

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

Lager is one of the two types of beer, the other being ale. It is also the world's most widely-drunk style. Simply put, it defines any beer which is bottom-fermented at cooler temperatures and stored over several weeks.

The word lager comes from the German word 'lagern', which means 'to store'. Lagers are often smoother, crisper beers, with more subtle aromas compared to ales. They can range in colour and strength, from pale and light-bodied; to dark, heavy and malty.

Although the lagering technique originated in Germany, it wasn't until 1842 in the Bohemian town of Pilsen (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.

Peroni Nastro Azzuro (5.1%) 330ml Light gold, clean and hoppy pilsner style	Italy	8.5
Alhambra Reserva 1925 (6.4%) 330ml Strong European style lager with a deep malted flavour	Spain	9
Kronenbourg 1664 (5.0%) 330ml European lager using aromatic Strisselspalt hops from Alsace, the brewery's home since 1885	France	8.5
Pilsner Urquell (4.4%) 330ml The first pilsner lager ever brewed; full-flavoured and malty with firm bitterness	Czech Republic	8.5
Budějovický Budvar (5.0%) 330ml Czech pilsner with a rich malty taste and fine hop bitterness	Czech Republic	8
Trumer Pils (4.9%) 330ml Crisp, clean and smooth with spicy citrus aromas	Austria	8.5
Warsteiner (4.8%) 330ml Dry pilsener with a fragrant, herbal hop aroma and bitterness. Germany's best-selling beer	Germany	9
Löwenbräu Original (5.2%) 330ml Refreshing, traditional Munich-style lager. Well-balanced with medium body and bitterness	Germany	8
Samuel Adams Boston Lager (4.8%) 355ml Full, rich flavour, balanced and complex with lifted hop aroma: 'America's World-Class Beer'	U.S.A.	8.5
Imperial (4.6%) 355ml A Costa Rican favourite; straw-coloured lager with a thirst-quenching dry finish	Costa Rica	7.5
Sapporo (5.0%) 334ml Rice lager with a clean fresh flavour and light, hoppy bitterness	Japan	9
James Boag's Premium Lager (5.0%) 375ml Smooth, crisp European-style lager with hoppy aromas and mild bitterness	Launceston, TAS	7.5

Lager

Mildura Brewery Desert Premium Lager (4.5%) 330ml Refreshing lager with a clean and subtle herbaceous character	Mildura, VIC	8
St. Arnou Pilsner (4.5%) 330ml Refreshing and well balanced with spicy, zesty hop aromas. finished with firm bitterness	Sydney, NSW	8
Knappstein Reserve Lager (5.6%) 330ml Distinctly fruity and floral Bavarian style lager	Clare Valley, SA	9
Snowy Mountain Bullocks Pilsner (4.5%) 330ml Bullocks is rich with complex malt flavours and a spicy floral hop bouquet	Jindabyne, NSW	8
Coldstream Pilsner (4.5%) 330ml A European-style lager that is crisp, fresh and aromatic. Generous hopping gives a pleasant bitterness, providing a lovely clean finish	Yarra Valley, VIC	8.5
La Petronola Birra Artigianale di Farro (5.5%) 330ml Non Filtered beer that is naturally fermented & refermented in the bottle. It has a strong floral wheat smell and a strong malty taste at the back of the palate	Italy	9.5
Moritz (5.4%) 330ml Fresh, lively citrus aromas with mellow, light malt flavours	Spain	8.5
Alhambra Especial (5.4%) 330ml Fresh and fruity flavours with light honey malt sweetness and creamy rich texture	Spain	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.

Weihenstephaner Kristall Weissbier (5.4%) 500ml Clear, filtered wheat beer, refreshingly effervescent with banana and tropical fruit flavours	Germany	11.5
Erdinger Kristallklar (5.3%) 500ml Golden, filtered wheat beer with a slight citrus aroma	Germany	11.5
König Ludwig Weissbier (5.5%) 330ml Unfiltered and refreshing, classic German wheat beer	Germany	8.5
Schöfferhofer Hefeweizen (5.0%) 500ml Rusty yellow, unfiltered wheat beer with moreish banana notes	Germany	10.5
Weihenstephaner Vitus Weizenbock (7.7%) 500ml Hazy golden-yellow wheat beer with bold and complex characters of banana and peppery spice	Germany	14
Erdinger Dunkel (5.6%) 500ml Full bodied, spicy and flavoursome dark wheat beer	Germany	11.5
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
Beechworth Brewers Bavarian Wheat (5.0%) 330ml Cloudy, German-style wheat ale with low bitter hoppiness and a fruity profile	Beechworth, VIC	8.5
Aventinus Doppelbock (8.2%) 500ml Very intense wheat doppelbock with complex spicy chocolate-like notes with a hints of banana and raisins	Germany	14
Franziskaner Hefe-weise (5.0%) 500ml Full-bodied yet zesty flavour. Brewed with strict adherence to the Bavarian Purity Law of 1516	Germany	11
Franziskaner Hefe-weise Dunkel (5.0%) 500ml Roasted malt and sweet apple with notes of banana. A special treat for dark beer fans.	Germany	11

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 (see our Dark section); or Wheat/Weizen/White beers (see our Wheat section). Fruitiness and esters are common ale characteristics.

Holgate Mt Macedon Ale (4.5%) 330ml Fruity pale ale inspired by the Kölsch beers of Cologne, with a floral hop finish	Macedon Ranges, VIC	8
Murray's Nirvana Pale Ale (4.5%) 330ml A hybrid of American and English-style pale ales with a spicy, full-bodied character	Taylors Arm, NSW	8.5
Mildura Brewery Storm Cloudy Ale (4.5%) 330ml Cloudy, floral American pale ale style with toffee and a bitter finish	Mildura, VIC	8
3 Ravens Bronze (4.6%) 330ml English pale ale style with rustic aromas and a firm, malty bitterness	Thornbury, 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
Mountain Goat India Pale Ale (5.0%) 330ml Hoppy, grassy and floral with good bitterness; Australia's first 100% certified organic beer	Richmond, VIC	8.5
James Squire India Pale Ale (5.6%) 345ml Floral aromas, robust and malty with good hop bitterness and a crisp finish	Sydney, NSW	7.5
Mountain Goat Hightail Ale (4.5%) 330ml English-style 'real ale', deep amber colour, rich malt, floral hop aroma	Richmond, VIC	8
3 Ravens Blond (5.2%) 330ml German Altbier-style ale. Soft, full and fruity, with Saaz hops adding a spicy bitterness to finish	Thornbury, VIC	8.5
Mildura Brewery Mallee Bull Heavy (5.6%) 330ml Unique strong ale with chocolate, toffee and floral notes	Mildura, VIC	8.5
Moo Brew American Brown Ale (5.0%) 330ml American style brown ale with roasted malt, caramel and chocolate characteristics	Berriedale, TAS	12

Ale

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 Beer 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
Eggenberg Magalotti Bock (7.1%) 330ml Double malt blonde bock beer, delicious and refreshing	Austria	10
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 Brune (6.5%) 330ml Rich, smooth Abbey ale with hints of dark roasted coffee and chocolate	Belgium	9.5
Tripel Karmeliet (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
Duvel (8.5%) A Belgian favourite; intense, dry and aromatic	Belgium	330ml 10.5 750ml 29.0
Halve Maan Brugse Zot (6.0%) 330ml Golden ale with outspoken citrus flavours, making it fruity, even slightly sour, yet quite dry	Belgium	10.5
Hoegaarden De Verboden Vrucht (8.5%) 330ml The 'Forbidden Fruit' is brewed with roasted malt, coriander, dry orange peel and Hoegaarden yeast. It is rich, highly aromatic beer with an irresistible taste	Belgium	10.5
Hoegaarden Grand Cru (6.7%) 330ml Spiced similarly to the Hoegaarden White though made from 100% barley malt. Grand Cru pours a hazy, peachy colour and tastes of tropical fruit	Belgium	11.5
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

Gulden Draak (10.5%) 355ml 'Golden Dragon' is a dark triple ale with notes of sour cherries, plum and brown sugar	Belgium	12.5
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
Hargreaves Hill Pale Ale (4.9%) 330ml Bittered with American grown Cascade hops, and a late addition to the boil provides the citric floral notes which are released immediately after pouring	Yarra Valley, VIC	8.5
Timothy Taylors Landlord (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
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
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
Fullers London Pride (4.7%) 500ml A great tension between sweet-edged fruit and malt and quite crisp and punchy hops. The finish is dry with plenty of spice and a hint of chocolate	United Kingdom	13.5
Matilda Bay Alpha Pale Ale (5.2%) 345ml Traditionally brewed ale which takes its name from the addition of hops, high in alpha bitterness	Western Australia	8.5
Fullers Organic Honey Dew (5.0%) 500ml Brewed with the finest organic honey and English malts and hops for a wonderfully balanced, zesty beer with a hint of sweetness	United Kingdom	13.5

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 silent 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%)	Belgium	330ml	12
Chimay Cinq Cents (8.0%) Full-flavoured, fruity and slightly bitter Trappist ale		750ml	28
Chimay Rouge (7.0%)	Belgium	330ml	11.5
Chimay Premiere (7.0%) Fruity Trappist ale with rich, dark malt flavours		750ml	26
Chimay Bleue (9.0%)	Belgium	330ml	12.5
Chimay Grande Reserve (9.0%) Complex, dark, smooth and subtly sweet vintage Trappist ale		750ml	30
Westmalle Tripel (9.5%) 330ml Very pale Trappist ale with citrus and honey flavours	Belgium		12
Westmalle Dubbel (7.0%) 330ml Very dark Trappist ale with a rich dark maltiness and sweet candied sugar taste	Belgium		13
Rochefort Trappist '6' (7.5%) 330ml The lightest and rarest of the Rochefort range enjoys a very fruity taste	Belgium		
Rochefort Trappist '8' (9.2%) 330ml On top of the fruit flavours are the breadly, dark and roasted malts notes	Belgium		
Rochefort Trappist '10' (11.3%) 330ml A superior Trappist ale, with toffee, chocolate, raisins, and port flavours, and an incomparable complexity	Belgium		
La Trappe Tripel (8.0%) 750ml Copper-red brown Trappist ale, spicy hop aromas and flavours with malty orange and honey	Netherlands		
La Trappe Dubbel (7.0%) 750ml Dark, ruby-red Trappist ale, spicy orange aromas, complex and rich with a hoppy dry finish	Netherlands		
La Trappe Quadrupel (10.0%) 750ml Bright red-brown Trappist ale with spicy plum, rum and raisin notes	Netherlands		

Please note the items without prices are currently out of stock nationwide.

Dark

Our Dark section includes a diverse and interesting mix of ales and lagers. They range in style from refreshingly creamy Irish red ale; to lagers of varying styles and shades like Double Bocks and Schwarzbier; to rich chocolate and coffee-like Porters and Stouts.

Porter was never a craft beer. It came out of the industrial revolution and was the first mass-produced beer. Stronger, Stout Porters eventually became more popular than ordinary Porters, thanks largely to Guinness, and in time they were simply called Stouts.

Birra Moretti La Rossa (7.2%) 330ml A double bock with deep, amber colour and a spicy, malted taste	Italy	8
Beechworth 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
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	Taylor's Arm, 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
Sinha Stout (8.0%) 330ml Opaque black, roasty coffee/chocolate feel with a hint of savoury bacon	Sri Lanka	8.5
Young's Double Chocolate Stout (5.2%) 500ml Creamy, full-flavoured and smooth milk stout made using chocolate malt and real dark chocolate	United Kingdom	11
Kilkenny Irish Ale (4.3%) 440ml Smooth and creamy Irish red ale with very soft bitterness	Ireland	8
Matilda Bay Dogbolter Special Dark Lager (5.2%) 345ml A traditional dark lager made with chocolate malt and wheat	Western Australia	8.5
Gouden Carolus Classic (8.5%) 330ml A strong dark Belgian ale with notes of raisins and aged port wine	Belgium	11.5
Weihenstephaner Korbinian (7.4%) 500ml A very complex, double- bock with molasses, Madeira and dark chocolate notes	Germany	14
Terrible (10.5%) 750ml Dark abbey style ale with fruity aromas, roasted malt notes and a hint of Madeira	Canada	35
Eggenberg Samichlaus Classic (14%) 330ml Brewed only once a year on December 6 th , Samichlaus is aged for 10 months before bottling. This beer is perhaps the rarest in the world	Austria	17.5

Gueze, Lambic & 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 Gueze (4.5%) 375ml Golden colour and a cidery, winey palate; reminiscent, perhaps, of dry vermouth with a more complex and natural flavour	Belgium	12
Cantillon Gueuze (5.0%) 750ml Flavours of pear, apple and peach with well balanced acidity finishing with a sustained puckering sourness	Belgium	40
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

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.

Coldstream 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
Pipsqueak Best Cider (5.2%) 330ml Pipsqueak Best Cider is a Cider from Western Australia's Little Creatures. It's softly carbonated, tastes of apples and has a dry, slightly acidic finish. Great served over ice	Fremantle, WA	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
Mildura Brewery Sun Light (3.0%) 330ml Saaz hops from Bohemia adds a slightly citric and peppery aftertaste and aroma and roasted raw barley contributes to a crisp dry finish	Mildura, VIC	6.5
St. Arnou Premium Light (2.9%) 330ml Full flavoured light lager made using Saaz hops giving it a distinct European character	Sydney, NSW	6

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. 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.

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.

Saison or Sezuen

A Belgian speciality. 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. 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.

Glossary of Beer

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.

Glossary of Beer

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, spritzly 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.

Mead

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

Glossary of Beer

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.