne, Vic.	9
Matilda Bay Alpha Pale Ale (5.2%) 345ml Traditionally brewed ale which takes its name from the addition of hops, high in alpha bitterness	Dandenong, Vic.	8.5

Saranac India Pale Ale (5.8%) 355ml India Pale Ale with big fruity hop aromas, medium malt body with toffee notes and a bitter finish	U.S.A.	10
Emersons 1812 IPA (4.3%) 500ml English-style India Pale Ale with marmalade and toffee malt characters balanced by complex earthy hop notes	New Zealand	15
Hitachino Nest Real Ginger Ale (7.0%) 330ml Brewed using fresh ginger. Citrus, fruity hop and ginger aromas. Taste is dominated by sweet malts with a hint of lemongrass and a mild, dry hop character	Japan	12.5

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.

Temple Saison (5.4%) 330ml Fresh and dry Belgian farmhouse-style ale with complex spicy, fruity aromas and flavours	Melbourne, Vic.	9
Chevalier Saison (6.0%) 750ml Belgian farmhouse-style ale with spicy citrus notes and a tart, dry finish from Bridge Road Brewers	Beechworth, Vic.	26
Saison DuPont (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
Chevalier Bière de Garde (7.5%) 750ml Aroma of dried fruits, star anise and cloves with soft round malty flavours	Beechworth, Vic.	26
Prickly Moses Reserve De Otway (6.8%) 750ml Amber coloured Bière de Garde style. Spicy and malty with hints of liquorice and chocolate	Otway Ranges, Vic.	25
Holgate Double Trouble (8.0%) 330ml Belgian 'dubbel' Abbey-style ale, with intense raisin, toffee and a hint of cognac	Macedon Ranges, Vic.	9.5
Leffe Blonde (6.6%) 330ml Full-bodied, golden Abbey ale with a light sweetness and pleasantly bitter finish	Belgium	9.5
Leffe Vieille Cuvée (8.1%) 330ml Toffee aromas lead into rich sweet malt flavours balanced with spicy hop notes	Belgium	11
Duvel (8.5%) 330ml A Belgian favourite; intense, dry and aromatic	Belgium	10.5
La Fin du Monde (9.0%) 355ml Belgian triple style golden ale, slightly tart with balanced flavours of wild spices, malt and hops	Canada	12
Gouden Carolus Classic (8.5%) 330ml A strong dark Belgian ale with notes of raisins and aged port wine	Belgium	11.5
Terrible (10.5%) 750ml Dark abbey-style ale with fruity aromas, roasted malt notes and a hint of Madeira	Canada	35
Maudite (8.0%) 355ml Light spicy hop aromas leading into rich and complex dark fruit and cherry flavours	Canada	12
Liefmans Goudenband (6.0%) 375ml Flanders Oud Bruin with pale malt and candied sugar aromas with balanced sweet and sour flavours finishing tart and clean	Belgium	15
Gulden Draak (10.5%) 355ml 'Golden Dragon' is a dark triple ale with notes of sour cherries, plum and brown sugar	Belgium	12.5

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.

Orval (6.2%) 330ml Intensely aromatic and dry Trappist ale	Belgium		10
Chimay Triple (8.0%) Chimay Cinq Cents (8.0%) Full-flavoured, fruity and slightly bitter Trappist ale	Belgium	330ml 750ml	12 28
Chimay Rouge (7.0%) Chimay Premiere (7.0%) Fruity Trappist ale with rich, dark malt flavours	Belgium	330ml 750ml	11.5 26
Chimay Bleue (9.0%) Chimay Grande Reserve (9.0%) Complex, dark, smooth and subtly sweet vintage Trappist ale	Belgium	330ml 750ml	12.5 30
Rochefort Trappist '6' (7.5%) 330ml The lightest and rarest of the Rochefort range enjoys a very fruity taste	Belgium		13.5
Rochefort Trappist '8' (9.2%) 330ml On top of the fruit flavours are the breadly, dark and roasted malts notes	Belgium		15
Rochefort Trappist '10' (11.3%) 330ml A superior Trappist ale, with toffee, chocolate, raisins, and port flavours, and an incomparable complexity	Belgium		17.5
Westmalle Dubbel (7.0%) 750ml Ruby-red with smooth dried fruit aromas, sweet malt, caramel and chocolate flavours with a lingering spice aftertaste	Belgium		30
Westmalle Triple (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
La Trappe Blonde (6.5%) 750ml Light blonde style with upfront yeast flavours mild creamy sweetness and slight hop bitterness	Netherlands		26
La Trappe Dubbel (7.0%) 750ml Dark, ruby-red Trappist ale, spicy orange aromas, complex and rich with a hoppy dry finish	Netherlands		28
La Trappe Tripel (8.0%) 750ml Copper-red brown Trappist ale, spicy hop aromas and flavours of malty orange and honey	Netherlands		32
La Trappe Quadrupel (10.0%) 750ml Bright red-brown Trappist ale with spicy plum, rum and raisin notes	Netherlands		34

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.

Goffs Black Knight Porter (5.3%) 500ml Powerful chocolate aromas with smooth, rich dry malt flavours and subtle hoppiness	United Kingdom	15
Bridge Road Brewers Robust Porter (5.2%) 330ml Big and malty with chocolate and mocha aromas and flavours	Beechworth, Vic.	8.5
James Squire Porter (5.0%) 345ml Complex and dry, with hints of bitter malt chocolate and a pillowy head	Sydney, NSW	7.5
Baird Kurofune Porter (6.0%) 330ml Smooth and medium-bodied Porter with bitter chocolate and coffee characters. Low hop bitterness and a subtle bitter-sweet finish	Japan	10
Murray's Best Extra Porter (8.0%) 330ml Full bodied, rich and complex. Flavours of caramel and bittersweet chocolate finishing with firm but balanced bitterness	Port Stephens, NSW	12
Guinness (4.2%) 440ml Known as 'The Black Stuff', the most world's most famous stout is dry, smooth and creamy	Ireland	7.5
Baird Shimaguni Stout (4.6%) 330ml Full-bodied and smooth with slight smoky peat flavours behind chocolate powder dryness	Japan	10
Sinha Stout (8.0%) 330ml Opaque black, roasty coffee/chocolate feel with a hint of savoury bacon	Sri Lanka	8.5
Dark Star Espresso Stout (4.2%) 500ml Brewed with real coffee beans. Earthy complex coffee aromas with dry coffee bitterness and a rich, roasted malt finish	United Kingdom	15
Bellarine Mussel Stout (5.2%) 330ml Big chocolate malt flavours with a light salt and savoury notes	Bellarine, VIC	8.5
Hitachino Lacto Sweet Stout (4.0%) 330ml Very balanced and smooth with light roasted coffee and chocolate milk flavours	Japan	12.5
Young's Double Chocolate Stout (5.2%) 500ml Creamy, full-flavoured, smooth milk stout made using chocolate malt and real dark chocolate	United Kingdom	11

Fruit

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.

Jamieson Raspberry Ale (4.7%) 330ml Real raspberries added for a distinct flavour, with a dry finish	Jamieson, Vic.	9
Lindemans Cassis (3.5%) 375ml Deep reddish-purple colour with exceptional aroma, flavour, and complexity. Fuller bodied and soft, while still being refreshing and crisp	Belgium	13
Lindemans Framboise (2.5%) 375ml Magnificent aroma, delicate palate of raspberries with undertones of fruity acidity; elegant, sparkling clean natural taste	Belgium	13
Liefmans Kriek (6.0%) 375ml Using the Liefmans Gouldenband Oud Bruin as base, fresh cherries are added and the beer and it is rested for 6 months. Sharp, tangy and sour with a balanced sherbet-sweetness.	Belgium	15
Apple Éphémère (5.5%) 375ml Fresh Granny Smith apple aromas with delicate fruit and spice notes and a light malt sweetness balanced by a dry crisp finish	Canada	13

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.

Punt Road Cider (7.0%) 330ml A refreshing medium-dry sparkling cider, hand-crafted from local Yarra Valley apples using a traditional rack and cloth cider press	Yarra Valley, Vic.	8.5
Aspall Suffolk Cyder (7.5%) 500ml Soft, sweet Pink Lady apple notes upfront, medium mid-palate with nice apple characters, finishes faintly dry	England	15.0
2 Brothers Gypsy Pear Cider (4.9%) 330ml A pear cider, slightly sweet yet crisp, rich pear flavour but with the crispness of a green apple	Moorabbin, Vic.	8.5
Domaine Dupont Cidre Reserve (7.5%) 750ml Delicate, powerful and complex. Notes of green apple, citrus fruit and cinnamon	France	55

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.

Erdinger Weissbier Alkoholfrei (0.4%) 330ml Wheat beer with savoury, bready aromas and a well rounded, satisfying flavour	Germany	6
James Boag's Premium Light (2.9%) 375ml Light-strength premium lager with full flavour	Launceston, Tas.	6
Peroni Leggera (3.5%) 330ml Low-carb, mid-strength and full flavoured. Light, crisp and refreshing	Italy	7

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. Fruitness 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 Pilsen in the Czech Republic where the bottom fermentation process producing a pale beer was invented in 1842. Lager is often used as a synonym for pils. German spelling is Pilsener.

Porter

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

Rauchbier

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

Red Ale

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

Saison or Sezuen

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

Steam beer

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

Stout

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

Tarwebier

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

Trappist beer

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

Triple or Tripel

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

Vienna

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

Wheat beer

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

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. 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 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.

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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.

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.

Infusion

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

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, spritzy character. Example of this style is Kršusen 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, dextrins 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.

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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.

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.