



MICHAEL JACKSON

GREAT



LAGERS

BELGIANS



BEER

GUIDE


BITTERS



500 CLASSIC BREWS



Sainsbury's



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**GREAT
BEER
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ALTBIER



WHEAT BEER



INDIA PALE ALES



PILSNER



LAMBIC



KÖLSCH BEER



TRAPPIST



GOLDEN ALES



DRY STOUTS



DORTMUNDERS



IRISH RED ALES



OKTOBERFESTS



MICHAEL JACKSON

**GREAT
BEER
GUIDE**



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GREAT BEER



Many of the world's best-known beers are almost tasteless. Their sales may be huge but, like many popular products, they are not memorable. To produce a tasteless brew from barley-malt and hops is difficult, but a dubious achievement. These are not great beers. If it tastes like soda-pop with added alcohol, it is not a great beer; it is a means of delivering alcohol to the brain without the intervention of taste.

Great beer has taste. It need not be high in alcohol, but it is full of flavour. Some great beers have only two or three per cent alcohol; others have nine or ten. One might be a summer refresher, the other a wintry nightcap. It is their flavour that makes them great.



PILSNER MALT

All great beers have the flavours of barley-malt and hops. Some, like the classic lagers of Munich, lean towards malty sweetness. Others, such as the great Pilsner lagers, are accented to herbal, aromatic hoppiness. Great lagers have a clean malt-and-hop character. Wheat beers have a sharper, more quenching, tang. Some wheat beers taste naturally spicy; others have spices or fruits added. The types of yeasts used to make ales create naturally fruity flavours. Porters and stouts have more toasty, roasty tastes.



CHOCOLATE MALT

All of these flavours, and many more (*see pp.516-17*) belong in beers of various types. Some beers are richly malty, others almost abrasively hoppy, some acidic in their fruitiness, depending in part on the moment for which they

are intended (*see pp.518–19*). Some particularly fine beers have a teasing interplay of these elements, seeming to be sweet at one moment and dry the next. These beers seem to offer more flavours each time the glass is raised. This is what is meant by complexity.

A bland beer is boring and not moreish. A complex beer is satisfying without necessarily being satiating. Nor is it just a question of flavour. A great beer begins with aroma, then comes the texture and flavour, and finally the “finish” (a more elegant word for “aftertaste”).

Bland beers have no finish. Drinkers are left wondering whether they just had a beer or simply breathed some wet air (this phrase was coined by Native American writer William Least Heat Moon to describe the experience of drinking “light” beer). Great beers have a long, lingering aftertaste. As with wine, tasters talk of “length”.

Wine language can seem pretentious to beer-drinkers, but the pleasures of malt and hops are no less varied than those of the grape. Read on, seek out, taste...

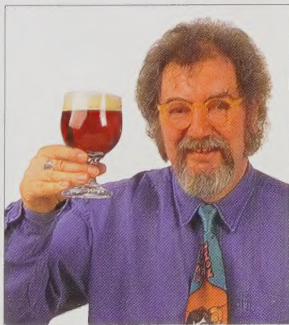
Michael Jackson



GOLDING HOP



CASCADE HOP







GREAT BEERS AN A-Z





AASS BOCK

 REGION OF ORIGIN Norway, Scandinavia

 STYLE Bock

 ALCOHOL CONTENT 6.5abv (5.2w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)







To ask for an Aass might embarrass (or amuse) English-speakers. Properly pronounced to rhyme with “horse”, Aass means “summit” in Norwegian, and is in this instance a family name. This lager brewery is in an old port town called Drammen, near Oslo. The beer shown here is a dark-brown lager in the strong style known as Bock. It has a sweet, malty aroma, almost like that of licorice-toffee, and a very smooth creaminess. At the brewery, the malt meets the mountain water using traditional techniques: a process called double-decoction; an unusually long boil; and five to six months’ *lagering* (cold maturation).

Skål!

This export bottling spells Bock in the German way. In Norway, it might be rendered as Bokkøl, the last syllable being the word for beer.

ADNAM'S BROADSIDE

11

	REGION OF ORIGIN Eastern England, UK
	STYLE Strong Ale
	ALCOHOL CONTENT 6.3abv (5.0w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

A whiff of grapeshot from British cannon is remembered in the beer called Broadside. The shots were fired against the Dutch during the Battle of Sole Bay in 1672.





The seaside town of Southwold, on Sole Bay in Suffolk, is the home of the Adnams brewery. Broadside is an amber-red strong ale with a rocky head; firm, remarkably smooth body; mellow, nutty, malt flavours; a cherry-like fruitiness; and in the finish enough lingering dryness to make the drinker thirst for another. A draught version of the beer is less strong, at 4.7abv.

Explosive brew?
As the label shows, a "broadside" referred to all the cannons on one side of a ship being fired at once.





ADNAM'S SUFFOLK STRONG ALE

	REGION OF ORIGIN Eastern England, UK
	STYLE Bitter Ale
	ALCOHOL CONTENT 4.5abv (3.6w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)





The brewery salutes its native county with this beer. Suffolk Strong Ale has a firm, dry, biscuity, malt background, but its more pronounced flavours are drier and spicier. These appetite-sharpening tastes originate from the distinctly resinous and aniseedy variety of hops called Fuggles, which are used generously. This beer is appetizing, soothing, and marginally more potent than modest-strength British pub “session” beers, though not particularly “strong”. It scores for flavour, not strength.

Grand view

The label illustrates the brewery as it was in the 1890s. The present site dates from 1660, but there may have been another location as early as 1345.

AECHT SCHLENKERLA RAUCHBIER

 REGION OF ORIGIN Franconia, Bavaria, Germany

 STYLE *Bamberger Rauchbier*

 ALCOHOL CONTENT 4.8abv (3.8w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

Aecht is old German for “genuine”, Schlenkerla is the name of a famous tavern/brewery in the Bavarian town of Bamberg, and *Rauch* is German for “smoke”. This style of beer is made from malt dried over fires of local beechwood.

It has a firm smokiness

from its aroma through its palate to its clean, dry, long finish. Its aroma and flavours are a shock at first,

but this style

marries

perfectly

with

smoked

ham or

sausages.

Cool smoke

The traditional stoneware drinking vessel keeps the beer cool and fresh, but does not display its colour.





AFFLIGEM NÖEL CHRISTMAS ALE

 REGION OF ORIGIN Flemish Brabant, Belgium

 STYLE Strong Spiced Ale

 ALCOHOL CONTENT 9.0abv (7.2w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)

The Benedictine monastery of Affligem, just to the west of Brussels, was founded in 1074. Like many abbeys, it once made its own beers, but fine ales are now created on its behalf by the De Smedt brewery in the nearby town of Opwijk.

Affligem gives its name to a range of strong ales with a Champagne-like second fermentation in corked bottles. Even its “weakest”, the golden “Blond”, has 6.5–7.0 per cent alcohol by volume. There is a stronger, darker “Double” and a yet more potent golden “Triple”.





All have deliciously rich flavours.

The fermentation of very strong beers can create fruity flavours, but Affligem’s products are also variously spiced with sweet orange peels, aniseed, and caraway. The Christmas beer is the most luxuriously flavoured of them all: a pruney, brandyish brew for after Christmas dinner.



ALASKAN AMBER

15

	REGION OF ORIGIN Pacific Northwest US
	STYLE <i>Altbier</i>
	ALCOHOL CONTENT 5.25abv (4.2w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)







Alt means “old”, and this style came before lager in Germany. Although it is smoothened by a cold *lagering* (maturation), it is otherwise more like an English ale. Many European styles of beer were made by immigrants to the United States before

Prohibition, and most have recently been revived there by a new generation of small brewers. Geoff Larson was an engineer at an Alaskan goldmine – and a home-brewer. In 1986, he and his wife Marcy established a commercial micro-brewery in the state capital, Juneau. They decided to include in their range an *alt*, called simply Alaskan Amber. This unusual style has become their principal product. It has a malty aroma; a slightly oily, clean palate; and a spicy dryness in the finish.





ALASKAN SMOKED PORTER

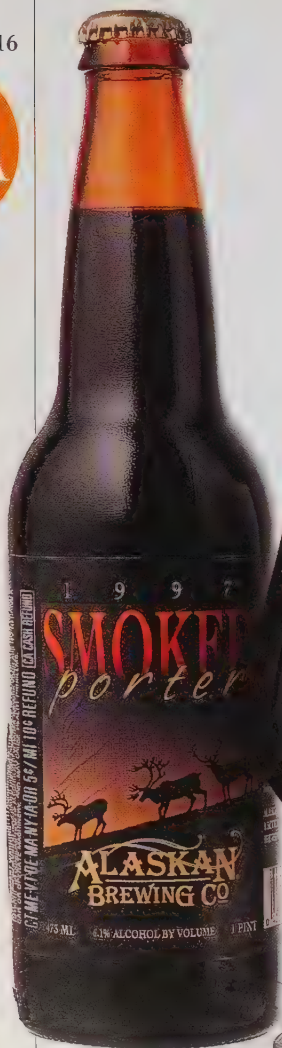
	REGION OF ORIGIN Pacific Northwest US
	STYLE Smoked Porter
	ALCOHOL CONTENT 5.9abv (4.75w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

Having first been inspired to revive Alaska's *Altbier* (see previous page), Geoff and Marcy Larson introduced another hybrid in 1988. This creation, a completely new style of brew, has won a worldwide reputation among beer-

lovers, and been much imitated in the US. It is a smoked beer like those of Bamberg, Germany, but not in the form of a lager. Instead, it has the hoppier, yeastier accents of an English porter. The micro-brewery is opposite a fish smokery where the malt is smoked over alder. The Smoked Porter is very big and complex. It starts oily, with suggestions of very bitter chocolate and burnt fruits, then seems to explode with smokiness.

Fit for a snifter

Bigger, richer beers express their flavour more fully if served in a small glass like a brandy snifter.



ALBA SCOTS PINE ALE

17

 REGION OF ORIGIN Central Scotland, UK

 STYLE Pine/Spruce Beer

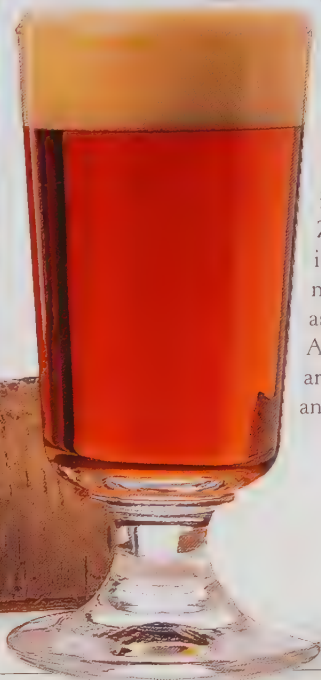
 ALCOHOL CONTENT 7.5abv (6.0w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)

Bruce Williams used to run a home-brew supply business but then turned to commercial brewing. His first beer was Fraoch Heather Ale (see p.172) and with his brother Scott he has gone on to produce other styles. Like their Heather Ale, the Alba uses a flavouring that was employed before hops. This beer uses no hops at all, just pine sprigs and spruce shoots. The explorer Captain Cook made this type of beer when he landed in what is now New Zealand. The tradition is recalled by present-day non-alcoholic brews such as Birch Beer in the US. Alba Scots Pine Ale is aromatic, oily, peppery, and medicinal.





Lumber room

To emphasize the use of local materials, Alba is presented with a pine-log beer-holder.



ALFALENTE BOK



	REGION OF ORIGIN Province of Limburg, The Netherlands
	STYLE Spring Bock (<i>Lente Bok</i>)
	ALCOHOL CONTENT 6.5abv (5.2w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

The English word “Lent” probably refers to the lengthening days of spring. In Dutch, *lente* means “spring”. This seasonal lager is made by the small, old-established Alfa brewery north of Maastricht. This Bock (the Dutch often spell it without the “c”) has a beautifully retained head and a textured, dryish, fresh, malt

character. It is strong but light-bodied for the style and very drinkable.

While Bocks are intended as potent, warming brews for cold weather, their strength and richness can vary according to the season and region. Some places launch their Bock beers in October and November, others in February/March, and some in April/May. Traditionally, Bocks were dark and full-bodied. Today, the May/spring variation may be paler, and lighter in body. Some dark malts (but not all) contribute richness to beer, though there is no connection between the colour of a beer and its alcohol content.

Blooming head

It is more than foam. It is a “beautiful bloom”, according to the Germans. In the language of brewers, “Brussels lace” is left down the side of the glass.



ALFA MIDZOMER BIER

19



	REGION OF ORIGIN Province of Limburg, The Netherlands
	STYLE Spiced Summer Lager
	ALCOHOL CONTENT 4.5abv (3.6w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

Why Alfa? “Because we are the first – the best”, said great-grandfather Meens, an enthusiast for ancient Greek. The Meens family dates from the 1600s, and its monastery-like brewery from 1870. Its sandstone spring produces glacial water said to be 6,000 years old. While many breweries make beers especially for summer, Alfa devotes this product specifically to midsummer. Alfa is known for the quality of its spring water, and for its all-malt beers (avoiding the corn and rice often used). Its Midzomer Bier is a softly drinkable all-malt lager, with a modest alcohol content and a spicing of coriander and orange peels to add a refreshing zest. It is lightly grainy, with a perfumy tartness. By bottling it sedimented, the brewery adds a cleansing note, and perhaps some rose-like flavours.

Animal farm

The crest on the main label, showing three ducks, represents the family Meens. The neck-label shows the three lions of Limburg.

ALFA SUPER DORTMUNDER

 REGION OF ORIGIN Province of Limburg, The Netherlands

 STYLE Strong Dortmund

 ALCOHOL CONTENT 7.5abv (6.0w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)



While the city of Dortmund is on the German River Ruhr, the nearby River Rur flows into a greater waterway known in Dutch as the Maas. Taking its name from its position as a crossing point on this river is the city of Maastricht, around which are several renowned Dutch breweries. The Dortmund style of firm-bodied, dryish, medium-strong, golden lager has inspired Dutch brewers such as Alfa and others not far away in Belgium. While the Dortmund brewers take their local style for granted, the Dutch and Belgian brewers make bigger and stronger interpretations. Alfa acknowledges this with the term “Super” Dortmund. This beer has a delicate, almost vanilla-like aroma (from a heavy, late dose of Tettnanger hops); a light body for such a strong brew; but a creamy texture and taste, reminiscent of fresh, melt-in-the-mouth bread. It is satisfying without being satiating, and perilously drinkable.

AMSTEL HERFSTBOCK

21



 REGION OF ORIGIN North Brabant, The Netherlands

 STYLE Bock

 ALCOHOL CONTENT 7.0abv (5.6w)





 IDEAL SERVING TEMPERATURE 9°C (48°F)

The Amstel brewery used to stand on the river of the same name in Amsterdam a few blocks from Heineken. The bigger company took over its local rival in 1968 and later closed the brewery. The Amstel name has been retained and appears on a variety of styles including the Bock shown here. This is the most characterful brew bearing the Amstel name. It has

a licorice-toffee aroma; a malty richness of body; pleasantly medicinal “cough sweet” flavours; and a beautifully rounded, perfumy, hoppy finish. The prefix *herfst* has the same root as the English word “harvest”, but in Dutch means “autumn”. The beer is launched in October, and might be regarded as a late autumn or early winter warmer.

Kick of the goat
“Bock” means goat in many Germanic languages, including Dutch. Hence the visual pun on labels and glasses.

ANCHOR LIBERTY ALE

	REGION OF ORIGIN West US
	STYLE American Ale
	ALCOHOL CONTENT 6.1abv (4.9w)
	IDEAL SERVING TEMPERATURE 10°C (50°F)

San Francisco's Anchor brewery is famous for its Steam Beer, but the company has several other renowned brews. Among them is Liberty Ale, inspired by English bitter ales and first produced in

1975 as a commemorative brew to mark Paul Revere's 1775 ride to warn the American revolutionaries that the British were coming; thus started the War of Independence. Liberty was brought back as one year's Holiday Ale, and became a regular brew in 1983. It is hugely aromatic, though its bouquet is complex and rounded. The body is surprisingly light, but smooth and oily. The palate develops cleansing, appetizing, gin-like, lemon-rind flavours, and the finish is as dry as a Martini cocktail.

Beer bird





A beer commemorating liberty from colonial rule might well display the American eagle.



ANCHOR OLD FOGHORN

23







	REGION OF ORIGIN West US
	STYLE Barley Wine
	ALCOHOL CONTENT 8.7abv (7.0w)
	IDEAL SERVING TEMPERATURE 13°C (55°F)

This brew led the way in the introduction of barley wines by small American brewers in 1975, and is still one of the best. It has a soft, oily, apricot-citrus character in both its big bouquet and juicy palate, and an intense, flowery dryness. While barley wines are by definition malty, American examples balance their richness and sweetness with a heavy dose of hops. Old Foghorn undergoes a process known as dry hopping, where more hops are added during maturation. It sits on hops in the maturation tank for nine or ten months, soaking up their essential oils and aromatic resins. Their sleep-inducing properties make it a restful bedtime beer.

Foggy thinking? US authorities argue that, as "barley wine" is not really a wine, the term "ale" should be added.



ANCHOR "OUR SPECIAL HOLIDAY ALE"

	REGION OF ORIGIN West US
	STYLE Spiced Ale
	ALCOHOL CONTENT 5.5–6.0abv (+4.4–4.8w)
	IDEAL SERVING TEMPERATURE 13°C (55°F)

Each year, beer-lovers anxiously await Anchor's "Holiday" Ale. It is released at Thanksgiving and is available through Chanukah and Christmas until New Year. The Special Holiday Ale is almost always spiced, but the ingredients change each year. In various "vintages" tasters think they have detected allspice, chocolate, cinnamon, cloves, coriander, juniper, licorice, nutmeg, and zest of lemon. Many brewers like to use traditional "Christmas spices". Ingredients like juniper are local in Nordic countries, where earlier pagan societies toasted midwinter, perhaps to assuage the fear that daylight would never return. Among today's brewers, seasonal beers are an opportunity to experiment with new recipes.


Tree of time


Each year's label bears a different image of a tree – in pre-Christian societies the tree had sacred status as a symbol of the winter solstice.



ARCEN HET ELFDE GEBOD

25

 REGION OF ORIGIN Province of Limburg, The Netherlands

 STYLE Belgian-style Strong Golden Ale

 ALCOHOL CONTENT 7.0abv (5.6w)

 IDEAL SERVING TEMPERATURE 10°C (50°F)







With, for English-speakers, a threateningly, embarrassingly, or merely appropriate, soft “c”, Arcen is a town in The Netherlands. A brewery there that once made Skol lager has

gone on to better things with Het Elfde Gebod. This name means “The Eleventh Commandment” – in the Catholic south of Belgium and The Netherlands, they say this commandment is “Remember to eat and drink well”. It is sometimes issued in the way Americans say “Enjoy!” Het Elfde Gebod, filtered and more restrained in alcohol than similar brews, has a perfumy apple aroma; some banana and honey notes in the palate; and a teasing interplay of sweetness and dryness. The beer was originally produced by Breda/Oranjeboom, also in The Netherlands.





ASAHI STOUT

	REGION OF ORIGIN Honshu, Japan
	STYLE Strong Stout
	ALCOHOL CONTENT 8.0abv (6.4w)
	IDEAL SERVING TEMPERATURE 13°C (55°F)

The name Asahi (“rising sun”) is used by several Japanese companies, including this large brewery. The production of Western-style beers was introduced to Japan from the 1860s as a result of American, Dutch, and German influences. Asahi traces its history to the 1880s, and produces some traditional styles as well as its big-selling Super Dry light lager. The company’s most characterful beer is this strong stout, made in the Irish and British tradition.

In the heyday of the export of strong stouts from the British Isles, these brews were matured in wood, in which resided semi-wild brewing yeasts called *Brettanomyces*. Such a yeast is still used in Asahi Stout, creating what brewers call a “horse blanket” character. This huge beer is earthy, tar-like, smoky, whiskyish, and very much a winter warmer.

Sumo stout?

Despite being such a muscular beer, this is remarkably smooth, even by the standards of stouts. In small English type, the label refers to satin smoothness.



AUGUST SCHELL DOPPEL BOCK

27



🍷	REGION OF ORIGIN	Midwest US
🍷	STYLE	Double Bock
🍷	ALCOHOL CONTENT	6.8abv (5.4w)
🍷	IDEAL SERVING TEMPERATURE	9°C (48°F)

Founded in the largely German-American town of New Ulm, Minnesota, in 1860, August Schell is one of the few old-established regional breweries surviving in the US. One of the Schells, from Germany, married a Marti, from Switzerland, and that family still runs the business. It is also one of America's prettiest breweries, in woodland with its own deer park. Schell has in recent years done much to rediscover its heritage. In addition to a tawny, rummy Bock (5.8abv; 4.6w), there is now this well-balanced *doppel* ("double"). It has an appetizing interplay of citric hop and cookie-like malt in the aroma; a smooth, medium body; clean, syrupy palate; and an underpinning of dryness and hoppiness in the finish. It contains four malts and two American hop varieties. The beer is available from January to March.

Doppel dose?

"Double" Bock does not mean twice as strong. A Bock has around 6.0 per cent abv and a doppel about 7.0, though some are stronger.



AUSTRALIS BENEDICTION

 REGION OF ORIGIN North Island, New Zealand

 STYLE Belgian Abbey Ale

 ALCOHOL CONTENT 8.7abv (7.0w)

 IDEAL SERVING TEMPERATURE 14°C (57°F)

The name Australis is Latin for “a southern place”. Confusingly, the Australis range is made in New Zealand. Young veteran Ben Middlemiss produces these beers at Galbraith’s brewpub, in Auckland. They are all flavoursome and complex to a degree scarcely known in either country.





All are conditioned (matured) in the bottle. “Ben’s Addiction” suggested the name of this particular product, though it is in the Belgian abbey style. Its orangey colour is reminiscent of the Trappist classic Orval (see p.348). So is its woody aroma, though Benediction’s bouquet is more cedary and aniseed-like. Its palate – medicinal, spicy, herbal, winy – is reminiscent of another Belgian classic, Chimay Cinq Cents (see p.118). Indeed, a yeast believed to have originated at Chimay is used. Benediction has a malt and candy-sugar richness, but finishes bone dry.



AUSTRALIS HODGSON IPA

29







	REGION OF ORIGIN North Island, New Zealand
	STYLE India Pale Ale
	ALCOHOL CONTENT 6.3abv (5.0w)
	IDEAL SERVING TEMPERATURE 10-14°C (50-57°F)

Named after the London brewer George Hodgson, who first produced a pale ale in the 1700s, this is a serious attempt to be as traditional as possible. “India Pale Ale” was both strong and hoppy, to withstand the sea journey to the thirsty British in the colonies. All three of this Australis series are conditioned in the cask for four months, then bottled, re-yeasted, primed with sugar, and matured for a similar period before being released. They are presented as “real ale” on lees (yeast sediment). This one has an earthy, oily, orange-zest aroma (the hops are New Zealand Goldings); a malt background that is textured and nutty (Maris Otter, from Yorkshire, England), with hints of vanilla pod; and a rooty, peppery finish. With its fresh, assertive flavours and soft but beautifully balanced carbonation, it drinks remarkably like a cask-conditioned draught.





AUSTRALIS ROMANOV BALTIC STOUT


	REGION OF ORIGIN North Island, New Zealand
	STYLE Baltic/Imperial Stout
	ALCOHOL CONTENT 7.8abv (6.24w)
	IDEAL SERVING TEMPERATURE 13–18°C (55–64°F)


Before railways or surfaced roads, it was easier to distribute beer by sea. In the days before pale ales, the London brewers of the early Industrial Revolution exported porters and stouts via the North Sea and the Baltic. The Russian Empress Catherine the Great admired this style of beer, and ordered breweries in St Petersburg to produce it. Romanov is in this “Imperial” style. It has the aroma and

flavour of strong mocha coffee (actually deriving from a high percentage of roast barley and crystal malt). Is the coffee laced with Polish bison-grass vodka, Slivovitz plum brandy, or rum? None of the three, but these flavours are suggested by its powerful alcohol and natural spiciness. One warming flavour glows after the next. The body is tar-like, the finish as smooth as dark treacle-toffee. Try it with a chocolate dessert, after dinner, or with a cigar.

AYINGER ALTBAIRISCH DUNKEL

31

 REGION OF ORIGIN Upper Bavaria, Germany

 STYLE Dark Lager

 ALCOHOL CONTENT 5.0abv (4.0w)





 IDEAL SERVING TEMPERATURE 9°C (48°F)



Munich's best-known "country" beers are made in the nearby village of Aying, comprising little more than a church, maypole, and brewery (with its own restaurant and inn). The village is very typical of Bavaria, especially the counties near the Alps. This region, the Munich basin, grows some of the world's best barley for malting and brewing. Soft water from the Alps makes for gentle beers, and icy mountain caves gave rise to the custom of *lagering* (cold maturation). The first lagers were made in this area, and were dark. *Altbairisch* means "Old Bavarian". *Dunkel* means "dark". Most Bavarian breweries have a *Dunkel*, and the best are maltier than dark lagers further afield. Ayinger malts its own barley. Its *Dunkel* is a notably malty example, even slightly buttery, but very clean, and with a good balancing dryness. Malt can seem slightly spicy. This style of beer has enough flavour to accompany food, especially spicy sausages.



AYINGER CELEBRATOR

	REGION OF ORIGIN Upper Bavaria, Germany
	STYLE Double Bock (<i>Doppelbock</i>)
	ALCOHOL CONTENT 7.2abv (5.76w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)




The name Celebrator could perhaps be applied to any beer, but is especially appropriate to this one. In Germany and some other countries, the extra-strong style of (usually dark) lager known as Double Bock typically has a name ending in -ator. This derives from the first such rich, sustaining beer, made by Paulaner monks as a Lenten “liquid bread”, and called Salvator (“Saviour”). Ayinger’s Double Bock was originally called Fortunator, but was felt to be too clumsy when the beer was exported to the US. The name Celebrator was at first used only in the US market, but is now also employed in Germany. Celebrator has a gentle but appetizing hop aroma; soft, oily, coffeeish, malt flavours; and a punch of figgy, spicy dryness in the finish. It seems to have become markedly drier since Ayinger opened a larger brewery. This style of beer is typically served as a springtime warmer.



AYINGER OKTOBER FEST-MÄRZEN

 REGION OF ORIGIN Upper Bavaria, Germany

 STYLE Märzen/Oktobefest





 ALCOHOL CONTENT 5.8abv (4.6w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)



None of the breweries outside Munich's city limits is permitted to have its beer at the Oktoberfest, but many make the style of the season: a medium-strong lager, originally bronze or amber-red in colour, and very malty, especially in aroma. The potency derives from the days before refrigeration, when it was impossible to brew in summer – a large batch of beer was brewed in March (*März*) for the summer months. This rich beer could continue to ferment in storage, and the last was consumed at festivals in September and October. Ayinger's example has a gold-to-bronze colour, very fresh hop and malt aromas, nutty flavours, and a lightly firm body. The brewery organizes many smaller festivals in the countryside around Munich in the summer and autumn.

BACCHUS

	REGION OF ORIGIN East Flanders, Belgium
	STYLE Flemish Red/Brown
	ALCOHOL CONTENT 4.5abv (3.6w)
	IDEAL SERVING TEMPERATURE 9 13°C (48–55°F)







In the ultra-refreshing, quenching, sweet-and-sour, winey style of West Flanders (see *Rodenbach*, p.386). This orgiastically named example is one of several extrovert brands from the Van Honselbrouck brewery, of Ingelmunster, East Flanders. Bacchus has a vinegary bouquet; a touch of caramel; an oaky, woody palate; and a late, light, spritzy acidity. Wood ageing is used. Another East Flanders brewery, Van Steenberge, of Ertevelde, has an entrant called Bios, from the Greek word for life. It has a slightly syrupy start and a late, lactic dryness. That beer is sub-titled Vlaamse (“Flemish”) Bourgogne.

Bacchus and the lion

The black lion of Flanders appears on the label. The brewery's home town was once the seat of the Count of Flanders.



BADGER TANGLEFOOT

	REGION OF ORIGIN West of England, UK
	STYLE Pale Ale
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 13°C (55°F)



Why Badger? “Because it is a prominent local animal”, says the managing director of the Hall and Woodhouse brewery, for whom the badger has long been the emblem. Tanglefoot is said to have been named by a salesman who stumbled after sampling a test brew. Despite its name, it is not especially strong, but is full of flavour, balancing the pineapple-like fruitiness of the house yeast with the lemony, resinous, quinine dryness of the hop variety Challenger.



BALTIKA PORTER

 **REGION OF ORIGIN** The Baltic (St Petersburg, Russia)

 **STYLE** Porter/Imperial Stout

 **ALCOHOL CONTENT** 7.0abv (5.6w)

 **IDEAL SERVING TEMPERATURE** 13-18°C (55-64°F)



Although porter-brewing was introduced to St Petersburg by Catherine the Great, this example dates only from the 1990s. The very large Baltika brewery was established in the last days of the former USSR. As communism faded, the brewery became a joint venture between its employees and the Norwegian Ringnes group. A porter that had only been produced occasionally as a winter special was, in 1995, added as a regular brew. This brew is soft, starting with a cereal-grain sweetness, but in the end proving to be lightly dry, with some whiskyish notes. A fruitier, winier Imperial Porter is made in St Petersburg by the Vienna brewery. A firmer, spicier, more warming example comes from Stepan Razin, the city's oldest brewery, founded in 1795. That brewery is named after a 16th-century folk hero. A champion of the people against Tsarist rule, Stepan Razin was martyred by beheading, and his story inspired many drinking songs.



BANKS'S

REGION OF ORIGIN West Midlands of England, UK

STYLE Mild Ale

ALCOHOL CONTENT 3.5abv (2.8w)

IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)



One of the most famous mild ales in Britain is Banks's. The term "mild" refers to a restrained hop character. A mild ale is, by definition, not bitter, and usually has a lightly sweetish smoothness of malt character. Dark malts are often used, though there are also paler milds. The style is also usually low in alcohol. With its easy drinkability and restorative sweetness, the style was traditionally popular among industrial workers, especially in the foundries of the West Midlands. The Banks's brewery at Wolverhampton built its fortune on mild, but has now dropped the term in favour of the meaningless description, "Uniquely Balanced Beer", and an injunction that the ale be served chilled. If the instruction is followed, it will flatten the oily, creamy, nut-toffee maltiness of this delicious, flavoursome brew.

*Uniquely balanced?
All brewers seek some balance in their beers. This one is well-balanced, though leaning towards malt, as is appropriate for the style.*

BANKS'S ULTIMATE CURRY BEER

REGION OF ORIGIN West Midlands of England, UK

STYLE Pale Ale

ALCOHOL CONTENT 5.3abv (4.25w)

IDEAL SERVING TEMPERATURE 10°C (50°F)



The British love for beer is possibly exceeded by devotion to the foods of the Indian subcontinent, and the two often share an evening. Unfortunately, most Indian restaurants in Britain offer only bland lagers, where India Pale Ales might be more appropriate. One of the heartlands of “Indian” food in Britain is the West Midlands, home of the Banks's brewery. The company's Ultimate Curry Beer was created in 1998, and has a sunny colour with a distinctly crisp, gingery, sherbety flavour. To build this character, four hop varieties are used, including the relatively new First Gold, which is notably citric, perhaps tangerine-like. The beer grew from a competition run by the National Hop Association, who wanted see curry-eaters drinking a beer made with English varieties. Most lagers use Continental European hops.



BASS NO.1

REGION OF ORIGIN Burton, Trent Valley, England, UK

STYLE Barley Wine

ALCOHOL CONTENT 10.5abv (8.4w)

IDEAL SERVING TEMPERATURE Store at 13°C (55°F);
Serve at 10–13°C (50–55°F)

This may have been the first barley wine to have been widely marketed (around the turn of the century) though that is not the reason for the name – it was produced in Bass's brewhouse Number One. Today, it is made only occasionally but is still commercially available. Its production involves 12 hours' (rather than the usual 90 minutes') boil in the brew-kettle and as many months' maturation in the cask. It is firm, smooth, oily, oaky, and in the late finish very bitter, but strangely addictive. An early advertisement for Bass No.1 claimed that it was recommended by doctors. This was based on an article in the medical journal *The Lancet* in 1909, which described the beer as "nourishing".

*Truly the King of Beers...
...says the back label. This hefty ale
makes a startling contrast to American
Budweiser, which omits the "truly".*





BASS “OUR FINEST ALE”

 **REGION OF ORIGIN** Burton, Trent Valley, England, UK

 **STYLE** Pale Ale

 **ALCOHOL CONTENT** 4.4abv (3.5w)

 **IDEAL SERVING TEMPERATURE** 10–13°C (50–55°F)

Bass is the best-known brewing company in Britain. Its most famous product in its home country is its cask-conditioned ale Draught Bass. Although this draught product has lost considerable character over the years, it does retain a delicacy and complexity, greatly assisted by its two-strain yeast.

Being a cask product, this is available only in pubs, but the bottled counterpart in Britain is now offered in a pint bottle. Despite being filtered and pasteurized, the bottled version retains an appetizing

flowery aroma. The palate is crisply hoppy at first, developing a malty, lightly nutty smoothness. A slightly stronger and more floral – but blander – brew called Bass Ale, for the US market, is also produced. The Belgian version, yet marginally stronger, and fruitier, is made by Artois.

The brand

A symbol branded onto the cask probably gave rise to the Bass red triangle, which in the 1880s became the first registered trademark design in Britain (and perhaps the world).



BATEMAN'S XXXB

REGION OF ORIGIN East Midlands of England, UK

STYLE Bitter Ale

ALCOHOL CONTENT 4.8abv (3.9w)

IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)





British beer-lovers have cherished this old brewery ever since George Bateman and his wife Pat won a battle to ensure its independence. The brewery's products have won many awards. Its XXXB recalls the days before mass literacy, when the strength

of a beer was indicated by numerals or symbols branded onto the wooden cask. This beer is not especially strong, but is very full in flavour. It starts malty (the barley variety is Maris Otter) and sweetish, developing some plummy fruitiness, then an aniseedy spiciness, and finally a clean dryness. The aniseed might suggest Fuggles hops, but the variety is actually Goldings.

Local landmark
The trademark is a stylized depiction of the windmill under which the brewery stands.



BAVIK KUURNSE WITTE

	REGION OF ORIGIN West Flanders, Belgium
	STYLE Belgian Strong Wheat Beer
	ALCOHOL CONTENT 7.5abv (6.0w)
	IDEAL SERVING TEMPERATURE 9–10°C (48–50°F)



The farming family De Brabandere established its local brewery in Bavikhove, West Flanders, in 1894, and the fourth generation still runs the business. This enterprising company takes pride in tradition and produces a wide range of local and national products (see also *Petrus*, pp.362–64). These include an unusually strong wheat beer, Kuurnse Witte. This is a local brew for the nearby town of Kuurne, whose self-mocking donkey symbol appears on the label. Such symbols are common in provincial Flanders, whose people sometimes characterize themselves as being stubborn but hard-working. Kuurnse Witte has a lemony, winey, peppery note. The last two characteristics are often present in stronger beers, and arise because the yeast has to work harder during fermentation.

BAVIK WIT BIER/WITTEKERKE

43



	REGION OF ORIGIN West Flanders, Belgium
	STYLE Belgian Wheat Beer
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 9–10°C (48–50°F)





The spiced wheat beers of Belgium traditionally contained a small proportion of oats and one of the few breweries to persist with this tradition is De Brabandere, of Bavikhove. Oats provide a silky smoothness, and that is evident in this beer.

The spicing is typical for the Belgian style of wheat beer: Curaçao orange peels and coriander, but with more emphasis in the latter. The beer is very aromatic, with a clean, teasing, perfumy fruitiness and a faintly herbal tartness.

It is light-bodied but beautifully rounded. In Belgium, the term *wit* (white) beer is exploited in a promotional tie-in with a popular television soap opera set in a fictitious village called Wittekerke – the beer is increasingly marketed under this name.



BEAMISH IRISH STOUT

	REGION OF ORIGIN Republic of Ireland
	STYLE Dry Stout
	ALCOHOL CONTENT 4.0abv (3.2w)
	IDEAL SERVING TEMPERATURE 10 13°C (50 55°F)



William Beamish was one of two Scottish-Irish Protestant landowners from the north who exported local butter and beef, and in 1792 became involved in brewing. They established a company to make porter, a toasty, near-black style of beer that was then very popular. In such breweries, porter was made in several strengths, which gradually became known as “plain”, “stout”, and “export”. These gave rise to today’s classic Irish dry stouts. The brewery is now in the Scottish Courage group. Its principal product is Beamish Stout. It is toasty, with buttery, creamy, and peppery notes in a late, lingering, dry finish.

BELHAVEN 80/- EXPORT ALE

45



📍	REGION OF ORIGIN	Scottish Borders, UK
🍷	STYLE	Scottish Ale
🍷	ALCOHOL CONTENT	3.9abv (3.1w)
🍷	IDEAL SERVING TEMPERATURE	10-13°C (50-55°F)

A Benedictine monastery on a nearby island is believed to have given rise to this brewery at the harbour hamlet of Belhaven, near Dunbar in Southern Scotland. In Scotland,

ratings in shillings were used in the 1800s to indicate tax bands on beer.

Today, the terminology survives as a general indication of alcoholic content, though not of specific potencies. The lowest strength beers are identified as 60/- and the highest 90/-.

Belhaven 80/- has a full tawny colour; a smooth, firm, toasty palate; and a good flavour development, with a faint, jammy, pineapple note from the house yeast.

Haven herald
Scotland's lion is specifically the rampant lion, often seen on a flag with a yellow background.

BELHAVEN WEE HEAVY

 REGION OF ORIGIN South of Scotland, UK

 STYLE Wee Heavy

 ALCOHOL CONTENT 6.5abv (5.2w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)

A Scottish “heavy” is typically full-bodied but not especially strong, usually at around 4.0abv. Stronger beers are sometimes dubbed Wee (“Small”) Heavy. This style is similar to a barley wine, but often maltier and darker, and is best known as “Scotch Ale” in some other parts of the world. Belhaven Wee Heavy is oily, creamy, grainy, toasty, nutty (almondy), and fruity. It has all the richness and flavour of a classic Wee Heavy, though it is less strong than some. Despite this, it is headily alcoholic and a good winter brew. Belhaven occasionally produces a stronger (8.0abv; 6.4w) draught-only version under the name 90/-. There is also a less potent (6.0abv; 4.8w) bottled Wee Heavy under the Fowler’s name, brewed for the Bass subsidiary Tennent’s.



BELLE-VUE KRIEK

47

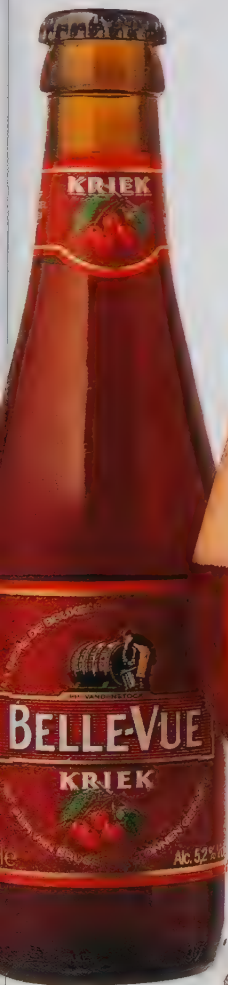
✓	REGION OF ORIGIN	Brabant, Belgium
☪	STYLE	<i>Kriek-Lambic</i>
🍷	ALCOHOL CONTENT	5.2abv (4.2w)
🍷	IDEAL SERVING TEMPERATURE	8 °C (47–48°F)

There may once have been a “beautiful view” (*belle-vue*) from the older of this company’s two breweries but today, the site, at Molenbeek, is on the edge of Brussels.

The nearby town of Lembeek is home to *lambic*, a style of beer containing unmalted wheat fermented with wild yeasts. These yeasts create a winey, sourish flavour that is often moderated by the addition of fruits such as the local dark cherry, known in Flemish as the *kriek*.





Belle-Vue’s *Kriek* beer is among the sweeter and more commercial, but still has considerable complexity of flavour. It has an oaky, iron-ish note, as well as some blackcurrant-like fruitiness.

Taking a tarter view
Belle-Vue is owned by the Belgian national group Interbrew (Artois). An unsweetened bottled beer is offered as *Sélection Lambic*.



BERLINER BÜRGERBRÄU BERNAUER SCHWARZBIER



	REGION OF ORIGIN Northern Germany/Berlin
	STYLE Black Beer
	ALCOHOL CONTENT 5.2abv (4.1w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

Historic Bernau, northeast of Berlin, was once famous for its breweries. None survive, but the town's name is saluted by the Berliner Bürgerbräu. This 1869 brewery is still in its original buildings in Köpenick, an old borough of the former East Berlin. During the communist period, it concentrated on a Pilsner-style lager. After reunification, the brewery was acquired by the beer-making Häring family. They have greatly restored the brewery, introducing a wide range of beers, including this *Schwarz* (black) beer. This style of lager, something of a speciality in the former East Germany, typically uses very dark malts to create a bitter-chocolate flavour. Among examples of the style, Bernauer Schwarzbier is the most truly black, with an earthy aroma, an oily, espresso, chocolate-and-rum flavour, and a long, smooth, clingy finish.

Beer with attack

Bernauer Schwarzbier is served at an annual pageant to mark an attack on the town during the wars with the Hussites of Bohemia.

BERLINER BÜRGERBRÄU MAIBOCK

REGION OF ORIGIN Northern Germany/Berlin

STYLE May Bock

ALCOHOL CONTENT 6.8abv (5.4w)

IDEAL SERVING TEMPERATURE 9°C (48°F)



Since Germany was reunified, and this traditionalist Berlin brewery privatized, its range of beers has constantly developed. In addition to a dark (*dunkler*) Bock, it has a golden variant for the spring. This Maytime Bock has a creamy aroma; a relatively light body; a faintly buttery malt character; and a grassy, herbal, hop finish. Its crispness of finish is intended to add a refreshing edge to an otherwise hefty, sustaining beer. When winter ends, the beer gardens and lakeside terraces of Berlin soon fill up. Bürgerbräu is on Berlin's biggest lake, the Müggelsee, which is a favourite picnic spot. If the weather is a bit colder, drinkers might opt for a dark Bock. As it moderates, the Maibock comes into season.

BERLINER BÜRGERBRÄU ROTKEHLCHEN

 REGION OF ORIGIN Northern Germany/Berlin

 STYLE Export

 ALCOHOL CONTENT 5.3abv (4.25w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

In Germany, each style of brew has its own shape of glass, and even some individual beers have their own drinking vessels (though this is more common in Belgium). In the early days of Berliner Bürgerbräu, the brewery used a red-handled mug for a lager that was broadly in the Export style (traditionally drier than the basic golden lager, but less hoppy than a Pilsner, a fractionally fuller gold than either, and slightly stronger). In asking for this beer in its distinct mug, customers would demand “a robin redbreast” (in German, a

Rotkehlchen). After the reunification of Berlin and Germany, both the beer and its glass were reintroduced, to mark the 125th anniversary of the brewery. Bürgerbräu had some difficulty in finding a manufacturer that could produce the traditional glass, but eventually found one. The Rotkehlchen beer is smooth and firm in body, but mild in palate, with a restrained bitterness.



BERLINER KINDL WEISSE

51

✓	REGION OF ORIGIN	Northern Germany/Berlin
•	STYLE	<i>Berliner Weisse</i>
°	ALCOHOL CONTENT	2.5abv (2.0w)
■	IDEAL SERVING TEMPERATURE	9–12°C (48–54°F)

One of the two principal brewing companies in Berlin is Kindl, founded in 1872, and now part of a national group with Binding, of Frankfurt. The brewery is in Neu Kölln where, through a monastic-looking arch, it has a handsome copper brewhouse set into marble tiles. Its classic brew is its Weisse,

a wheat beer in the Berlin style. This type of beer is typically low in alcohol and high in refreshing acidity, the latter characteristic introduced in a lactic fermentation. The





Weisse, which is most readily available in the summer, is firm, carbonic, and fruity, with a cutting hit

of sourness. This type of beer is typically sweetened with a *Schuss* (dash) of raspberry syrup or the green essence of the herb *Waldmeister* (woodruff).



The Champagne of the North
That was the verdict of Napoleon's troops on Berliner Weissebier. The over-sized Champagne saucer is the typical glass for this style of beer.

BERT GRANT'S FRESH HOP ALE

	REGION OF ORIGIN Pacific Northwest US
	STYLE Pale Ale
	ALCOHOL CONTENT 5.2abv (4.2w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

Scottish-born Bert Grant is one of the personalities of the American brewing industry. He is one of the country's leading experts on hops, and was a pioneer of both micro-breweries and brewpubs in the US. The

brewery he founded is in the heart of American hop country, in the Washington State town of Yakima. This particular beer can be made only during the hop harvest. As the name suggests, the hops are used fresh (as fast as 20 minutes after being picked), rather than being dried for preservation.

Only the Cascade variety is used. The aromas and flavours in the beer are reminiscent of grass, leaves, garden mint, and perhaps tangerine.



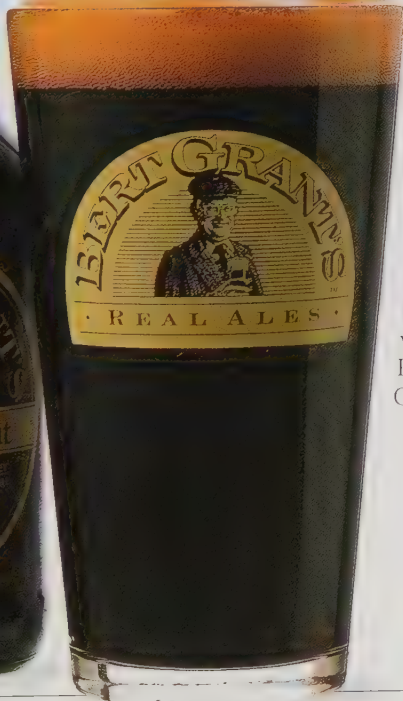
BERT GRANT'S IMPERIAL STOUT

53





📍	REGION OF ORIGIN	Pacific Northwest US
🍷	STYLE	Imperial Stout
🍷	ALCOHOL CONTENT	6.0abv (4.8w)
🌡️	IDEAL SERVING TEMPERATURE	10-13°C (50-55°F)

The innovative Bert Grant was the first US brewer to make a strong stout in the style of St Petersburg. This style, from the 1700s, was introduced in 1982, the year he founded his brewery.

Although it is less potent than most Imperial Stouts, it was at the time one of the strongest, tastiest, and biggest-bodied beers in America. Today, some are richer, but Grant's is splendidly flavoursome: chocolatey, roasty, and firmly oily, with some honeyish perfuminess. A robust warmer from the Twin Peaks country across the Cascade Mountains.



BERT GRANT'S INDIA PALE ALE

	REGION OF ORIGIN Pacific Northwest US
	STYLE India Pale Ale
	ALCOHOL CONTENT 4.2abv (3.4w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

The first new-generation brewery in the US to use the term India Pale Ale was Grant's, in Yakima, capital of the Washington State hop-growing region. Grant's thus began the

revival of this classically hoppy style. Grant's IPA is unusually pale, with a firm, dry, slender body. It has a great deal of floral hop flavour; a fresh apple fruitiness; and a powerful, lingering, very dry, bitter finish. The hop varieties used are Galena and Cascade, and the beer is said to have 50 units of bitterness.



BERT GRANT'S PERFECT PORTER

55



	REGION OF ORIGIN Pacific Northwest US
	STYLE Plain Porter
	ALCOHOL CONTENT 4.0abv (3.2w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)


A biography of brewer Grant was called *The Ale Master*. For a time his beers carried neck-labels appearing to take credit for human happiness. His brand-name Perfect Porter is hardly modest, but the alcohol content is. Despite which this beer is astonishingly well-rounded in both body and flavour, with suggestions of cocoa powder, toasted nuts, and a touch of peat.



Looking glass

Bert Grant sees himself every time he raises a glass of his own beers. The brewery has a strong image.

BIG ROCK McNALLY'S EXTRA ALE

 **REGION OF ORIGIN** Province of Alberta, Canada

 **STYLE** Irish Red Ale

 **ALCOHOL CONTENT** 7.0abv (5.6w)

 **IDEAL SERVING TEMPERATURE** 10–13°C (50–55°F)



Ed McNally's forbears left Ireland during the potato famine. He became a successful lawyer and barley farmer in Canada in the 1970s. In 1985 he launched the Big Rock brewery in the foothills of the Rockies, in Calgary. Big Rock has in the past 15 years made an extensive range of products, several quite robust,

but McNally reserves his own name for this favourite. His Extra has the malty flavours typical of Irish ales, but is stronger than most. It has a bright amber-red colour; a flowery aroma; and a fresh, rich maltiness reminiscent of toasted, buttered raisin-bread.





BIG TIME BHAGWAN'S BEST INDIA PALE ALE

	REGION OF ORIGIN Pacific Northwest US
	STYLE India Pale Ale
	ALCOHOL CONTENT 5.8abv (4.6w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)



Several American breweries use jocular Indian names for their IPAs. Big Time, in Seattle, pays wry tribute to Bhagwan Shree Rajneesh, who established a commune in nearby Oregon in the 1980s. After all, IPA does stand for India Pale Ale, and in this case the name is spelled out in full. This example speaks less of the British Empire than the American northwest. The beer has the grapefruit-zest American hop aroma typical in many northwestern beers; perfumy, sweet-orange flavours; a light, soft body; and a lemony, stony, appetizingly dry finish.

BIG TIME OLD WOOLY

 REGION OF ORIGIN Pacific Northwest US

 STYLE Barley Wine

 ALCOHOL CONTENT 10.0abv (8.0w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)

Mammoths might have been more common in icy Alaska than in rainy Washington State, but the hairy pachyderm makes an appropriate symbol for this big, strong winter warmer. The Big Time pub and brewery in Seattle is noted for beers with extravagant names and

flavours to match. This one has

beautifully combined aromas and flavours of fragrant hop, grapefruit rind, and layered maltiness. It is smooth, and hoppy enough to be dazingly soporific.



*Prehistoric nip
Old Wooly is vintage-
dated, and unusual in
that it develops with age.*

BITBURGER PREMIUM PILS

59



 REGION OF ORIGIN Rhineland-Palatinate, Germany

 STYLE Pilsner

 ALCOHOL CONTENT 4.6abv (3.7w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

This brewery, in the town of Bitburg, in the Rhineland Palatinate, claims it was the first in Germany to have used the term Pilsner, in 1883. At a time when most breweries were local, Bitburger could distribute by rail: a line had been built to carry cannon from steelworks at Saarbrücken to the Prussian army. Its Pils is very light, soft, and clean. The beer appears at first to be accented towards a clean, sweet maltiness, but finishes with a firm, elegantly rounded, hoppy dryness. Some of the malting barley is grown locally, and so is a proportion of the hops. In early days, the *lagering* cellars were cooled with ice from the Eifel lakes.



Establishing an identity
The Victorian-looking
"connoisseur" on the label is
an early example of branding.

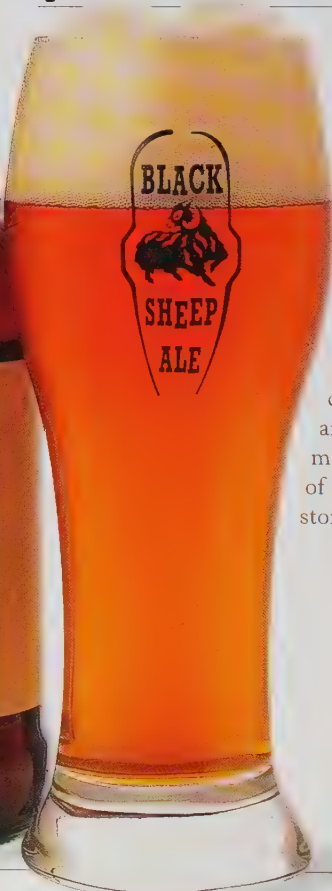
BLACK SHEEP ALE

 REGION OF ORIGIN Northern England, UK

 STYLE Pale Ale

 ALCOHOL CONTENT 4.4abv (3.5w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)







The name suggests that this ale might be as happy being served with lamb as with beef. The “black sheep” is Paul Theakston, who fell out with other family members over the sale of the famous brewery that bears their name. He set up on his own as the Black Sheep Brewery in the same tiny town, Masham, North Yorkshire. His ale has aniseedy, cedary, hop aromas and flavours, and a big, dry, smooth, firm maltiness, enhanced by the use of a multi-strain yeast and square stone fermenters.

BLACK SHEEP RIGGWELTER

61



	REGION OF ORIGIN Northern England, UK
	STYLE Old Ale
	ALCOHOL CONTENT 5.7abv (4.6w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

The abbeys that probably brought brewing to the Yorkshire Dales earned their wealth from wool, so the sheep is a powerful symbol in this area. The Black Sheep brewery likes to emphasize this. In Dales dialect, a riggwelter is a sheep that has rolled on to its back and cannot get up again. The term derives from Old Norse, as does the name of the county seat, York (from the Viking settlement *Jorvik*). Drinkers should take care not to be overturned by Riggwelter, an ale of some potency. It has a medium-to-full body, a depth of malty, treacly, toffeeish flavours, and a mint-humbug hop finish.

BLACK SHEEP YORKSHIRE SQUARE ALE

 REGION OF ORIGIN Northern England, UK

 STYLE Pale Ale

 ALCOHOL CONTENT 5.0abv (4.0w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)



Yorkshire Square is the name for a distinctive type of fermentation vessel. Many breweries now have cylindrical, closed fermenters, but some Yorkshire breweries have open squares. Some are made from steel, but the most traditional are made from stone, notably slate. The true Yorkshire Square has two decks, linked by a central porthole. As the brew ferments in the lower deck, it foams into the upper portion, creating a clean, full-bodied, malt-accented brew. Black Sheep Yorkshire Square Ale has a malty aroma, a firm, slightly syrupy body, and a late, herbal (bay leaves?) hoppiness. It is dry, appetizing, and full of flavour.

Square sheep

The stylized label drawing brings a touch of wit from a county whose native humour tends to be wry rather than rumbustious.



BLACKSTONE ST CHARLES PORTER

	REGION OF ORIGIN South US
	STYLE Porter
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 10-14°C (50-55°F)



New-generation brewery and restaurant established in the mid-1990s in Nashville, Tennessee. The beers were created by star brewer Dave Miller. “Saint” Charles is the son of one of the owners. The porter that takes his name has a firm body and offers the sensation of biting into a praline filled with cream. The richness rounds into bitter chocolate. The beer is smooth, sociable, and dry enough in the finish to demand another round.

BOLTEN UR-ALT

B



🛡️ **REGION OF ORIGIN** Karschenbroich,
North Rhine-Westphalia, Germany

🍷 **STYLE** *Altbier*

🍷 **ALCOHOL CONTENT** 4.7abv (3.8w)

🍷 **IDEAL SERVING TEMPERATURE** 9°C (48°F)

A truly “old” brewery, tracing its history to 1266, in Karschenbroich, west of Düsseldorf. Since the 1600s, the brewery, inn, and farm have been owned by the Bolten family. Early beers of the region used peat-smoked malt, were spiced, and were fermented with wild yeast. The term *Altbier* was

introduced in the 1890s. The beers had a low carbonation until the post-war period.

Bolten Alt has deep, complex, dry, malty flavours. The version called Ur-Alt is unfiltered, more textured, and juicier-tasting.





BOON FRAMBOISE

📍 REGION OF ORIGIN Province of Flemish Brabant, Belgium

🍷 STYLE *Framboise/Frambozen-Lambic*

🍷 ALCOHOL CONTENT 6.2abv (5.0w)

🌡️ IDEAL SERVING TEMPERATURE Store at 10–13°C (50–55°F).
Lightly refrigerate for two or three hours before serving. Serve at 8°C (47°F)




The French *framboise* (raspberry) is preferred on this label to the Flemish *frambozen*. The brewer, though, is Flemish, and he makes his *lambic* beers in Lembeek itself. A brewery dating from the 1600s was due to close in 1977 when young revivalist Frank Boon acquired the business. He now produces a range of lambic beers at a brewery on the banks of the Zenne, the river whose valley helps define the region. The wild yeasts of the valley impart a perfumy, flowery, Chardonnay-like dryness, and oak-ageing offers a touch of vanilla, to balance the raspberry-jam sweetness of this fresh, delicate brew. Although the beer is lightly sweetened, a lemony acidity emerges to dry the finish. For every litre (1.76 pints) of beer, 200 g (7 oz) of raspberries are used, and a small proportion of cherries.

Party dress

Champagne bottles, dressed with foil, offer an elegant presentation for many Belgian beers, especially lambics.

BOON GEUZE

 REGION OF ORIGIN Province of Flemish Brabant, Belgium

 STYLE *Gueuze-lambic*

 ALCOHOL CONTENT 6.0abv (4.8w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)

The shorter spelling of *G(u)euze* is preferred by Frank Boon. Being a gueuze, this beer is a blend of young and old *lambics* that ferments in the bottle, causing carbonation and sparkle. It has great finesse: a soft floweriness of aroma (rhubarb?); a momentary gingery sweetness; and a long, dry, oaky, faintly salty finish. A wonderful beer to serve with blood-sausage (black pudding) and apple sauce.





BOON KRIEK “MARIAGE PARFAIT”

REGION OF ORIGIN Province of Flemish Brabant, Belgium

STYLE *Kriek-Lambic*

ALCOHOL CONTENT 6.0abv (4.8w)

IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

A classic example of a cherry beer with real fruity tartness and winey, “dry sherry”, toasty complexity, though the precise character will vary from one year to the next. The beer is conditioned on freshly harvested cherries, in wood, in an elaborate regime. Every winter, when the cold weather prevents runaway fermentations, the brewery’s blending vessel is used to make one batch of Mariage Parfait. This “Perfect Marriage” is blended from that year’s young *lambic* and (in greater proportion) Boon’s finest matured brews (18 months to two years). They are then matured in the bottle for up to two years.



BORVE ALE

 **REGION OF ORIGIN** Highlands, Northern Scotland, UK

 **STYLE** Strong Scottish Ale

 **ALCOHOL CONTENT** 10.0abv (8.0w)

 **IDEAL SERVING TEMPERATURE** 10–13°C (50–55°F)

A hugely distinctive, characterful, complex beer from a tiny brewery in a former camp at the hamlet of Ruthven, near Huntley, in the Grampian mountains. The brewery was founded in the mid-1980s, originally at Borve House on the Hebridean island of Lewis, where Gaelic is still widely spoken. Borve Ale is matured in casks that have

previously been used to age first Bourbon then Scotch whisky. It emerges with an oaky, “hop-sack” aroma; a relatively light but clingy body; orangey flavours; and a big finish that is charcoal-like, peppery, and even salty.







Gaelic ale

The Scottish Gaelic text on the label says “Brought to life on the Isle of Lewis”.

BOSCOS FLAMING STONE

69

	REGION OF ORIGIN South US
	STYLE Stone Beer
	ALCOHOL CONTENT 4.8abv (3.8w)
	IDEAL SERVING TEMPERATURE 10°C (50°F)

An American pioneer of Stone Beer. The Boscos brewery and restaurant was opened in 1992, in Germantown, a suburb of Memphis, Tennessee, and has since sprouted a branch in Nashville. The name comes from the Italian for wood. Colorado granite is heated in a wood-burning pizza oven in the making of Boscos Flaming Stone, which is based on a wheat ale. It has a pale colour; a toffeeish, nutty palate; and a very late development of a refreshing, slightly sour, smoky dryness. The brewery's several other products include a very flavoursome Scotch Ale, called Isle of Skye, which has won awards in bottle-conditioned form.



BOSTON BEER WORKS

BEANTOWN NUT BROWN ALE



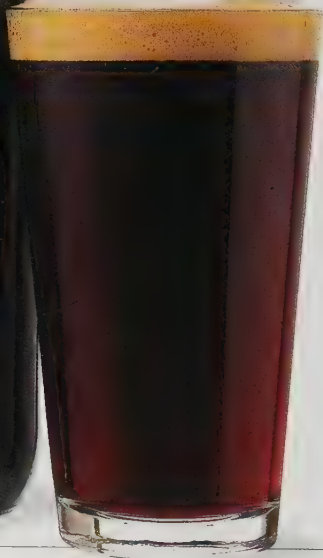
 REGION OF ORIGIN Northeast US

 STYLE Brown Ale

 ALCOHOL CONTENT 5.5abv (4.4w)

 IDEAL SERVING TEMPERATURE 10°C (50°F)

The “navy” or baked bean, prepared with salt pork or ham and molasses (and on occasion beer), is a traditional dish of maritime Boston, Massachusetts. Hence “Beantown”. The Boston Beer Works’ Nut Brown, being on the sweeter side, might go well with this classically simple dish. The beer starts sweetish, with a cherryish fruitiness, but dries out, with suggestions of cinnamon and cedar. It has a light-to-medium body, smooth texture, and very satisfying flavours. The Boston Beer Works is a brewpub near Fenway Park, home of the Red Sox baseball team.




BOSTON BEER WORKS BUCKEYE OATMEAL STOUT

71



 REGION OF ORIGIN Northeast US

 STYLE Oatmeal Stout

 ALCOHOL CONTENT 5.5abv (4.4w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)

The Boston Beer Works is one of an excellent selection of brewpubs that have become a tourist attraction in Boston, Massachusetts. Among the brewery's very assertive beers is this full-bodied, rich, oily, oatmeal-tasting, marshmallow-like, sweetish stout. In its rotating range of 30 or 40 products, the Beer

Works has brewed a wide selection of porter and stout variations. These have included a creamy, peppery Imperial Stout; and a Cherry Stout with semi-sweet and milk chocolate, for Valentine's Day.



BRAINS IPA

 REGION OF ORIGIN South Wales, UK

 STYLE India Pale Ale

 ALCOHOL CONTENT 4.5abv (3.6w)

 IDEAL SERVING TEMPERATURE 10 13°C (50-55°F)



The slogan says “It’s Brains You Want”. The brewery, founded in 1713, was acquired by Samuel and Joseph Brain in 1882, and is still owned by the family. The Cardiff brewery was once in the very centre of the city, but production has now moved to a former Bass plant in a more industrial location. Brains’ principal beers are known for their maltiness, but its IPA has a hoppy fragrance. It then presents a lightly malty, sweetish background flavour, before returning to the hop in an appetizing finish, with suggestions of orange zest and lemon rind.


Dragon’s brew

Many beers in this style have symbols of India on the label, but Brains prefers the red dragon emblem of Wales.



BRAINS SA

 REGION OF ORIGIN South Wales, UK

 STYLE Bitter/Pale Ale

 ALCOHOL CONTENT 4.2abv (3.4w)

 IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)





Some argue that the name SA derives from the initials S of founder Samuel Arthur Brain; in fact, it originally stood for Special Ale. This beer is always known simply by its initials in its home city, where it is regarded with great affection and loyalty. It is sub-titled Best Bitter, and is enjoyed as an easy-drinking beer that nonetheless has plenty of satisfying flavours.

Like many Welsh beers, it is accented toward maltiness. SA has a spicy aroma; a light, faintly almondy, crystal-malt character, soft on the tongue; and finishes with a late, dry, appetite-tickling fruitiness and hoppiness.

*Rugby restorative
Wales' national sport
is intended to be
evoked by the jersey-
like quartered design.*



BRAKSPEAR SPECIAL

	REGION OF ORIGIN Southern England, UK
	STYLE Bitter Ale
	ALCOHOL CONTENT 4.3abv (3.4w)
	IDEAL SERVING TEMPERATURE 10 13°C (50 55°F)

The name rhymes with Shakespeare, and Brakspear's beers are favoured by contemporary writers John Mortimer (whose *Paradise Postponed* was set in a brewery) and Colin Dexter (creator of Inspector Morse). The brewery, tracing its history to 1779, is on the River Thames, in the regatta town of Henley, Oxfordshire. Brakspear Special is beautifully balanced; light, smooth, and drinkable; with a late, lingering bitterness. The "double" fermentation mentioned on the label refers to a traditional system of two vessels. The first encourages the development of complex flavours. The dropping of the brew into the second vessel refines those flavours.





Holy bee

The bee on the label is also a Papal symbol. A Brakspear was the only English Pope.



BRAND DUBBELBOCK

75

	REGION OF ORIGIN Province of Limburg, The Netherlands
	STYLE Double Bock (<i>Dubbelbock</i>)
	ALCOHOL CONTENT 7.5abv (6.0w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

The oldest brewery in The Netherlands is Brand's, dating from 1341. The Brand family became involved in 1871, and still are – though for 10 years the company has been owned by Heineken.

The Brand's brewery has in its range a well-regarded Pilsner-type and three Bock beers. Its *Dubbelbock* (Dutch spelling) has the creaminess and fruity "warming" maltiness of a Lowland Scotch whisky.



Triple Dutch
In addition to its Double, Brand's has different Maytime and year-round versions of Bock.



BRAND IMPERATOR

 REGION OF ORIGIN Province of Limburg, The Netherlands

 STYLE Bock

 ALCOHOL CONTENT 6.5abv (5.2w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)


The name suggests a pre-Lenten Double Bock like the famous German Salvator (*see p.355*). On the other hand, Salvator's colour would better suit a strong brew for May. In recent years, the


brewery has added more specialized products for both of those seasons. Emperor is a much longer-established product, available year-round. It is a delicious lager, with the aroma of cream; a big, firm body; fresh, marshmallowy flavours; and hints of maple syrup in a deep, dryish finish.





BRAND OUD BRUIN

 REGION OF ORIGIN Province of Limburg, The Netherlands

 STYLE Old Brown Lager

 ALCOHOL CONTENT 3.5abv (2.8w)

 IDEAL SERVING TEMPERATURE 8 °C (46 °48°F)

A smooth and malty interpretation of the Dutch style of sweet, “Old Brown” lager. This example finishes like saccharine-sweetened coffee. (Bring on the cookies?) An antique-style beer seems very appropriate at The

Netherlands’ oldest brewery.





A spiced beer, fermented with wild yeast, was made in the days when the brewery was a brewpub on the Lord of the Manor’s estate. When the local clergyman complained that peasants preferred the pub to the pulpit, the brewery was sold to the Brand family.



The Lord's beer

When the Lord of the Manor owned the brewery at Wijltre, near Maastricht, he proclaimed a local monopoly on beer. This is remembered in the text on the neck-label.

BRECKENRIDGE AUTUMN ALE

	REGION OF ORIGIN Southwest US
	STYLE Brown Ale/Old Ale
	ALCOHOL CONTENT 6.8abv (5.4w)
	IDEAL SERVING TEMPERATURE 10 13°C (50 55°F)

The Rocky Mountain ski resort and former gold-mining town of Breckenridge, Colorado, gained its first brewpub in 1990, probably America's highest, at 2,926 m (9,600 ft).

Breckenridge produces a wide range of beers. Its bottled Autumn Ale has a chestnut colour; a firm, toffeeish, textured body; and hints of sweet treacle and cocoa. A delicious beer. In 1992, a larger "branch" Breckenridge was added in the Lower Downtown ("LoDo") district of Denver. The handsome, arched, brick facade of the 1928 industrial building reveals a large single-room brewery and pub. Immediately confronted by a sizeable (20-barrel) brewhouse in the middle of the public area that is protected by nothing more than a small railing, visitors can feel for a moment that they have entered through the wrong door. The idea is that the guest "shares the experience".



BRICK BOCK

REGION OF ORIGIN Province of Ontario, Canada

STYLE Bock

ALCOHOL CONTENT 7.0abv (5.6w)

IDEAL SERVING TEMPERATURE 9°C (48°F)




Jim Brickman founded this sizeable new-generation brewery in the old beer and whisky town of Waterloo, Ontario, in 1984. Although its Bock recipe has been varied from one year to the next, its typical characteristics include a very malty aroma; a light but firm palate; and a depth of dark-malt flavours, developing licorice, rooty, peaty, burnt, whiskyish notes. The beer is said to be matured for three months.



*Seal of strength
Some Brick Bock
bottlings have an
attractive wax seal.*



BRIDGEPORT ESB

	REGION OF ORIGIN Pacific Northwest US
	STYLE American Ale/ESB
	ALCOHOL CONTENT 5.8abv (4.6w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)







The bridges of Portland, Oregon, unite a city framed by the Columbia and Willamette rivers, both flowing from hop regions. BridgePort, founded in 1984 as Columbia River Brewing, is the oldest micro-pub in this great city of small beers. Its ESB is perfumy and fruity, rounded off by an appetizingly dry, hoppy acidity.

Bridging the Atlantic Extra Special Bitter has become a recognized style in the US, inspired by Fuller's ESB from London (see p.177).



BRIDGEPORT INDIA PALE ALE

	REGION OF ORIGIN Pacific Northwest US
	STYLE India Pale Ale
	ALCOHOL CONTENT 5.5abv (+.4w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)



One of the many fruity, dry, bitter India Pale Ales made in the Pacific Northwest. This bottle-conditioned brew, from Portland, Oregon, has a lemony, grapefruity, resinous aroma; an oily palate, with suggestions of vanilla pod and orange peach sorbet; and a rush of intense minty, woody, cedary bitterness in the finish. No fewer than five hop varieties are used: Cascade, Chinook, Golding, Crystal, and Northwest Ultra.

Initialled ales


In the US, ESB indicates a well-rounded medium strong ale, while IPA implies a much hoppier brother brew.

BRIDGEPORT OLD KNUCKLEHEAD

 REGION OF ORIGIN Pacific Northwest US

 STYLE Barley Wine

 ALCOHOL CONTENT 9.1abv (7.3w)





 IDEAL SERVING TEMPERATURE 13°C (55°F)



A celebrated barley wine from the pioneering brewery and pub in Portland, Oregon. An assertive, delicious, juicy maltiness is cut by grassy, peppery hop flavours, and rounded in a warming finish. A bottling is released in November, and each year's label features a different local celebrity. One year, the mayor of Portland was asked if he would like to be the next Knucklehead; "It's a lot better than being Bud," he replied.



BROOKLYN BLACK CHOCOLATE STOUT

	REGION OF ORIGIN Northeast US
	STYLE Chocolate/Imperial Stout
	ALCOHOL CONTENT 8.25abv (6.6w)
	IDEAL SERVING TEMPERATURE 13°C (55°F)

Brooklyn was once New York's brewing borough, but its last kettle seemed to have been silenced in the 1970s. Then, in 1988, the Brooklyn Brewery company was established. Its robust beers were initially produced under contract upstate,

but in 1996 a new brewhouse was unveiled in Brooklyn. The

company had begun with an assertive lager and a brown ale, but brewer Garrett

Oliver has since created superbly flavoursome brews in a wide range of styles. His own favourite is this strong stout, which achieves an astonishingly chocolaty taste from malt alone. It is a rich beer that is textured, spicy, and fruity. Brooklyn

Black Chocolate Stout is a winter seasonal brew, and vintages have varied in strength between the initial 8.25abv and 8.75abv.



BROUGHTON BLACK DOUGLAS

 REGION OF ORIGIN Scottish Borders, UK

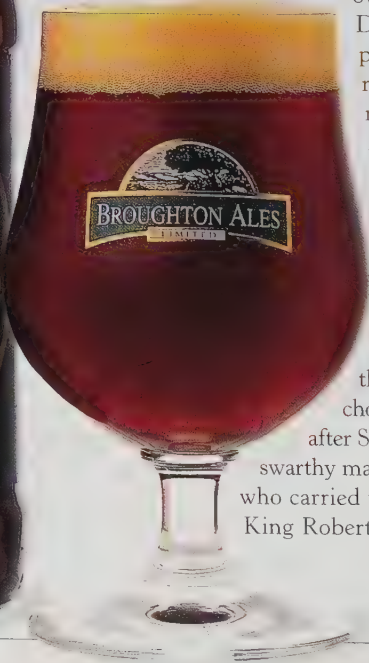
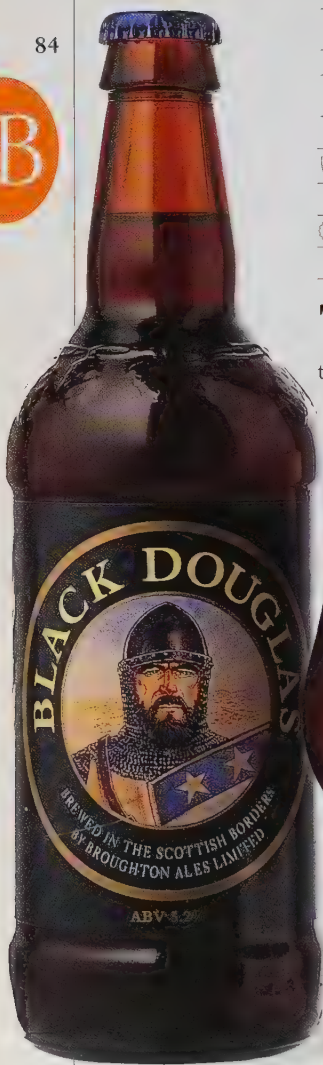
 STYLE Scottish Ale

 ALCOHOL CONTENT 5.2abv (4.1w)

 IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

This brewery is at Broughton, near Biggar, just north of the English-Scottish border. Established in 1979, it was one of the first new-generation breweries in Scotland. Its bottled beers have become much more widely available since a change of


ownership in 1995. Black Douglas is one of its newer products, available year-round in the bottle, but regarded as a winter brew in its cask-conditioned draught form. It is not quite black, but has a north-of-the-border colour and maltiness. Its aroma suggests malted milk, the palate is lightly treacly, and the finish has the bitterness of black chocolate. The beer is named after Sir James Douglas, a swarthy man with raven-black hair, who carried the heart of Scottish King Robert the Bruce into battle.





BROUGHTON GREENMANTLE

 REGION OF ORIGIN Scottish Borders, UK

 STYLE Scottish Ale

 ALCOHOL CONTENT 3.9abv (3.1w)

 IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

A literary beer. Broughton was the home of novelist John Buchan, and the brewery's first beer was named in honour of his story, *Greenmantle*. The brewery's original partners were

members of the Collins publishing family and the Youngers' brewing dynasty. Perhaps reflecting the brewery's location in The Borders, Greenmantle Ale seems to fall stylistically between an English bitter and a Scottish 70/-. It has a hint of Scottish honeyed maltiness in its background but has a more English accent in





its medium-amber colour, gently oily, flowery hoppiness (one taster suggested nettles), and slightly citric fruity tartness.



BROUGHTON SCOTTISH OATMEAL STOUT

B



	REGION OF ORIGIN	Scottish Borders, UK
	STYLE	Oatmeal Stout
	ALCOHOL CONTENT	4.2abv (3.4w)
	IDEAL SERVING TEMPERATURE	13°C (55°F)

This style of beer is not specifically Scottish, but the grain is typically associated with the country, so it makes for a happy marriage. David Younger, who helped establish the brewery in 1979, was in his days there known as a lover of stout. In recollection of this, the brewery's stout is labelled with an illustration of his great-grandfather, Robert Younger, also a brewer. In 1844, Robert Younger founded a brewery that bore his name. Yet another Younger, Robert's great-grandfather George, gave his name to a brewery that he founded, in 1770. The stout that honours them is silky and creamy but relatively lean and dry for the style. It also has some flavoursome hints of ginger and pepper. This beer is sold in some markets as Kinmount Willie, after a border reiver (raider) from the Armstrong clan. Kinmount Willie is alleged to have been a forbear of US astronaut Neil Armstrong, a claim that the brewery emphasizes in the American market.



BUDELS ALT

REGION OF ORIGIN Province of North Brabant, The Netherlands

STYLE *Altbier*

ALCOHOL CONTENT 6.0abv (4.8w)

IDEAL SERVING TEMPERATURE 9°C (48°F)



Few European breweries are as eclectic in their beer styles as Budels, of North Brabant in The Netherlands. Its range includes not only a *Kölsch* type but also this *Altbier*, albeit at an alcohol content that is higher than typical. This interpretation has a pale colour for the style; fresh spicy hop and fudgy malt in the aroma; lively flavour development, with hints of ginger; and a firm, very dry finish.

Toasting Alt

On this label, the crowned head of Brabant, Jan Primus, is shown as the mythical King of Beer, Gambrinus, alleged inventor of the toast.

BUDELS PAREL KÖLSCH

 REGION OF ORIGIN Province of North Brabant, The Netherlands

 STYLE Kölsch-type

 ALCOHOL CONTENT 6,0abv (4,8w)

 IDEAL SERVING TEMPERATURE 8-9°C (47-48°F)


Not made in the region, or even in Germany, and a little stronger than the original, but broadly in the style of a Kölsch. This beer is made across the Dutch frontier, beyond even the border province of Limburg, in the Brabant town of Budel. The enterprising Budels brewery launched it in 1985 as a novel speciality. *Parel* is Dutch for “pearl”. The beer has a very good, resinous hop aroma; a firm, smooth body; a dry palate; a faint hint of raspberry and vanilla fruitiness; and a dry, appetizing finish.




BUDWEISER BUDVAR

89



 REGION OF ORIGIN Bohemia, Czech Republic

 STYLE Golden Lager

 ALCOHOL CONTENT 5.0abv (4.0w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

In the Czech Republic, only beers from Pilsen may use the name of that city. While they emphasize the hop, their similar, more southerly rivals from the brewing city of Budweis (also known as České Budějovice) lean towards a light, smooth, maltiness. The

city, on the Moldau, began with a monastery and in the 1200s grew as a southern

stronghold of the kingdom of Bohemia. Before trademarks, any brew made there would have been described as a “Budweiser” beer.


Budweiser Burgerbrau, established in 1795, made the city’s first lager in 1853. That brewery still operates.

Budweiser Budvar came later, in 1895. By then, the German-American brewer Adolphus Busch was already making a “Budweiser” beer. Several other US brewers have in the past used the term Budweiser to describe their beers, but Busch’s exclusive US rights to the name were eventually established beyond doubt.

The Czech Budweiser beers are generally more assertive in flavour than their American namesake, but not substantially higher in alcohol.



BURRAGORANG BOCK BEER

 REGION OF ORIGIN New South Wales, Australia

 STYLE Bock

 ALCOHOL CONTENT 6.4abv (5.1w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

As the aboriginal-sounding name suggests, this is an Australian beer. It is produced near Burragorang Lake, in Picton, 80 km (50 miles) southwest of Sydney, and is the country's biggest-tasting beer. In 1978, the first application to licence a micro-brewery in Australia was made by Geoff Scharer, a fourth-generation Australian from a family who originated from Zurich, Switzerland. In 1987, Scharer finally made beer, advised by the late Otto Binding, Germany's micro-brewery pioneer. Made with three malts and German Spalt hops, Burragorang Bock Beer pours with a huge head; has a silky body; a perfumy, appetizing, malt character; suggestions of treacle toffee; and a resinous, hop balance. The brewery also has a very hoppy, Pilsner-style brew.





It's the water

The depiction of the Burragorang Valley on the Burragorang Bock Beer label shows a tract of land owned by the brewery's proprietor. The Valley is the main source of Sydney's water. The painting was commissioned by the Water Board from artist Robin Collier.





BURTON BRIDGE BRAMBLE STOUT

	REGION OF ORIGIN Trent Valley, England, UK
	STYLE Dry Stout with Fruit
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)







Britain's brewing capital, Burton, has – on Bridge Street – one of the country's livelier new-generation micro-breweries, with its own pub. The Burton Bridge Brewery was established in 1982. Its huge range of specialities includes this bottle-conditioned stout primed with the concentrated juice of blackberries (“brambles”). The fruit adds a touch of acidity and earthiness to a stout that is tar-like, burnt-tasting, and very big for its alcohol content.

Blackbird brew

When one of the brewery's principals noticed blackbirds eating apples in his garden, he thought they too might enjoy blackberries. Hence the image on the label.

BURTON BRIDGE EMPIRE PALE ALE



	REGION OF ORIGIN	Trent Valley, England, UK
	STYLE	India Pale Ale
	ALCOHOL CONTENT	7.5abv (6.0w)
	IDEAL SERVING TEMPERATURE	10-13°C (50-55°F)

Although pale ale is said to have first been produced in London, the style was perfected and made famous by the great breweries of Burton, and helped this town become Britain's beer capital. Though it is small, its central location in the Midlands of England helped. Before rail and road, the beer was shipped by canal to the ports of the Mersey and Humber. The new-generation brewery Burton Bridge has sought to revive the tradition of strong, hoppy IPA in Britain. There is a distinct "hop sack" aroma and taste to this lively, leafy, peppery, orangey, bitter brew.

Batting for beer?

Britain's greatest gifts to India? Today, beer is a less obvious passion there than cricket, a common language, and Parliamentary democracy.



BURTON BRIDGE PORTER

 REGION OF ORIGIN Trent Valley, England, UK

 STYLE Porter

 ALCOHOL CONTENT 4.5abv (3.6w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)



Today, in the English-speaking world, a porter is usually a lighter-bodied counterpart to dry stout. In Britain, the term porter began to vanish around the time of World War I, and had largely gone by the 1930s, though it lingered far longer in Ireland and never totally disappeared from the United States.

Micro-breweries reintroduced it to Britain in the late 1970s. Burton Bridge's range includes a fine porter at an easily-drinkable strength. It has a ruby to black colour, and a pillowy head. There are hints of crystal sugar in the aroma; smoky, fruity notes; and a sappy dryness in the finish.



BUSH 12%

 **REGION OF ORIGIN** Province of Hainaut, Belgium

 **STYLE** Barley Wine

 **ALCOHOL CONTENT** 12.0abv (9.6w)

 **IDEAL SERVING TEMPERATURE** 10°C (50°F)

The strongest beer in Belgium – subject to occasional challenges – is also a classic for its complexity of flavours. “Bush” is an Anglicization of Dubuisson, family name of the brewery’s owners. The brewery was liberated by the British at the end of World War I, and the English name later adopted as a tribute. The beer, reminiscent of an English barley wine, has a peachy, creamy aroma; a nutty, chewy palate; and a long, earthy, orange-peel dryness in the finish.

Beating around the Bush
The name has nothing to do with the American Busch. Bush 12% is sold in the US under the name Scaldis.



BUSH DE NOËL

REGION OF ORIGIN Province of Hainaut, Belgium

STYLE Barley Wine

ALCOHOL CONTENT 12.0abv (9.6w)

IDEAL SERVING TEMPERATURE 10°C (50°F)



The Christmas version of Bush is a variation on the theme, with a fuller nutty maltiness, slightly less bitterness, and a more flowery hop aroma. It is also sometimes offered bottle-conditioned, developing a leaner, oilier body and a yet more flowery flavour and aroma. Yet a further version is Bush Sept.

In French, this sounds like *bouchette*, implying a mini-mouthful. Only in Belgium could a beer of such a potency (actually, 7.5abv) be deemed small.

The drop – in gravity as well as alcohol – diminishes the maltiness, and allows the yeasty floweriness (violets?) to come through, and the minty, peppery hop. There is also added coriander.

CAINS FORMIDABLE ALE

 REGION OF ORIGIN Northwest England, UK

 STYLE Bitter Ale

 ALCOHOL CONTENT 5.0abv (4.0w)

 IDEAL SERVING TEMPERATURE 10 13°C (50 55°F)

The formidable Robert Cain, from Cork, Ireland, founded this Victorian brewery across the water in Liverpool. It is itself a formidable structure. Cain also built some of the city's famously elaborate pubs, several of which are still in operation. After several changes of ownership, the brewery restored the name Cains around 1990.





Formidable Ale, pale in colour, seems crisp at first, but builds to a surge of gingery bitterness.

The brewery also has the softer, maltier, Traditional Bitter and the darker, richer Dragon Heart. Special brews have included a tawny Chocolate Ale. This smooth, nutty brew was lightly flavoured with dark chocolate, and had a violet-like floweriness. Cupid's Ale, soft but dryish, and very lightly flavoured with ginseng, has been known to appear around Valentine's Day.



CALEDONIAN DEUCHARS IPA

97

	REGION OF ORIGIN South of Scotland, UK
	STYLE India Pale Ale
	ALCOHOL CONTENT 4.4abv (3.5w)
	IDEAL SERVING TEMPERATURE 10°C (50°F)

The small Caledonian brewery in Edinburgh produces Scotland's maltiest beers, but this IPA leans in the opposite, hoppy direction appropriate to the style. Robert Deuchar's was an Edinburgh brewery that closed in the

1960s. The name was revived

by Caledonian for this one beer in the 1990s. The restoration of an affectionately remembered name was popular, but would the beer itself be accepted? Although IPA is an old style, this interpretation is modern and perhaps American-influenced in its pale colour, orange-flower, rose-like, intense aroma, firm crispness, and oily hop bitterness. It has proven a great success not only in pubs but also in fashionable bars in the re-emergent Scotland.



CALEDONIAN FLYING SCOTSMAN

 REGION OF ORIGIN South of Scotland, UK

 STYLE Scottish Ale

 ALCOHOL CONTENT 5.1abv (3.9w)

 IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

The brewery overlooks the Edinburgh-London railway. The Flying Scotsman beer is named after a famous train on that route. The ruby-coloured brew contains a tiny amount of rye. It is profoundly malty in its aroma and flavours, but very well-rounded, with hints of raisiny spiciness and toasty dryness. There is a yet greater maltiness, but not as much grainy dryness, in the marginally less strong Merman (*see right*) and the more potent Edinburgh Strong Ale.







Kiln trademark

The trademark on the glass depicts the kiln in which grain is dried at the end of malting. Some whisky distilleries use a similar symbol.

CALEDONIAN MERMAN

99

	REGION OF ORIGIN South of Scotland, UK
	STYLE Scottish Ale
	ALCOHOL CONTENT 4.8abv (3.8w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

Devotees joke, "Leaves you legless". Merman is not especially strong, but it has the richest, and most typically Scottish, dark malt character of the brews in the Caledonian range. It has a soft-fruit aroma (ripe plums?), layers of clean maltiness in the body, and a long finish, with hints of anis in its balancing hop character. The brewery dates from 1869,

and this beer is based on an Export Ale brewed in the 1890s. Caledonian still boils its kettles by direct flame (as opposed to the more usual steam). This "fire-brewing" creates hot spots, and a caramelization that can heighten the malty flavours. Since a management buyout in 1987, Caledonian has been run by a malt expert who formerly worked in the whisky industry.







Haven of ale

The label is a copy of an 1896 symbol used by the brewery. A rock formation called The Merman helped guide vessels into Leith, port of Edinburgh.



CANTILLON GUEUZE-LAMBIC





	REGION OF ORIGIN Brabant, Belgium
	STYLE Gueuze-Lambic
	ALCOHOL CONTENT 5.0abv (+.0w)
	IDEAL SERVING TEMPERATURE 13°C (55°F)

Not far from the Eurostar train station in Brussels is the Cantillon brewery, something of a working museum. Cantillon welcomes visitors, and sells gift-packs of its superb beers. This enterprise is the most assertively traditional producer of *lambic*, the wild-yeast wheat beer of the region. The family is believed to have brewed as early as the 1700s, in the nearby town of Lembeek (from which lambic probably takes its name) before opening the

Brussels brewery in the 1930s. Its beers are dry, juicy, lemony, and tart, though not as aggressive as they once were. There are a wide range of versions, each varying according to the years of beer in the blend. The classic *gueuze* (a blend of young and old lambic) is complex, zesty, and Champagne-like.

If a reminder were needed... Being a long drink, beer can be a pleasure increasingly interrupted. Perhaps appropriately, the Mannekin Pis statue is the emblem of Brussels, a great brewing city.

CANTILLON GUEUZE VIGNERONNE

	REGION OF ORIGIN Brabant, Belgium
	STYLE Fruit <i>Lambic</i>
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 8-9°C (47-48°F)

This *gueuze* has an addition of grapes during maturation. It is notably light on the tongue, and very dry, but with a suggestion of grape skins in the aroma; hints of crisp, clove spiciness, ginger, and honey in the palate (melding with the lemony flavours that are typical of Cantillon); and a touch of dusty tannin in the finish. The early versions of this brew were primed with Muscat grapes grown in Alsace, but a similar variety from Italy has been employed more recently, and seems to have produced fuller flavours. The grapes are added to casks of maturing beer that is already more than 18 months old. The beer remains in the cask for a further six months, and is then blended with a smaller proportion of one-year-old *lambic* before being bottled. The young *lambic* provides the sugars for further fermentation in the bottle. A version called St Lamvinus is made with Merlot and Cabernet Franc grapes.

Star beer

The grapes, grain, and hops wrap themselves round the six-pointed star, one of the international symbols of brewing.





CANTILLON KRIEK LAMBIC

 REGION OF ORIGIN Brabant, Belgium

 STYLE Fruit Lambic

 ALCOHOL CONTENT 5.0abv (4.0w)

 IDEAL SERVING TEMPERATURE 8–9°C (47–48°F)

The driest cherry beer in the world is the Cantillon brewery's *Kriek-Lambic*. Newly harvested cherries are added in July or August to beer that is already 18 months to two years old, and the blend is bottled the following winter. About a quarter of the cherries used are the Scharbeek variety grown in and around that Brussels





neighbourhood. The rest are from the well-known growing area of St Truiden in Limburg, to the east of Brussels.

The beer is long and complex, with a remarkable unfolding of flavours. It has a huge, perfumy aroma, with some oily, almondy notes from the stones of the fruit. The palate is tart but well-balanced, intense, and winey, with a fresh, Cabernet-like fruitiness that also hints at raspberry. The finish has a tannic, cherry-skin dryness and some fino sherry, vinegar-ish notes.





CANTILLON ROSÉ DE GAMBRINUS

	REGION OF ORIGIN Brabant, Belgium
	STYLE Fruit Lambic
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 8 °C (47-48°F)

It looks like a rosé wine, but has more complexity than most. With its fine, sustained bead, a pink Champagne of the beer world, perhaps? In Belgium, it is typically served in a Champagne flute. Definitely a beer, too – the name Gambrinus derives from Jan Primus (“John the First”), 13th-century ruler of Brabant, who in many parts of the world is the legendary “King of Beer”. Several brews in different countries are named after him.





This one has a remarkable fruit aroma, carrying through into the palate, with a delicate, lactic acidity gradually developing. It is a blend predominantly of raspberry lambic (*framboise*) with a smaller proportion of cherry lambic (*kriek*). Some editions have also contained tiny proportions of elderberry, and vanilla pod. An elegant drink with which to greet guests at a party... and one of the world's great beers.

Choose your humour

Is the humour Rabelaisian or Rubenseque? Some regard the cartoonish label as indecent or sexist, but it perfectly captures the joie-de-vivre under the surface of bourgeois Belgium.



CARLSBERG 47

	REGION OF ORIGIN Denmark
	STYLE Vienna-style Lager
	ALCOHOL CONTENT 7.0abv (5.6w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)



The Carlsberg brewery was founded in Copenhagen, Denmark, in 1847, and was the first to produce lager in Northern Europe. Yeast selection in the laboratory at Carlsberg led to the isolation of the world's first single-cell culture in 1883. Since then, lager yeasts have been identified as *Carlsbergensis*. Carlsberg 47 was launched on the 125th anniversary of the brewery. With its distinctively full, reddish-amber colour, high strength, and deliciously malty, nutty, apricot-like dryness, it is intended to be a reminder of an early style of lager, originally produced in Vienna in the 1840s and later taken up by Carlsberg. Vienna malts are kilned to create an amber colour, some aroma, and a nutty flavour.

Royal brew

The crown on the label indicates that Carlsberg supplies beer to the Danish royal family.

CARLSBERG GAMLE

105



REGION OF ORIGIN	Denmark
STYLE	Munich-style Lager
ALCOHOL CONTENT	4.3abv (3.4w)
IDEAL SERVING TEMPERATURE	9°C (48°F)

The Danish word for “old” is *gamle*. In this instance, it describes the oldest style of lager. The first lagers, produced in Munich, were dark brown in colour. (“Lager” refers to a yeast that requires a slow fermentation and has nothing to do with colour.) This dark version is still known as a Munich-style lager. The first (“Old”) Carlsberg brewery made beer in this style. Carlsberg Gamle has a dryish, rooty, very slightly coffeeish dryness. Its colour is much fuller than its body (the two are not connected). The toasty flavour and mahogany colour are typically created by dark Munich malts. These are, though, much milder than the high-roast barley or malt typically used in stouts.


Ecstatic brew?

“Øl” is Danish for beer. It has the same roots as the English “ale”. Both may derive from an old Saxon invocation of religious ecstasy.



CARLSBERG GAMMEL PORTER

 REGION OF ORIGIN Denmark

 STYLE Imperial Stout

 ALCOHOL CONTENT 7.8abv (6.24w)





 IDEAL SERVING TEMPERATURE 13-18°C (55-64°F)

The term “porter” was originally used for a wide variety of toasty-tasting dark brews made in Britain with ale yeasts. When strong examples were exported as winter warmers to cold northern countries, brewers there began to make their own porters. In Britain, the bigger-bodied styles of porter came to be known as stout. Those favoured in the cold north are dubbed Imperial, after their popularity with the royal Romanovs. “Old Carlsberg Porter”, also labelled Imperial Stout, has been made since 1885. It uses a lager yeast, but the resultant cleanness is overlaid with textures and flavours that are densely oily and tar-like, with suggestions of hessian, oak, cedar, and coffee beans. It is tangily dry but also warming.



CARNEGIE STARK PORTER

107

	REGION OF ORIGIN Sweden
	STYLE Baltic Porter
	ALCOHOL CONTENT 3.5abv (2.8w) and 5.5abv (4.4w)
	IDEAL SERVING TEMPERATURE 10 13°C (50 55°F)



A Scot called Carnegie first brewed this beer in the 1830s, in Gothenburg, Sweden (the two countries historically have strong trading links). Doctors traditionally prescribed the porter, enriched with an egg yolk, for nursing mothers. There are two strengths, the lower of which makes more of a “session” beer. The stronger version leans towards being an imperial stout. Carnegie Stark (“Strong”) Porter is creamy and licorice-tasting with a long, dry finish. A top-fermenting yeast is used.


Vintage porter Carnegie is year-dated. Each “vintage” seems slightly different, though the flavours meld with age.



CASTELAIN CH'TI BRUNE

 REGION OF ORIGIN Northern France

 STYLE *Bière de Garde*

 ALCOHOL CONTENT 6.4abv (5.1w) (Both versions)





 IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

The odd name is an expression from Northern France meaning a coal-miner. The brewery is in the former mining village of Bénifontaine, near Lens. Ch'ti Brune has a dark-chocolate colour; a rich body; and port-like flavours, with a vanilla-like nuttiness. This is perhaps the beer for a rich lamb stew. Ch'ti Blonde is still quite syrupy, with fresh, fruity, apricot-like aromas and flavours, and a smooth, dryish, nutty-malt finish. Try it with lamb chops, cooked pink. Both beers are unpasteurized. A newer, stronger, golden version, Ch'ti Triple (7.5abv; 6.0w), has a fragrant, flowery aroma; grassy, cereal-grain flavours; a nuttily smooth body; and a surging, cherry-like frutiness in a quite bitter finish.



CASTLE EDEN SPECIAL ALE

109

	REGION OF ORIGIN Northeast England, UK
	STYLE Bitter/Pale Ale
	ALCOHOL CONTENT 5.5abv (4.4w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

Founded as a coaching inn in the village of Castle Eden during the 1700s or before, this English village brewery has fought magnificently to ensure its survival. From the 1820s to the 1960s, it was the Nimmo's brewery, and was then acquired by Whitbread. In 1998, its closure was announced, and a valedictory brew was issued. The brewery was then rescued in a local management buyout, and Special Ale was launched in celebration.

It has a richly malty aroma; a firm, dry palate; complex, geranium-like, English hop flavours; and very great length. Its flavours benefit from lack of pasteurization (it is sterile-filtered). Special Ale is broadly based on a Whitbread brew once exported to the US.

Retro ale
The label has an intentionally 1950s' retro look, but the 1820s' facade in the illustration has changed little.



CELIS GRAND CRU

 REGION OF ORIGIN Southwest US

 STYLE Belgian-style Ale

 ALCOHOL CONTENT 8.75abv (7.0w)

 IDEAL SERVING TEMPERATURE 7-10°C (45-50°F)



Revivalist Pierre Celis created the Hoegaarden brewery in Belgium, in the 1960s. In addition to its famous “white” beer, he devised a strong, golden ale, with orange peels and coriander, which he called Grand Cru. After selling Hoegaarden to Interbrew (producers of Stella Artois) when already past retirement age, he moved to Austin, Texas, and started a brewery there, producing a similar range. The Belgian Grand Cru is flowery and drishy, with suggestions of peach and honeydew melon. The American Celis Grand Cru is still spicy (some tasters have found sorrel), but less delicate, more robust, grassier, more citric, and lemony.

CELIS PALE BOCK

111





- REGION OF ORIGIN Southwest US
- STYLE Strong, Spiced, Belgian-style Ale
- ALCOHOL CONTENT 3.9abv (3.1w)
- IDEAL SERVING TEMPERATURE 7–10°C (45–50°F)



German-American lager breweries in the US continued the Bock tradition even before the beer renaissance of the last 25 years. In late winter or early spring, they made Bocks slightly stronger, and usually darker, than their everyday products. Some of these still exist. In American states with heavy restrictions on alcohol content, a Bock may be scarcely more potent than a regular beer, but perhaps fuller in flavour. In the Texas town of Shiner, originally a Czech settlement, the local brewery has won a following for a very modest "Bock". When the new generation of breweries sprang up, the "Texas Bock" tradition was taken up by Celis, of Austin. Its entry is not truly a Bock at all, but a smooth, lightly toffeeish, well-balanced ale. It has an almost woody dryness in the finish. This beer contains some crystal malt, is hopped in part with Saaz, and fermented with a Whitbread yeast.



CELIS WHITE

	REGION OF ORIGIN Southwest US
	STYLE Belgian-style Wheat Beer
	ALCOHOL CONTENT 4.9abv (3.9w)
	IDEAL SERVING TEMPERATURE 9-10°C (48-50°F)

Having established and sold the Hoegaarden brewery, Pierre Celis became fascinated by the new appreciation of characterful beers in the United States. That is why he decided to brew there, and to offer a version of his “white” beer. His Celis

White is similar to the beer he made in Belgium but perhaps softer, with more fruity acidity, and less flowery. Since a takeover by Miller, the future of the Celis brewery has been the subject of speculation. It is to be hoped that the brewery’s future is ensured. The American “white” has also been made under licence in Belgium, by De Smedt, producers of the Affligem range.



How it began
The illustration on the label shows Celis (second from the right) as a young man, helping in Hoegaarden’s last old “white” beer brewery.

CERES DANSK DORTMUNDER

113





☑	REGION OF ORIGIN	Denmark
☛	STYLE	Danish Strong Dortmund Export
☉	ALCOHOL CONTENT	7.7abv (6.2w)
☒	IDEAL SERVING TEMPERATURE	9°C (48°F)



The mythological Roman goddess of farming and cereal grains, Ceres, gives her name to this brewery in the Danish city of Aarhus. This brewery has a strong “Danish Dortmund”. The beer has a buttery maltiness and some fruitiness. Ceres’ other products include a beer flavoured with rum and lemon essence, named after the navigator Bering (who died of scurvy); and a peppery, phonetic Stowt. The city of Aarhus also has an unrelated brewpub called St Clements, situated in a former newspaper printing premises on the town square. It produces a relatively malty unfiltered Pilsner and seasonal specials.

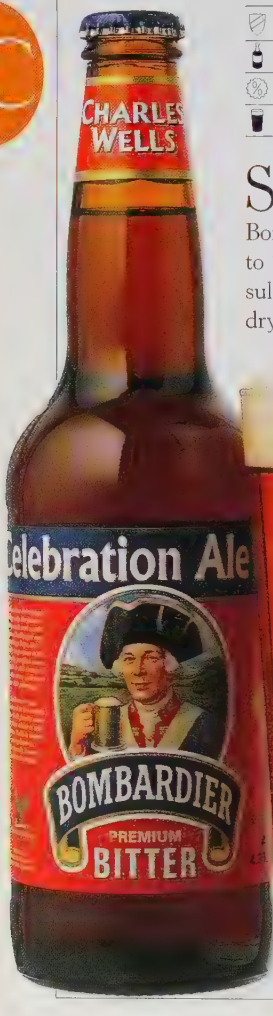


CHARLES WELLS BOMBARDIER

	REGION OF ORIGIN Eastern England, UK
	STYLE Bitter Ale
	ALCOHOL CONTENT 4.3abv (3.4w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

Sizeable regional brewery, old-established, and still family-run, in Bedford. Its best-known beer evokes the memory of boxer Bombardier Billy Wells, British heavyweight champion from 1911 to 1919. This satisfying, smooth, malt-accented beer has a slightly sulphury, rooty aroma; fruity, cherry-pie flavours; and a cookie-like dryness in the finish. It is hopped with Goldings and Challengers.

In 2000, the brewery introduced a yeast-sedimented version of Bombardier in a four-pint plastic bottle. This is sold with a bracket to hold the bottle steady, in an inverted position, while the beer conditions overnight – and a simple tapping system. The beer thus dispensed is a close approximation of cask-conditioned draught as served in the pub.




Earlier image

The brewery likes to celebrate awards and events, but the character toasting on the label pre-dates the Bombardier.

CHELSEA OLD TITANIC

 REGION OF ORIGIN Northeast US

 STYLE Barley Wine

 ALCOHOL CONTENT 8.0abv (6.4w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)

Had its voyage been completed, the *Titanic* would have docked at Pier 59, on New York's Hudson River. That is now a yacht marina and the site of the Chelsea brewery and pub (this part of town is known as Chelsea).

The brewery's barley wine, named with black humour, might be enjoyed with an epic novel, but not one that prompts nightmares. It has a whiskyish aroma; a malty, warming palate; and a toasty finish.



*Not to be iced
Icebergs loom on the label,
but this ale is to be served at
a natural cellar temperature.*

CHILTERN JOHN HAMPDEN'S ALE

 REGION OF ORIGIN South of England, UK

 STYLE Bitter Ale





 ALCOHOL CONTENT 4.8abv (3.8w)

 IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

Just north of the Chiltern Hills, in Aylesbury, historic county town of Buckinghamshire. The brewery, established in 1980, revived Aylesbury's beer-making tradition after a gap of 40-odd years. The farm-based Chiltern brewery also sells beer-flavoured condiments and cheeses, and even hop-based toiletries. John Hampden's Ale is straw-coloured, with the aroma of lemons and ginger, and a very dry, cracker-like maltiness. John Hampden was a leading figure in the English Civil War, with which Aylesbury has strong historical associations.



CHILTERN THREE HUNDREDS OLD ALE

	REGION OF ORIGIN South of England, UK
	STYLE Old Ale
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

A “hundred” was an old measure of land. The Chiltern Hills were divided into three “hundreds”, some of which were wooded hiding places for criminals. Stewards were appointed to patrol these areas, and this position still exists, though with neither duties nor salary. Three Hundreds is produced by the


Chiltern Brewery, in Aylesbury.

Despite its modest alcohol content, it is in style a good example of an old ale. The beer has a fresh, malt aroma; a nutty sweetness, with suggestions of vanilla in the palate; a fine head, and a lightly fruity, cherryish tartness in the finish. The brewery has a stronger counterpart, at 8.5abv, called Bodger's Barley Wine.



CHIMAY CINQ CENTS

 **REGION OF ORIGIN** Province of Hainaut, Belgium

 **STYLE** Abbey (Authentic Trappist)

 **ALCOHOL CONTENT** 8.0abv (6.4w)

 **IDEAL SERVING TEMPERATURE** 14°C (57°F);
Serve no colder than 10°C (50°F)

The best-known of the Trappist abbey breweries dates from the mid-1800s. It became known for dark, sweet brews, but in the 1960s decided to add a drier beer to its range. This version was originally known by the white cap on the bottle, but an additional Champagne-style presentation was added to celebrate the 500th anniversary of the nearby town of Chimay. Cinq Cents has a remarkably fluffy body; a light but firm hit of malt; and an intense, late orangey, perfumy, junipery dryness. This beer is a superb aperitif. It also has the acidity to stand up to the pickled trout dish *escavêche*, popular in the area.



It's a corker

Chimay beers in the original bottles do not seem to gain quite the softness in maturation imparted by this larger, corked version.

CHIMAY GRAND RÉSERVE

📍 REGION OF ORIGIN Province of Hainaut, Belgium

🍷 STYLE Abbey (Authentic Trappist)

🍷 ALCOHOL CONTENT 9.0abv (7.1w)

🌡️ IDEAL SERVING TEMPERATURE 15–18°C (59–64°F)

The most port-like of all beers is the vintage-dated Grande Réserve. It is the strongest of the three principal brews made by the Trappist monastery of Notre-Dame, at Scourmont, near the town of Chimay (pronounced “she may”), in the far south of Belgium. The port flavours develop if the beer is laid down for five years or more. This aromatic, lively, rich ale has a medium-sweet middle, with gently drier suggestions of thyme, pepper, sandalwood, and nutmeg in the finish. It is a complex classic, and a delight with Roquefort cheese.



CHRISTIAN MERZ SPEZIAL RAUCHBIER

 REGION OF ORIGIN Franconia, Bavaria, Germany

 STYLE *Bamberger Rauchbier*

 ALCOHOL CONTENT 5.3abv (4.2w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

The heartland of smoked beer is the German region of Franconia, especially its baroque town of Bamberg, which is dotted with small breweries. Beechwood from nearby forests is used to smoke the malt. The tiny maltings, brewery, pub-restaurant, and small hotel of the Christian Merz family dates from 1536. The bottled Märzen-style version of its *Rauchbier* ("Smoked Beer") has a treacle-toffee aroma; a clean, dry, creamy palate; and a fragrant smokiness in the big finish. It is perfect with Bavarian smoked ham.



CHRISTOFFEL BLOND

121

📍	REGION OF ORIGIN	Province of Limburg, The Netherlands
🍷	STYLE	Pilsner
🍷	ALCOHOL CONTENT	5.0abv (4.0w)
🧊	IDEAL SERVING TEMPERATURE	9°C (48°F)



One of the world's hoppiest Pilsner-style beers, made at Roermond, in Dutch Limburg, near the German border. The town's saint is St Christopher. This new-generation brewery was founded in 1986 by Dutch brewer Leo Brand. Its Blond beer has spicy, piney, hop aromas; very lively flavours; and an appetizingly robust bitterness in the finish. In The Netherlands, the term Pils often indicates a bland beer.


It is a shame that such a great style is thus abused (and not only in The Netherlands). Worse still that such a fine Pilsner as Christoffel avoids the term for fear of being bracketed with more neutral-tasting beers. In its anxiety not to sound bland, the brewery settles for the vague Blond.

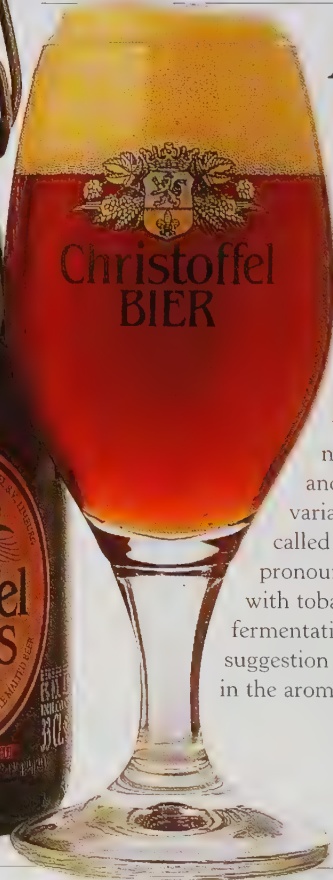
CHRISTOFFEL ROBERTUS

 REGION OF ORIGIN Province of Limburg, The Netherlands

 STYLE Dark Lager





 ALCOHOL CONTENT 6.0abv (4.8w)

 IDEAL SERVING TEMPERATURE 10°C (50°F)



As well as its renowned dry, Pilsner-style Blond (*see previous page*), this Dutch producer of unfiltered, unpasteurized lager has a ruby-coloured brew called Robertus: something between a Vienna, a Munich-style dark, and a Bock. The beer is sub-titled “Double Malt”, though this claim has no specific meaning. The brew has a fresh, grainy aroma; a firm, smooth body; complex, nutty, malty-fruity flavours; and a dryish finish. A novelty variation on this brew is a product called Taboe. (In Dutch, this is pronounced “taboo”.) This is flavoured with tobacco essence during primary fermentation. The beer has a slight suggestion of cigar smoke: sweet, especially in the aroma, and then dry and leafy.

CLIMAX ESB





	REGION OF ORIGIN Northeast US
	STYLE American Ale/Extra Special Bitter
	ALCOHOL CONTENT 5.5abv (4.4w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)



According to one of the principals of this outstanding ale brewery, “the name represents the point of greatest excitement”. Climax, one of the first new-generation breweries in the state, was established in Roselle Park, an old railroad town south of Newark, New Jersey, in 1996. Its products are extremely complex and flavoursome, but appetizingly drinkable. They range from a dryish, perfumy cream ale to an India pale ale with a rooty, almost artichoke-like bitterness. Between these two extremes is a fruitier, maltier, clean, soft ESB full of moreish flavours.



COBBOLD IPA

	REGION OF ORIGIN Eastern England, UK
	STYLE India Pale Ale
	ALCOHOL CONTENT 4.2abv (3.4w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

Coastal, barley country brewery, in Ipswich, England. The enterprise was founded by country gentry, and traces its history to 1723, but was reborn as a micro-brewery in a management buyout in 1990. The IPA pours with a very well-retained head; has a good English, slightly peppery, hop aroma; a smooth, light body; a light palate, with a touch of clean apple; and a firm hit of dryness in the finish. There is some appetizingly lingering bitterness.

Regal connection





The label shows Cardinal Wolsey, chief minister to King Henry VIII. Wolsey was born in Ipswich. He is shown by Wolsey's Gate, a local landmark.



COOPERS BEST EXTRA FOOD STOUT





125



	REGION OF ORIGIN South Australia
	STYLE Dry Stout
	ALCOHOL CONTENT 6.8abv (5.4w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

Most Australian breweries have a stout in their range, and the famously traditionalist Coopers, of Adelaide, makes a most characterful example. Coopers Stout is woody, oily, and strong, but very drinkable with the oysters and mussels of the South Seas.

COOPERS SPARKLING ALE

	REGION OF ORIGIN South Australia
	STYLE Golden Ale
	ALCOHOL CONTENT 5.8abv (4.7w)
	IDEAL SERVING TEMPERATURE 10°C (50°F)





Thomas Cooper was a Methodist preacher from Yorkshire, England, who emigrated to Australia in 1852 and started a brewery in Adelaide. Coopers is the last of Australia's old-established family breweries. Its Sparkling Ale (which, with its yeast sediment, can in fact be quite cloudy) had a bronze-red colour until about 1980. Now, it has a full golden hue. It is quenching, classic, fruity (with suggestions of apples, pears and, especially, bananas), and dry, with a long finish.


Possessive pour?


The packaging is as folksy as the beer. Cooper's is spelled with an apostrophe on the neck, but not on the main label. The barrel in the centre is labelled Kensington Brewery, after the Adelaide neighbourhood.

COTTAGE NORMAN'S CONQUEST

-
-  REGION OF ORIGIN West of England, UK

 -  STYLE Barley Wine

 -  ALCOHOL CONTENT 7.0abv (5.6w)





 -  IDEAL SERVING TEMPERATURE Store at 13°C (55°F);
Serve at 10–13°C (50–55°F)
-

Chris Norman, an airline pilot, took early retirement and started a brewery with his wife Helen in 1993. It was not quite in a cottage, but was initially in a garage at their house at Little Orchard, West Lydford, Somerset. Two years later, their barley wine was judged Champion Beer at the Great British Beer Festival. For a big beer, it is remarkably appetizing, with fresh cinnamon, sultana, and apple aromas. It has a clean, creamy palate and a spicy, peppery, balancing dryness.



COURAGE IMPERIAL RUSSIAN STOUT



	REGION OF ORIGIN London, England, UK
	STYLE Imperial Stout
	ALCOHOL CONTENT 10.0abv (8.0w)
	IDEAL SERVING TEMPERATURE 13-18°C (55-64°F)

Scottish Courage, the current owner of this label, inherited Imperial Russian Stout from the now-defunct Barclay's brewery, in London. That brewery exported the beer to the Baltic during the time of Empress Catherine II. With her encouragement, British-style porter was introduced to the Russian Empire. Today's Courage Imperial Russian Stout is typically winy, sherryish, raisiny, woody, and sappy.

The most recent vintages have been made at Courage's subsidiary brewery, John Smith's, in Tadcaster, Yorkshire. A bottling of Courage Imperial Russian Stout available in Finland in 1999 had the characteristic sherry note, and some coffee, but lacked the typical raisin tinge.

A "Great" beer Catherine II is mentioned on the label, which is partly rendered in Russian. The beer is a last vestige of a 200-year-old export trade.

CREEMORE SPRINGS PREMIUM LAGER


129



 REGION OF ORIGIN Province of Ontario, Canada

 STYLE Golden Lager/Pilsner


 ALCOHOL CONTENT 5.0abv (4.0w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)



People from Toronto drive a couple of hours north to weekend or ski in the area of Creemore Springs. In 1987, the village's 1890s' hardware store was turned into a micro-brewery, bringing its water by tanker truck from nearby springs. Its Premium Lager has a deliciously fresh malt aroma; a smooth, clean, textured, lightly nutty body; and an elegant balance of hoppy dryness.

CRISTAL ALKEN

 REGION OF ORIGIN Province of Limburg, Belgium

 STYLE Pilsner

 ALCOHOL CONTENT 4.8abv (3.8w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

Names such as “crystal” have been used by several brewers of golden lagers. This particularly fine Pilsner-type is brewed in the town of Alken, in the Belgian province of Limburg.





It was the first Belgian Pilsner, launched in 1928 (its rival Stella Artois was at the time a Christmas beer). True to its name, Cristal tastes at first almost like spring water; then comes a clean hit of hoppy dryness in the middle; and a refreshing, crisp finish. The beer has lost some bitterness in recent years. In the same period, Alken merged with Maes, and the joint enterprise was then absorbed by Kronenbourg, which in turn was acquired in 2000 by the parent group of Scottish Courage.



CROWN BUCKLEY BROWN ALE

131



	REGION OF ORIGIN South Wales, UK
	STYLE Brown Ale
	ALCOHOL CONTENT 3.4abv (2.7w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

The regal name Crown sat oddly on the shoulders of a brewery once devoted entirely to supplying working men's clubs. The Crown brewery, of Pontyclun, South Wales, merged in 1989 with Buckley's, not far away in the tinplate town of Llanelli. Buckley's, once run by a minister of the

Wesleyan church, was later acquired by Brains. The name Crown survives in this brown ale, in the traditional dark, sweetish, low-alcohol style rather than the paler, stronger, drier type found in the northeast of England. Crown Buckley Brown Ale is nutty, toasty, and jammy, with a delicate touch of balancing hop dryness.



DALESIDE MOROCCO ALE

 REGION OF ORIGIN Northern England, UK

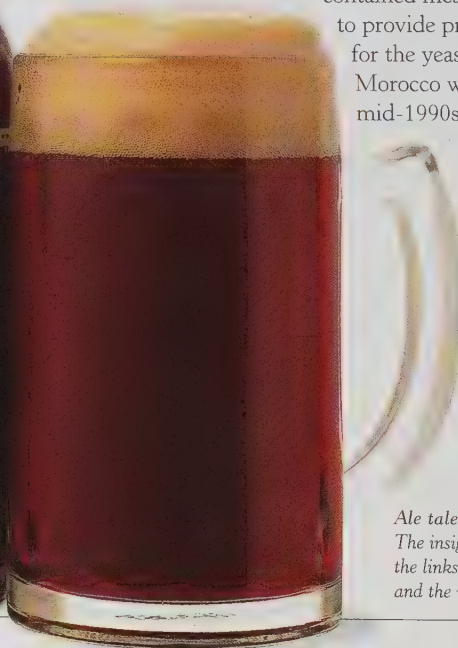
 STYLE Spiced Dark Ale

 ALCOHOL CONTENT 5.5abv (4.4w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)

The original “Morocco” may have been a brown ale named after dark-skinned servants to King Charles II, and introduced by a courtier to Levens Hall, near Kendal, Cumbria. In the 1870s, a “Morocco” beer matured for 21 years was said to have been served at the hall. Another account talks of a drink brought by a returning Crusader. It is more likely that he brought fruits or spices to put in the brew. At one stage, it also

contained meat, presumably to provide protein nutrition for the yeast. The current Morocco was created in the mid-1990s. It is a gingery, orangey, marmalady, toasty, cakey ale, made by the Daleside micro-brewery in Harrogate, Yorkshire.







Ale tale

The insignia on the label recalls the links between Levens Hall and the royal family.

DAS FEINE HOFMARK DUNKLE WEISSE

133



-  REGION OF ORIGIN Bavaria, Germany
-  STYLE Dark Wheat Beer
-  ALCOHOL CONTENT 5.6abv (4.5w)
-  IDEAL SERVING TEMPERATURE 9-12°C (48-54°F)



As the road from the Bavarian city of Nuremberg approaches the Czech border, the family-owned brewery Das Feine Hofmark sits on a hillside at Loifling, near Cham. This brewery uses water from the same quartz-granite bed as that at nearby Pilsen. It is known for its soft golden lagers, but also makes a well-regarded range of wheat beers, using the term *weisse* (“white”) even for this *dunkle* (“dark”) example. *Naturtrüb* indicates that the haze is natural. The German word *Trüb* is sometimes used by English-speaking brewers, especially in the US, to describe sediment. It has the same origins as the English “turbid”, “turbulent”, or “troubled”. The brewery name reflects aristocratic origins in the 1500s. The Dunkle Weisse has only a light wheat-beer character (a touch of banana-like fruitiness), but a delicious aroma of fresh cream, and dark-malt flavours reminiscent of nut toffee.

DAS FEINE HOFMARK ÖKO PREMIUM



 **REGION OF ORIGIN** Bavaria, Germany

 **STYLE** Pilsner

 **ALCOHOL CONTENT** 5.6abv (4.5w)

 **IDEAL SERVING TEMPERATURE** 9°C (48°F)

The abbreviation Öko, short for “ecological”, identifies this as an organic brew. The beer has a very good, flowery, hop aroma. Its palate is accented toward a soft, creamy maltiness, but this is underpinned by a very gentle, restrained, hoppy dryness and a spritzzy finish. It is very similar to the brewery’s Würzig Mild golden lager. Würzig means “aromatic”. In addition to the “mild” version, there is also a Würzig Herb. The second word does not indicate the use of herbs, but simply means a hoppier, drier interpretation, along the lines of a classic pilsner. In the same family of golden lagers from this brewery is a remarkably smooth, malt-accented version, with a hint of newly mown hay, made for the London department store Harrods.

DAS FEINE HOFMARK PREMIUM WEISSE

135



☞	REGION OF ORIGIN	Bavaria, Germany
☞	STYLE	Wheat Beer
☞	ALCOHOL CONTENT	5.6abv (4.5w)
☞	IDEAL SERVING TEMPERATURE	9-12°C (48-54°F)



While the dark malts give a dominant toffee character to the *dunkle* version of this product, the pale partner shown here has none of that rich sweetness. Without the dark malts, the wheat beer character sings through: soft clovey spiciness and lemon in the aroma, and a yet more evident apple, banana-like fruitiness in the palate. This is a light, smooth, soothing, but also refreshing, interpretation of the style. In Germany, all the fruit flavours are caused by the yeast in fermentation, and not by any attention of fruit at the brewery. That would be banned under the German Beer Purity Law; in Belgium, wheat beers normally contain orange peels.




DE KONINCK

 **REGION OF ORIGIN** Province of Antwerp, Belgium

 **STYLE** Belgian Ale

 **ALCOHOL CONTENT** 5.0abv (4.0w)

 **IDEAL SERVING TEMPERATURE** The brewery suggests 7°C (45°F), but the flavours are more evident at a less severe temperature, around 12°C (54°F)



The name of this beer means “king”.

In this instance, it was the surname of a man who owned a beer garden in Antwerp. The garden has gone, but its brewery survives. Its principal product, known simply as De Koninck, is the much-loved local beer of Antwerp. It is not described on the tap handle or label as an ale, but it certainly is one.

As a bottled brew, De Koninck is good, but its fresh, yeasty, dusty, cinnamon-like spiciness is at its best when served on draught. It has a dense head, is subtle, dryish, but beautifully balanced, toasty, soothing, and drinkable. A stronger (8.0abv;6.4w), spicier, brandyish version is called Cuvée De Koninck.

Ball of malt

When Antwerpens order a bolleke (little ball), the choice of glass and beer is always understood.

DE LEEUW DORTMUNDER

137




	REGION OF ORIGIN Province of Limburg, The Netherlands
	STYLE Strong Dortmund Export
	ALCOHOL CONTENT 6.5abv (5.2w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)



The name De Leeuw (as in “Leo”) means The Lion, a popular heraldic name for breweries. The old Lion Brewery is in Valkenburg, east of Maastricht, in The Netherlands. The brewery, in one of the few hilly parts of this famously flat country, is particularly proud of its spring water. Maastricht is on the borders of The Netherlands, Belgium, and Germany. Its home province, Limburg, has historical links with all three countries. Several breweries in this area produce golden lagers inspired by the dryish, medium-strong, local style of the German brewing city of Dortmund. Typically, the Dutch “copies” are stronger than the original Dortmunders. De Leeuw’s version has an earthy malt aroma; a very full, marshmallowy, toffeeish palate; a very smooth palate indeed; and a medium-dry finish.

DE LEEUW VALKENBURGS WIT

 REGION OF ORIGIN Province of Limburg, The Netherlands

 STYLE Wheat Beer

 ALCOHOL CONTENT 4.8abv (3.8w)

 IDEAL SERVING TEMPERATURE 9 10°C (48 50°F)




A German brewer from nearby Aachen founded this enterprise in a former gunpowder factory, powered by a large waterwheel, in the Dutch town of Valkenburg in 1886. The brewery came into Dutch ownership in 1920. Like most breweries in the area, it was for decades known for its lagers, but in 1993 it introduced a wheat beer. Valkenburgs Wit is soft, malty, and gently fruity, with a dryish, gingery finish. It is a sedimented, spiced brew. Beers in broadly this style were brewed in the days when The Netherlands and Belgium were one country. The most typical fruit used as a flavouring – the dry, tart orange from the former Dutch island of Curaçao in the Caribbean – has survived better in liqueurs in The Netherlands and in beers in Belgium.

DE LEEUW WINTER WIT

139

 REGION OF ORIGIN Province of Limburg, The Netherlands

 STYLE Belgian-style Wheat Beer





 ALCOHOL CONTENT 5.8abv (4.6w)

 IDEAL SERVING TEMPERATURE 9–10°C (48–50°F)

The revival of wheat beers in The Netherlands and Belgium led to a considerable fashion for the style in the 1990s. Most examples are at a conventional strength, usually around 5.0 per cent, and serve as light, summery refreshers. A handful of breweries have also experimented with fuller-bodied interpretations, with more alcohol and sometimes darker malts, perhaps as a winter brew. Valkenburgs Winter Wit falls into this category. It is notably bigger-bodied than the regular Wit, with a hefty graininess, sweetness, and spiciness and just a touch of the fruity acidity typical in a wheat brew. The perfect beer with Dutch apple pancakes.



DE RIDDER MALTEZER

	REGION OF ORIGIN Province of Limburg, The Netherlands
	STYLE Strong Dortmund Export
	ALCOHOL CONTENT 6.5abv (5.2w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

The brewery's parish church in the Dutch city of Maastricht is St Martin's, named after one of the Knights Templar (the order which protected pilgrims). Ridder ("rider") means Knight. A suit of armour stands in the conference room of this brewery, and stained glass illustrates heraldic scenes. The business was founded in 1857 by the brewing brothers van

Aubel. When there was no successor, in 1982, it was acquired by Heineken. In some countries, Maltezer sounds like a sweet; in Dutch, it is intended to imply a robust character in this beer. It has a flowery hop character but also a dryish maltiness in the aroma; a firm, smooth body; toffee-butter malt flavours; and a gentle underpinning of balancing dryness. It is in much the same style as beers made by other Dutch breweries under the designation Dortmund.



DE RIDDER WIECKSE WITTE

141



REGION OF ORIGIN Province of Limburg, The Netherlands

STYLE Belgian-style Wheat Beer

ALCOHOL CONTENT 5.0abv (4.0w)

IDEAL SERVING TEMPERATURE 9 10°C (48–50°F)

A “wick” is a hamlet, village, town, or neighbourhood in several languages, often as a suffix to a place-name (for example, Warwick). Hence Wieckse. This *Wieck* refers to the district where the De Ridder brewery stands, on the Left Bank of the River

Meuse (in Dutch, *Maas*), in the heart of Maastricht in Dutch Limburg. The city, surrounded by small breweries, is known for its many cafés. In the centre, De Ridder is a local landmark. The brewery makes this wheat beer, with melony fruit aromas and flavours, and a dry, gingery, rooty finish. It is a well-regarded example of the style, and would surely be popular outside The Netherlands if it were more widely available.

*A cool beer
The back-label suggests a
serving temperature of 6–8°C
(43–46°F), but such cold
kills flavour.*



DE TROCH CHAPEAU PÊCHE

 **REGION OF ORIGIN** Province of Flemish Brabant, Belgium

 **STYLE** Peach Lambic

 **ALCOHOL CONTENT** 3.0abv (2.4w)

 **IDEAL SERVING TEMPERATURE** 9 10°C (48 50°F)



The farmhouse brewery De Troch makes crisp, dry *gueuze-lambic* beers in the Belgian village of Wambeek, in the traditional region of production. It also has a sweeter range, including several tropical fruit flavours, under the name Chapeau. This peach beer is very sweet indeed, though it also has some of the “fresh apple”, Chardonnay-like flavours that can be found in lambic beers, and a “fino sherry” dryness in the finish.



DINKEL ACKER VOLKSFEST BIER

📍 REGION OF ORIGIN Baden-Württemberg, Germany

🍷 STYLE *Märzen/Festbier*

🍷 ALCOHOL CONTENT 5.5abv (4.4w)

🍷 IDEAL SERVING TEMPERATURE 9°C (48°F)



Around the same time as the Munich Oktoberfest, the other great southern German capital, Stuttgart, has its own “People’s Festival” (*Volksfest*). The city’s breweries make special beers for the occasion. The Carl

Dinkelacker brewery makes a lively example with a big, malty start and a good hop balance. Dinkelacker is the name of the brewery’s founding family, which is still involved. The modern

German word *Dinkel* means the grain known in English as spelt; *Acker* means field. Sadly, spelt does not seem to have featured in any products from the brewery. In 1996, Dinkelacker was senior partner in a merger with the Stuttgart suburban brewery Schwaben Bräu. It has a similar *Märzenbier*, with a delicate hop aroma and sweetish malt character.



DOCK STREET GRAND CRU

 REGION OF ORIGIN Northeast US

 STYLE Flemish "Red Ale"

 ALCOHOL CONTENT 7.5abv (6.0w)

 IDEAL SERVING TEMPERATURE 10°C (50°F)

The cult television series *Thirtysomething* made frequent reference to Dock Street. This brewpub/brasserie in the centre of Philadelphia produces an astonishing 45 styles of beer per year, about a dozen of which are available at any one time. Dock Street intends this occasional Grand Cru as an undisguised tribute to Rodenbach (*see pp.386–88*). It succeeds magnificently, though it is less aggressively acidic. Dock Street

Grand Cru is aged in wine casks. It has firm, stemmy flavours, with a suggestion of sloe gin, and a cherryish, sweet-and-sour finish.

The rival brewpub at the Sansom Street Oyster

House once made a tarter, lighter interpretation using a malo-lactic fermentation

as in some wines. This is a process in which strong, apple-tasting malic acids are converted to lactic acids to





round out the flavours. Such specialities can sometimes be found

at a renowned Philadelphia pub called The Standard Tap (2nd and Poplar).





DOCK STREET ILLUMINATOR

	REGION OF ORIGIN Northeast US
	STYLE Double Bock
	ALCOHOL CONTENT 7.2abv (5.8w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

The strong German Lenten lager Paulaner Salvator ("saviour") (see p.355) has inspired many similar beers with names ending in -ator. Although a German brewer coined Viagrator, the wry twists are more common among new-generation brewers in the United States, with names like Hibernator, Terminator, and Liberator. An enlightening example, Illuminator is a dark amber Double Bock from the Dock Street brewery in Philadelphia. It is creamy, with vanilla notes and pruney flavours.







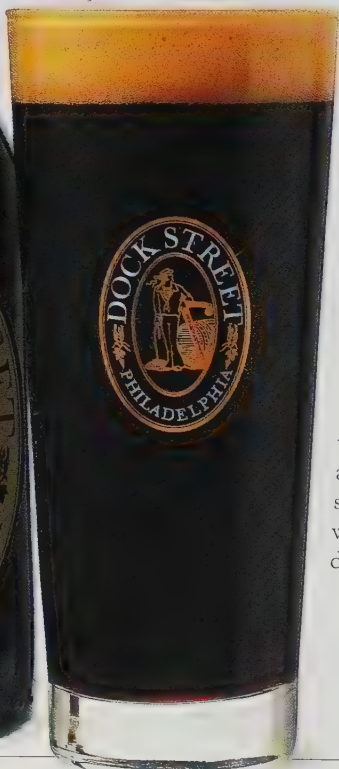
Unholy goat

The usual symbol of Bock beer is the billy goat, a creature which is often regarded as being especially carnal.



DOCK STREET MILK STOUT





-
-  REGION OF ORIGIN Northeast US
-
-  STYLE Milk Stout
-
-  ALCOHOL CONTENT 4.6abv (3.7w)
-
-  IDEAL SERVING TEMPERATURE 13°C (55°F)
-



This style of stout is delicious with chocolate desserts. Sometimes the term “milk” or “cream” on the label merely indicates a rich sweetness, but in classic examples it has a more specific meaning: lactose, a sugar derived from milk, is used, in addition to the dark, roasty malts employed to make a stout. Lactose, which is not fermentable, adds creaminess of body and flavour. Dock Street Milk Stout is the “real thing” in that it does contain a proportion of lactose. This stout is very smooth indeed, with flavours reminiscent of dark chocolate and fudge.



DOM KÖLSCH

	REGION OF ORIGIN Cologne, North Rhine-Westphalia, Germany
	STYLE Kölschbier
	ALCOHOL CONTENT 4.8abv (3.8w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

The name means cathedral, and that is the trademark of this medium-sized brewery. Dom is on the corner of Tacitus and Goltstein Streets, just south of the centre of Cologne. Its Tacitus tavern there was dubbed “the best kitchen in town” by the influential French critics Gault and Millau. Local dishes are offered. The beer is fresh, clean, and well balanced, with a smooth maltiness and lemony, hop dryness.



*Slow maturation
Cologne's cathedral was not completed
until the 1800s. It is a symbol of the
entire city, as well as this beer.*

DOMUS CON DOMUS

 REGION OF ORIGIN Province of Flemish Brabant, Belgium

 STYLE Pilsner

 ALCOHOL CONTENT 5.0abv (4.0w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)


A beer with Domus? The student clientele of the Domus brewery and pub in Leuven, Belgium, is no doubt amused by the sexy pun, but the beer is perfectly serious. It has a flowery, oily, hop aroma; a rich malt background; and a spicy, minty finish. It is very dry indeed and an excellent aperitif. A cheekily assertive Pilsner-style beer made in the shadow of the town's Stella Artois brewery.



Hoppy students
The Catholic University of Leuven, dating from 1425, and boasting Erasmus and Mercator among its alumni, awards doctorates in brewing science.



DOMUS LEUVENDIGE WITTE

 REGION OF ORIGIN Province of Flemish Brabant, Belgium

 STYLE Belgian Wheat Beer

 ALCOHOL CONTENT 5.0abv (4.0w)


 IDEAL SERVING TEMPERATURE 9-10°C (48-50°F)

The city of Leuven is the home of Stella Artois, and the biggest brewing centre in Belgium. It is east of Brussels, and close to the wheat-growing area. Leuven has its own tradition of wheat beers, upheld by the Domus brewery and pub. Within the Domus range is Leuvendige Witte, with a fresh, orange-cream aroma; a palate surging with lemon-soda flavours; and a spicy, balancing dryness. Leuven is a university city, known for its many student bars, among which Domus is a classic.





DORTMUNDER UNION EXPORT

 **REGION OF ORIGIN** Dortmund, North Rhine-Westphalia, Germany

 **STYLE** Dortmund Export

 **ALCOHOL CONTENT** 5.3abv (4.2w)

 **IDEAL SERVING TEMPERATURE** 9°C (48°F)

Dortmunder Union-Brauerei (DUB) is the best-known of the city's brewing companies. Its Export has a firm, mouth-filling body; a restrained, malty sweetness; and a lightly dry, rounded finish. DUB acquired Dortmund Ritter, which also has an Export in its range. The two Exports are similar, but the Ritter seems smoother and more assertive. DUB's traditional local rival is Dortmund Actien-Brauerei (DAB), which has a light-tasting Export and a similar brew under the name of Dortmund Hansa. DAB has in recent years acquired Dortmund Kronen, with a clean, soft Export.

Original style

Once, Dortmund's own style was sold far and wide. Hence "Export". Today, the city makes more Pilsner.

DUVEL

📍	REGION OF ORIGIN Province of Antwerp, Belgium
🍷	STYLE Belgian-style Strong Golden Ale
🍷	ALCOHOL CONTENT 8.5abv (6.8w)
🍷	IDEAL SERVING TEMPERATURE 10°C (50°F)

When British beers were fashionable in Belgium, the family-owned Moortgat brewery, at Breendonk, north of Brussels, produced a Scottish ale, using McEwan's yeast. The

brewery later decided to re-style it, keeping the yeast and ale fermentation, and the high strength, but using pale malts. The beer is hopped with the Styrian Goldings variety and Saaz. A sequence of warm and cold fermentation and maturation lasts for well over three months.

"The Devil of a Beer!" someone in the brewery observed of the first experimental batch, hence the Flemish corruption *Duvel* (pronounced Doov'l). The

brew is extremely fragrant, and has flavours reminiscent of orange zest, pear brandy, green apples, and the lightest touch of smooth, stony dryness.





DUYCK JENLAIN

 REGION OF ORIGIN Northern France

 STYLE *Bière de Garde*

 ALCOHOL CONTENT 6.5abv (5.2w)





 IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

The family name Duyck is from the part of Flanders that extends into France, and the farm-style brewery is just across the Belgian border, at the hamlet of Jenlain, south of Valenciennes. This *bière de garde*, made with a top-fermenting ale yeast, and unpasteurized, pours with a huge head and has an attractive, full amber colour. It has a smooth, lightly syrupy start, and develops orangey, spicy, dry flavours in the finish. A very good example of the style, and deliciously food-friendly.





EBULUM





	REGION OF ORIGIN South of Scotland, UK
	STYLE Elderberry Ale
	ALCOHOL CONTENT 6.5abv (5.2w)
	IDEAL SERVING TEMPERATURE 13°C (55°F)

The name seems to have been widely used for a Celtic type of beer produced in Scotland from the ninth century, and flavoured with elderberries and herbs. Ebulum is the most recent among a widely available range of traditional ales produced in Scotland, by the brewing brothers Williams (see also entries for *Alba Scots Pine Ale*, p.17, *Fraoch Heather Ale*, p.172, and *Grozet Gooseberry and Wheat Ale*, p.201). Ebulum has a slatey-black colour and winery, rooty, licorice-like, slightly medicinal flavours against a toffeeish malt background. The suggestion of licorice is a reminder that elderberry is a member of the genus *Sambucus*. The malt character is heightened by the use of roasted grains, including oats as well as barley.



*Highland homebrew
The recipe for this Lowland product
was based on 16th-century accounts
of domestic brewing in the Highlands.*





ECHIGO LAND BRAUEREI ABBEY-STYLE TRIPEL

	REGION OF ORIGIN Honshu, Japan
	STYLE Abbey
	ALCOHOL CONTENT 9.0abv (7.2w)
	IDEAL SERVING TEMPERATURE 10 14°C (50 57°F)

Many “abbey-style” beers have been introduced in the New World in recent years, most of them in the United States. This example is from the Japanese Echigo brewery that looks rather like a church, at Makimachi, in the prefecture of Niigata, a sake region in the northwest of the main island. The Japanese principal is married to a German; hence the term Land Brauerei. This tripel is dark and has the aroma of raspberries; a suggestion of morello cherries in its oily palate; and an intense almondy dryness in the finish.







EKU 28

	REGION OF ORIGIN Franconia, Bavaria, Germany
	STYLE Double Bock/Strong Lager
	ALCOHOL CONTENT 11.0abv (8.8w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

The slogan on the glass says “The strongest beer in the world”, but that record changes hands almost annually. Since the glass was printed, the label has been amended to say that the beer is “one of” the most potent. The initials EKU indicate in German the First United Brewery of Kulmbach, a great brewing town. The figure 28 represents the beer’s original gravity (in German degrees), not alcohol. A beer with such a high gravity is inevitably syrupy, but its complex, tangerine-like flavours are surprisingly fresh and clean.



ELDRIDGE POPE ROYAL OAK

-  REGION OF ORIGIN West of England, UK
-  STYLE Pale Ale
-  ALCOHOL CONTENT 5.0abv (4.0w)
-  IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)





Sarah Eldridge started a brewery in Dorchester in the 1830s. Her lawyer, Alfred Pope, became involved in 1870. The owning families were later friendly with Dorset poet and novelist Thomas Hardy. A beer commemorating his life was launched in 1968 (see p.158), and in 1996 the brewery was renamed Thomas

Hardy after a management buyout. Another period is remembered in the brewery's pale ale Royal Oak. This is named after the large, bushy tree (farther north, in Shropshire) in which King Charles II hid while fleeing the Parliamentarians. The beer has a fruity accent (raspberries, bananas?), but is well-balanced with a slightly treacly maltiness, rounding into a lightly dry, earthy, hoppy (Goldings) finish.





ELDRIDGE POPE THOMAS HARDY COUNTRY BITTER





	REGION OF ORIGIN West of England, UK
	STYLE Bitter Ale
	ALCOHOL CONTENT 4.2abv (3.4w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)



Too much drink is bad, and leads us to the devil, concedes Thomas Hardy's poetically couched text on the label. On the other hand, some people never get the chance to enjoy even a pint, so those of us who do should make the most of it. Having passed

to the great bar in the sky in 1928, he never had the opportunity to sample either the bitter or the barley wine named after him. His philosophical verse seems to favour the moderate alcohol of the bitter. It is hop-accented, and its fruitiness reminiscent of apples, with a touch of banana, though it does have a good balance of nutty malt. The hoppy acidity and malty sweetness are also in good equilibrium. A soothing and moreish brew.

ELDRIDGE POPE THOMAS HARDY'S ALE

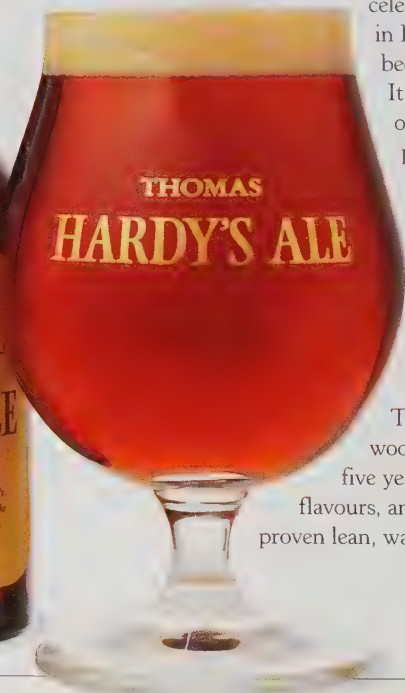
	REGION OF ORIGIN West of England, UK
	STYLE Barley Wine/Old Ale
	ALCOHOL CONTENT 12.0abv (9.6w)
	IDEAL SERVING TEMPERATURE Store at 13°C (55°F)

The ultimate book-at-bedtime beer. Thomas Hardy wrote admiringly of the beers brewed in Dorchester by Eldridge Pope. On the 40th anniversary of his death, a festival to celebrate Hardy was held in Dorchester, and this beer launched for the event.





It was intended as a one-off, but has since been produced at least once a year, with a vintage date.

It is a beer that will mature in the bottle. When young, it can be as rich, creamy, and meaty as beef broth, though this has been less evident in recent bottlings.

There may also be apple-wood smokiness. After about five years, it develops Madeira flavours, and samples at 25 have proven lean, warming, and elegant.



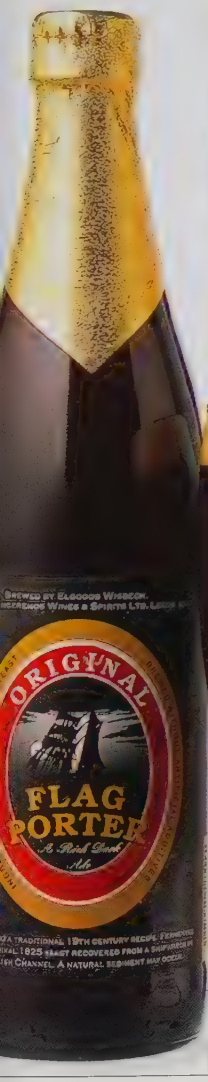
ELGOOD'S FLAG PORTER

	REGION OF ORIGIN Eastern England, UK
	STYLE Porter/Dry Stout
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

Taste the sea in this porter? It is fermented in part with a yeast recovered from bottles of porter found in an 1825 shipwreck on the bed of the English Channel. When the bottles were opened, some had filled with seawater, but others contained beer, with still-viable

yeast. Flag Porter is produced by the Elgood's brewery of Wisbech, Cambridgeshire.

The beer is lively and fruity, with woody, sooty, leathery, oily notes. It is perfect with the gamier varieties of oyster.



EMERSON'S 1812 INDIA PALE ALE



 **REGION OF ORIGIN** South Island, New Zealand

 **STYLE** India Pale Ale





 **ALCOHOL CONTENT** 4.9abv (3.9w)

 **IDEAL SERVING TEMPERATURE** 12°C (54°F)

This new-generation brewery is in the New Zealand city of Dunedin. It makes some of New Zealand's best beers. Emerson's 1812 India Pale Ale is very appetizingly aromatic, with a spicy hop bouquet. There is also a great deal of hop flavour, rather than pure bitterness. The hop notes are set against a light, smooth, juicy, malt background. The flavours are beautifully combined, and the finish is fresh, dry, and faintly lemony. The inspiration for the brewery was a visit by George Emerson, a bio-chemist, to Edinburgh in 1883. He travelled with his son Richard, 18 at the time, who later established the business. Richard, who is almost entirely deaf, has nonetheless been a voluble publicist for his products.



ENVILLE ALE

	REGION OF ORIGIN Midlands of England, UK
	STYLE Honey Ale
	ALCOHOL CONTENT 4.5abv (3.6w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

A drink fermented only from honey would be a mead, but this magical substance has long been used also as an addition to beer. The Mesopotamians may have employed it as a flavouring. Because honey is very fermentable, much of its obvious flavour would quickly vanish, but some traces always remain. In addition to that, the interaction of yeast and honey creates new, flowery, creamy flavours. Honey beers are made in several countries. A bee-keeper, Will Constantine-Cort, established the Enville brewery in 1993, on an aristocratic estate near Stourbridge, England. The bees have access to lime trees, chestnut, hawthorn, flowering balsam, and all manner of nectar. Not surprisingly, Enville Ale, the brewery's first product, is distinctly flowery and perfumy.





EVERARDS DAREDEVIL

 REGION OF ORIGIN Midlands of England, UK

 STYLE Strong Ale

 ALCOHOL CONTENT 7.1abv (5.7w)

 IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

Dare you drink a beer this strong? That is all that Daredevil implies, though it does comply with a tradition of robust, and sometimes military, names from this brewery. Chairman Richard Everard served in the Household Cavalry, and the family traces its history in the city of Leicester to 1507. It first made beer there in 1849, later switched production to Burton, Britain's beer capital, and in the late 1980s opened its present brewery in Leicester. Its beers are full-flavoured. Everards Daredevil, introduced in 1993 as a winter beer, is

very robust. It has a sweetish, creamy aroma; a big body, which is very mouth-filling;

flavours reminiscent of toffee, marmalade, and pepper; and a rather abrupt finish.



The old devils Devilish images and names on beer labels are universal, from this one to its English neighbour Old Nick; Belgians like Duvel, Lucifer, and Satan; and France's Belzebuth.

EVERARDS TIGER BEST BITTER

163

📍	REGION OF ORIGIN	Midlands of England, UK
🍷	STYLE	Bitter Ale
🍷	ALCOHOL CONTENT	4.5abv (3.6w)
🥃	IDEAL SERVING TEMPERATURE	10–13°C (50–55°F)





The Tiger name derives from the Leicestershire Army Regiment that was stationed in India, and came to be known as The Tigers. Everards had simply called its principal beer “bitter” when bigger companies were inventing brand names for theirs, and in the 1970s Tiger was a late entrant to the keg beer market. Soon after, cask-conditioned beers became fashionable and in this form Tiger gained its reputation. The beer, as in a classic Burton ale, has a hint of sulphur on the nose. Its palate is rounded, nutty, and oily, with some orangey flavours and a dry finish. A stronger bitter, Everards’ Old Original, has a similar balance and yet greater complexity.

Time for a tiger

Everards’ Tiger is a well-known name among British ales, and has no connection with the Tiger of Singapore and Kuala Lumpur.



FARSONS LACTO TRADITIONAL STOUT

	REGION OF ORIGIN	Malta
	STYLE	Sweet Stout
	ALCOHOL CONTENT	3.4abv (2.7w)
	IDEAL SERVING TEMPERATURE	13°C (55°F)

As its name suggests, this stout contains lactose. Lacto Traditional Stout also has added vitamin B. It is a classic example of a beer marketed as a restorative. It is made by

Farrugia and Sons ("Farsons"),

on the island of Malta, where it is popular among nursing mothers. An important malt in this brew is the dark, sweetish style typically used to make mild ales. Crystal malt is also employed, perhaps contributing to the nutty, polished oak aroma. The beer is light-bodied, but creamy and smooth, with rich flavours suggesting ginger, dark chocolate, and currants. It has a slightly yoghurt finish.



*Stout from the sea
The Roman god of the sea,
Neptune, arises from a garland of
malt and hops on Lacto's label.*

FISCHERSTUBE UELI REVERENZ





165

🇨🇭	REGION OF ORIGIN	Switzerland
🍺	STYLE	Helles Lager
🍷	ALCOHOL CONTENT	5.4abv (4.3w)
🥃	IDEAL SERVING TEMPERATURE	9°C (48°F)

One of the first new-generation brewpubs in Europe was established at the Fischer café, in Basel, Switzerland, in 1975. The owner is a doctor of medicine, who playfully calls his brewery Jester (*Ueli*). Among the beers is a *Helles* rather seriously called *Reverenz*. It is light and malty in its aroma and palate, with some cookie-like flavours in the middle and a touch of hoppy tartness in a dryish finish.



FISH TALE MUD SHARK PORTER

	REGION OF ORIGIN Pacific Northwest US
	STYLE Porter/Stout
	ALCOHOL CONTENT 5.5abv (+.4w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)





Coastal name for a brewery founded in Olympia, capital city of Washington State, in 1993. Founder Crayne Horton also offers that his star sign is Pisces and that he once kept fish. The brewery's beers are big and robust. Mud Shark Porter has a peppery aroma, with hints of pears in cream and rich, dark chocolate that are carried through in the palate. The finish is toasty, roasty, and dry.



*The beer that got away
The small print above the illustration
on the label brings the fisherman's
boast to the beer-drinker.*



FLATLANDER'S EIGHTY SHILLING ALE

	REGION OF ORIGIN Midwest US
	STYLE Scottish Ale
	ALCOHOL CONTENT 3.7abv (3.0w)
	IDEAL SERVING TEMPERATURE 10 13°C (50 55°F)



People from the Plains states of the US sometimes self-mockingly call themselves flatlanders. This brewery is in a large, Prairie-style restaurant between Chicago and Milwaukee. It is on the Illinois side of the state line with Wisconsin. The town is called Lincolnshire but, despite that English name, the brewery's most noteworthy product is a very authentic Scottish ale: typically full in colour and textured in body, with a dryish, very faintly peaty maltiness. Scottish malt is used.

*The homespun wisdom...
...of the Plains surrounds the
label: "Drink good beer - be
kind - tell the truth."*



FRANKENHEIM ALT

 REGION OF ORIGIN Düsseldorf, North Rhine-Westphalia, Germany

 STYLE *Altbier*

 ALCOHOL CONTENT 4.8abv (3.8w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

This light, dry, peppery, spicy *Altbier* is from a major privately-owned brewery in Düsseldorf. The brewery dates from the 1870s, and is still in the Frankenheim family. Another family-owned brewery, Diebels, of Issum, produces the biggest-selling *Altbier* nationally: a smooth, firm, malty example. Other privately-owned breweries specializing in this style include Rhenania (making a sweetish, slightly thick-tasting *Altbier*) and Gatzweiler (very fruity).



Private pride
 “Privatbrauerei” on German beer labels implies that private owners can indulge their pride in making great beer rather than filling the pockets of their shareholders.

FRANZISKANER DUNKEL HEFE-WEISSBIER



 **REGION OF ORIGIN** Munich, Upper Bavaria, Germany

 **STYLE** Dark Wheat Beer

 **ALCOHOL CONTENT** 5.0abv (4.0w)

 **IDEAL SERVING TEMPERATURE**
9–12°C (48–54°F)

A Franciscan abbey brewery in Munich was acquired in 1858–61 by Josef Sedlmayr, whose family owned the Spaten brewery. In 1922, the two enterprises merged. The Franciscan strand in the company's heritage is celebrated by a range of light but tasty wheat beers, including this version. Like several other brewers, Spaten-Franziskaner uses the contradictory conjunction of “dark” and “white” in its name for this style. This brew has a toffeeish malt aroma, and a creamy, grainy palate. It finishes with some spiciness, suggesting cinnamon and pepper.



FREEDOM PILSENER



 **REGION OF ORIGIN** London, England, UK

 **STYLE** Pilsner

 **ALCOHOL CONTENT** 5.0abv (4.0w)





 **IDEAL SERVING TEMPERATURE** 9°C (48°F)

Britain being traditionally an ale country, its brewers generally regard lager as a style to be made cheaply for drinkers who want something bland, and who respond less to flavour than heavy advertising. One of the few British lagers made with any stylistic seriousness is Freedom Pilsener, from a London micro-brewery established in 1995. This beer has been variable, but at its best has a smooth maltiness and late dry, flowery hoppiness.

FREEMINER TRAFALGAR IPA

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	REGION OF ORIGIN	West of England, UK
	STYLE	India Pale Ale
	ALCOHOL CONTENT	6.0abv (4.5w)
	IDEAL SERVING TEMPERATURE	10–13°C (50–55°F)



The tiny Freeminer micro-brewery, founded in 1992, sits between the shafts of a disused iron mine near the village of Coleford, in the Forest of Dean. Goldings hops from nearby Worcestershire impart a fragrant, cedary, lemon-zest note to Trafalgar India Pale Ale, which has a very long, sustained, appetizing, earthy dryness (60 units of bitterness). One of the brewery's earlier beers was called Hop Charmer. The hop-grower, at the splendidly named hamlet of Trumpet, near Much Marcle, was said to charm the climbing plants by playing blues guitar to them.

Britannia brews the waves India Pale Ale in a maritime style, and this example celebrates a famous sea battle near the Straits of Gibraltar.



FRAOCH HEATHER ALE

 REGION OF ORIGIN Central Scotland, UK

 STYLE Heather Ale

 ALCOHOL CONTENT 5.0abv (4.0w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)

The purple heather that warms the mountains of Scotland was a flavouring in the local beers long before hops were used. In the early 1990s, brewers Bruce and Scott Williams restored the tradition with their Fraoch (“heather” in Gaelic) Ale. The beer has a sunny, amber colour; a flowery bouquet; a slightly oily body; and a spicy, apple-like, faintly winy finish. The heather is picked in July, and the new season’s beer is available in August/September.



*Pictish pint?
The hand-thrown ceramic
chalice is intended to
evoke past ceremonies.*



FRÜH KÖLSCH

REGION OF ORIGIN North Rhine-Westphalia, Germany

STYLE *Kölschbier*

ALCOHOL CONTENT 4.8abv (3.8w)

IDEAL SERVING TEMPERATURE 9°C (48°F)







Opposite the cathedral, on a street called Am Hof (after the Archbishop's Court), the turn-of-the-century tavern of P. J. Früh is the best-known destination for visitors wishing to sample *Kölschbier*. The beer was made on the premises until the 1980s, but is now

brewed on a separate site, and is bottled for general sale. P. J. Früh is a classic Cologne pub, with the typical standing area jokingly known as the *Schwemme*. When it is crowded, the *Schwemme* may seem like a swimming bath, but the reference is actually to a place where horses are watered. Deeper into the pub are scrubbed wooden tables, where the beer is enjoyed with snacks of cheese, blood sausage, and tartare-like pork *Mettwurst*. The beer has a faint strawberry fruitiness of aroma; a creamy malt background; and an elegant balancing dryness of hop.



FULL SAIL ENDEAVOUR AMBER ALE







	REGION OF ORIGIN New South Wales, Australia
	STYLE Amber/Brown Ale
	ALCOHOL CONTENT 4.9abv (3.9w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

Inspired by the original Full Sail micro-brewery, in windsurfing country on the Columbia River in Oregon. After working at another brewery in the same state, Bob

Wessler decided to move to Australia, where he had family connections, and where the micro movement was still in its early stages. In 1997, he and his partner Jennifer Colosi established the Sydney Harbour Brewery, and called their first beer Full Sail. This robust ale is firm, malt-accented and, after a hint of sweetness, quite dry. Restrained orangey flavours develop, reminiscent of fruit-in-cream (a hint of vanilla?), and there are suggestions of ginger and bitter chocolate in the finish.



FULL SAIL WASSAIL WINTER ALE





-  REGION OF ORIGIN Northwest US
-  STYLE Old Ale
-  ALCOHOL CONTENT 6.5abv (5.3w)
-  IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)



The original Oregonian Full Sail, founded in 1987, is at Hood River, where the waterway of that name meets the Columbia. There is also an associated brewpub in nearby Portland. One of the original products is a beautifully rounded Amber inspired by Samuel Smith's Pale Ale from Tadcaster, England. A wide range also includes Wassail.

Not only is this winter brew a triumphant combination of alliteration and rhyme, it is an awesome ale, pungent and powerful. It has a garnet colour, spicy aroma, oily texture, and an intensely dry, sappy, brandyish finish. Full Sail was in 1998 acquired from its founding partners in a buyout by its employees.

FULLER'S 1845 STRONG ALE

	REGION OF ORIGIN London, England, UK
	STYLE Strong Ale
	ALCOHOL CONTENT 6.3abv (5.1w)
	IDEAL SERVING TEMPERATURE 13°C (55°F)

In some parts of the world, the ales of the Fuller's brewery have a cult following for their big flavours and superb balance. Within Britain, much of the beer is sold very locally, in the suburbs around the brewery on the road from London's Heathrow airport. Fuller's 1845 was launched in 1995 to commemorate the 150th anniversary of the company. Having live yeast in the bottle, it will condition (mature) for several months, becoming rounder in flavour. It has a sherbety, orangey aroma; a smooth, liqueur-like body; faintly chocolatey, toasty malt flavours; and a crisp, very dry finish. For a relatively strong ale, it is perilously easy to drink.

Newsflash

The corner flash on the label announces this beer's award as Britain's bottle-conditioned beer of the year for 1998–99.



FULLER'S ESB

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REGION OF ORIGIN	London, England, UK
STYLE	Strong Bitter
ALCOHOL CONTENT	On draught: 5.5abv (4.4w); In the bottle: 5.9abv (4.7w)
IDEAL SERVING TEMPERATURE	10-13°C (50-55°F)

This famous beer was launched as Winter Bitter in 1969, and renamed ESB (Extra Special Bitter) in 1971, when it became a year-round brew. For a short time, another brewery in England used the same term, but today in Britain ESB is specifically a Fuller's brand name. Such is the renown of this

beer in the United States that many micro-brewers there use the term ESB to denote a style, indicating a strong bitter (fuller in colour, maltier, fruitier, and less hoppy than an IPA). The original from Fuller's is malt accented, but with a robust balance of hop bitterness, the two flavours held together by honeyish esters from the house yeast. It is a world classic.

The Fuller flavour
Fuller's ESB is best known as a cask-conditioned (unpasteurized) draught. Pasteurization can reduce flavour and texture so bottled versions are brewed stronger.



FULLER'S LONDON PRIDE

 REGION OF ORIGIN London, England, UK

 STYLE Bitter, Ale

 ALCOHOL CONTENT On draught: 4.1abv (3.2w); In bottle: 4.7abv (3.8w)

 IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

Like many British breweries, Fuller's has several examples of bitter. The low-strength, summery Chiswick Bitter (named after the brewery's neighbourhood) is refreshingly flowery in its hop character. This is a typically English approach: a beer that is full of flavour but light in body and alcohol, so that several pints can be consumed over the course





of an evening. In the middle comes London Pride, with beautifully combined flavours of light, smoothly nutty malt, crisply bitter hop, and faintly honeyish yeast.

This is a more satisfying, soothing bitter. Drinkers wanting a little more punch, and perhaps only one pint, opt for the Extra Special Bitter (*see previous page*).





GAFFEL KÖLSCH


	REGION OF ORIGIN Cologne, Germany
	STYLE <i>Kölsch</i>
	ALCOHOL CONTENT 4.8abv (3.8w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

The name Gaffel is used here to celebrate the rise of medieval guilds as a precursor of democracy. This respected brewery in Cologne, Germany, traces its history to a brewpub in 1302, and has been in the present family since 1908. This brewery is in the heart of town, just behind the railway station. The principal of the company has a remarkable personal museum of steins, glasses, and advertising, but this can be seen only by arrangement. Gaffel has a handsome tavern in the Old Town, at 20–22 Alter Markt. It specializes in *Kölsch*, the city's own delicate, golden style of ale. Gaffel Kölsch has a faint fruitiness in aroma; a light but firm, drily nutty palate; and a crisply flowery, hoppy finish.



GAMBRINUS BÍLÉ

 REGION OF ORIGIN Pilsen, Bohemia, Czech Republic

 STYLE *Hefeweizen*

 ALCOHOL CONTENT 5.1abv (4.0w)

 IDEAL SERVING TEMPERATURE 9–12°C (48–54°F)

The name Gambrinus is a corruption of Jan Primus (Jean, first Duke of Brabant, c.1251–95). He was born in Burgundy, and ruled what is now largely Belgium, but he is celebrated in many countries as the legendary King of Beer. Through marriage between royal houses, one of his descendants was the King of Bohemia, the Czech state in which the city of Pilsen stands. The Gambrinus brewery was founded in 1869, in Pilsen. Around the time of World War I, it moved to a site adjoining Pilsner Urquell. Like its neighbour, Gambrinus is known for a beer in the Pilsner style. In recent years, it has added this perfumy, peachy, tart, light wheat beer.



Welcome back, wheat

On the label, the word *Bilé* means "white". In the distant past, Bohemia was especially known for wheat beers. When golden lagers were developed in the 1840s, wheat beers vanished. Now Gambrinus has revived the style.

GAMBRINUS PILSNER

181



 REGION OF ORIGIN Pilsen, Bohemia, Czech Republic

 STYLE Pilsner

 ALCOHOL CONTENT 5.0abv (4.0w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

In the Czech Republic, only a brewery in the city may term itself a Pilsner. The original Pilsner Urquell (*see p.366*), a now-defunct enterprise called World Brew, and Gambrinus were built next to

each other on a valley rising from the city centre. The Napoleonic arch of Pilsner Urquell and the imposing gateway to Gambrinus are along the same stretch of road. In its home country, Gambrinus is very popular as a reasonably hoppy lager that is neither as big nor as assertive as Pilsner Urquell, but broadly similar in style. Recent bottlings, labelled in German as Gambrinus “Helles Export Lager From Pilsen”, have had a spicy aroma; a lightly creamy palate; and a leafy, minty hop in the finish.




GAMBRINUS PURKMISTR

 REGION OF ORIGIN Pilsen/Domazlice, Bohemia, Czech Republic

 STYLE Dark Lager

 ALCOHOL CONTENT 4.7abv (3.8w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)



This beer was first made at a very old local brewery in Domazlice, south of Pilsen and near the German border. That brewery was founded in 1341, but closed in 1996, and production switched to Gambrinus. The word *Purkmistr* is the Czech counterpart to the German *Burgermeister*, meaning "Mayor". The beer is a dark lager. Czech dark lagers tend to have a fuller colour and a softer, richer flavour than those from across the German border, where the style originates. The Czech brews are perhaps like earlier interpretations from Germany, as remembered in the style now known as *Schwarz* black beer. Export bottlings of Purkmistr use the German phrase *Das Echte Schwarz-Bier aus Böhmen* ("the real black beer of Bohemia"). This beer has an aniseed aroma; flavours reminiscent of figs and grainy coffee; a light but smooth body; and a note of bitter chocolate in the finish. A soothing brew or a lightish after-dinner beer.



GARDE KÖLSCH

✓ REGION OF ORIGIN Dormagen, North Rhine-Westphalia, Germany

☰ STYLE Kölschbier

ALCOHOL CONTENT 4.8abv (3.8w)

■ IDEAL SERVING TEMPERATURE 9°C (48°F)





The first golden beer in the region, a heavier parent to today's Kölsch, is said to have been brewed by Garde in 1898. Today's Garde Kölsch is very soft and fresh, with a light, clean, dessert-apple fruitiness and a dry finish.

It is a very good example of the style, and one of the fullest in flavour. In Cologne, the beer can be found on draught at the Bei d'r Tant in Cäcilienstrasse. Garde Kölsch is popular on the town's north side. The brewery is north of the city, at Dormagen, in the direction of Düsseldorf.



Guarding the style Garde, named after the German Imperial Guard, stands at the perimeter of the defined Kölsch-producing region.

GEARY'S PALE ALE

	REGION OF ORIGIN Northeast US
	STYLE Pale Ale
	ALCOHOL CONTENT 4.5abv (3.6w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

Among American pale ales, this is an East Coast classic from one of the early new-generation brewers. It has big, assertive flavours, in a muscular balance, with a crisply appetizing finish.

The beer starts smooth and firmly malty; develops

some rounded, orangey fruitiness; and finishes with clean, dry, tingly hop flavours. The brewery was established in Portland, in the lobster state of Maine, in 1986. David Geary, an American, developed his skills at Ringwood, England; Greenmantle, Scotland; and various other British breweries.





GILDEN KÖLSCH

☑ REGION OF ORIGIN Cologne, North Rhine-Westphalia, Germany

🍷 STYLE Kölschbier

🍷 ALCOHOL CONTENT 4.8abv (3.8w)

🍷 IDEAL SERVING TEMPERATURE 9°C (48°F)

Very flowery in aroma – an attribute of a good Kölsch. The palate is light, sherbety, and slightly winy. This beer is made by the Bergische Löwen brewery, in Mülheim, across the river from the city

centre of Cologne. This brewery

is owned by the national group Brau und Brunnen.

The brewery also produces Sion Kölsch, which seems maltier, with a pear-brandy fruitiness and a late hop dryness. Sion has a tavern in the city centre, in a street called Unter Taschenmacher.



Gilding the glass

Gilden takes its name from a trade guild. Today's Association of Brewers in Cologne protects the Kölsch style and its region of production.

GINDER ALE

 **REGION OF ORIGIN** Province of Flemish Brabant, Belgium

 **STYLE** Belgian Ale

 **ALCOHOL CONTENT** 5.1abv (4.1w)

 **IDEAL SERVING TEMPERATURE** 10°C (50°F)

Not “ginger”: the man who created this beer was called Van Ginderachter. It is a lively, appetizing beer with apple-brandy flavours deriving from a distinct yeast. Ginder Ale is made by the same company as Stella Artois, in the brewing city of Leuven. The same company, Interbrew, also makes the smooth, anise-tinged Horse Ale and the sherbety, faintly smoky Vieux Temps (*see p.481*).



GOLDEN HILL EXMOOR GOLD

187

📍	REGION OF ORIGIN	West of England, UK
🍷	STYLE	Golden Ale
🍷	ALCOHOL CONTENT	5.0abv (4.0w)
🍷	IDEAL SERVING TEMPERATURE	10°C (50°F)



At Wiveliscombe, Somerset, a brewery that had been closed for 20 years was brought back to life in 1980. Six years later, the brewery pioneered golden ales in Britain. This beer is made with only one variety of barley: Pipkin, malted in the next county, at Newton Abbot,





Devon. The beer is fresh-tasting, firm, creamy, dryish, with a hint of dessert apples.



*Single malt
Behind the bottle, a back-label refers to the use of just one malt.*

GORDON BIERSCH MÄRZEN



	REGION OF ORIGIN California, US
	STYLE Märzen-Oktoberfest Lager
	ALCOHOL CONTENT 5.8abv (4.6w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)


Some of the best beer-friendly food in the United States is found in the small chain of brewery-restaurants founded in California (initially in Palo Alto), in 1988 by Dan Gordon and Dean Biersch. Despite his


beery name, Biersch is the restaurateur. Gordon is one of the few Americans to have graduated in brewing at Weihenstephan, Bavaria. Their Märzen has a good bronze-red colour; a light but smooth body; a spicy, fruity, malt character; and a dry, whickyish finish.





GORDON HIGHLAND SCOTCH ALE

 REGION OF ORIGIN Southern Scotland, UK

 STYLE Strong Scottish Ale

 ALCOHOL CONTENT 8.6abv (6.9w)





 IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)



The Christmas beer under the Gordon name (*see p.190*) has this year-round counterpart with a marginally less hefty alcohol content but a big, fresh, rich maltiness and toasty balance. Both are made for the Belgian market by Scottish Courage. A similar beer, slightly less strong (7.3abv; 5.8w) but with all the richness of a fruit-filled chocolate praline, was launched in the British market in 1998 under the name McEwan's No. 1 Champion Ale.

GORDON XMAS



	REGION OF ORIGIN Southern Scotland, UK
	STYLE Strong Scottish Ale
	ALCOHOL CONTENT 8.8abv (7.0w)
	IDEAL SERVING TEMPERATURE 13°C (55°F)

Scotland may celebrate Christmas less than New Year, but as a cold northern country, it has a use for the rich and warming ales that were introduced to Belgium by British regiments in two World Wars. Scottish Courage brews this beer in Edinburgh for the Belgian market. It is a ruby-to-black ale, pouring with a mountainous head. It has a clean, sweet maltiness, but finishes with a toasty dryness. Much the same brew is made for France under the name Douglas.



GOSE OHNE BEDENKEN

	REGION OF ORIGIN Lower Saxony, Germany
	STYLE <i>Gose</i>
	ALCOHOL CONTENT 4.8abv (3.8w)
	IDEAL SERVING TEMPERATURE 9–10°C (48–50°F)

The German town of Goslar, Lower Saxony, is said to have given its name to this style of wheat beer, which was once popular in Leipzig. The style has recently been revived by that city's Ohne Bedenken taproom and beer garden. *Gose*

is a wheat beer, lightly spiced with salt. It is also flavoured with coriander, and emerges with a citric palate.

Traditionally, it is matured in flasks with a narrow neck, so that the yeasty head creates a natural bung to foster carbonation. The beer is typically served with a local version of Camembert cheese, sometimes with a digestif of *Allasch*, an almond-flavoured version of the caraway liqueur *Kümmel*.



GOUDEN CAROLUS

 REGION OF ORIGIN Province of Antwerp, Belgium

 STYLE Strong Brown Ale

 ALCOHOL CONTENT 7.5abv (6.0w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)





The name means “Golden Charles”, in a blend of Flemish and Latin. Its origins are in the Holy Roman Empire. It could refer to Charlemagne (742–814), who ruled Europe from Aix-la-Chapelle (Aachen), not far away. Or, more likely, to Charles V

(1500–58), who grew up in Malines (Mechelen), where the brewery stands. Part of the brewery is in the premises of a former *beguinage* (religious sisterhood), dating from the 1400s. The business, under the name Het Anker (“The Anchor”), has been run by one family since the 1870s, but production has been irregular in recent years. Gouden Carolus is a Flemish strong brown ale, spiced with orange peels and coriander.

At its best, it starts with suggestions of toffee, orange, and passion fruit, then becomes quite tart, and finishes with a spicy, cedary character. Look out for old editions conditioned in the bottle. Delicious with chocolate.



GRANITE BREWERY PECULIAR

	REGION OF ORIGIN Nova Scotia, Canada
	STYLE Old Ale/Strong Ale
	ALCOHOL CONTENT 5.6abv (4.5w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)





Inspired by Theakston's Old Peculier (*see p.451*), but opting for a more conventional spelling, this Canadian beer is similar in style but slightly paler in colour and lighter in body. It pours with a lively, bubbly head; has a fresh, minty, hop aroma; very nutty, creamy, toffeeish, satisfying flavours; and an appetizing, leafy dryness in the finish. The beer was first made in the Granite brewpub in rocky Nova Scotia. That brewery was established in 1985. There are now two granite breweries there, in Halifax, and a third in Toronto, Ontario.

Rock solid

The first Granite brewery was in a building of that stone, but the name is metaphorical. "We wanted a business as solid as rock," says one of the founders.



GREAT LAKES DORTMUNDER GOLD

	REGION OF ORIGIN Midwest US
	STYLE Dortmund Export
	ALCOHOL CONTENT 5.6abv (4.5w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

The Great Lakes micro-brewery and pub (2516 Market St) was founded in 1988 in the city of Cleveland, Ohio, on Lake Erie. The pub, in the former Market Tavern, has bullet holes from the days of Eliot Ness, who was Cleveland's grandly titled Director of Public Safety. He is said to have

frequented the original tavern.

The present brewpub is known for big, malty beers. Its Dortmund has a very full colour and body for the style, though its grainy dryness and touch of newly mown hay are exemplary. In general, the most robust interpretations of the Dortmund Export style are today found in the US.



Gold label

The beer's label brandishes a gold medal won at the Great American Beer Festival, which is held each October in Denver, Colorado. No beer festival anywhere in the world has as many brews or styles.



GREAT LAKES THE EDMUND FITZGERALD PORTER

	REGION OF ORIGIN Midwest US
	STYLE Strong Porter
	ALCOHOL CONTENT 6.25abv (5.0w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)





During restoration work at the Great Lakes pub and brewery, a sign from the 1920s or earlier was exposed announcing, “Kennett Ales and Porter on Draught, for Family and Medicinal Purposes”. Today’s pub makes no such claims for its porter, but

its restaurant does use this big, rich brew in a chocolate cake.

The beer is smooth, creamy, jammy, and toasty, with a coffeeish dryness. Very well-balanced, and remarkably drinkable for its strength. It was named for a vessel that sank on Lake Superior and was memorialized in a song by Gordon Lightfoot called “The Wreck of the Edmund Fitzgerald”.



GREAT LAKES THE ELIOT NESS

	REGION OF ORIGIN Midwest US
	STYLE Vienna Lager
	ALCOHOL CONTENT 5.6abv (4.5w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

Gang-buster Eliot Ness, Cleveland's Director of Public Safety, inspired the television series and film *The Untouchables*. The city's Great Lakes brewery and pub, proud of its bullet holes from those days, honours Eliot Ness with a very serious Vienna-style lager. This beer is rich, creamy, and malty, in both aroma and palate, with a late balance of whiskyish oakiness and tingling acidity. A big Midwestern beer, to go with a Chicago-style deep-dish pizza, or focaccia bread.



GREENE KING ABBOT ALE

197



🍷	REGION OF ORIGIN	Eastern England, UK
🍺	STYLE	Pale Ale
🍷	ALCOHOL CONTENT	5.0abv (4.0w)
🍷	IDEAL SERVING TEMPERATURE	10 13°C (50 55°F)

The brewery is in the town of Bury St Edmunds, Suffolk. Edmund was the King of Anglia (from which the word "England" originates). He was murdered by Vikings, and buried at the site of what became a powerful abbey. The brewery, next to the home of the last abbot, dates from at least the 1700s.

The Greene family became involved some time after 1799. Sons of the family have included a famously liberal governor of the BBC, and the novelist Graham Greene, who put in a mash on his 80th birthday. Abbot Ale has a hoppy aroma; a firm, dry palate, with lightly spicy, perfumy, hop flavours; and a long, dry, appetizing finish.

Aristocratic ale

When the beer was introduced in 1955, an artist created an imaginary abbot. His model was an old portrait of Herbert Henry Asquith, first Earl of Oxford, who seems to have had no connection with beer or abbeys.

GREENE KING STRONG SUFFOLK

 REGION OF ORIGIN Eastern England, UK

 STYLE Old Ale

 ALCOHOL CONTENT 6.0abv (4.8w)

 IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)







Many English breweries once aged beer in wooden tuns, blending old and new to achieve equilibrium. Greene King is the last to do so with this speciality, which deserves to be much better known in its home country. The key ingredient is a strong ale matured in ceiling-high wooden tuns for between one and five years. The beer is less sour than its European counterparts, but iron-tasting, sappy, peppery, and winy. It has been served at dinners of the local brewers' guild with pickled herrings. It is also good with blue cheese, especially English Stilton.

King's influence

When King Henry VIII "dissolved" the abbeys in the 1500s, the monks of St Edmunds hid in tunnels that probably gave rise to the cellars in which the beer is today matured.

GROLSCH BAZUIN

199

	REGION OF ORIGIN Eastern Netherlands
	STYLE Spiced Ale
	ALCOHOL CONTENT 6.5abv (5.2w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)







The Grolsch brewery, with its distinctive swing-top bottle, takes its name from its home town, originally called Grolle (now Groenlo), in The Netherlands. Grolsch, which traces its history to 1676, has breweries in Groenlo and Enschede. Its well-known principal product is a lightly hoppy Pilsner-style beer, but it also has a range of specialities. Although similar to the English “bassoon” (derived from “bass sound”), the Dutch *bazuin* means trumpet or trombone. Perhaps this is a very resonant beer. It is intended to evoke the first brews from Grolle.

The recipe includes cardamom, cinnamon, clove, ginger, licorice, mace, nutmeg, and pimento. The beer is toffeeish, with pronounced licorice, developing to a lemony acidity and a warming, spicy finish that is dry and bitter. A wonderful bedtime brew.



GROLSCH WINTERVORST

	REGION OF ORIGIN Eastern Netherlands
	STYLE Spiced Ale
	ALCOHOL CONTENT 7.5abv (6.0w)
	IDEAL SERVING TEMPERATURE 10°C (48°F)




The name of this beer means “Winter Frost”. It is a distinctive and flavoursome strong ale in a “Four Seasons” range from this Dutch brewer Grolsch. Wintervorst is spiced with clover, honey, and orange peel. It pours with a big, rocky, well-retained head; an aromatic, malty bouquet; rich, sweet, appetizing, licorice-like flavours; a lightly oily, soothing, smooth body; and a gently herbal, flowery finish.

Vorst of both worlds
 “Frost” and “first” sound as similar in Dutch as in English. The wintry king (the “first” person) on the label and glass depicts this word-play.



GROZET GOOSEBERRY & WHEAT ALE

 REGION OF ORIGIN Central Scotland, UK

 STYLE Gooseberry Ale

 ALCOHOL CONTENT 5.0abv (4.0w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)

The name is Scottish for gooseberry. The use of this ingredient in beer was mentioned by Robert Burns, Sir Walter Scott, and James Hogg, the shepherd who became a narrative poet. Revivalist brewers Bruce and Scott Williams introduced their gooseberry beer in 1996. Its basis is a brew of 20 per cent wheat and 80 per cent barley malt and it is flavoured with bog myrtle and meadowsweet. The beer is perfumy and spritzy, with a tangy suggestion of gooseberry skins. Like the Williams' elderberry, heather, and pine brews, it is produced in Strathaven, near Glasgow, and in Alloa. The beer is available in September.

*Ploughman's pint?
...or a shepherd's lunch?
The gooseberry beer is
offered with a leather
drinking-vessel.*



GUERNSEY MILK STOUT

 REGION OF ORIGIN Guernsey; Channel Islands

 STYLE Sweet Stout

 ALCOHOL CONTENT 3.3abv (2.6w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)

After World War II, “Milk Stout” was a popular colloquialism. The UK Ministry of Food eventually deemed it misleading, but such legislation does not apply on the Channel Islands. With their reputation for dairy cattle, it seems appropriate that they still have a Milk Stout.


Disappointingly, this does not contain lactose. It nonetheless has a deliciously creamy flavour, drying in a chewy, licorice-toffee finish.




Polo pint
The trademark of the brewery is a polo pony, reflecting a past owner's enthusiasm.



GUEUZE GIRARDIN

 REGION OF ORIGIN Province of Flemish Brabant, Belgium

 STYLE *Gueuze-lambic*

 ALCOHOL CONTENT 5.0abv (4.0w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)





An aristocrat's estate brewery that passed into the hands of the Girardin family several generations ago. This diligent family runs the brewery with no staff, and even grows its own wheat. The brewery, at St Ulriks Kapelle, in the traditional region of *gueuze* production, still has a mill that grinds the grain between stones. Gueuze Girardin is elegant, lean and complex; perfumy and dry; with unfolding flavours of cedar, hay, and acacia honey.



Vintage years

The brewery dates from 1845, and has been in the family since 1882. Three years in the bottle makes for a classic.

GUINNESS EXTRA STOUT

	REGION OF ORIGIN Republic of Ireland
	STYLE Dry Stout
	ALCOHOL CONTENT 4.2abv (3.4w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)


The world's most famous dry stout. Arthur Guinness was a country brewer in Ireland before setting up in Dublin in 1759. It was originally an ale brewery, but began to make porter in the 1770s. During World War I, fuel restrictions made it difficult for British maltsters to roast their grains, but this was still permitted in Ireland. "Plain Porter" was dropped in the 1970s and, despite a brief revival of that style in the 1990s, Guinness is best known in both Ireland and Britain for its Extra Stout. The bottled version sold in Ireland best highlights the oaky-seeming dryness that is distinctive to Guinness. The creamier draught counterpart is nitrogenated. There are many other versions in different parts of the world, notably the 7.5 per cent Dublin-brewed Foreign Extra Stout, which is very slightly soured so that its richness will not be cloying.




GULPENER DORT

205

 REGION OF ORIGIN Province of Limburg, The Netherlands

 STYLE Dutch Strong Dortmunder Export

 ALCOHOL CONTENT 6.5abv (5.2w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)




The village of Gulpen is south of Maastricht, in The Netherlands, but close to Belgium and Germany. The Gulpener brewery's products include this Dort,


a shorter but darker and stronger echo of the German style. It has a marshmallowy maltiness, balanced by a leafy hop finish. Nearby, De Leeuw has a slightly drier

Dortmunder (see p.137); Alfa a creamy Super Dortmunder (see p.20), even stronger; and De Ridder the well-balanced Maltezer (see p.140).



GULPENER KORENWOLF

 REGION OF ORIGIN Province of Limburg, The Netherlands

 STYLE Belgian-style Wheat Beer

 ALCOHOL CONTENT 5.0abv (4.0w)

 IDEAL SERVING TEMPERATURE 9–10°C (48–50°F)



A “corn wolf” is a hamster, a creature that gathers grain in summer and stores it for the winter. The Dutch, living in a tiny and physically vulnerable country, have an affection for all that is small, industrious, and prudent. Korenwolf is a Belgian-style wheat beer with an earthy perfume and a big, fruity attack. It is full of flavour: refreshing, satisfying, and appetizing. The beer is made by the respected Gulpener brewery, near the city of Maastricht.

HACKER-PSCHORR ALT MUNICH DARK

 REGION OF ORIGIN Munich, Upper Bavaria, Germany

 STYLE Munich Dark Lager

 ALCOHOL CONTENT 5.2abv (4.2w)


 IDEAL SERVING TEMPERATURE 9°C (48°F)

Composer Richard Strauss was the son of Josephine Pschorr, and he dedicated his most famous work, *Der Rosenkavalier*, to the brewing family that financed him. Hacker-Pschorr's "Old" Munich Dark has a creamy aroma and flavour, with notes of cinnamon, and a lightly syrupy body. Try it with veal sausages.



Hacked off
Hacker-Pschorr has its own range of products, though it has long been owned by Paulaner, and in recent years ceased to operate its own brewery.

HAECHT WITBIER

 REGION OF ORIGIN Province of Flemish Brabant, Belgium

 STYLE Belgian Wheat Beer

 ALCOHOL CONTENT 4.8abv (3.8w)

 IDEAL SERVING TEMPERATURE 9-10°C (48-50°F)

The older spelling of the village of Haacht, between Brussels, Leuven, and Mechelen. This company began as a dairy in the 1800s, and later added a brewery. It uses a magnificently restored 1930s' brewhouse. The company is best known for its Pilsner-style beer. It also produces this dry, grainy, Belgian white, which in aroma and flavour emphasizes the wheat rather than the fruit and spices.



HAIR OF THE DOG ADAM

209



	REGION OF ORIGIN Pacific Northwest US
	STYLE <i>Adam Bier</i>
	ALCOHOL CONTENT 10.0abv (8.0w)
	IDEAL SERVING TEMPERATURE 10–14°C (50–57°F)





The bulldog on the label is intended to communicate character and this tiny brewery, in Portland, Oregon, specializes in extremely robust and unusual beers. *Adam Bier* was a style produced in Dortmund in the days when the city made strong, top-fermenting, dark brews. King Frederick

William IV of Prussia is said to have guzzled a large tankard on a hot day and been rendered unconscious for more than 24 hours.

There is little information on the original Adam Bier, so this is a free interpretation. It is syrupy, with suggestions of chocolate, roasted peppers, and peat. A bottle-conditioned beer of astonishing complexity.



HALE'S HARVEST ALE

	REGION OF ORIGIN Pacific Northwest US
	STYLE Strong Ale
	ALCOHOL CONTENT 4.5abv (3.6w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

Inspired by a brief spell in 1981, working as an “apprentice” at near-namesake Gale’s brewery, in Hampshire, England, young American Mike Hale fired his own kettles in Washington State in 1983. He now has an English-accented micro-brewery in Spokane and a brewpub in the Seattle suburb of Fremont. His Harvest Ale has the aroma of fruit gums; a juicy palate; and a clean apple note in a dry, perfumy finish.



Hale and hearty
 “Rich, robust and distinctive...as brisk and refreshing as a fall morning,” says Hale’s publicity material.

HALE'S SPECIAL BITTER

211

- REGION OF ORIGIN Pacific Northwest US
- STYLE English Bitter
- ALCOHOL CONTENT 4.7abv (3.8w)
- IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

Apart from some well-regarded seasonal brews, Mike Hale makes a solid range of regulars at his micro-breweries in Seattle and Spokane, Washington State. Hale's Special Bitter has a big, rocky head and is dark reddish-amber. It is full of flavour: malty and rounded, with fruity notes reminiscent of glacé cherries and candied peel. It has a spritzy, dry finish. Its initials, HSB, are shared with a similar beer made by Hale's inspiration, Gale's, in Horndean, near Portsmouth, England.



*Hale's and Gale's
The stylized tankard forms a letter
"H". Is the initial in HSB for
Hale's or Horndean?*



HALLERTAU AUER PILS



 **REGION OF ORIGIN** Upper Bavaria, Germany

 **STYLE** Pilsner

 **ALCOHOL CONTENT** 4.9abv (3.9w)

 **IDEAL SERVING TEMPERATURE** 9°C (48°F)

Germany's best-known hop-growing region is the Hallertau, just to the north of Munich. In the heart of the region, in the village of Au, there has been a brewery on the estate of the aristocratic Beck von Peccoz family since 1590. This *Schloss* (castle or, in this instance, château) brewery produces a lively, bubbly Pilsner, with a fresh aroma; textured malt character; and well-combined flavours of leafy, dry hop. A hop-country classic.

Less majesty

This is the classic label and glass, but younger drinkers are wooed with a version called Becco.

HANSA URBOCK

213







📍	REGION OF ORIGIN	Namibia, Southern Africa
🍷	STYLE	May Bock
🍷	ALCOHOL CONTENT	6.0abv (4.8w)
🌡️	IDEAL SERVING TEMPERATURE	9°C (48°F)



The company name is an old German word for a guild of merchants. “Ur” means “original”. This traditional May Bock is made in the former German Southwest Africa, now known as Namibia. It is surely the most remote example of the style. Hansa Urbock, made according to the German Beer Purity Law, has a bright, tawny colour; a sweet toffee aroma and flavour; a smooth, medium body; and a brandyish finish. Hansa has some far lighter beers in its range of ten products. Its flagship Windhoek Lager has only 4.0abv (3.2w), but is hoppier than most standard beers in Southern Africa. The company uses the slogan, “Naturally brewed, in the German tradition”. The enterprise dates from 1920, and has breweries in Windhoek and Swakopmund. It brews Holsten under licence.

HARVEYS 1859 PORTER

	REGION OF ORIGIN South of England, UK
	STYLE Porter/Stout
	ALCOHOL CONTENT 4.8abv (3.8w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)







A traditional brewery in the old river port of Lewes, East Sussex. The business dates from the 1700s, and the timbered brewery from the following century. Reintroduced in 1993, this porter is based on an 1859 recipe and uses traditional brown malt. The beer has hop-sack and cedar in the aroma; medicinal, bitter chocolate notes in the palate; and a powerful, roasty dryness in the finish.

Best bottlings

Harveys 1859 Porter occasionally appears in bottle-conditioned form. This is less stable but can develop great complexity.



HARVEYS TOM PAINE STRONG PALE ALE

	REGION OF ORIGIN South of England, UK
	STYLE Pale Ale
	ALCOHOL CONTENT 5.5abv (4.4w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)



British social commentator Thomas Paine helped to inspire the American War of Independence, in which he fought. His most famous work was *The Rights of Man*. While working in Britain as an excise officer, he lived in Lewes, home town of the Harveys brewery. In 1990, the brewery launched Tom Paine Strong Pale Ale for a political discussion club that met in a local pub. The beer is released on draught each year for US Independence Day. During the same month, the Campaign for Real Ale celebrates independent breweries in Britain. Tom Paine Ale is more widely available in the bottle. It has a full flavour, with the soft spiciness of Sussex hops and a marked fresh orange-zest character from the Styrian Goldings variety. Both characteristics are heightened by the spicy house yeast. Very appetizing.



HB MAI-BOCK

 REGION OF ORIGIN Munich, Upper Bavaria, Germany

 STYLE May Bock (*Maibock*)

 ALCOHOL CONTENT 7.2abv (5.8w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

The initials stand for Hofbräuhaus: the Royal Court Brewery. The beer-hall, the world's most famous pub, still functions, on a small square called the Platzl in the centre of Munich; the brewery is on the edge of town. The State of Bavaria owns both brewery and beer-hall. The beer claims on its label to be Munich's oldest Bock, though that is not strictly true of this Maytime version. It is a fine beer nonetheless, huge in its malt aromas, nutty flavours, and peppery, warming finish.



*Hidden depths
Behind the stoneware,
the beer has a deep
reddish colour.*

HB OKTOBERFESTBIER

217

REGION OF ORIGIN Munich, Upper Bavaria, Germany

STYLE Märzen/Oktobfest

ALCOHOL CONTENT 5.7abv (4.6w)

IDEAL SERVING TEMPERATURE 9°C (48°F)

HB – the Hofbräuhaus – takes a special interest in a festival that began with the wedding of the Crown Prince. Its label illustrates the horses and drays that take part in the procession to “Queen Theresia’s Meadows”.

Its Oktoberfestbier forms a head of Alpine proportions, and has a creamy, malty spiciness reminiscent of licorice or aniseed.



Beautiful bloom
One result of all-malt beers is a solid foam, prized as a “beautiful bloom”.



HB SCHWARZE WEISSE

 REGION OF ORIGIN Munich, Upper Bavaria, Germany

 STYLE Dark Wheat Beer

 ALCOHOL CONTENT 5.1abv (4.1w)

 IDEAL SERVING TEMPERATURE 9-12°C (48-54°F)



The royal family of Bavaria maintained a monopoly on the brewing of wheat beers from the 1600s to the early 1800s. The Hofbräuhaus (Royal Court Brewery) of Munich once specialized in the style. It has promoted its own examples since the revival of interest in wheat beers in the late 1970s. This one is very lively, with spicy (licorice-like), chewy malt flavours; treacle toffee in the middle; and a grainy, slightly tannic (green apple) finish.


Black is beautiful


There was always a dark version, but now it has been deepened to "black" (Schwarze) in the interests of fashion.

HEINEKEN KYLIAN

219




 REGION OF ORIGIN The Netherlands/France

 STYLE Irish Red Ale

 ALCOHOL CONTENT 6.5abv (5.2w)

 IDEAL SERVING TEMPERATURE 10°C (50°F)



A beer of complicated parentage. First came the Irish George Killian Lett's Ruby Ale, followed by the version from Pelforth (*see p.359*), and then the French brewery became part of the Dutch-based Heineken group. The Dutch launched Kylian, which seems a little different in character. It starts quite austere, with a firm, clean maltiness but, as it warms, has a good flavour development towards a restrained fruitiness and nutty sweetness. It is very drinkable. Try it in winter before a Dutch pea soup with ham.

HEINEKEN OUD BRUIN

 REGION OF ORIGIN Province of North Brabant, The Netherlands

 STYLE Old Brown Lager

 ALCOHOL CONTENT 2.5abv (2.0w)

 IDEAL SERVING TEMPERATURE 8 °C (46-48°F)



The most international of beer makers traces its history to 1592, to a brewery in the centre of Amsterdam, the site of which is now a famous steak restaurant. The first Heineken became involved with the brewery in 1863, at which time white beer, *faro* (a sweetened beer broadly in the *gueuze* type), old brown, ale, and porter were being produced. Lager brewing of dark brown beers began in 1869 and today's yeast culture was introduced in 1886. Heineken still makes a conventional, dryish, dark lager, mainly for export to the US, but also has the quite different sweeter type in its home market. This Oud Bruin has a coffeeish aroma; a slightly licorice-like palate; and, as with most examples, a sweet finish.


Secret smile

When the current typography of the word Heineken was designed, the shape of the letter "e" was intended to be subliminally reminiscent of a smile.

HEINEKEN TARWEBOK

221



 REGION OF ORIGIN Province of North Brabant, The Netherlands

 STYLE Wheat Bock

 ALCOHOL CONTENT 6.5abv (5.2w)

 IDEAL SERVING TEMPERATURE 9–10°C (48–50°F)

One of the most distinctive, flavoursome, and complex beers made by Heineken is this wheat Bock. No fewer than four types of barley malt are used, along with 17 per cent wheat (*Tarwe*, in Dutch) malt. The result is a silky-smooth beer, with suggestions of cream, coffee, chocolate, prunes, and rum. This Dutch interpretation of the style does not have the phenol smokiness or bubble-gum flavours that might be found in a typical German *Weizenbock*.



New Amsterdam

In an amusing, if bold, campaign, this beer was advertised partly in Dutch in New York.

HELLERS WIESS

REGION OF ORIGIN Cologne, North Rhine-Westphalia, Germany

STYLE Kölschbier

ALCOHOL CONTENT 4.5abv (3.6w)

IDEAL SERVING TEMPERATURE 9°C (48°F)

In premises that formerly housed a distillery making a bitter liqueur, this new-generation brewpub, dating from the 1980s, is something of a maverick in Cologne's brewing industry. Hubert Heller makes a beer called Ur-Wiess, this term implying a "meadow" beer as served at festivals. In this case, that means an unfiltered beer. This perfumy, fruity brew, with a good hop bitterness, is also served in filtered form as Kölsch, in which version the malt emerges more clearly and the hop is slightly subdued. By definition, Kölschbier is filtered.



*Where flavours meld
Some brewers put barley and
hops on the label. The two meet
in the kettle, as shown here.*



HERRENHÄUSER PREMIUM PILSENER



 **REGION OF ORIGIN** Lower Saxony,
Germany

 **STYLE** Pilsner

 **ALCOHOL CONTENT** 4.9abv (3.9w)

 **IDEAL SERVING TEMPERATURE** 9°C (48°F)

The city of Hanover and its surroundings are often associated with Korn Schnapps and Steinhäger gin rather than beer. Sometimes, a shot of spirit and a small beer are consumed simultaneously, in a one-handed move that requires dexterity as well as bravado. This is called “a little one” (a *Lüttje Lage*), and is especially associated with festival times. The beers are often light, clean, dryish Pilsners. The Hanover brewery Gilde has a couple of flowery examples. Its smaller local rival Herrenhäuser has the slightly more robust Premium Pilsener shown here, with a light, grassy aroma; a creamy, malty body; and crisply hoppy, appetizing dryness.

HERRENHÄUSER WEIZEN BIER



 **REGION OF ORIGIN**
Lower Saxony, Germany

 **STYLE** Hefeweizen

 **ALCOHOL CONTENT** 5.5abv (4.4w)

 **IDEAL SERVING TEMPERATURE**
9–12°C (48–54°F)

A newish product from this Hanover brewery. Its home state of Lower Saxony may in the distant past have produced sourer, more northern styles of wheat beer, but this brew is broadly in the southern style. It has a sweetish, lightly spicy aroma; a smooth, faintly syrupy palate; and a lightly tart finish. A field of wheat is vividly depicted on the label.




HERRNBÄU HEFE-WEISSBIER DUNKEL



 **REGION OF ORIGIN** Upper Bavaria, Germany

 **STYLE** Dark Wheat Beer

 **ALCOHOL CONTENT** 5.3abv (4.2w)

 **IDEAL SERVING TEMPERATURE**
9-12°C (48-54°F)

The German Beer Purity Law was first announced by Duke Wilhelm IV, in 1516, in Ingolstadt, now the home of the Herrnbräu brewery. At one stage it was an offence for a brewer in the town to fail to meet his quotas. The penalty was to make 10,000 bricks, a task that must have been very onerous, but surely increased demand for beer without boosting supply. At one stage, a "Beer Street" was built to fetch supplies from nearby Kelheim. Today's dark wheat beer has a nutty sweetness, chocolatey flavours, and a flowery, "violets" dryness.

*A masterpiece...
...of old Bavarian brewing
art, says the bottom line
of the label.*

HERTOG JAN GRAND PRESTIGE

 REGION OF ORIGIN Province of Limburg, The Netherlands

 STYLE Barley Wine

 ALCOHOL CONTENT 10.0abv (8.0w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)







The word *Hertog* means duke, and the name Jan recollects the Jan who ruled Flanders and Brabant. This strong Dutch ale is broadly in the style of a barley wine. It was an early speciality after the 1980s' revival of the Arcen brewery, in the Limburg town of the same name. The beer has a dense head; a garnet colour; a spicy malt aroma; a surprisingly light, soft body; and a sweetish, very slightly meaty, port-like finish.

HIGHGATE & WALSALL OLD ALE

227




	REGION OF ORIGIN Central England, UK
	STYLE Old Ale
	ALCOHOL CONTENT 5.1abv (4.1w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

The most famous of specialist mild ale producers is this 100-year-old English brewery in the West Midlands, owned for decades by Bass, but now independent. A beer that is only gently hopped, and malt-accented, like a mild, but made with a little more alcohol, is one classic approach to an old ale or winter warmer. This November and December brew is a fine example. It has a hint of passion fruit in the bouquet; touches of iron, oak, and well-done toast in the palate; and a toffee-like, comforting finish.

How high?

Nothing to do with London's famous literary "village" of Highgate. This one is in the town of Walsall.

HOEGAARDEN SPECIALE

 REGION OF ORIGIN Province of Flemish Brabant, Belgium

 STYLE Belgian Wheat Beer

 ALCOHOL CONTENT 5.6abv (4.5w)

 IDEAL SERVING TEMPERATURE 9 10°C (48 50°F)



While the regular Hoegaarden (*see right*) is often regarded as a summer refresher, a slightly stronger, maltier, creamier version for winter was launched under the name Speciale in 1995. While Hoegaarden Witbier is made from equal proportions of raw wheat and malted barley, Hoegaarden Speciale has 55 per cent malted barley. Some of this malt is made by the process in which the natural sugars of the barley are encouraged to crystallize. A nutty flavour is imparted to beer by crystal malts. The proportions of coriander and orange are the same in both beers, but the citric character seems to be accentuated by the greater maltiness of the Speciale.



HOEGAARDEN WITBIER

📍	REGION OF ORIGIN Province of Flemish Brabant, Belgium
🍷	STYLE Belgian Wheat Beer
🍷	ALCOHOL CONTENT 5.0abv (4.0w)
🌡️	IDEAL SERVING TEMPERATURE 9 10°C (48 50°F)

The town of Hoegaarden, east of Brussels, is in the heart of wheat-growing country and once had over 30 breweries making the local wheat beer. The last closed in the 1950s, when traditional brews were being driven out by lagers, but in the 1960s enthusiast Pierre Celis revived the style. As a teenager, he had

helped make the beer at the last brewery. That inspired his hazy brew, spiced with coriander seeds and Curaçao orange peels. He expected it to appeal to local drinkers, but it actually found a new audience worldwide.

His brewery was a great success and was acquired by the Interbrew group in the 1980s. Hoegaarden is perfumy and spicy in aroma, with a fruity palate and a honeyish background.

Why “white”?

The term “white” denotes a wheat beer in Belgium, Germany, and several other countries.



HOEPFNER BLUE STAR



 **REGION OF ORIGIN** Baden-Württemberg, Germany

 **STYLE** Smoked Altbier

 **ALCOHOL CONTENT** 5.5abv (4.4w)

 **IDEAL SERVING TEMPERATURE** 9°C (48°F)

The Hoepfner who founded this brewery, in Karlsruhe, Germany, was a priest. The company is now in the sixth generation of the family. It was established in 1798, and is in an 1898 building that looks like a baronial castle. Despite its long history, it is one of the most innovative breweries in Germany. The beer shown was first brewed, in 1996, on New Year's Eve, a very important day for the Scots. It does not identify itself as being Scottish in style, but is in character very similar to the various whisky-malt brews. The beer contains a proportion of beech-smoked malt, and has a subtly sappy dryness in the finish. It is oily, malty, and lightly nutty, with a touch of flowery elegance. It is made with an Altbier yeast. Halfway between Düsseldorf and Dundee?

*Dancing the blues away
A six-pack of Blue Star has different
images on each label. The theme is
"dancing under the stars".*

HOEPFNER GOLDKÖPFLE

REGION OF ORIGIN Baden-Württemberg, Germany

STYLE Export

ALCOHOL CONTENT 5.6abv (4.5w)

IDEAL SERVING TEMPERATURE 9°C (48°F)

Among its golden lagers, the Hoepfner brewery of Karlsruhe produces a Pilsner and three variations on the Export theme. The brew called simply Export has a deliciously fresh aroma (newly-baked, crusty bread?); a smooth, malty body; a spicy palate; and a delicate, balancing dryness in the finish. The “super-premium” version shown here is slightly higher in alcohol and fuller in flavours. Although it is billed as being “mild”, it does have some oily, soothing, hop flavours. There is also an unfiltered Export, called Hoepfner Kräusen Hefetrüb.

No small beer

The word Köpfle is a diminutive for head, in the southern German region of Baden. This golden beer pours with a fine head, but not a small one.



HOEPFNER JUBELBIER

 REGION OF ORIGIN Baden-Württemberg, Germany

 STYLE Vienna

 ALCOHOL CONTENT 5.6abv (4.5w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

The remarkably ornate label on this beer was originally designed for a brew to celebrate the Duke of Baden's golden wedding, in 1906. A half-full bottle of that beer was found by

chance in 1982, when the brewery was planning a special edition to celebrate the 75th birthday of the father of the company's current principal. This Jubelbier, still in production, is a bronze lager in broadly the Vienna or *Märzen-Oktoberfest* style. It starts with a nutty malt character, and is very smooth indeed, but has a light, spritzzy dryness in the finish.



A toast to father

The fine "beading" of bubbles is clearly visible in the glass – evidence of the spritziness that characterizes the finish. Despite its full colour, it is quite Champagne-like.

HOEPFNER PILSNER

233



 **REGION OF ORIGIN** Baden-Württemberg, Germany


 **STYLE** Pilsner


 **ALCOHOL CONTENT** 4.8abv (3.8sw)

 **IDEAL SERVING TEMPERATURE** 9°C (48°F)


The family name derives from “hop farmer”. The Karlsruhe brewery’s Pilsner contains four varieties of hop (Perle, Hallertau-Hersbruck, Tettnang, and Saaz). Despite a hefty 37 units of bitterness, the beer is not aggressively dry. The emphasis on aroma hopping makes for a mint-cream character, enhanced by the marshmallow softness of the malt. The brewery has its own maltings. It also has its own yeast strain, uses open fermenters, and is *lagered* in horizontal vessels rather than the more common upright cylinders. All of these elements make for a gentle, complex, classic Pilsner. At the brewery tap, the Pilsner has occasionally been served in a beer cocktail with the vermouth-like aperitif Amer-Picon, which is popular across the border in Alsace.

HOOK NORTON OLD HOOKY

 **REGION OF ORIGIN** South/Midlands of England, UK

 **STYLE** Old Ale/Bitter

 **ALCOHOL CONTENT** 4.6abv (3.7w)

 **IDEAL SERVING TEMPERATURE** 10–13°C (50–55°F)



A steam engine is still used at the brewery of Hook Norton, in Banbury, Oxfordshire. Hook Norton occupies a tower brewery dating from 1899 – the raw materials start at the top and gradually combine into beer as they flow by gravity into the cellars. Its best-known beer is Old Hooky, which has an appetizing fresh-shortbread, malt aroma and flavour; a creaminess and fruitiness reminiscent of bananas and strawberries; and a late, balancing dryness in its subtly leafy hop character. Despite its name, it is less of an old ale than a medium-strong, malt-accented bitter.





Baby grand

The label shows a drawing of the tiny brewery, accurate in style, but exaggerated in size.

HOPBACK SUMMER LIGHTNING

235



	REGION OF ORIGIN	Western England, UK
	STYLE	Summer Ale
	ALCOHOL CONTENT	5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE	Just above 10°C (50°F)

After the hops have been boiled in the brew, the leafy cones have to be removed, using a vessel called a hop back. The Hop Back brewery, in Salisbury, England, dates from 1987. Soon after its foundation, it launched Summer Lightning, initially for a beer festival but then as a regular product. At the time, the colour was unusually sunny for a British ale. The beer may be light, crisp, and dry, but it is full of subtle flavours: the sweetness of Maris Otter barley malt from Wiltshire, the fragrance of East Kent Golding hops, and the very delicate, banana-like fruitiness of the house yeast.



HOPBACK THUNDERSTORM

 REGION OF ORIGIN Western England, UK

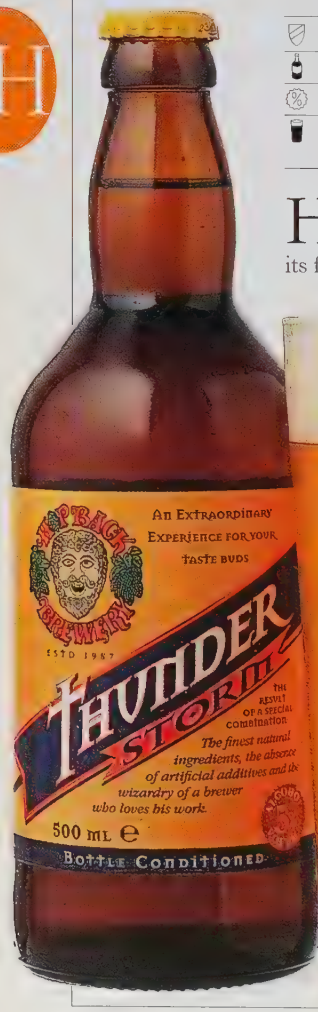
 STYLE Wheat Ale

 ALCOHOL CONTENT 5.0abv (4.0w)

 IDEAL SERVING TEMPERATURE Store at 10–14°C (50–58°F);
Serve at 10°C (50°F)

Having been very successful with a seasonal beer called Summer Lightning, this Salisbury brewery in 1997 paid its further respects to the unpredictability of British weather by adding a wheat ale identified as Thunderstorm. This bottle-conditioned beer is made with 50 per cent wheat and hopped entirely with the variety Progress. It has a light but firm, juicy malt background; the faintest hint of banana yeastiness; long, very dry, lemon-zest and juniper hop flavours; and a crisp finish.

Nectar of the Gods
The ancient Roman god of drink, Bacchus, appears on all of this brewer's labels.



HOPF DUNKLE WEISSE

237



 **REGION OF ORIGIN** Upper Bavaria, Germany

 **STYLE** Dark Wheat Beer





 **ALCOHOL CONTENT** 5.0abv (4.0w)

 **IDEAL SERVING TEMPERATURE**
9–12°C (48–54°F)

Hans Hopf, owner of this brewery, almost certainly owes his surname to the hop plant. As chance would have it, he specializes in wheat beer, a style that is usually only lightly hopped. His Dunkle Weisse has a hint of hop in the bouquet, along with some fresh pear and banana. It is a lively beer, firm and smooth, with a restrained dryness, and a quenching, refreshing finish. The brewery is in Miesbach, approximately 56 km (35 miles) south of the city of Munich. It has in recent years produced several unusual variations on the wheat beer theme, including one inspired by the *Eisbock* tradition. It is one of the few German breweries to be innovative in matters of beer-style. (Another is its coincidental near-namesake Hopfner.)



HOUGAERDSE DAS

	REGION OF ORIGIN Province of Flemish Brabant, Belgium
	STYLE Spiced Belgian Ale
	ALCOHOL CONTENT 4.0abv (5.0w)
	IDEAL SERVING TEMPERATURE 9–10°C (48–50°F)

The town of Hoegaarden is close to the invisible frontier between Belgium's two languages: Flemish and French. Over the years, spellings of the town's name have varied, and this revivalist beer has deliberately opted for an "antique" version.


Between the two World Wars, a brewery in the town produced an amber ale (probably spiced) called DAS, perhaps one of several Belgian brews intended to sound like the British Bass. That brewery has long gone, but the name was reintroduced by the brewers of Hoegaarden White (see p.229) in 1996. The new Hougaardse DAS is an aromatic, juicy, fruity (apples?), bottle-conditioned amber ale. It is brewed from Pilsner and crystal malt, and spiced with Curaçao orange peels and coriander. The brew is fermented with a yeast also used in the famously fruity, complex Ginder Ale, made by the same parent company.






HÜBSCH SUDWERK HELLES

 REGION OF ORIGIN California, US

 STYLE *Helles Lager*

 ALCOHOL CONTENT 4.9abv (3.9w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)



One of the best German-style breweries in the United States. Hübsch is a family name of one of the founders; *Sudwerk* is from the German for a brewhouse. This is a brewpub and micro in Davis, in northern California. Sudwerk makes a wide range of German styles, including this firm, smooth *Helles*, with a textured, malty start and a clean, crisp smack of hops.

Drinking in the study

The Sudwerk beers are made in Davis, home of California's wine university. The subject of beer-making is also studied at the college.



HULL MILD



REGION OF ORIGIN Northeast England, UK



STYLE Mild Ale



ALCOHOL CONTENT 3.3abv (2.6w)



IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)



Claim to fame among beer lovers, especially in North America: the original brewery, in the Yorkshire fishing and port city of Hull, employed Peter Austin, who later used its distinctively fruity yeast in new-generation breweries throughout the US and Canada. The brewery closed in the 1970s, but the name was resurrected by a micro-brewery in 1989. The micro uses the same yeast to make this smooth, toasty, chocolatey, fruity, winey mild.

HUYGHE DELIRIUM TREMENS

241

REGION OF ORIGIN	Province of East Flanders, Belgium
STYLE	Belgian-style Strong Golden Ale
ALCOHOL CONTENT	9.0abv (7.2w)
IDEAL SERVING TEMPERATURE	10°C (50°F)

Flippant names such as Delirium Tremens reflect the Belgian spirit of "eat, drink, and be merry...". The name once resulted in the beer being banned from the United States. For the American market, it was given the name Mateen, after an early Flemish brewer. The beer employs Saaz and Styrian hops, and is fermented with three yeasts (in a two-stage fermentation and bottle-conditioning). It has a very fruity aroma, reminiscent of greengages or gooseberries; a sweetish palate; and a lot of warming alcohol in a rather abrupt finish. In 1999, a dark-brown brother brew called Delirium Nocturnum was launched. That beer, made with five malts, is smooth, rich, and perfumy. These beers are among a very wide range made by Huyghe, an old-established brewery at Melle, near Ghent.



HUYGHE FLORISGAARDEN WITBIER

 **REGION OF ORIGIN** Province of East Flanders, Belgium

 **STYLE** Belgian Wheat Beer

 **ALCOHOL CONTENT** 3.5abv (2.8w)





 **IDEAL SERVING TEMPERATURE** 9–10°C (48–50°F)



Flower garden? The second word was no doubt inspired by Hoegaarden, the blossoming of which scattered seeds all over Belgium and beyond. The Huyghe brewery, near Ghent, produces this light, sweetish *Witbier*. The same brew is used as the base for a range of Florisgaarden fruit beers, made with essences or extract. One with peach, apricot, and mango is called Ninkeberry. The brewery's technical consultant has children called Floris and Ninke. They no doubt enjoy another of the Florisgaarden range, flavoured with chocolate and called Floris Chocolat.

ICENI FOUR GRAINS

243

	REGION OF ORIGIN Eastern England, UK
	STYLE Ale
	ALCOHOL CONTENT 4.2abv (3.4w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)







The name refers to the tribes led by Queen Boadicea in her battles against the Roman colonization of what is now England. The Iceni heartland was the region now known as East Anglia, especially the county of Norfolk. The micro-brewery Iceni is in Ickburgh, north of Thetford, Norfolk. It was founded in 1995, and has a colourful range of beers, several with Celtic names. The four grains in this example are barley, wheat, rye, and oats. The brewery regards each grain as a building-block of flavour. The bottle-conditioned beer has a minty, orangey aroma; a smooth, dry, grainy, oily palate; and a lift in the finish from light, hoppy acidity.

Fit for a queen

The brewery's logo features Queen Boadicea in her chariot. The bigger illustration reminds purchasers that beer is a wholegrain product.

IM FÜCHSCHEN ALT

	REGION OF ORIGIN Düsseldorf, North Rhine-Westphalia, Germany
	STYLE <i>Altbier</i>
	ALCOHOL CONTENT 4.5abv (3.0w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

The name means “The Fox Cub”. This is one of the rightly renowned brewpubs in the Old Town of Düsseldorf. Its *Alt*, also a favourite among lovers of the style, is a well-balanced but hoppy interpretation. It has a creamy malt character; a restrained, pear-like fruitiness; and a hoppy acidity in the dry finish.

The brewery, a classic of its type, stands like a miniature industrial building behind the tavern. Inside, customers share scrubbed tables, and the beer accompanies a hearty menu. The house speciality is *Eisbein*: boiled knuckle of pork.

Foxed?

The fox looks thirsty, but this hoppy beer makes customers famously hungry.



INDEPENDENCE FRANKLINFEST

245



📍	REGION OF ORIGIN	Northeast US
🍷	STYLE	Märzen-Oktoberfest Lager
🍷	ALCOHOL CONTENT	5.5abv (4.4w)
🌡️	IDEAL SERVING TEMPERATURE	9°C (48°F)

In Philadelphia in 1776, the statesman and scientist Benjamin Franklin helped draft the Declaration of Independence of the American colonies from Britain. The Independence brewery was founded in the same city 219 years later, initially making an ale.

Soon afterwards, the brewery launched its Franklifest lager. This has a full bronze colour; a depth of malt aroma and spicy flavour; a light but remarkably smooth drinkability; and a clean, sweet finish.

Declared drinker Benjamin Franklin himself left a recipe for spruce beer, and orders for half-barrels of ale.

ISAAC BIRRA BIANCA

	REGION OF ORIGIN Italy
	STYLE Belgian-style Wheat Beer
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 9–10°C (48–50°F)

A Champagne bottle for a Belgian-style “white” wheat beer from Italy. The brewery is in the town of Piozzo, in the province of Cuneo, not far from Turin. It is in a pub, called Le Baladin (“The Balladeer” or “Troubadour”). The owner’s wife originates from the border region of Belgium and France, and the beer Isaac is named after the couple’s son. The playful notion is that a wheat beer is innocent enough for children. This example is aromatized with coriander and the juice of grapefruit and oranges (rather than the peels of the latter, which are more usual).

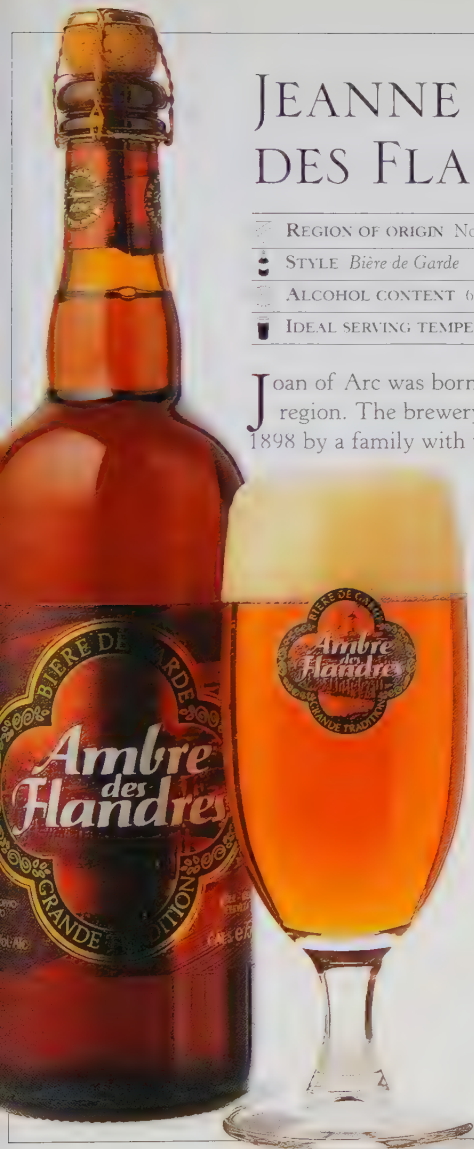
In the finished product, the flavours are more reminiscent of sweet lemons. A secondary fermentation in the bottle is with Champagne yeast. This feature, and the resultant toasty creaminess, are further justification for that elegant bottle.







JEANNE D'ARC AMBRE DES FLANDRES

- REGION OF ORIGIN Northern France
- STYLE *Bière de Garde*
- ALCOHOL CONTENT 6.4abv (5.1w)
- IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

Joan of Arc was born not far away, in the Champagne region. The brewery that honours her was established in 1898 by a family with the Flemish name van Damme. It is hidden in a side street in Ronchin, near Lille. Ambre des Flandres is bottom-fermenting, but in the style of a *bière de garde*. It has a peppery start and a grainy, figgy palate, with a big, dry finish. A very good beer with food, especially the lamb and leek dishes of the region.



JEANNE D'ARC BELZEBUTH

	REGION OF ORIGIN Northern France
	STYLE Belgian-style Strong Golden Ale
	ALCOHOL CONTENT 15.0abv (12.0w)
	IDEAL SERVING TEMPERATURE 10°C (50°F)







Beelzebub is from the ancient Greek and Hebrew for the Devil, or his alternate the “Lord of the Flies”. He is graphically shown on the label of this beer, from a French brewery with the combustible name Jeanne d’Arc. This immensely strong, bright beer is said to be all-malt (that is, not to contain other sugars). It is smooth, almost fluffy, starting candyish, with peppery alcohol flavours perhaps contributing to a spicy, surprising dryness. Belzebuth is less thick than might be expected at its strength, but is very heady.

Potent brew

Beelzebub protected his followers from flies... but he derived his name from Baal, early Semitic god of fertility.

JEANNE D'ARC GRAIN D'ORGE

	REGION OF ORIGIN Northern France
	STYLE <i>Bière de Garde</i>
	ALCOHOL CONTENT 8.0abv (6.4w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

Despite its golden colour, this beer does contain a small proportion of Vienna malt, imparting a very slight nuttiness. As its name (“barley grain”) suggests, it is a distinctly malt-accented beer, but with a good hop balance.

The hops include Styrians, with their distinctive orange-zest character, and the camomile-tinged Saaz, as well as the more resinous Brewer's Gold (from Flanders). A further element of flavour, the slightly smoky character of the house yeast, is more apparent in this beer than the brewery's other products. This is because the yeast (top-fermenting) has to work harder to create the relatively high alcohol content. Stylistically, it is a French *bière de garde* with a Flemish accent.



JENNINGS COCKER HOOP

 REGION OF ORIGIN Northwest England, UK

 STYLE Bitter Ale

 ALCOHOL CONTENT 4.8abv (3.8w)

 IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

Far northern brewery, in Cocker mouth, near the English Lakes. Apart from being a pun on the location, the name is a reference to drinking. The beer's back-label suggests that the cock (tap) and hoop were both parts of the barrel. Cocker Hoop rolls smoothly over the tongue, at first nutty, then lightly orangey and perfumy, and finally hoppy and grassy. A summery, sociable ale with lots of character. Despite its far-flung location, the brewery's products are widely available.



JEVER PILSENER

📍 REGION OF ORIGIN Northern Germany

🍷 STYLE Pilsner

🍷 ALCOHOL CONTENT 4.9abv (3.9w)

🍷 IDEAL SERVING TEMPERATURE 9°C (48°F)




The partially moated town of Jever (pronounced “yayver”) is a base for tourism on Germany’s Frisian coast. Friesland is a region that also straddles Denmark and The Netherlands. The people of Friesland are reputed to have a taste for food and drink with strong flavours. Jever Pilsener is famous among beer lovers worldwide for its bitterness. It pours with the blossoming head favoured on German Pilsners, and has a tingling, almost rough dryness on the tongue. The brewery is extremely modern, like those of many other Pilsner producers in Germany, though it does have some turn-of-the-century buildings. Since it was acquired by the national group Brau und Brunnen, Jever Pilsener seems to have diminished slightly in character, but its dryness still makes it a wonderful aperitif.



JOPEN BOK BIER

 REGION OF ORIGIN Province of North Holland, The Netherlands

 STYLE Top-fermenting Bock

 ALCOHOL CONTENT 5.5abv (4.4w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)


The word *Jopen* was used in Haarlem, once a great brewing city in The Netherlands, to describe a size of beer barrel. This unusual “four-grain” beer is made from barley, wheat, rye (all malted), and raw oats, and is top-fermented and bottle-conditioned. Although developed in Haarlem, it is produced at the Schaapskooi Abbey brewery. To experience its fragrant, orangey aroma is like biting into the fruit itself. The beer is lightly syrupy and malty in the palate, with spicy, dry flavours (but no spices are used).



JOPEN HAARLEMS HOPPENBIER

 REGION OF ORIGIN Province of North Holland, The Netherlands

 STYLE Spiced Ale

 ALCOHOL CONTENT 6.5abv (5.2w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)



HAARLEMS
Jopen
HOPPENBIER
KEUR UIT 1501



The grainy flavours of beer were balanced with fruits, herbs, and spices long before the hop came into use. When it did, it was proclaimed as an innovation. The first hopped beer in the historic brewing city of Haarlem is believed to have been made in 1501. This *hoppenbier* was revived in 1994 for a festival commemorating the 750th anniversary of the city. It is brewed from barley and wheat (both malted) and oats, and hopped with Kent Goldings and Styrians.

There are no spices. The beer has a citric aroma; an oaty creaminess; a spicy palate that becomes fruity and then tart; and a sherbety, talc-like, scenty finish, dry and clinging.



KALTENBERG KÖNIG LUDWIG DUNKEL

 REGION OF ORIGIN Bavaria, Germany

 STYLE Dark Lager

 ALCOHOL CONTENT 5.1abv (4.0w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)



Many Celtic sites have given rise to breweries. Translating as “Celtic Hill”, Kaltenberg is near Munich. There has been a castle on the hilltop since at least the 1200s, and probably long before. The present castle dates from 1670 but was remodelled

in neo-Gothic style in 1848. In the cellar of the castle, Prince Luitpold of Bavaria operates a renowned brewery, specializing in various styles





of dark beer. The brew dedicated to his ancestor King Ludwig is light-bodied but smooth and textured, with suggestions of coffee and figs.

The beer is served at a jousting tournament at the castle each July.





KALTENBERG RITTERBOCK

	REGION OF ORIGIN Bavaria, Germany
	STYLE Double Bock
	ALCOHOL CONTENT 7.7abv (6.2w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

Although Bock beer originated in the north of Germany (in Einbeck, Lower Saxony), it was popularized in the south, in the royal court brewhouse built by Duke Wilhelm V of Bavaria at the end of the 1500s. Prince Luitpold, who brews near Munich at the castle of Kaltenberg, is among the Duke's descendants. One of his beers is Kaltenberg Ritterbock, available during Lent. It is light-bodied for the style, but with a delicious bitter-chocolate praline character.



*Ritter means "rider"
The castle's popular jousting
tournament is held over three
weekends each July in an arena
that seats 10,000 spectators.*



KASTEEL BIER

 REGION OF ORIGIN Province of West Flanders, Belgium

 STYLE Barley Wine

 ALCOHOL CONTENT 11.0abv (8.8w)

 IDEAL SERVING TEMPERATURE 12–13°C (53–55°F)







Also known as *Bière du Château*. The castle, or *château*, is a moated mansion dating from 1736, at Ingelmunster, in West Flanders. The site was once occupied by the Duke of Flanders. The cellars are now used to bottle-age, for 6–12 weeks, Kasteel Bier, which is brewed nearby by Van Honebrouck.

This extraordinarily powerful beer begins with malt-loaf richness, developing to notes of dried fruit and port, drying to a hessian-like finish. It is made with three malts, dark candy sugar, a dry-hopping of Kent Goldings, and its own yeast. A golden counterpart, called *Kasteel Tripel*, has suggestions of vanilla, coriander, and citrus. There is also a more vanilla-like golden version.

KILKENNY IRISH BEER

257







	REGION OF ORIGIN Republic of Ireland
	STYLE Irish Red Ale
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 9 10°C (48 50°F)

The town of Kilkenny overlooks the largely intact 13th-century abbey church of St Francis. Encircling the church is a brewery established in 1710 by John Smithwick and, since 1965, owned by Guinness. Under the Smithwick's name, the brewery produces a toffeish, buttery ale with a touch of burnt toast in the finish (4.0abv; 3.2w). This is primarily sold in Ireland. Elsewhere in the world, a slightly stronger, drier, nuttier interpretation is sold as Kilkenny Irish Beer.



Irish red
The reddish cast of Irish ales like Kilkenny, evolved into an element of style.

KING & BARNES FESTIVE ALE

	REGION OF ORIGIN South of England, U'K
	STYLE Pale Ale
	ALCOHOL CONTENT 5.3abv (4.25w)
	IDEAL SERVING TEMPERATURE 15°C (58°F)

Some world-class bottle-conditioned beers have emerged in recent times from King & Barnes, an enterprise tracing its history back 200 years. Meanwhile, takeover bids have called into question the future of the brewery, in Horsham, Sussex.

The brewery emphasizes the Maris Otter variety of barley; Goldings hops, in the form of blossoms; and the house two-strain yeast. There are a total of four malts and three varieties of hops in Festive. The beer was first brewed for the post-war Festival of Britain in 1951, and launched as a bottle-conditioned product in 1992. It has a herbal, rooty, hop aroma; a juicy, nutty, faintly chocolatey, malt background; and a dessert-apple, rose-like perfuminess in its long finish.



KING & BARNES RYE BEER

259



📍	REGION OF ORIGIN	South of England, UK
🍷	STYLE	Rye Ale/Brown Ale
🍷	ALCOHOL CONTENT	5.5abv (4.4w)
🧊	IDEAL SERVING TEMPERATURE	15°C (58°F)

Rye is a grain with an appetizingly bittersweet, fruity, spicy, sometimes minty character. The grain is first baked into bread, then infused, to make Kvass, a beer-like drink native to

Russia. Rye is also used in the

Finnish brew Sahti. In

1988, the German

brewery Thurn und

Taxis launched a rye

variation on a wheat

beer, and in the

following decade

King and Barnes, of

Horsham, took up the

theme with a rye ale in

Britain. This beer has

also been offered under

the name Coppercast,

reflecting the tinge of

colour the grain imparts.

It is a deliciously oily

brew, with suggestions

of passion fruit. The beer

world's answer to a rye-





based vodka from Poland?

More like a rye whiskey

from Pennsylvania.



KING & BARNES WHEAT MASH

	REGION OF ORIGIN South of England, UK
	STYLE Wheat Ale
	ALCOHOL CONTENT 4.5abv (3.6w)
	IDEAL SERVING TEMPERATURE 10–14°C (50–58°F)

Among the rotating range of seasonal beers from King and Barnes, of Horsham, the Wheat Mash is usually released in April, as a refresher for late spring and early summer. The term “mash” refers to the blending of the grains with

the brewing water.


This beer contains 40 per cent wheat (the remainder being barley malt), is hopped with the Goldings variety, and fermented with the brewery’s clean, dry, two-strain ale yeast. The result is a brew that is firm, grainy, and as crisp as a cracker, with a late, wheaty, lemony, perfumy tartness.





KLOSTER IRSEER ABT'S TRUNK

 REGION OF ORIGIN Swabia, Bavaria, Germany

 STYLE Extra-strong Lager/Double Bock

 ALCOHOL CONTENT 12.0abv (9.6w)


 IDEAL SERVING TEMPERATURE 9°C (48°F)



The Abbot may well have got drunk on this very strong lager. The brewery is in a handsome former monastery, at Irsee, in southern Germany. The beer is surprisingly light-bodied for its strength, with an oily maltiness and vanilla-like, oaky, whiskyish notes. The brewery also has a restaurant, small hotel, crafts gallery, and pottery. Hand-made stoneware flasks are sometimes used to package the beer. The packaging here seems to have an even more personal style.



KNEITINGER BOCK

 REGION OF ORIGIN Regensburg, Bavaria, Germany

 STYLE Bock

 ALCOHOL CONTENT 6.0abv (4.8w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

A charitable foundation benefiting orphans and sick children has operated this family brewery, in the town of Regensburg, Bavaria, since the death, in 1991, of the last Kneitingger. The brewery dates from 1530, and had been in the Kneitingger family since 1876. The brewery and its adjoining original inn are a listed landmark. The inn taps the first cask of a new Bock on the first Thursday in October. Kneitingger Bock is very rich and layered in its complex malt character, with a faint smokiness.

Faith, hop, and charity
The charitable Kneitingger is just one of Regensburg's breweries. Others include Bischofshof, which is owned by a seminary.

KOFF JOULUOLUT

263

📍	REGION OF ORIGIN	Finland
🍷	STYLE	Vienna Lager
🍷	ALCOHOL CONTENT	4.6abv (3.7w)
🌡️	IDEAL SERVING TEMPERATURE	9°C (48°F)



A Russian founded the Sinebrychoff brewery, oldest in the Nordic countries, in 1819. The brewery, often abbreviated to Koff, in 1987 introduced a lager in the amber-red, malt-accented Vienna style, as a Christmas beer. This example is on the pale side for the style, with a firm, clean, nutty maltiness. The word *Joulu* has the same origin as “Yule”. The Finnish word for beer (of any style) is *olut*. The word itself shares a root with the English “ale”.

Santa...

...has an office in the north of Finland. His local Christmas beer is made not by Koff but by Lapin Kulta (“Lapp Gold”).



KÖNIG PILSENER

 **REGION OF ORIGIN** North Rhine-Westphalia, Germany

 **STYLE** Pilsner

 **ALCOHOL CONTENT** 4.9abv (3.8w)

 **IDEAL SERVING TEMPERATURE** 9°C (48°F)



One of the more familiar Pilsner lagers in Germany, König is brewed in the city of Duisburg, a large inland port where the Rhine and Ruhr meet. Although Duisburg is well known for its art museum and zoo, its image as a big city in the heart of a coal-and-steel area may have in the past contributed to the popularity of a Pilsner that was robust for the style. As attitudes have changed, the beer has become milder in flavour and lighter in body. It still has a good malt character, but with more softness. The hop is gentler, but still offers a lingering, lightly tart, dryness. The name means “king”, but the brewery is not dedicated to a monarch. König is the name of the founding family. The brewery, founded in 1858 by Theodor König, remained in the family for five generations. In the year 2000, it became part of the Holsten group.

KÖNIGSBACHER PILS

265

 REGION OF ORIGIN North Rhine-Westphalia, Germany

 STYLE Pilsner

 ALCOHOL CONTENT 4.8abv (3.7w)





 IDEAL SERVING TEMPERATURE 9°C (48°F)



While *König* means “King”, a *Bach* is, like the northern English “beck”, a small river, or creek. Königsbacher is in the historic town of Coblenz, at the meeting point of two larger rivers, the Rhine and Mosel. Königsbacher Pils is a good, straightforward example of the style. It has a fresh, dry, hoppy bouquet; a firm body; and a sustained bitterness in the finish. A newer, unfiltered counterpart is named after the noise of the fizz escaping when the cap is released: Zischke. This beer, available only in hand-filled three-litre bottles, has a fuller colour; a sherbety aroma; a light but smooth body; a slightly tart, lemony taste; and a dry finish.



KÖSTRITZER SCHWARZBIER

	REGION OF ORIGIN Thuringia, Germany
	STYLE Black Beer
	ALCOHOL CONTENT 4.8abv (3.8w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)





The most famous black beer of all, made in Bad Köstritz, Thuringia. Beer was made in the castles of two local aristocrats between the 1500s and 1600s, and won a wider reputation in the 1700s. The aristocrats' emblems survived on the town's 1907 brewery, which made the local style throughout the communist period. This black brew has a spicy aroma hinting at red peppers, figs, and bitter chocolate. The same character emerges in big, expressive, smooth, long, dry, well-combined flavours. Since the reunification of Germany, the brewery has been owned by Bitburger.

Bad Köstritz...

...was once a spa town. Its black beer nourished Goethe when he was ill. Now it leads a fashion in Germany for extra-dark lagers.

KÜPPERS KÖLSCH

 REGION OF ORIGIN Cologne, North Rhine-Westphalia, Germany

 STYLE Kölschbier

 ALCOHOL CONTENT 4.8abv (3.8w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

One of the few Kölsch beers to be found on occasion in export markets. Gustav Küpper brewed in the city in the 1800s, but the Kölsch and the present brewery date from the 1960s. It is a large brewery, on the banks of the Rhine. With a relatively “new” Kölsch to promote, Küppers emphasized heritage by establishing at the brewery an excellent museum of beer advertising. The brewery also has a restaurant serving local dishes. The beer is flowery, perfumy, and sweetish.



Coopering the barrel

Like the English word “cooper”, Küpper probably means “barrel-maker”, but in an old dialect of the Rhine. The modern German word, Küfer, is more often understood as “cellarman”. A barrel-maker is a Fassbinder (“vat-binder”).

L'ABBAYE DES ROCS BLANCHE DES HONNELLES



 **REGION OF ORIGIN** Province of Hainaut, Belgium

 **STYLE** Belgian Wheat Beer

 **ALCOHOL CONTENT** 6.0abv (4.8w)

 **IDEAL SERVING TEMPERATURE** 9–10°C (48–50°F)

In the French-speaking part of Belgium, “white” wheat beers are identified by the word *blanche*. This example is made by a brewery named after a farm that was once a monastery. The brewery is near Montignies-sur-Roc, between Mons, Belgium, and Valenciennes, France. Montignies-sur-Roc is on two small rivers called the Honnelles. Blanche des Honnelles is fuller in colour and stronger than most wheat beers, with marmalady and very honeyish flavours. The brewery, now well-established, began as a weekend venture in the domestic garage of a local tax official. He even used a brew-kettle to decorate his lawn. The brewery’s best-known product is a fruity, spicy (anis?) strong ale called simply Abbaye des Rocs.

LA CHOULETTE AMBRÉE

	REGION OF ORIGIN Northern France
	STYLE <i>Bière de Garde</i>
	ALCOHOL CONTENT 7.5abv (6.0w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)





Ambrée is the principal beer from the La Choulette brewery, run by husband and wife Alain and Martine Dhaussy, at Hordain, near Valenciennes. It pours with a big head and is very aromatic; has a spicy, aniseedy aroma and palate; and a slightly oily texture. It is a very good example of the style, and is an excellent beer with spicy foods. In addition to a *framboise* version (see p.271) and its *Sans Culottes* (see p.270), the brewery also makes a stronger gold beer called *Brassin Robespierre*.



Artisanal...

...is a term beloved of French and Belgian brewers. It implies a hand-crafted or farmhouse product.

LA CHOULETTE BIÈRE DES SANS CULOTTES





	REGION OF ORIGIN Northern France
	STYLE <i>Bière de Garde</i>
	ALCOHOL CONTENT 7.0abv (5.6w)
	IDEAL SERVING TEMPERATURE 10°C (50°F)

Without culottes? This wryly refers to the ragged-trousered poor of the French Revolution. Among the events leading up to the Revolution was a beer tax. Sans Culottes is golden, with a toasty, yeasty, Champagne-like aroma, and a similar “house character” to the Ambrée: oily and aniseedy, but less rich in spiciness and body, with a drier, elegantly bitter finish.



LA CHOULETTE FRAMBOISE

271

	REGION OF ORIGIN Northern France
	STYLE <i>Bière de Garde</i> , with fruit
	ALCOHOL CONTENT 7.0abv (5.6w)
	IDEAL SERVING TEMPERATURE 10°C (50°F)




The name refers to a northern French game that was an antecedent of lacrosse. La Choulette is a farmhouse brewery, founded in 1885, at Hordain, south of Valenciennes. The basic La Choulette is a strong, amber brew in the local style known as *bière de garde*. It is the basis for the *framboise*, which is made with natural raspberry extract. This ruby-coloured brew has an almost blackberryish aroma and a hint of cherry brandy in a smooth, cleanly nutty, dryish palate.

Towering brew

This beer is brewed in Ostrevant, a small region centred on Valenciennes. The landmark tower of Ostrevant is a 12th-century fortification.

LA TRAPPE QUADRUPEL

 **REGION OF ORIGIN** Province of North Brabant, The Netherlands

 **STYLE** Abbey

 **ALCOHOL CONTENT** 10.0abv (8.0w)

 **IDEAL SERVING TEMPERATURE** 10–14°C (50–57°F)

The abbey at La Trappe, in Normandy, gave its name to the entire order. This beer is not made there, but in the Schaapskooi (“Sheep Pen”) brewery at Koningshoeven (“King’s Gardens”) Trappist monastery, near the city of Tilburg, in The Netherlands. Outside Belgium, this is the only brewery operating in a Trappist abbey, but it is no longer run by the order. In 1998–99, it was

acquired by the large independent Dutch brewer Bavaria. The strongest of the La Trappe products, Quadrupel is a very long, smooth, oily, syrupy, fruity (prunes, oranges?) beer, with a dry, warming, coriander-like finish.



LAKEFRONT RIVERWEST STEIN BEER

273

☑ REGION OF ORIGIN Midwest US

🍺 STYLE Vienna Lager

🍷 ALCOHOL CONTENT 5.9abv (4.7w)

🌡 IDEAL SERVING TEMPERATURE 9°C (48°F)



The city of Milwaukee, divided by several rivers that flow into Lake Michigan, was once infamous for producing some of the world's most watery-tasting beers.

Today, it has big-tasting beers from little breweries such as Lakefront, founded in 1987 in a former bakery by a beat cop and his brother. Riverwest Stein Beer has evolved over the years into a superb deep-amber lager. It has a lovely balance of bigness and drinkability, with anise-like malt flavours and a crisp finish.

LAMMSBRÄU KRISTALL WEIZEN



 **REGION OF ORIGIN** Franconia, Bavaria, Germany





 **STYLE** *Kristall Weisse/Weizen*

 **ALCOHOL CONTENT** 5.1abv (4.1w)

 **IDEAL SERVING TEMPERATURE**
9–12°C (48–54°F)

Organic beers are the speciality of this brewery, which dates from at least 1628. The brewery is in the pencil-producing town of Neumarkt, in a valley 40 km (25 miles) southeast of Nuremberg. The enterprise began as an inn, “The Golden Lamb”, and is family-owned. When the present family member took over, he insisted that “pure” beer began with the farmer: no artificial fertilizers, herbicides, or fungicides. He believes that organic malt is cleaner-tasting and the hops more aromatic. A hundred farmers grow barley on a crop-rotation basis, and five cultivate hops organically to meet the brewery’s needs. It took them two or three years to switch and four or five to achieve the desired quality. The brewery’s wide range includes a distinctive *Kristall Weizen*, which has a very fresh hop character, a creamy malt accent, and a cherryish fruitiness.

LE COQ PORTER

	REGION OF ORIGIN Estonia
	STYLE Porter/Imperial Stout
	ALCOHOL CONTENT 6.5abv (5.2w)
	IDEAL SERVING TEMPERATURE 9-13°C (48-55°F)

An historic name revived. Albert Le Coq was a Belgian, based in London, who exported strong porter from 1807. His shipments to the Russian Empire led to the later use of the term “Imperial Stout” for this style of beer. Just before World





War I, his company acquired a lager brewery within the empire – at Tartu, in what is now Estonia – and switched it to the production of porter. In 1869, a ship carrying A. Le Coq Porter sank, and the vessel was found by divers in the Baltic Sea in 1974. The brewery had ceased brewing porter about five years earlier. In 1999, under new ownership, the brewery reintroduced A. Le Coq Porter.

The beer is less of a true porter than an earthy, peppery, coffeeish, strong, dark lager, but a welcome manifestation nonetheless.



LEES HARVEST ALE



	REGION OF ORIGIN Northwest England, UK
	STYLE Strong Ale
	ALCOHOL CONTENT 11.5abv (9.2w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

A classic from the John Willie Lees brewery, in Middleton, Greater Manchester. This brewery, founded in 1828, produces ales with the malty dryness that is typical of the region. Its Harvest Ale is made from Maris Otter barley grown in specified farms in North Norfolk and malted in Yorkshire, spiced with Goldings hops, from East Kent. The new season's crops are used, and the strong, "vintage"-dated Harvest Ale is released in late November or early December each year. The beer is filtered and pasteurized, but its flavours still seem to meld over a period of months, or even years. When young, the beer is emphatically rich and malty, with a spicy, vanilla-stick tinge. With age, it becomes less sweet, spicier, and winier. There have been occasional releases of this beer aged in port-treated oak.

Harvest theme

Each year's label carries a different illustration relating to farming and the growing of barley and hops.

LEES MANCHESTER CHAMPION BEER

277



	REGION OF ORIGIN Northwest England, UK
	STYLE Pale Ale
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

Voted champion winter beer by a panel choosing seasonal brews for the British supermarket chain Tesco. This product, from the Greater Manchester brewery John Willie Lees, has a distinctly creamy, but still dryish, malt character.





Its smooth texture and Brazil-nut flavour derive from the use of amber malt. There is also a minty, leafy, hop note, especially in the finish.

Cream of Manchester
Manchester is a great brewing city, which should be better known for the products of local breweries like Lees, Holt's, Hyde's, and Robinson's. All have greater character than the more widely known Boddington's.



LEFEBVRE SAISON 1900



	REGION OF ORIGIN Province of Walloon Brabant, Belgium
	STYLE Saison
	ALCOHOL CONTENT 5.2abv (4.2w)
	IDEAL SERVING TEMPERATURE 10°C (50°F)




The turn of the century was the peak year for the production of *saison* beer at the Lefebvre brewery, in Quenast, just south of Brussels. This surprisingly robust but crisp, cleansing, summer style faced its toughest task there. The brewery was built in the 1870s to slake the thirst of workers at the nearby stone quarries, where ballast is now dug for the trans-European express railways. Saison 1900 has a firm, hard-toffee maltiness, developing to a spritzy, citric finish.

Arty allusion

The label typeface alludes to the Art Nouveau style for which Belgium is renowned.


LEFFE RADIEUSE

279

 REGION OF ORIGIN Province of Namur, Belgium

 STYLE Abbey

 ALCOHOL CONTENT 8.2abv (6.6w)

 IDEAL SERVING TEMPERATURE 15–18°C (59–64°F)







Notre-Dame de Leffe is a Norbertine abbey at Dinant, near Namur, Belgium. The abbey grows herbal plants to make tisanes, but has not brewed beer since the French Revolution. In the 1950s, to raise money for maintenance, the abbot licensed a local brewer to make Leffe beer. The brews are now made by Interbrew (Artois), at Leuven. Radieuse, meaning “halo”, is the biggest in flavour. It has a cherry-like fruitiness, a portish texture, and a faintly roasty, cinnamon-tinged finish.



LEINENKUGEL'S AUTUMN GOLD



	REGION OF ORIGIN Midwest US
	STYLE Vienna Lager
	ALCOHOL CONTENT 4.8abv (3.8w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

The name means “Linen Bobbin”. The German Leinenkugel family established their brewery in Chippewa Falls, Wisconsin, in 1867. The family still run the brewery today, though it is now owned by the national giant Miller. There is now a second Leinenkugel brewery in Milwaukee, and a further-flung brewpub in Phoenix, Arizona. The Autumn Gold, slightly fuller in colour than its name suggests, has spicy, malt-loaf aromas and flavours, and a dryish hop balance. A wide range of speciality styles is produced by Leinenkugel. The name is often affectionately abbreviated to “Leiney” by Midwestern beer-lovers.

*Leinenkugel's lively labels...
...stylishly and credibly
evoke the brewery's history.*



LIEFMANS GLÜHKRIEK

📍 REGION OF ORIGIN Province of East Flanders, Belgium

🍷 STYLE Spiced Cherry Beer

🍷 ALCOHOL CONTENT 6.5abv (5.2w)

🍷 IDEAL SERVING TEMPERATURE 70°C (158°F)

Anyone who has ever been skiing has been offered *glühwein*. “Glow” wine is warmed and spiced, typically with cloves and cinnamon. The familiar German prefix is used by the otherwise Flemish-speaking Belgian brewery Liefmans to promote the same notion. This beer, based on the cherry brew Liefmans Kriek (see p.283), contains the same two spices, but also anis. The cinnamon seems most obvious in the aroma, with iron-like, medicinal flavours giving way to sweet, sugared-almond notes, balanced by fruity acidity and a clovey finish.

The aromas increase and the sweetness diminishes if the beer is mulled. It is intended to be heated as though it were hot chocolate. This

is best done in a double boiler (*bain Marie*), though a simple pan, or even microwave, can be used.

Cherry Christmas

The typical Liefmans tissue comes in Christmassy colours for this brew, but Glühkriek might better be enjoyed with winter sports.





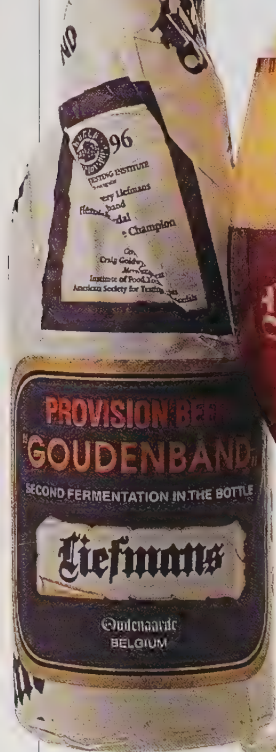
LIEFMANS GOUDENBAND

 REGION OF ORIGIN Province of East Flanders, Belgium

 STYLE Oudenaarde Brown

 ALCOHOL CONTENT 8.0 8.5abv (6.5 7.0w)


 IDEAL SERVING TEMPERATURE 13°C (55°F)




The wineyness and slight sourness of “Gold Riband” place it as the classic brown ale in the style of its original home, the historic town of Oudenaarde, East Flanders. The brews of this town are quite different from the sweeter, more overtly malty and nutty brown ales of the English-speaking world. Liefmans Goudenband is actually brewed in Dentergem, just across the West Flanders border, but still fermented and matured in Oudenaarde. The brewery traces its history from 1625, but its kettles were retired in 1991. The beer’s distinctive flavours – which are also irony, salty, and toasty – derive from a sodium bicarbonate water treatment; the use of a multi-strain yeast; between four months and a year’s maturation; a blending of young and old beers; and bottle-ageing in the cellars at Oudenaarde.



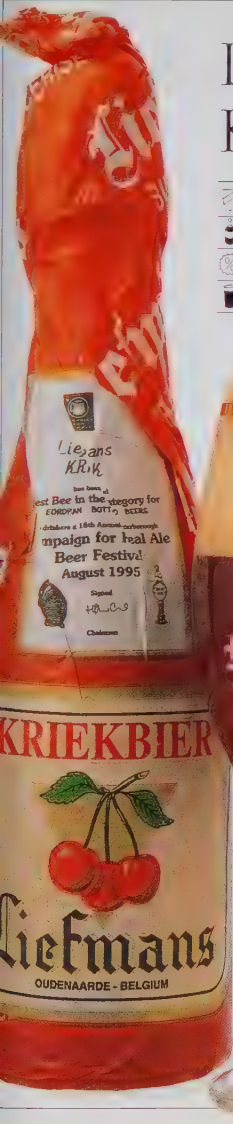
LIEFMANS KRIEBIER

 REGION OF ORIGIN Province of East Flanders, Belgium

 STYLE Oudenaarde Brown, with Fruit

 ALCOHOL CONTENT 6.5abv (5.2w)

 IDEAL SERVING TEMPERATURE 10°C (50°F)




This cherry beer is based on Goudenband, the classic brown ale of Oudenaarde, Belgium. In the fruit variation, the beer stays on a blend of Danish cherries and the smaller, drier, Belgian “kriek” variety for at least six months. Thirteen kilos of cherries and a small amount of juice are added per 100 litres. For maximum contact between fruit and beer, the tanks are horizontal and very shallow. The person spreading the cherries has to crawl inside. So do the people who remove the pits and skin. The beer has an excellent fruit aroma, brandyish flavours, and a balancing, tannic dryness. There is a beer restaurant at the brewery.

Wrapped with pride

At any one time, four people are engaged in wrapping the beers, each handling between three and five thousand bottles a day. The tissue announces a triumph in a British tasting.



LINDEMANS CUVÉE RENÉ

 REGION OF ORIGIN Province of Flemish Brabant, Belgium

 STYLE *Gueuze-Lambic*

 ALCOHOL CONTENT 5.0abv (4.0w)


 IDEAL SERVING TEMPERATURE 13°C (55°F)


The winy-tasting *lambic* beers of Belgium, with their wild-yeast character, can be just too dry for some drinkers, so many of the more popular labels are sweetened. While this is true of the regular Lindemans products, Cuvée René is in a much drier style. Owner René Lindemans gives his name to a delicious, full-

flavoured beer: hugely foamy and lively, with the nuttiness of a Palo Cortado sherry; a soft, rounded sweetness; then a long, drying finish. The beer is a blend of lambics from six months to three years old. The average age of the blend is one year. The Lindemans were originally farmers, growing grain and brewing as a sideline. Commercial brewing started in 1809, and farming stopped in 1930.


LINDEMANS FRAMBOISE

285

 REGION OF ORIGIN Province of Flemish Brabant, Belgium

 STYLE *Framboise/Frambozen-Lambic*

 ALCOHOL CONTENT 2.5abv (1.9w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)



A raspberry beer based on the *lambic* of this Belgian farmhouse brewery. It has the typically seed-like, stemmy, woody, tobacco-ish fragrance of real raspberries. The flavour begins flowery, then becomes very sweet, suggesting a heavy hand with fruit juice. In the finish, the sherryish acidity and tartness of the *lambic* emerges as a late, surprising balance. One of the more popular-style fruit beers, but still with some complexity.





LINDEMANS TEA BEER

 **REGION OF ORIGIN** Province of Flemish Brabant, Belgium

 **STYLE** Flavoured *Lambic*

 **ALCOHOL CONTENT** 3.5abv (2.8w)

 **IDEAL SERVING TEMPERATURE** 13°C (55°F)





While pure *lambic*, and even the more Champagne-like *gueuze*, require a sophisticated palate, younger drinkers often prefer sweeter blends. Lindemans has had great success with a peach *lambic*, and has also produced a blackcurrant version. Both of these were

launched in the late 1980s. In 1995, a tea *lambic* was added. The beer is matured on tea-leaves, and flavoured with lemon juice. It has a sweetish, lemony aroma; a smooth, limey, marmalady taste; and a late, perfumy tea note.





LION STOUT

	REGION OF ORIGIN Sri Lanka
	STYLE Strong Tropical Stout
	ALCOHOL CONTENT 8.2abv (6.6w)
	IDEAL SERVING TEMPERATURE 13°C (55°F)


Several tropical countries have rich, strong stouts. Perhaps the tastiest is this one, from Ceylon Breweries, of Sri Lanka. Lion Stout was for many years bottle-conditioned. It is still unfiltered, but is now pasteurized. Another change in recent years has been an increase in its alcohol content to the level shown above. It has big, pruny, mocha aromas and flavours, developing an intense bitter-chocolate finish. In Sri


Lanka, it is sometimes laced with the local *arrack*, a spirit made from coconuts. The original Ceylon/Lion brewery is in the tea-planting town of Nuwara Eliya, in the mountains near the holy city of Kandy. In its traditional region, an astonishing 75 per cent of the brewery's sales are for its stout, rather than its lagers. Since 1998, it has also had a brewery near Colombo, the capital. Sri Lanka is perhaps the only country in which every brewery (albeit there are only three) makes a stout.



LOUWAEGE HAPKIN



 **REGION OF ORIGIN** Province of West Flanders, Belgium

 **STYLE** Belgian-style Strong Golden Ale

 **ALCOHOL CONTENT** 8.5abv (6.8w)





 **IDEAL SERVING TEMPERATURE** 10°C (50°F)

Named after an axe-wielding Count of Flanders, Boudewijn Hapkin. (All beers in this style have names that are in some way diabolical.) In complexity, Hapkin perhaps comes closest to the similar, but better known, Duvel (*see p.151*). This beer has a very perfumy aroma; a soft maltiness; a clean, smooth fruitiness; a persistent bead; and a spritzzy, very dry finish. Hapkin is made by the family-owned Louwaege brewery, at Kortemark, southwest of Bruges.





MACARDLES TRADITIONAL ALE

	REGION OF ORIGIN Republic of Ireland
	STYLE Irish Red Ale
	ALCOHOL CONTENT 4.0abv (3.2w)
	IDEAL SERVING TEMPERATURE 10°C (50°F)



The Macardle and Moore brewery is opposite Harp, in Dundalk, roughly equidistant between Dublin and Belfast, and close to the border that divides Ireland. The brewery was built, in handsome Victorian style, in 1863, to serve both cities, and has been owned by Guinness since the 1950s. The site had originally been settled by Huguenot weavers, and is known as Cambric Ville. Macardles Traditional Ale, one of the darker Irish examples of ale, is toasty and nutty, with a faint chocolate-cookie dryness.

MCAUSLAN BIÈRE À LA FRAMBOISE



 **REGION OF ORIGIN** Province of Quebec, Canada

 **STYLE** Raspberry Ale

 **ALCOHOL CONTENT** 5.0abv (4.0w)





 **IDEAL SERVING TEMPERATURE**
9 10°C (48–50°F)

This Canadian fruit beer pours with a superbly rocky head that is well retained. It has a genuine raspberry colour, rather than the shriller reds of some examples. The aroma is also very genuine, but the flavour is less obviously raspberryish, even though real fruit is used (in the form of purée). There is even a suggestion of blackberries (which are not used). Because it is based on an ale, it lacks the acidity and tartness of lambic fruit beers. The McAuslan brewery, in Montreal, is better known for its St-Ambroise Pale Ale (see p.391).

McEwan's 80/-

291







	REGION OF ORIGIN Southern Scotland, UK
	STYLE Scottish Ale
	ALCOHOL CONTENT 4.5abv (3.6w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)



Scotland's biggest beer-maker, which merged with Younger's, then acquired Newcastle Breweries and later Courage. The resultant company, Scottish Courage, is the biggest brewer in Britain. In Edinburgh, McEwan's products include this 80/-, very slightly lighter in body than its competitors, on the dry side, with a touch of burnt toast. The label emphasizes the use of roasted barley, suggesting that this is a "classic" ingredient in a Scottish ale.

MCGUIRE'S OLD STYLE IRISH ALE




	REGION OF ORIGIN Southeast US
	STYLE Irish Red Ale
	ALCOHOL CONTENT 4.5abv (3.6w)
	IDEAL SERVING TEMPERATURE 10°C (50°F)

Bill McGuire Martin, an American of Irish origin, put a tiny brewery into his pub in Pensacola, Florida, in 1988–89. In a town briefly occupied by the Spanish in the 1550s (and thus the oldest colonial settlement in the US), the Erinophile McGuire also installed a collection of bagpipe memorabilia and a society called The Irish Politicians' Club. His Irish Red Ale was a pioneering example of the style among American microbrews. On draught the beer has a perfumy aroma; a touch of butteriness and plummy sweetness; and a firm grip of maltiness in the finish. The bottled version, called Irish Old Style Ale, is produced at a slightly bigger brewery in Louisiana. It is paler, lighter, and drier, but still very tasty. McGuire's rich, gingery, cakey Barley Wine is verbosely called "I'll Have What The Gentleman on the Floor is Having".

MACKESON STOUT

293



 REGION OF ORIGIN Southeast England, UK

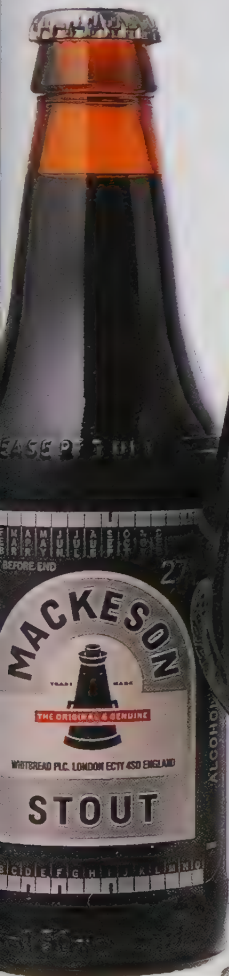
 STYLE Sweet Stout

 ALCOHOL CONTENT 3.0abv (2.4w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)

The world's most widely known sweet stout was developed with the help of a dietician in 1907. It was originally made by the Mackeson brewery, in the small English port

of Hythe, Kent. After several changes of ownership, the product came into the hands of the national brewer Whitbread. Mackeson Stout contains lactose, and a milk churn is shown on the label. The beer is light, smooth, and creamy, with hints of evaporated milk and coffee essence, and a liqueurish finish.



*A hint of cream
With glitzier packaging,
it could be the beer world's
answer to Bailey's.*

MACLAY HONEY WEIZEN

 REGION OF ORIGIN Central Scotland, UK

 STYLE Wheat Ale

 ALCOHOL CONTENT 5.0abv (4.0w)

 IDEAL SERVING TEMPERATURE 10°C (50°F)



The much-loved Maclay's brewery, established in 1830 in the Scottish beer town of Alloa, closed in 1999, but its beers are still being made. Production switched to a new micro-brewery in the town. This brewery is called Forth, after the stretch of water on which the town stands. Maclay's Honey Weizen borrows the German term for a wheat beer. This product, also made with Scottish heather honey, has a deliciously flowery aroma, with a touch of wheat fruitiness. Its flavour is distinctly honeyish, but quite dry. There is a firm but complex sweet-and-dry finish. It is made with a British ale yeast, not a German wheat-beer culture.

Flower of Scotland

The label emphasizes heather and a beehive, and the beer's floral, honeyed notes are more assertive than the typical fruity tartness imparted by the wheat.

MACLAY OAT MALT STOUT

295







📍	REGION OF ORIGIN	Central Scotland, UK
🍷	STYLE	Oatmeal Stout
🍷	ALCOHOL CONTENT	4.5abv (3.6w)
🧊	IDEAL SERVING TEMPERATURE	13°C (55°F)

Such stouts are usually made with rolled oats, but this one was designed with the malted version of the grain. The aim was a rounder, fuller, sweeter character. This brew emerges with a malted-milk aroma, and does have a well-rounded palate, though quite a light body. It finishes with a buttery, toasty dryness. It is delicious with another Scottish oat confection: the dessert

Atholl brose, which also contains cream, honey, and whisky.



MACLAY THRAPPLE QUENCHER

	REGION OF ORIGIN	Central Scotland, UK
	STYLE	Golden Ale
	ALCOHOL CONTENT	5.2abv (4.2w)
	IDEAL SERVING TEMPERATURE	10°C (50°F)

A thrapple is a throat in the English language of the Borders and Lowlands, as used by Scotland's national poet, Robert Burns, among others. This light, quenching ale from Maclay, produced at the Forth brewery, has a fresh, tempting, lemon-sherbet aroma; a light, delicate body; clean, marmaladey flavours; and a very dry, appetizing finish. A refreshing golden ale for summer or autumn.



Thirst aid

The thirsty Scot on the label has been dancing a Highland fling, from the looks of the small cartoons behind the main image. He has also been throwing the hammer.

MCMULLEN CASTLE PALE ALE

297



	REGION OF ORIGIN Southern England, UK
	STYLE Pale Ale
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 13°C (55°F)

This fine pale ale, which deserves to be better known, honours the ruins of a Norman castle in the McMullen brewery's home town, Hertford, north of London. Castle Pale

Ale gains some fruity complexity in a period of warm maturation, during which it is also dry hopped with the East Kent Goldings variety. The beer starts malty, but develops a fresh, crisp, pear-like acidity as it warms, then finishes with a cedary, earthy, creamy dryness from the hop.





MCNEILL'S DEAD HORSE INDIA PALE ALE

 REGION OF ORIGIN Northeast US

 STYLE India Pale Ale

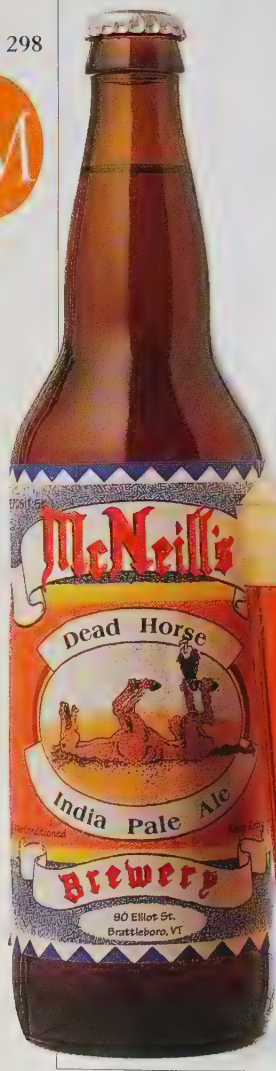
 ALCOHOL CONTENT 5.8abv (4.6w)

 IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

Cellists Ray and Holiday McNeill opened a bar in 1985 and added a brewery in 1991, in the somewhat arty and Bohemian town of Brattleboro, Vermont. Their 19th-century, clapboard building, with a cupola, looks like a tiny chapel but is actually a former firehouse and police station. The

brewhouse is in the cells.

Their beers are available cask-conditioned in the pub, but also bottled. They are made with great attention to style and, despite off-putting names, are wonderfully appetizing. Dead Horse IPA is aromatic, with long, oily, hop flavours; a firm, malt background; and a cedary, dry finish. It is dry-hopped with East Kent Goldings. This is one of the best IPAs on the East Coast (Brooklyn's East India Pale Ale being another fine manifestation), but the US is dense with outstanding examples.



MAC QUEEN'S NESSIE

📍	REGION OF ORIGIN Austria
🍷	STYLE Whisky-malt Lager
🍷	ALCOHOL CONTENT 7.3abv (5.8w)
🌡️	IDEAL SERVING TEMPERATURE 9°C (48°F)

The mythical monster Nessie is said to live in a Scottish loch, not a lake in the Alps, but its fame captures the imagination far and wide. The beer called Nessie is made by the castle brewery of Eggenberg, in lake country at Vorchdorf, between Salzburg and Linz, Austria. This incarnation of Nessie is a deep gold or bronze rather than the full “red” extravagantly promised on the label, but there is a real heftiness of malt in both the aroma and palate, with a late dryness and faint smokiness.



*Monstrously royal
Just in case Nessie is not
sufficiently Scottish-sounding,
the brewery has borrowed the
name Mac Queen's from an
importer of its beers.*

MAGIC HAT BLIND FAITH IPA



	REGION OF ORIGIN	Northeast US
	STYLE	India Pale Ale
	ALCOHOL CONTENT	6.1abv (4.9w)
	IDEAL SERVING TEMPERATURE	10-13°C (50-55°F)

One of the founders said, “The idea of opening a brewery? We pulled it out of a hat”. Magic Hat first fired its kettle in 1994. The brewery has a purple ceiling, with moons and stars suspended as mobiles. It is in the Vermont city of Burlington,

noted over the years for Leftish politics and “alternative” philosophies. Blind Faith IPA has a light but firm, crisp body; very good, spicy, hop flavours; a smooth, toffeeish, malt background; and the hops and malt round beautifully in the finish. Blind Faith’s swirly label design continues the “alternative”, magical theme of the brewery. “Blessed with hops,” says the small print, giving a spiritual overtone. Even the most down-to-earth brewers often refer to each addition of hops as a “gift”.

MAISEL'S WEISSE DUNKEL

301



📍 REGION OF ORIGIN Franconia, Bavaria, Germany

🍷 STYLE Dunkel/Weisse/Weizen

🍷 ALCOHOL CONTENT 5.4abv (4.3w)

🍷 IDEAL SERVING TEMPERATURE
9 12°C (+8 54°F)

This Bayreuth brewery, one of several in Bavaria owned by families named Maisel, is known to some beer-lovers for an ale-like speciality called *Dampf Bier* ("steam beer") but has in recent years given more emphasis to its wheat beers. Even among dark wheat beers, its Weisse Dunkel has a particularly full colour. There is a hint of coffee in the aroma and flavour, along with suggestions of cherry brandy and passion-fruit. It has a very smooth body.

Star brewery

Traditionally, brewers displayed a star, like the one on Maisel's label, when they had a new batch of beer. This symbol of brewing is universal, but especially used in Franconia.

MAISEL'S WEISSE KRISTALLKLAR



 REGION OF ORIGIN Franconia, Bavaria, Germany

 STYLE *Kristall Weisse/Weizen*

 ALCOHOL CONTENT 5.2abv (4.2w)





 IDEAL SERVING TEMPERATURE
9–12°C (48–54°F)

The filtered version of Maisel's wheat beer, Weisse Kristallklar has a very fresh fruitiness of aroma; flavours of lemon pith or zest; and an extremely refreshing, crisp finish – like biting into an ice-cream wafer sandwich. The original Maisel brewery, dating from 1886–87, is kept in working order and beautiful condition as a museum of beer-making and coopering, next door to the present (1970s') premises. The old bottling hall has been converted into a bar intended to reflect the “Roaring Twenties”. Franconia may be a long way from New York or Chicago, but one of the owning Maisels married an American.

MALT SHOVEL JAMES SQUIRE ORIGINAL AMBER ALE

303



	REGION OF ORIGIN New South Wales, Australia
	STYLE Amber Ale
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

James Squire, from Kingston near London, was transported to Botany Bay, Australia, in 1787, and is said to have become the first professional brewer in the then-colony. He had a pub

called the Malt Shovel. The brewery now bearing this name was established in Sydney in 1988.


It was founded by American brewer Chuck Hahn, who runs it as part of the Australasian group Lion Nathan. Its Amber Ale has a light but distinct hoppy aroma and a delicate balance of flavours. It is soft-bodied, with clean, creamy, malt flavours; a lightly spicy, dryish, cinnamon-like hop character; and a restrained, melony fruitiness. Very refreshing.

Shovel's progress

The Amber Ale has a series of labels with drawings and texts telling the story of James Squire's progress from thief to brewer, constable, banker, and magistrate.




MALT SHOVEL JAMES SQUIRE ORIGINAL PILSENER

 REGION OF ORIGIN New South Wales, Australia

 STYLE Pilsner

 ALCOHOL CONTENT 5.0abv (4.0w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)







Australia is best known for its golden lagers, but most are very bland, and contain large proportions of cane sugar. James Squire Original Pilsener is altogether different. Malt Shovel's principal, Chuck Hahn, is a keen exponent of Pilsner-style lagers. He produces this example from pale and Munich malts (no sugar) and the classic Saaz variety of hops. It has a lightly flowery, spicy, hop aroma; a body that seems at first slender but firm, then gradually reveals a fuller malt background; and a rounded, appetizing, hop bitterness, especially in the finish.

*Hard-working brew
Barley and hops are justifiable
emblems on the label. The text pays
tribute to "the industrious people of
Plzen" (the Czech spelling).*



MANNS ORIGINAL BROWN ALE

	REGION OF ORIGIN Southern England, U.K.
	STYLE Brown Ale/Mild
	ALCOHOL CONTENT 2.8abv (2.2w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)



This style of dark, malty, sweetish, low-strength brown ale was once made by every English brewery as a bottled version of its draught mild. Few have such a product today, but this minor classic survives, at least for the moment. The Manns were a brewing family in London in the early 1800s, but were taken over by Watney's in the 1950s. In recent years, Manns Original Brown Ale has been made by Ushers, in Trowbridge, Wiltshire. Now, the future of that brewery is in question. In its most recent manifestations, the Brown Ale has been light, but smooth and creamy, with flavours of chocolate-coated raisins.



MÄRKISCHER LANDMANN SCHWARZBIER

 REGION OF ORIGIN Berlin/Brandenburg, Germany

 STYLE Black Beer

 ALCOHOL CONTENT 5.1abv (4.1w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)



The expression *Märkischer Landmann* refers to a citizen of the state of Brandenburg, which centres on Berlin. The Märkischer Landmann Schwarzbier was launched by the Berliner Kindl brewery in 1995, at the time when black brews were becoming fashionable. It has a licorice-like, malt aroma; a light, dry, grainy palate; and a slightly oaky, sappy finish.





An elegant glass...

...for a fashionable beer-style. The extra-dark type of lager known as Schwarzbier was rediscovered when the Berlin Wall fell.

MARSTON'S OWD RODGER

307



	REGION OF ORIGIN	Trent Valley, England, UK
	STYLE	Old Ale/Barley Wine
	ALCOHOL CONTENT	7.6abv (6.1w)
	IDEAL SERVING TEMPERATURE	10–13°C (50–55°F)

Who was “Owd” (Old) Rodger? The renowned Marston’s brewery, in Burton, England, does not know, except that his name has been used since at least the 1950s, and perhaps even before that. Several such beers are named after long-gone brewers, drinkers, cellarmen, publicans, or local characters. Owd Rodger is the stronger style of old ale and has a warming alcohol note. It pours with a dense head, leaving good lacework; has an almost purple colour; a licorice aroma; a rooty palate; a lightly creamy body; and a juicy, fruity, port-like finish.

MARSTON'S OYSTER STOUT

 REGION OF ORIGIN Trent Valley, England, UK

 STYLE Dry Stout

 ALCOHOL CONTENT 4.5abv (3.6w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)



This does not contain oysters, but is offered by the brewery as the perfect accompaniment to the shellfish. Among dry stouts reasonably widely available in Britain, it has the fruitiest of flavours, with suggestions of onion or shallot and a firm, woody, cedary background. These complex flavours are beautifully combined. Marston's Oyster Stout was launched in

January 1995, initially as part of an ever-changing range of special editions. Within six months, it had been added to the brewery's regular selection of bottled beers. Soon afterwards, it won a gold medal at the International Brewing Industry Awards.

MARSTON'S PEDIGREE

309







📍	REGION OF ORIGIN	Trent Valley, England, UK
🍺	STYLE	Pale Ale/Bottled Bitter
🍷	ALCOHOL CONTENT	4.5abv (3.6w)
🌡️	IDEAL SERVING TEMPERATURE	13°C (55°F)

This is the most subtle and complex of all pale ales or bottled bitters, due in part to Burton's hard calcium sulphate water, and yet more significantly to the brewery's unique method of fermentation. The brew circulates through halls of huge oak barrels, linked in a "union" – a Victorian system that other breweries have long abandoned. The Burton Union system makes for a lively, cleansing fermentation, producing a beer of light, malty, nutty dryness and subtle, dessert-apple fruitiness. The 1870s brewery, which has been Marston's since 1898, added further "unions" in 1991. Marston's was acquired by Wolverhampton and Dudley Breweries in 1999, but continues to operate.



MARSTON'S SINGLE MALT

	REGION OF ORIGIN	Trent Valley, England, UK
	STYLE	Golden Ale
	ALCOHOL CONTENT	4.2abv (3.4w)
	IDEAL SERVING TEMPERATURE	10 13°C (50 55°F)

The term “single malt” belongs to whisky, most often from Scotland, but has been cheekily borrowed by this English brewery to identify a cleanly delicious golden ale. In the world of whisky, the term refers to a malt distillate made at a single site and not blended with any product from elsewhere. In the instance of this beer, the singularity is that only one variety of malting is

used. Coincidentally, the variety is Golden Promise, favoured by the famous malt whisky Macallan for its rich, nutty flavours. Marston's Single Malt has the aroma and flavour of nutty, toasty cookies, but a surprising crunch of crisp hoppy dryness. It is to be hoped that Marston's is not punished for its impertinence. An earlier beer called Single Malt was produced during the 1990s by a Northern English brewery, Mitchell's, of Lancaster. Shortly afterwards, the brewery closed.



MATER WIT BIER

311



📍	REGION OF ORIGIN	Province of East Flanders, Belgium
🍷	STYLE	Belgian Wheat Beer
🍷	ALCOHOL CONTENT	5.0abv (4.0w)
🍷	IDEAL SERVING TEMPERATURE	9–10°C (48–50°F)

The ancient Romans probably established the oddly named village of Mater, near Oudenaarde, on the old route from Cologne to the sea. A family named Roman has for 14 generations run this beautifully kept brewery. Like the three neighbouring breweries in the Oudenaarde area, it is best known for its brown beer. It also has this enjoyable white, with the fresh


flavours of home-made lemonade, sherbet, and a balancing, dry spiciness.

Walker's Witbier

The area around Oudenaarde is, by the standards of Flanders, hilly. It is known as "The Flemish Ardennes". Here's a quencher for hill-walkers.

MATILDA BAY DOGBOLTER SPECIAL DARK LAGER



	REGION OF ORIGIN Western Australia
	STYLE Munich Dark Lager
	ALCOHOL CONTENT 5.2abv (4.2w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

The first new-generation brewpub in Australia was the Sail and Anchor, founded in Fremantle, in 1984. This enterprise gave rise to a micro, Matilda Bay, between Fremantle and Perth.

That brewery is now owned by the national company Foster's.

The name Dogbolter, "borrowed" from a British brewer, was first applied to

an ale, but is now

a dark lager, in broadly the Munich style.

It has a distinctly cocoa-ish aroma, with the same character in the palate, balanced by a nutty dryness and rounded with smooth maltiness.



MATILDA BAY REDBACK ORIGINAL


313



 **REGION OF ORIGIN** Western Australia

 **STYLE** South German Wheat Beer

 **ALCOHOL CONTENT** 4.7abv (3.7w)

 **IDEAL SERVING TEMPERATURE**
9–12°C (48–54°F)





The redback is a poisonous spider indigenous to Australia. The implication of danger perhaps adds to the youthful appeal of this innocent but refreshingly tasty wheat beer, launched in the early days of Redback. The beer has undergone some changes over the years, but it remains one of the most distinctive brews in Australia. There are few wheat beers in Australia, and this was the first. It has a vanilla-like aroma; a smooth but definite, oily clove note (as in a classic South German wheat beer); and a lemony, crisp, spritzy finish.

Splashy classic

Redback's stencilled bottle offers a splash of modernism over a Bass-like diamond and the upright oval of the traditional beer-label. The combination adds up to a packaging classic.

MICHELOB HEFEWEIZEN



	REGION OF ORIGIN Midwest US
	STYLE Hefeweizen
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 9-12°C (48-54°F)

The world's biggest brewing company, and producer of American Budweiser, has in recent years experimented with a wide range of specialities, including dark lagers, Bock beers, very hoppy ales, porters, and several wheat beers. In the last category, the one that seems to have become established is under the "super-premium" brand Michelob. This *Hefeweizen* is quite full in colour; freshly aromatic; fruity and sherbety; with a suggestion of banana-toffee.

MIKE'S MILD ALE


315



 REGION OF ORIGIN North Island, New Zealand

 STYLE Mild Ale

 ALCOHOL CONTENT 4.0abv (3.2w)

 IDEAL SERVING TEMPERATURE 10°C (50°F)

Mike Johnson, a brewer with 12 years' experience, set up on his own in 1989. His White Cliffs brewery is on the coast at Urenui, on New Zealand's North Island. From the start, Mike Johnson's flagship product has been his Mild Ale. This has a fresh, earthy aroma; a smooth body; appetizing and pronounced cookie, milk-chocolate, and malt flavours;

and a very lightly roasty dryness in the finish.





It shows an outstanding balance of mild ale

malt character, though it lacks somewhat in ale fruitiness.



*Under the volcano
The label shows North
Island's Mount Taranaki
(2,500 m/18,200 ft high),
which is nearby.*

MITCHELL'S OLD 90/- ALE





	REGION OF ORIGIN Western Cape, South Africa
	STYLE Strong Scottish Ale
	ALCOHOL CONTENT 7.0abv (5.6w)
	IDEAL SERVING TEMPERATURE Store at 5°C (41°F); Serve at 10°C (50°F)

The spread of the Scottish people has done much to introduce their beer styles to a wider world. Alexander Angus Mitchell was from Blairgowrie, in Perthshire. He fought in the famous Highland regiment the Black Watch in the wars between the British and Dutch farmer (*Boer*) settlers in Southern Africa at the turn of the century. He married locally, and his grandson Lex founded the Mitchell's brewery, in Knysna, Western Cape, in 1984. The term 90/-, on his Scottish ale, refers to the old British unit of currency, the shilling. Traditionally, a "Ninety Shilling" was a strong ale. This unfiltered, unpasteurized example is spiced with cinnamon. It has an aroma reminiscent of Scotch whisky; a malty palate; and a dry, slightly tart finish.



MITCHELL'S RAVEN STOUT

317

	REGION OF ORIGIN Western Cape, South Africa
	STYLE Strong Dry Stout
	ALCOHOL CONTENT 6.0abv (4.8w)
	IDEAL SERVING TEMPERATURE 10 -13°C (50 -55°F)

Lex Mitchell previously worked for South African Breweries and, since founding Africa's first micro-brewery in Knysna, in 1984, has since opened Mitchell's pubs in Johannesburg and Cape Town. His smooth, firm, malty beers are unfiltered and unpasteurized. Raven Stout has a slatey black colour; a creamy aroma; a rummy middle; and a hop-sack, hessian-like dryness in the finish.



*Flexible packaging
Big brewers buy a lot of glass
bottles. In monopolistic markets,
micros make do with plastic.*



MOCTEZUMA NOCHE BUENA

 **REGION OF ORIGIN** Province of Vera Cruz, Mexico

 **STYLE** Munich Dark Lager/Bock

 **ALCOHOL CONTENT** 6.0abv (4.8w)

 **IDEAL SERVING TEMPERATURE** 9°C (48°F)



The name means “Good Night”, referring to Christmas Eve. This is the time when Mexicans have their Christmas dinner. Noche Buena, a strong, dark lager, is one of the tastiest beers from Mexico. It has a deep, amber-brown colour, and is very smooth, with both malty sweetness and hoppy dryness in its long finish. Noche Buena is made by Moctezuma, which also produces the popular Vienna-style Dos Equis.





Scarlet leaves

The label shows a poinsettia. Because it turns red in midwinter, it is a symbol of Christmas.

MOHRENBRÄU SCHLUCK

319







	REGION OF ORIGIN Rhine Valley, Austria
	STYLE Vienna Lager
	ALCOHOL CONTENT 5.2abv (4.2w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)



One of the Three Wise Men who attended the birth of Jesus was said to have been a Moor – a king from what is now Morocco or Mauretania. The term Moor has its origins in Latin or Ancient Greek. The Moor's Head was once a common name for an inn, perhaps originally in an abbey. Mohrenbräu, dating from at least 1743, started as a brewpub. The brewery is in the town of Dornbirn (“prickly pear”), in Austria, not far from St Gallen, Switzerland. It makes soft, smooth, light, well-balanced, rounded, Vienna-style beer under the name Schluck (implying a quick drink).

MOKU MOKU BISUCUIT WEIZEN

	REGION OF ORIGIN Honshu, Japan
	STYLE Belgian-German Wheat Beer
	ALCOHOL CONTENT 4.5abv (3.6w)
	IDEAL SERVING TEMPERATURE 9-10°C (48-50°F)





The phrase *Moku Moku* refers to smoke screens historically used by Ninja warriors, practitioners of martial arts in the local mountains. The brewery is near Ueno, east of Kyoto and Osaka, Japan. The beer's name alludes to biscuit malt, though this Belgian term sits oddly with the German *Weizen*. The beer has an orange colour; starts with a nutty maltiness; and finishes perfumy, fragrant, and slightly smoky. An interesting hybrid from Japan.



Mountain maltsters
Moku Moku imports its biscuit malt from Belgium. It does also have a small maltings of its own, as implied by the label.



MOKU MOKU SMOKED ALE

	REGION OF ORIGIN Honshu, Japan
	STYLE Smoked Ale
	ALCOHOL CONTENT 5.0abv (+4.0w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)



This Japanese brewery's odd name, a reference to the use of smoke screens by Ninja warriors, especially suits this ale. It is earthy, oily, and woody – with a late surge of fresh, seemingly oaky, smoke. In fact, peated malt, from Scotland, is the key ingredient. The brewery is part of a farmers' co-operative that also smokes ham and makes sausages. The smoked beer and ham can be tasted together in the co-operative's restaurant in Ayama, near Ueno.

MÖNCHSHOF KAPUZINER SCHWARZE HEFEWEIZEN

 REGION OF ORIGIN Franconia, Bavaria, Germany

 STYLE Dark Wheat Beer

 ALCOHOL CONTENT 5.4abv (4.3w)

 IDEAL SERVING TEMPERATURE 9–12°C (48–54°F)



The “Monks’ Courtyard” range of beers date from a Capuchin friary that was already brewing in the 1300s, in Kulmbach, in the north of Bavaria. Today, Kulmbach has two major breweries, Reichelbräu and EKU, under the same ownership, and the latter produces the Mönchshof beers. The Schwarze Hefeweizen is a very flavoursome beer, with vanilla aromas and flavours, and some banana notes, drying into treacle toffee and a hint of cloves. Kulmbach is known both for dark and strong brews, and makes a greater volume of beer per head of population than any other town in Germany. It has 30,000 people and produces 1.6 million hectolitres (281,690,141 pints) of beer per year, that is, 5,300 litres (9,390 pints) per person.

Black is beautiful

“Black” lagers became fashionable in Germany when examples from the East were rediscovered after the Berlin Wall tumbled. Mönchshof had long made a black lager, and now has this almost ebony wheat beer.

MORAVIA PILS

323



✓ REGION OF ORIGIN Lower Saxony, Germany

• STYLE Pilsner

🍷 ALCOHOL CONTENT 4.8abv (3.8w)





🍷 IDEAL SERVING TEMPERATURE 9°C (48°F)



Although the name honours the Czech barley-growing region, it is the export of Bohemian hops down the River Elbe that seems to have inspired the especially assertive Pilsners of north Germany. Moravia Pils is one of the best-known examples. It has a flowery, minty aroma; a light, firm, clean, dry maltiness; a big hit of hop bitterness; and a gently dry finish. The Moravia brewery is modern, but its earlier buildings, in Lüneburg's step-gabled style, now accommodate a beautifully arranged museum and a restaurant serving local dishes. Moravia is owned by Holsten.

MORDUE WORKIE TICKET



	REGION OF ORIGIN Northeast of England, UK
	STYLE Bitter/Pale Ale
	ALCOHOL CONTENT 4.5abv (3.6w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

A 23-year-old brewer with no formal training, Matthew Fawson won Champion Beer of Britain with this ale in 1997, only two years after he and his brother Gary had established their brewery. They named their business after

a brewery that had operated in the 1800s in the building where they were living. Their brewery is in a village called New York, near the town of Wallsend and the city of Newcastle, England. In the local slang, a “workie ticket” is a troublemaker. The ale has a lively, grassy, hop aroma; a sweetish, malty palate; and an appetizing, emphatic, nutty dryness in the finish.

MORETTI LA ROSSA

325

📍	REGION OF ORIGIN Northern Italy
🍷	STYLE Vienna Lager/ <i>Maibock</i>
🍷	ALCOHOL CONTENT 7.2abv (5.8w)
🍷	IDEAL SERVING TEMPERATURE 9°C (48°F)




The American love of beer with pizza is gaining global currency. Could Moretti La Rossa be the ultimate pizza beer? So long as there is enough dough to mop up the high alcohol. While pizza originates from winey southern Italy, the country's most characterful beers come from the cooler, grainier north. The Moretti brewery, established in 1859, in the handsome city of Udine, north of Venice, was for well over 100 years family-owned. In recent years, it has changed hands, been re-named Castello, and now specializes in a flowery golden lager. The Moretti beers are now among a range of 30 products made in five Italian breweries by Heineken. Under its new owners, La Rossa remains a characterful brew. It has almost the aroma of straight-from-the-oven pizza dough; a fresh, sweetish, lively, smooth malt character; finishing with a spicy dryness.



MORT SUBITE KRIEK



 REGION OF ORIGIN Province of Flemish Brabant, Belgium

 STYLE Kriek-Lambic

 ALCOHOL CONTENT 4.3abv (3.4w)

 IDEAL SERVING TEMPERATURE 8 °C (47-48°F)

The small, dark, dry-tasting cherry typically used in Belgian fruit beers is in Flemish called a *kriek*. *Mort Subite*, meaning “sudden death” is a version of a dice game that was played in a famous café in Brussels. *Mort Subite* eventually became the name of the café and its house beer, made in the Zenne Valley. *Mort Subite* contracts orchards to grow specific

cherries for its beer. It is a beautifully balanced beer, with a creamy, almondy, cherry-stone note, and a lightly tart finish. Look out, also, for the drier *Mort Subite Fond Gueuze*, an unfiltered blend of young and old *lambics*.

Sudden death, long life
Mort Subite traces its history
to 1686. The brewery is in
Kobbegeem, near Brussels. The
café is an institution in the city.

MÜHLEN KÖLSCH

327



REGION OF ORIGIN Cologne, North Rhine-Westphalia, Germany

STYLE *Kölschbier*

ALCOHOL CONTENT 4.5abv (3.8w)





IDEAL SERVING TEMPERATURE 9°C (48°F)

The *Malzmühle* (Malt Mill) is an old-established, unpretentious brewpub making a distinctly malty, almost marshmallow-like *Kölschbier*. Mühlen Kölsch pours with a dense head, has a very fresh aroma, and a balancing spicy dryness. The brewpub is in the centre of Cologne, on the square called the Haymarket (*Heumarkt*). An interesting contrast is offered at the opposite end of the square by Päßgen, a smarter bar-restaurant offering a hop-accented *Kölsch*. Päßgen has a brewpub in Friesenstrasse.

*Brewing in the wind
Was the Malt Mill wind-powered?
Unlikely, as the brewery dates from
only 1858. Perhaps there were
windmills by the banks of the Rhine.*



MURPHY'S IRISH STOUT





	REGION OF ORIGIN Republic of Ireland
	STYLE Dry Stout
	ALCOHOL CONTENT 4.0abv (3.2w)
	IDEAL SERVING TEMPERATURE 10 13°C (50 55°F)

From what was Cork city's "Roman Catholic" brewery, named after a well consecrated to Our Lady. Murphy's brewery was established in the 1850s, and has on occasion produced an oyster stout, made by adding a broth of the shellfish to the brew-kettle. Its regular stout, at 4.0 per cent, is only mildly dry, with soda-bread graininess and the faintest hint of peat.



Draught in the bottle
 In the British Isles, this term means that the bottle contains a nitrogen capsule to give the beer the creamy foam of a "draught" pint.

NEW BELGIUM OLD CHERRY ALE

	REGION OF ORIGIN Southwest US
	STYLE American/Belgian Ale, with fruit
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 10°C (50°F)





This pioneering Belgian-style brewery in Fort Collins, Colorado, makes an elegant fruit beer from locally grown Montmorency "sour" pie cherries. The beer has a pale, orange-pink colour; a very lightly fruity, dryish aroma; a slightly oily, barley-sugar, malt background; and a very lightly acidic, balancing dryness in the finish. The brew is based on a lightly hopped amber ale, and the cherries are intended to add the tart edge.



*From Paris to Fort Collins
Montmorency cherries are named
after their place of origin, near
Paris, France. They are known for
their bright colour and sourness.*



NEW GLARUS WISCONSIN CHERRY BEER

	REGION OF ORIGIN Midwest US
	STYLE Belgian-style Cherry Beer
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 9-10°C (48- 50°F)



The old Glarus is near St Gallen, Switzerland; the new one is in the American state of Wisconsin. Deborah Carey owns this brewery with her husband Dan. He is a young veteran of the micro-brewery movement. Cherries grown around Brussels, Wisconsin, are used in this award-winning brew, which also employs wheat, barley-malt, and semi-wild yeasts from Belgium. The brew has almondy, cherry-stone aromas; sweet, fresh-fruit flavours; a textured maltiness; and notes of iron and tart acidity in the finish.

*It's not Belgian...
...but its stylistic ancestry clearly is.
It has elements of Kriek and
reminders of a Flemish red ale.*

NEWCASTLE BROWN ALE

331



REGION OF ORIGIN Northeast England, UK

STYLE Brown Ale

ALCOHOL CONTENT 4.7abv (3.8w)

IDEAL SERVING TEMPERATURE 10°C (50°F)

The most popular bottled ale in Britain, with a great student following. Its macho image has less to do with alcoholic potency than with its origin in a muscular city once known for the nearby coal mines and shipyards. This paler, drier style of brown ale was launched in 1927 by a head-

brewer whose not-quite appropriate name was Colonel Porter. If it is not excessively chilled, or gulped, this beer has a surprisingly nutty, flowery, winery delicacy.

What ales you?

In 2000, the marketing men at Newcastle announced that the word "ale" would be removed from the famous label, on the grounds of its being old-fashioned.



NORTH COAST OLD RASPUTIN RUSSIAN IMPERIAL STOUT

 REGION OF ORIGIN California, US

 STYLE Imperial Stout

 ALCOHOL CONTENT 8.9abv (7.1w)

 IDEAL SERVING TEMPERATURE 13–18°C (55–64°F)





Grigori Rasputin was a monk, mystic, and drunkard who exercised great influence over the Russian royal family in the years immediately before the revolution. He was assassinated by a group of noblemen. The “mad monk” is celebrated with some irony in this rich, buttery, toffeish,

rummy imperial stout. It is produced by the North Coast brewery, in the one-time whaling port of Fort Bragg, California. Founded in 1987, the brewery began life in an old Presbyterian church and mortuary. It is a highly regarded brewery with a range of products. Among them is another stout, of more conventional strength, called Old No 38. The name derives from a train that runs past the brewery and through the Redwood Forest.





NUSSDORFER OLD WHISKY BIER





	REGION OF ORIGIN Vienna, Austria
	STYLE Whisky-malt <i>Altbier</i>
	ALCOHOL CONTENT 6.1abv (4.9w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

Having Anglicized his name for “Sir Henry’s” (see p.334), Baron Henrik Bachofen von Echt next turned his Vienna brewery to a Scottish theme with this satisfyingly malty brew.

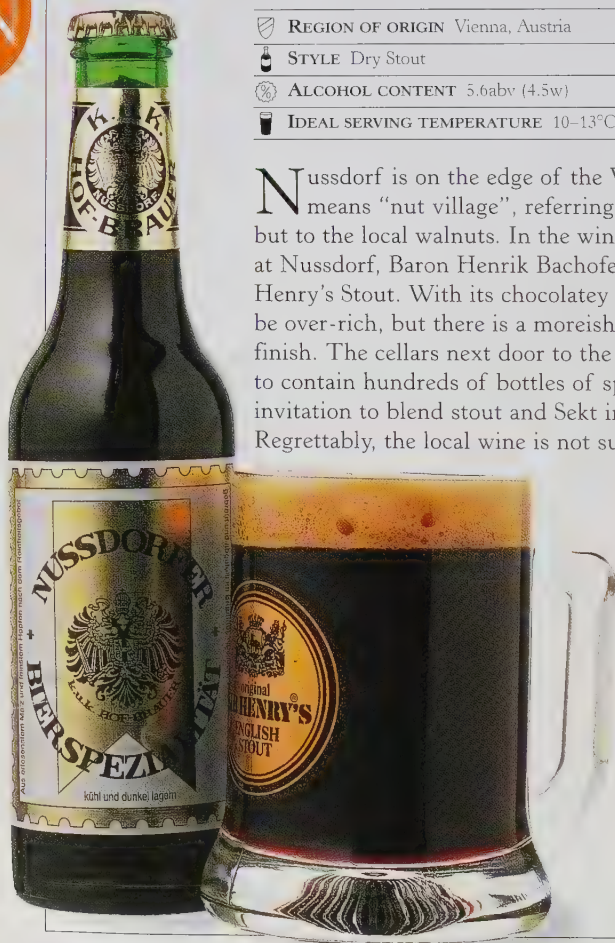
Among whisky-malt beers, this example has notably lively, fruity, complex flavours. Though the smokiness is very restrained, it is just enough to provide a good, balancing dryness. This brew is based on Nussdorfer’s *Altbier* (see p.335).



NUSSDORFER SIR HENRY'S DRY STOUT

	REGION OF ORIGIN Vienna, Austria
	STYLE Dry Stout
	ALCOHOL CONTENT 5.6abv (4.5w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

Nussdorf is on the edge of the Vienna Woods. The name means “nut village”, referring not to its inhabitants but to the local walnuts. In the wine cellars of his château at Nussdorf, Baron Henrik Bachofen von Echt makes Sir Henry's Stout. With its chocolatey flavours, this stout could be over-rich, but there is a moreish dryness in the fruity finish. The cellars next door to the brewery have been known to contain hundreds of bottles of sparkling wine. An invitation to blend stout and Sekt into a “Black Velvet”? Regrettably, the local wine is not sufficiently dry.



NUSSDORFER ST. THOMAS BRÄU

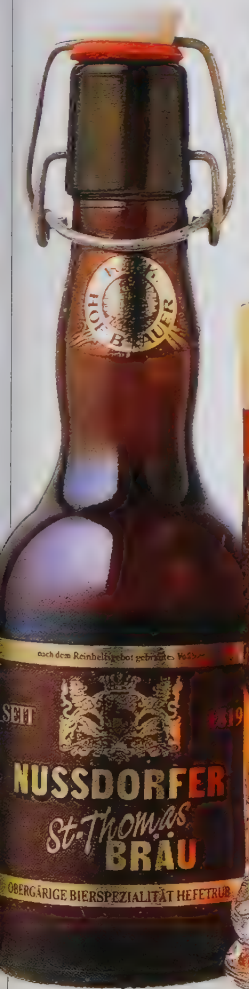
335

📍	REGION OF ORIGIN	Vienna, Austria
🍷	STYLE	Altbier
🍷	ALCOHOL CONTENT	4.8abv (3.8w)
🌡️	IDEAL SERVING TEMPERATURE	9°C (48°F)

Thomas, the patron saint of the village of Nussdorf, on the edge of Vienna, Austria, gives his name to this *Altbier*, produced there by Baron Bachofen von Echt. A Nussdorfer brewery established in 1819, and run by

the Baron's family for five generations, closed in the 1950s, but he revived the tradition in 1984. His

St Thomas Altbier has robust malt flavours – sweet, creamy, nutty, and juicy – with a good hop balance.







Pure by law

The top line of the label makes clear that this Austrian beer is brewed according to the German Purity Law.



OASIS CAPSTONE ESB

	REGION OF ORIGIN Southwest US
	STYLE American Ale/Extra Special Bitter
	ALCOHOL CONTENT 5.6abv (4.5w)
	IDEAL SERVING TEMPERATURE 10 13°C (50–55°F)

Every good watering hole is an oasis, but this pub and micro-brewery pushes the point with its Egyptian-style interior. The brewpub is in the college town of Boulder, Colorado. Its bottled Capstone ESB has a full reddish-amber colour and fine bead; a dense head, creamy aroma, and malt accent; and satisfying flavour development. It is silky smooth, with toast and marmalade notes, and a cedary finish.



*Watchful eye
The thirst-making
Egyptian sun god peers
out from the label.*

OASIS ZOSER STOUT

337





📍	REGION OF ORIGIN	Southwest US
🍷	STYLE	Oatmeal Stout
🍷	ALCOHOL CONTENT	5.0abv (4.0w)
🌡️	IDEAL SERVING TEMPERATURE	13°C (55°F)

With its Ancient Egyptian theme, this respected brewery and pub in Boulder, Colorado, names its oatmeal stout after the mythical gatekeeper to heaven. The beer, which has an almost tar-like appearance and a very dense head, has a fragrant, perfumy, bitter-chocolate aroma and palate; a firm body; and a smoky finish reminiscent of a smooth Scotch malt whisky.



*Winter warmer
Perhaps the Rocky
Mountains and high plains
inspired the counter-images
of pyramids and desert.*

OBERDORFER WEISSBIER

	REGION OF ORIGIN Swabia, Bavaria, Germany
	STYLE Hefeweizen
	ALCOHOL CONTENT 4.9abv (3.9w)
	IDEAL SERVING TEMPERATURE 9 12°C (48 54°F)







One of the more widely available examples of the style in export markets. The brewery derives its name from its home town, Marktoberdorf (The Market of the Upper Village). The town is in green, rolling countryside about halfway between Munich and Lake Constance. The brewery traces its history to a tavern in the 1500s. Oberdorfer Weissbier is lively and very light, with a perfumy, bubble-gum character.

The Dorf

The classic Bavarian village, a familiar symbol on the region's beer-labels, is a clichéd image... but usually true to life.

ODELL'S 90 SHILLING

339

	REGION OF ORIGIN Southwest US
	STYLE Scottish Ale
	ALCOHOL CONTENT 5.6abv (4.5w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

Doug Odell is an American of Welsh extraction who visited Scotland on vacation, enjoyed the beers, went home to Colorado, gave up his landscaping business, and in 1989 established a micro-brewery in Fort Collins. One of his first beers was his 90

Shilling. It is appropriately malty in both its fresh aroma and satisfying balance of light, smooth syrupiness and nuttiness, finishing with a restrained, moreish dryness. It is not billed as specifically a Scottish ale, but fits broadly into the style.



*Beer with a rocky head
The label features the
Rocky Mountains, not
Ben Nevis or Snowdon.*

O'HANLON'S WHEAT BEER



 **REGION OF ORIGIN** London, England, UK

 **STYLE** Wheat Ale

 **ALCOHOL CONTENT** 4.0abv (3.2w)

 **IDEAL SERVING TEMPERATURE**
9–12°C (48–54°F)

John O'Hanlon grew up in a pub in County Kerry. In 1996, he established a pub under his name in Clerkenwell, a revived area of arts and crafts studios just to the east of central London. At a time when imitation Irish pubs were enjoying great popularity, he introduced the real thing, with hearty food to match. It still operates, at 8 Tysoe St, London, EC1. He established a brewery in Vauxhall, London, initially to serve the pub. His most typical beer is a good, solid, chocolatey, dry stout, but more adventurous styles have also won a following. O'Hanlon's Wheat Beer has a lemon-zest aroma (perhaps from the addition of coriander); a light but oily, Martini-like body; and a cleansing, very dry, grapefruity (from Cascade hops), appetizing finish.

Winning wheat

The label announces that the brew was named British Wheat Beer of the Year in 1999. The competition was organized by the Society of Independent Brewers.

OKHOTSK MILD STOUT

REGION OF ORIGIN	Hokkaido, Japan
STYLE	Dry Stout
ALCOHOL CONTENT	5.0abv (4.0w)
IDEAL SERVING TEMPERATURE	10-13°C (50-55°F)

Close to the Okhotsk Sea, at the small town of Kitami near the east coast of Hokkaido, Japan, a pub and brewery make some delicious beers – flavoursome interpretations of classic styles. This mildly dry, very drinkable stout has a purply-black colour; pours with a dense, rocky head; has an earthy hop aroma; roasted chestnuts in the palate; a creamy body; and a yoghurtty tartness in the finish.



Mild mannered

The word mild usually implies a sweetish ale. This brew is certainly mild in flavour, but a stout in style.

OKOCIM PORTER

 REGION OF ORIGIN Province of Galicia, Poland

 STYLE Strong Porter/Imperial Stout

 ALCOHOL CONTENT 8.1abv (6.5w)

 IDEAL SERVING TEMPERATURE 13-18°C (55-64°F)


The district of Okocim is in the town of Brzesko, to the east of Cracow, Poland. The brewery there was founded in 1845 and makes a porter in the northerly, Baltic tradition. It has a soothing, almost medicinal character, with hints of cinnamon, drying in a cedary, appetizing finish. Other Polish strong porters include a notably smooth example from the town of Zywiec and a more raisiny interpretation from the Elblag brewery.



*Imperial helmet?
This grandiose mug was
designed to mark one of
the brewery's anniversaries.*

OLD DOMINION BREWING Co. OCTOBERFEST

 REGION OF ORIGIN Mid Atlantic US

 STYLE Märzen-Oktoberfest Lager

 ALCOHOL CONTENT 5.8abv (4.6w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

Users of Washington DC's Dulles airport may be familiar with several bars there strongly featuring the flavoursome and popular beers of Old Dominion. There is also a pub at the brewery, in the nearby Virginia suburb of Ashburn.





The "Old Dominion" is a term for Virginia. One of the brewery's products is an *Oktoberfest* with an attractively subtle, ripe-apricot colour and a perfect malty smoothness, firmness, and nuttiness. Among the several malts used is a Vienna type, and its contribution is very evident in a "barley sugar" sweetness and spiciness. The overall malt character is very good indeed. There is a late, herbal, fragrant hop balance. The hop varieties used are the German Hallertau, Czech Saaz, and American Liberty.

The American way?

In writings on beer style, Oktoberfest is usually spelled with a "k", the German way. In this label, the Anglo-American "c" is preferred.



OLIVER ESB

	REGION OF ORIGIN Mid Atlantic US
	STYLE American Ale/Extra Special Bitter
	ALCOHOL CONTENT 5.6abv (4.5w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)





A family called Oliver from Kent, England, by way of Canada, brews this ESB in Baltimore, Maryland. The Olivers' brewery and Wharf Rat pub opened in 1993. The ESB is served on hand-pumps at the pub, and in half-gallon "growlers" to go. It has an attractive, reddish-amber colour and fine bead; pours with a pillowy head, leaving a good lace; has a peppery hop-and-

malt aroma; a nutty palate; a quenchingly tart finish; and a late, typically moreish dryness.



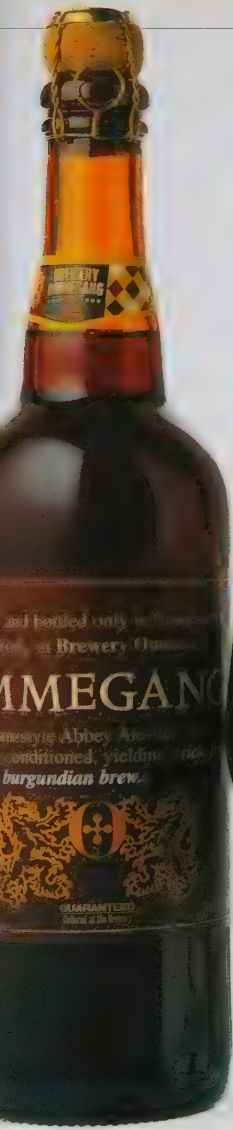
Growling parrot
Where local laws allow, American brewpubs often offer to tap their draught beers into these take-away flagons.

OMMEGANG

	REGION OF ORIGIN Northeast US
	STYLE Abbey "Double"
	ALCOHOL CONTENT 8.5abv (6.8w)
	IDEAL SERVING TEMPERATURE 15-18°C (59-64°F)

The name, suggesting "walkabout", refers to a Renaissance parade each July in the Grand Place of Brussels. The Ommegang brewery, making a range of Belgian-style beers, is near Cooperstown, New York. This was once a hop-growing region. The brewery was established in 1997 by Don Feinberg and Wendy Littlefield, importers of Belgian beer. Their interest in beer had originally been fired by a visit to Belgium in 1980. Their brewery is intended to

have some architectural resemblance to a Belgian abbey. The beer, called simply Ommegang, is a lighter-bodied, more aromatic interpretation of a Belgian Abbey "Double". It nonetheless has the fullness imparted by candy sugar. There are also suggestions of vanilla, dark chocolate, prunes, orange peels, and aniseed. The finish is dry, medicinal, and warming.



OP-ALE

🛡️	REGION OF ORIGIN Province of Flemish Brabant, Belgium
🍷	STYLE Belgian Ale
🍷	ALCOHOL CONTENT 5.0abv (4.0w)
🍷	IDEAL SERVING TEMPERATURE The brewery suggests 7°C (45°F), but the flavours are more evident at around 10°C (50°F)




In Flemish, *op* means “up”, as in “drink up” – an apt abbreviation for Opwijk, the town where this ale is made. Op-Ale has a refreshing, sweet-apple fruitiness; a light, clean, dry, crisply malty palate; and a citric spritziness in the finish. It is made by the De Smedt brewery, which also produces beers for the abbey of Affligem.

Pride of the province
Not only the local breweries but also the province adopts the Brabant horse as a symbol.


ORKNEY SKULLSPLITTER

347

 REGION OF ORIGIN Orkney Islands, Scotland, UK

 STYLE Strong Scottish Ale/Wee Heavy

 ALCOHOL CONTENT 8.5abv (6.8w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)

Many skulls were said to have been split by a Viking ruler of Orkney in the ninth century. During renovations of the island's cathedral in 1919, a split skull was found sealed into a pillar. This beer, if taken in excess, seems to promise an eternal sleep. The Orkney brewery's Skullsplitter is a wee heavy. It has a raisiny, sweet aroma; a very creamy taste, developing flavours like a Dundee





fruit cake dunked in port; and a toasty finish.

The brewery is in a former schoolhouse, in the windswept hamlet of Quoyloo, on the largest of the Orkney Islands. Its beers also include the chocolatey Dark Island, at a more conventional strength.



Drinking helmet Orkney has more Scandinavian history than Scottish or Celtic heritage, but its beers are matched by fine whiskies.

ORVAL

	REGION OF ORIGIN Province of Luxembourg, Belgium
	STYLE Abbey (Authentic Trappist)
	ALCOHOL CONTENT 6.2abv (5.0w)
	IDEAL SERVING TEMPERATURE Store at around 14°C (57°F); Serve no colder than 10°C (50°F)

The abbey's name derives from *Vallée d'Or* (Valley of Gold). Legend has it that a countess lost a gold ring in a lake there, and vowed that she would establish a monastery if it were ever returned.

A trout appeared from the waters with her gold ring in its mouth, and she was as good as her word. Monks have occupied the site, in the Ardennes, since 1070. Today's 1930s' abbey is an architectural gem, and the beer a classic. It gains its colour from its own specification of malt, and is dry-hopped. The hop-sack aroma is from the use of a semi-wild yeast, *Brettanomyces*, which adds a light, firm body and fresh acidity of finish.

A touch of glass
The Orval glass was designed by Henri Vaes, the abbey's architect.



OTARU HELLES

349

REGION OF ORIGIN Hokkaido, Japan

STYLE *Helles Lager*

ALCOHOL CONTENT 5.0abv (4.0w)

IDEAL SERVING TEMPERATURE 9°C (48°F)




German brewer Johannes Braun created this outstanding *Helles*, albeit an especially far-flung example of the style. He developed this beer at a brewpub in Otaru, a major port on Hokkaido, the northern island of Japan. In the centre of the pub is a copper-clad brewhouse built in Bamberg, Bavaria. Otaru Helles pours with a huge, rocky head, and has a bright gold colour. It has the flowery aroma and flavour of German Tettngang hops, with a cookie-like maltiness in the middle. The brewpub also produces an orange-brown dark lager and seasonal specialities such as a smoked beer.

Deep “growler”
Unfiltered beer is filled into litre “growlers” but the yeast sediment drops during storage to reveal a bright brew.

PALM SPECIALE



 **REGION OF ORIGIN** Province of Flemish Brabant, Belgium

 **STYLE** Belgian Ale

 **ALCOHOL CONTENT** 5.0abv (4.0w)





 **IDEAL SERVING TEMPERATURE** 12°C (54°F)

The biggest-selling Belgian Ale. The brewery dominates the village of Steenhuffel, on the old road from the hop-growing town of Aalst to the regional capital Mechelen (also known by its French name, Malines). A farm called De Hoorn, dating from 1597, gave rise to the business. The brewery has operated since at least 1747, and is still family-run. After World War I, a low-strength dark ale was made prior to the launch of Palm. The name was suggested by a family member who was a priest. The beer has an aromatically toasty maltiness, balanced by a Goldings hop character, and a rounded, orangy finish from the house yeast.

Uncommon style

The term "Speciale" is sometimes used on labels in Belgium to indicate an ale rather than a more common lager style.

PARK SLOPE INDIA PALE ALE

	REGION OF ORIGIN Northeast US
	STYLE India Pale Ale
	ALCOHOL CONTENT 6.0abv (4.8w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)







Where the borough of Brooklyn, New York, slopes towards its elegant Prospect Park, a neighbourhood of imposing row-houses has become a “village” of food shops and cafés. An 1890s’ bakery there was in 1994 turned into a pub and brewery. The pub still operates, but with a larger brewery on a separate site nearby. Its IPA is perfumy, with sweet apple flavours, but beautifully balanced and drinkable, with lingering hop notes and a crisp finish.

Indian mahogany?

The original Park Slope brewpub’s mahogany shopfront decorates the label. Contrary perhaps to popular image, Brooklyn is in parts very handsome.

PATER LIEVEN BLOND



	REGION OF ORIGIN East Flanders, Belgium
	STYLE Abbey Ale
	ALCOHOL CONTENT 6.5abv (5.2w)
	IDEAL SERVING TEMPERATURE Store at about 14°C (57°F); Serve no colder than 10°C (50°F)

Made in the “Flemish Ardennes”, at the village of St Lievens Esse, between Oudenaarde and Ninove, and not far from Brussels. The term Pater is intended to hint at a monastic father. The brewery is near the parish church, but has no monastic connections. It began in 1897 as a farm, and looks quite agricultural inside, though the facade has a touch of Art Nouveau. It is owned by the third generation of the Van den Bossche family, and is known simply by their name. Pater Lieven Blond has a fresh, fruity, creamy aroma; a notably refreshing, crisp palate; and a dry, faintly salty finish. In the same range, the brewery makes a Bruin and a bronze Tripel, the latter called Lamoral, after a patriotic count who was beheaded during the period of Spanish rule.

PAULANER HEFE-WEIZEN

353



🛡️ REGION OF ORIGIN Munich, Upper Bavaria, Germany

🍷 STYLE Hefeweizen

🍷 ALCOHOL CONTENT 5.5abv (4.4w)


🍷 IDEAL SERVING TEMPERATURE
9–12°C (48–54°F)

The famous Paulaner brewery of Munich is especially known for its lagers, most notably its Salvator Double Bock (see p.355), but in recent years it has also responded to the youthful popularity of wheat beers. The most commercially minded breweries often produce relatively bland wheat beers, but the sizeable Paulaner does offer a flavoursome example. It has the typical clove aroma of the style, with suggestions of honey and fruit; notes of peach, banana, perhaps even strawberry, and certainly vanilla, in the palate; and a good malt background.



PAULANER ORIGINAL MUNICH

 REGION OF ORIGIN Munich, Upper Bavaria, Germany

 STYLE Munich *Helles Lager*

 ALCOHOL CONTENT 5.5abv (4.4w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

The first lagers brewed in Munich were dark brown, and this style, perfected in the late 1830s, is still associated with the city. There is also a Munich style of golden lager, with a distinct malt accent (as opposed to the hoppier brew developed in Pilsen or the drier Dortmund type). This type of lager is usually identified as a *Münchner helles* ("pale"). There is some argument as to which Munich brewery should take credit for the style, but Paulaner seems to have popularized it, in the late 1920s and 1930s. The beer shown here has the same name in its own country (but in German, of course: *Münchner Urtyp*). It has a spicy, flowery, camomile-like aroma; a rounded, firm attack of malt; then a surprising degree of hoppy dryness in the finish.



PAULANER SALVATOR

355

 REGION OF ORIGIN Munich, Upper Bavaria, Germany

 STYLE Double Bock

 ALCOHOL CONTENT 7.5abv (6.0w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)



Germany's most famous spring beer is made by the Paulaner. This brewery was founded in 1634 by monks in the order of St Francis of Paula. They brewed an especially malty beer as "liquid bread" to sustain them during Lent. They called it "Salvator", Latin for "The Saviour". The brewery is no longer owned by monks, but its products still include Paulaner Salvator. The new season's brew is ceremonially tapped each year before Lent. This extra-strong lager has a head like whipped cream; a rich, deep, amber-brown colour; a buttery-malty aroma; and a toffeeish

flavour, drying in a long, moreish finish. Before the introduction of registered trademarks, other breweries making beers in this style labelled them Salvator as though it were a

description of style.

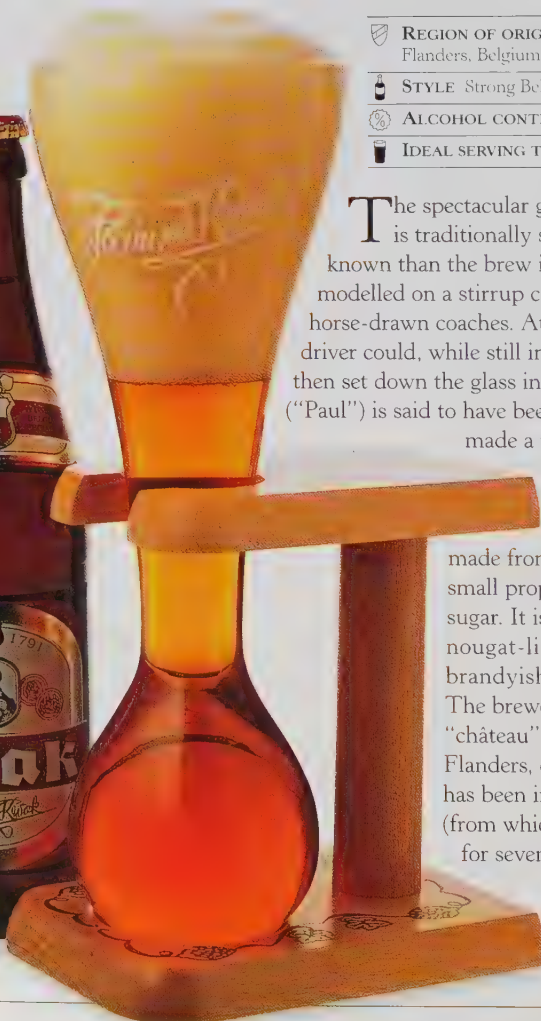
Later, they simply used names ending in -ator. Today the style is technically known as Double Bock.







*A suitably small serving...
...for a very strong lager, but the
Germans often use steins for this style.
The beer is high in malt but relatively
low in hops, so it satisfies rather than
makes the drinker hungry.*



PAUWEL KWAK



	REGION OF ORIGIN Province of East Flanders, Belgium
	STYLE Strong Belgian Ale
	ALCOHOL CONTENT 8.0abv (6.4w)
	IDEAL SERVING TEMPERATURE 13°C (55°F)

The spectacular glass in which this beer is traditionally served is perhaps better known than the brew itself. The vessel is modelled on a stirrup cup from the days of horse-drawn coaches. At a coaching inn, the driver could, while still in position, have a drink, then set down the glass in his stirrup. Pauwel ("Paul") is said to have been an innkeeper who made a famously sustaining beer. *Kwak* implies a blob-like fat man. Today's brew is made from three malts and a small proportion of white candy sugar. It is malty, toffeeish, and nougat-like, with a fruity, brandyish, warming finish. The brewery, set round a small "château" in Buggenhout, East Flanders, dates from 1791, and has been in the Bosteels family (from which it takes its name) for seven generations.



PECONIC COUNTY RESERVE ALE

 REGION OF ORIGIN Northeast US

 STYLE Wheat Beer, with fruit

 ALCOHOL CONTENT 6.2abv (5.0w)

 IDEAL SERVING TEMPERATURE 10°C (50°F)

The name refers to a region that wishes to secede from Suffolk County, on Long Island, New York. The Southampton Publick House there makes a lightly hopped wheat beer, using both raw and malted

versions of the grain, and adds Chardonnay grapes grown at the nearby Sag Pond winery by native Bavarian Roman Roth. The beer is matured in white wine casks. It emerges with a raisiny, brandyish aroma; a crisp attack; a restrained fresh-apple and maple palate; and a big, woody, dry finish.




King Charles

On the label, the wine-grower meets the King of Beer, who in this rendition bears a strong resemblance to homebrew guru Charlie Papazian.

PELFORTH AMBERLEY

 **REGION OF ORIGIN** Northern France

 **STYLE** Whisky-malt Lager

 **ALCOHOL CONTENT** 7.0abv (5.6w)

 **IDEAL SERVING TEMPERATURE** 9°C (48°F)







This *bière aromatisée au malt à whisky* is made by Pelforth, in Lille, France. Amberley is smooth, firm, and dry. Among European examples of the style, it has perhaps the most obvious late smokiness. Whisky-malt beer was pioneered in Alsace, France, by the lightly grainy-peaty Adelscott. There is a companion brew of a much darker style called Adelscott Noir. These beers are produced at the Adelshoffen brewery.

Magnificent Amberleys
The brand neatly combines "amber" with a suggestion of typical Scottish names like Waverley.

PELFORTH GEORGE KILLIAN'S

359

	REGION OF ORIGIN Northern France
	STYLE Irish Red Ale
	ALCOHOL CONTENT 6.5abv (5.2w)
	IDEAL SERVING TEMPERATURE 10°C (50°F)







A brewery dating from a 15th-century friary in Enniscorthy, County Wexford, Ireland, inspired this beer. The brewery, which made a Ruby Ale, closed in 1956. A member of the owning family, George Killian Lett, licensed Pelforth, of France, to maintain the tradition. The French interpretation has a very malty aroma and flavour, and a faintly smoky dryness. A slightly weaker version is made with a lager yeast by Coors of Colorado. This has a fuller colour, but is much lighter in flavour.

Red ale...

...is suggested by the French words arched over the (Irish?) horse on the label.



PENN OKTOBERFEST

	REGION OF ORIGIN Northeast US
	STYLE Märzen-Oktoberfest Lager
	ALCOHOL CONTENT 5.8abv (4.6w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)



Some of America's finest German-style lagers are made by the Penn brewery and pub. This was established in 1986 in the 1880s' building of the long-closed Eberhardt and Ober brewery, in the old German quarter of Pittsburgh, Pennsylvania. Its wide range of classic styles includes this *Oktoberfest*. The beer has a full gold to bronze colour; a deliciously fresh malt aroma; a smooth, lightly sweet, appetizingly nutty palate; and a spicily dry hop finish. It is a very German interpretation of the style, created by a Munich-trained brewer.

PERONI GRAN RISERVA



	REGION OF ORIGIN Italy
	STYLE Strong Golden Lager
	ALCOHOL CONTENT 6.6abv (5.28w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)


Although Italy is a wine country, the north has a beer tradition. Francesco Peroni established this company near Milan, and his family still manage it, though it is now headquartered in Rome. Peroni's Nastro Azzurro, the best-known Italian beer, is a typically light, refreshing, spritzly Italian lager, albeit higher than some in alcohol (5.2 abv). In 1996, to mark the company's 150th anniversary, Peroni Gran Riserva was launched. This is broadly in the style of a *Maibock*, though it is a year-round product. It has a full, golden colour; a smooth, firm, lightly nutty, malt character; a crisp, dry finish; and a late, warming touch of alcohol. It is a delicately balanced beer, malt-accented but dryish. It is made entirely from Pilsner malt (with a double decoction mash) and Saaz hops, and is said to have two months' *lagering*.

The original Peroni

The mustachioed man on this label is Giovanni Peroni, upon whose recipe Gran Riserva is allegedly based.

PETRUS OUD BRUIN

 REGION OF ORIGIN Province of West Flanders, Belgium

 STYLE Flemish Red/Brown

 ALCOHOL CONTENT 5.5abv (4.4w)

 IDEAL SERVING TEMPERATURE 9 13°C (48–55°F)



In the Petrus range, this reddish-brown brew in the Flemish style is the one that at least superficially resembles the wine with the similar name. It is a complex brew, with a tannic aroma and a very smooth palate, with a clean, toffee-like maltiness, hints of chocolate, and cinnamon-dusted pears. This is from the De Brabandere brewery, of Bavikhove, West Flanders. It is in the reddish-brown, sweet-and-sour style of the region. In the classic local procedure, it is a blend of beers. The older part of the blend is matured for 20–24 months in huge horizontal casks that once held white wine and, before that, Calvados.


Vintage visitors


The name spurred a curiosity from the Bordeaux château, but the visiting winemakers are recalled as having been very friendly.

PETRUS SPECIALE

363



 REGION OF ORIGIN Province of West Flanders, Belgium

 STYLE Belgian Ale

 ALCOHOL CONTENT 5.5abv (4.4w)

 IDEAL SERVING TEMPERATURE 10°C (50°F)







The name Petrus sounds like a famous Bordeaux wine but is intended simply to signify St Peter, known as “holder of the keys to heaven”. The Petrus range is made by the De Brabandere brewery, of Bavikhove, West Flanders. Its Speciale is an assertive ale, with an earthy aroma; a textured malt background; coriander in the palate (this spice is added); and a rooty, hoppy finish.

Hop happy

Hops feature on many beer labels. In this case, the illustration is justified. Petrus Speciale is one of the hoppier Belgian ales.

PETRUS TRIPLE







	REGION OF ORIGIN Province of West Flanders, Belgium
	STYLE Abbey Triple
	ALCOHOL CONTENT 7.5abv (6.0w)
	IDEAL SERVING TEMPERATURE Store at around 14°C (57°F); Serve no colder than 10°C (50°F)

The holy name Petrus (“holder of the keys to heaven”) is used by the Belgian brewery Bavik for a full range of specialities, but perfectly suits a strong, abbey-style beer like a Triple. This example has a spicy, orange-blossom aroma; a light body for the style, though it is firm and smooth; a hint of syrupy sweet lemon; and a dry finish. A very small amount of coriander is used, and Saaz is the dominant hop. Petrus Triple is a bottle-conditioned beer, and was launched in 1990 as a successor to the similar, filtered and pasteurized, slightly darker, Cuvée St Amand.

PIKE PALE ALE

365



	REGION OF ORIGIN Pacific Northwest US
	STYLE Pale Ale
	ALCOHOL CONTENT 4.5abv (3.6w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)



Pike Place Market is at the heart, or perhaps the stomach, of Seattle, a city that loves food almost as much as it prizes ale. The Pike brewery has its own pub but no longer operates the bookshop and museum that made it such a focus for beer-lovers. It is to be hoped that a change of ownership in recent years will not diminish the character of its beers in the long term. Its pale ale is very big indeed, with a rich, creamy, sweet malt character; an almost voluptuous body; a hint of peachy fruitiness; and a punch of earthy hop bitterness in the finish.



PILSNER URQUELL

 **REGION OF ORIGIN** Pilsen, Bohemia, Czech Republic

 **STYLE** Pilsner

 **ALCOHOL CONTENT** 4.4abv (3.5w)

 **IDEAL SERVING TEMPERATURE** 9°C (48°F)

The term *Urquell* means “original source” in German, the official language of Bohemia when it was a part of the Austrian empire. Bohemia now forms, with Moravia, the Czech Republic. In Czech, the beer is called *Plzeňský Prazdroj*. This is the original Pilsner, copied throughout the world, often by lesser, blander beers. Its golden colour was a novelty at the time when glass vessels were replacing stoneware steins and pewter tankards, but the beer’s fame was also due to its quality. The famous Bohemian Saaz hop imparted the flowery, spicy aroma and bitter finish; the equally renowned Moravian barley malt provided a soft, delicious balance. Both characteristics have diminished slightly in recent years, but Pilsner Urquell is still one of the world’s great beers.







The Pilsner glass

Tall, conical glasses are often used to present Pilsner-style beers. This shape helps to sustain the sparkle.

PINK ELEPHANT MAMMOTH

367

	REGION OF ORIGIN South Island, New Zealand
	STYLE Strong Ale
	ALCOHOL CONTENT 7.0abv (5.6w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)





In the hop county of Kent, a brewery with an elephant symbol inspired Roger Pink when he was growing up in England. Now, having moved to New Zealand, he uses the brand Pink Elephant for beers he makes in an orchard near Blenheim, in the Marlborough wine-making region. Among his products is Mammoth, a strong ale, smooth and packed with satisfying flavours. It has a peppery aroma; a fruity palate, reminiscent of strawberries; and a coffeeish bitterness in the finish.



*This elephant...
...was inspired by that of the
Fremains' Maidstone brewery,
acquired by Whitbread in
1967, and closed in 1972.*



PINK ELEPHANT PBA

	REGION OF ORIGIN South Island, New Zealand
	STYLE Bitter/Pale Ale
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

Names comprising initials are popular among British brewers. Sometimes the original meaning has been forgotten. In other instances, it is deliberately left unspeakable. British-born New Zealand brewer Roger Pink declines to elaborate on PBA. Pink's Best Ale? Pink's Bitter Ale? It is hoppy from the start, in a wonderfully fresh aroma and dry palate, and its malty background does nothing to detract from a late, lingering bitterness. Three New Zealand varieties of hop are used. There are three additions and the beer is also dry-hopped.



*Other elephants...
...include Denmark's Carlsberg,
Holesovice, of the Czech
Republic, and, naturally
enough, Tusker, of Kenya.*

PINKUS MÜLLER ALT

 REGION OF ORIGIN Münster, North Rhine-Westphalia, Germany

 STYLE Münster *Altbier*

 ALCOHOL CONTENT 5.0abv (4.0w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

Unlike the better-known *Alt* (“Old Style”) beers of Düsseldorf, this is golden in colour and wheat-tinged in its fruity, crisp, dry flavours – which are balanced by a buttery maltiness. This version of *Altbier* evolved in the university city of Münster, capital of North Rhine-Westphalia. This version is made only at a famous brewery and pub called Pinkus Müller. This establishment began in 1816 as a bakery and brewery in the Old Town, and has expanded over the years through nine houses. In summer, the beer is offered laced with soft fruits.



PINKUS MÜLLER HEFE WEIZEN

P



REGION OF ORIGIN Münster, North Rhine-Westphalia, Germany

STYLE Hefeweizen

ALCOHOL CONTENT 5.2abv (+.2w)

IDEAL SERVING TEMPERATURE
9–12°C (48–54°F)

Such has been the success of south German wheat beers that many northern breweries have devised their own examples of this style. In Münster, the Pinkus Müller pub and brewery has a *Weizen* that is distinctly its own. The beer has a typical southern balance of wheat to barley malt, but a northern yeast character: flowery, dry, and slightly acidic. A smooth, delicate, and appetizing beer.

In the pink

The label's period photograph of the Pinkus Müller tavern on a busy night provides an image once familiar in any German town in the Old or New World.

PINKUS MÜLLER ORGANIC

371



REGION OF ORIGIN Münster, North Rhine-Westphalia, Germany

STYLE Organic Altbier

ALCOHOL CONTENT 5.0abv (4.0w)

IDEAL SERVING TEMPERATURE 9°C (48°F)

The term organic, when applied to beer, indicates that no fertilizers or pesticides have been used in the cultivation of the barley and hops. This is particularly difficult in respect of hops, which are very susceptible to diseases and pests. One solution is to introduce predators that will keep down any pests. Germany, with its enthusiasm for “green” issues, has several organic hop farms. Pinkus Müller has been a pioneer of organic beers. These brews are usually identified in Germany by adjectives such as Öko or Bio. Pinkus Müller Organic has a distinctly pale colour; a notably clean, lightly malty-buttery aroma; a light but firm, rounded body; and a perfumy, faintly fruity dryness in the finish.





PITFIELD'S 1850

SHOREDITCH PORTER

 REGION OF ORIGIN London, England, UK

 STYLE Porter

 ALCOHOL CONTENT 5.0abv (4.0w)

 IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

To many beer-lovers far beyond London, the phrase “Pitfield Street” brings instantly to mind a small shop selling some of the world’s best and most genuinely unusual beers. Neither the street nor the shop is very large, but the premises also manage to


accommodate a small brewery. Pitfield Street runs into the London neighbourhood of Shoreditch, where the first porter is said to have been made in 1722. Pitfield’s 1850 Shoreditch Porter is based on a recipe from that year from Whitbread, the major brewer most strongly associated with the style. Pitfield’s interpretation is light-bodied but smooth and dry, with flavours reminiscent of maple syrup and charcoal. In the year 2000, the Pitfield brewery began a switch to organic ingredients for all its products.



POPERINGS HOMMEL BIER

373



 REGION OF ORIGIN Province of West Flanders, Belgium

 STYLE Strong Golden Ale

 ALCOHOL CONTENT 7.5abv (6.0w)

 IDEAL SERVING TEMPERATURE 10°C (50°F)

Near to the World War I graves around Ypres, the town of Popering is the centre of a small hop-growing region. Although the word hop is used in Flemish, there is also a local variation, *hommel*, from the Latin *humulus*. This beer, highlighting the local hops, is made by the Van Eecke brewery, in nearby Watou. It is a bottle-conditioned ale, with a rose-like floweriness, honeyish notes, orange-zest hop flavours, and a late spicy, cumin-seed dryness.



Hedging the hops

The label shows the town skyline peeking over hedges of hops. In late summer, such hedges are a landmark in all hop-growing districts.

PORTLAND BREWING MACTARNAHAN'S GOLD MEDAL

 REGION OF ORIGIN Pacific Northwest US

 STYLE Scottish/Northwestern Ale

 ALCOHOL CONTENT 4.2abv (3.4w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)

Portland, Oregon, has 20-odd breweries, more than any other city in the world. The boom began in the mid-1980s, and Portland Brewing dates from that time. In 1992, the brewery won a gold medal at the Great American Beer Festival for its MacTarnahan's. The product is named after a friend of the brewery. Beyond the Scottish-sounding name, this beer does have an appropriate maltiness in the aroma. A touch of butterscotch, perhaps. It then rounds out to a fruity, hoppy dryness that speaks more of the American Northwest.

Scottish whisper


The small print on the label describes MacTarnahan's as a Scottish-style amber ale.





PYRAMID ESPRESSO STOUT

 REGION OF ORIGIN Pacific Northwest US

 STYLE Coffee Stout

 ALCOHOL CONTENT 5.6abv (4.5w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)

In espresso-loving Seattle, the Pyramid brewery and pub produces a stout with the local flavour. The espresso character is achieved through the use of dark malts and highly roasted barley. These seem to mimic one of the fruitier varieties of coffee bean. The beer has remarkably coffee-like flavours, right through to a long, dry finish. Pyramid was founded in 1984 by a couple who had previously run a speciality food store, but was later acquired by entrepreneurs. It was originally in Kalama, Washington State, but no longer brews there. It has a further brewpub in Berkeley, California. A wide variety of styles is produced.



PYRAMID WHEATEN ALE

 REGION OF ORIGIN Pacific Northwest US

 STYLE Wheat Ale

 ALCOHOL CONTENT 5.1abv (4.1w)

 IDEAL SERVING TEMPERATURE 10°C (50°F)





The name alludes to a pyramid-shaped peak in the Cascade Mountains. Pyramid and its brother brewery Thomas Kemper now share premises in Seattle, with an additional brewpub at Berkeley, California. The brewery began in Kalama, Washington, in 1984, and pioneered the idea of a wheat brew made with an ale yeast. This unusual approach was signalled in the odd name Wheaten Ale. The beer is perfumy, with a hint of honey; clean, grainy, and lightly refreshing; with a very slight tartness in the finish.



RADEBERGER PILSNER

377



	REGION OF ORIGIN Saxony, Germany
	STYLE Pilsner
	ALCOHOL CONTENT 4.8abv (3.8w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

The King of Saxony was supplied with beer from this brewery in Radeberg, northeast of Dresden. The area, with its own history of hop-growing, is close to the Czech region of Bohemia. The brewery dates from 1872, and its Pilsner survived as a speciality during East Germany's 40-odd years of communism. Radeberger Pilsner is aromatic, with earthy hop flavours, a firm body, and a crisp, dry finish.

*Head fit for a king
Radeberger pours with a huge
head, half-filling its elegant
flute glass.*



RAUCHENFELSER STEINBIER

 REGION OF ORIGIN Upper Bavaria, Germany

 STYLE Stone Beer

 ALCOHOL CONTENT 4.9abv (3.9w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

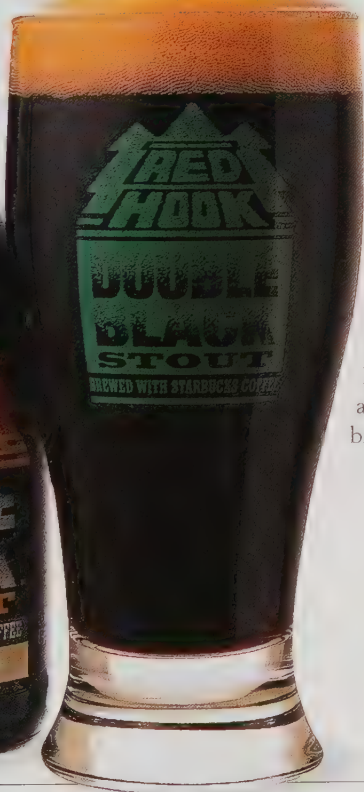


The first word means “smoking rocks”. This wheat beer was first made in 1982 near Coburg and is now produced near Augsburg. It started the revival of the technique in which rocks rendered white-hot (in this instance, in a beechwood furnace) are craned into the brew-kettle to bring it to the boil. The procedure dates from the days before metal brew-kettles. A fire could not be set under a wooden kettle to boil the brew. When this old method is used, the brew caramelizes around the rock, gaining a smoky, treacle-toffee flavour. The beer is light and lively, with a clean, softly burnt finish.







RED HOOK DOUBLE BLACK STOUT

	REGION OF ORIGIN Pacific Northwest US
	STYLE Coffee Stout
	ALCOHOL CONTENT 6.9-7.0abv (5.5-5.6w)
	IDEAL SERVING TEMPERATURE 13°C (55°F)



While Red Hook was popularizing micro-brewed beer, another Seattle company, Starbucks, was leading the espresso movement. Both companies were the idea of the same man – Seattle entrepreneur, Gordon Bowker. His two notions are married in this Red Hook beer flavoured with Starbucks coffee. It has a smooth, nutty middle, and a rounded espresso bitterness in the finish.

RED HOOK ESB

	REGION OF ORIGIN Pacific Northwest US
	STYLE American Ale/ESB
	ALCOHOL CONTENT 5.4abv (4.3w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

A name that suggests fishing, for a brewery in the maritime towns of Seattle, Washington State, and Portsmouth, New Hampshire. Established in 1982, Red Hook was one of the first new-generation ale

breweries. A winter ale was also introduced in 1987 and later dubbed ESB, pioneering that term in the US. The beer is pale for the style; hop-accented in its big bouquet and appetizing dryness; but with a firm malt balance.




Traditional brew

The small print on the label emphasizes the use of a traditional, top-fermenting ale yeast.

REISSDORF KÖLSCH

 REGION OF ORIGIN Cologne, North Rhine-Westphalia, Germany

 STYLE *Kölschbier*

 ALCOHOL CONTENT 4.8abv (3.8w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

Heinrich Reissdorf, from an old agricultural family, established this brewery in 1894. After World War II, it pioneered the style of *Kölsch* as universally brewed in Cologne today. The company is still privately owned, and said to be very conservative. It is in the St Severin district,

in the south part of Cologne's inner city.


Its beer has a minty, hop aroma; sweet, vanilla-like, malt flavours; and a crisp, dry, cedary finish.

A delicious *Kölsch*, which briefly inspired a very fruity beer called St Severin's *Kölsch* in California.





RICHMODIS KÖLSCH

 REGION OF ORIGIN Cologne, North Rhine-Westphalia, Germany

 STYLE Kölschbier

 ALCOHOL CONTENT 4.8abv (3.8w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

A spritzzy, lemony, dryish *Kölsch*, with a crisp finish, from a Cologne brewery. The original brewery, built in 1888, was destroyed by Allied bombs in 1944. Richmodis is in Gremberghaven, south of the river. The beer is widely available in Cologne taverns and restaurants. A good outlet is Zum Neuen Treffpunkt (The New Meeting Point), 25 Nussbaumerstrasse.




Mother country

In Roman times, Cologne was a colonial capital, hence the name. This beer's label remembers "Colonia est Mater". Coeln and Cöln are old spellings, Köln today's German form.



RIDDER DONKER

 REGION OF ORIGIN Province of Limburg, The Netherlands

 STYLE Old Brown Lager

 ALCOHOL CONTENT 3.5abv (2.8w)

 IDEAL SERVING TEMPERATURE 8–9°C (46–48°F)

This brewery's parish church in Maastricht is St Martin's, named after one of the Knights Templar (the order that protected pilgrims). *Ridder* means rider, or knight; *Donker* means dark. A suit of armour can be seen in the conference room of the brewery. The Ridder brewery was founded in 1857 by the van Aubel brothers. When there was no successor, in 1982, it was acquired by Heineken. Ridder Donker is a typical *oud bruin*, with its own soft, fluffy, licorice-like maltiness.



Donker blend

The back-label on this beer suggests that it be used to make a sjoes, comprising half-and-half of old brown and Pilsner-style lager.



RIDLEYS ESX BEST

 **REGION OF ORIGIN** Eastern England, UK

 **STYLE** Bitter/Pale Ale

 **ALCOHOL CONTENT** 4.3abv (3.4w)





 **IDEAL SERVING TEMPERATURE** 13°C (55°F)

The Ridley family trace their history to the tenth century, and have contributed a bishop martyred at the stake in 1555, a Master of Eton, and a physician to the Czar of Russia. A grain mill on the River Chelmer in the 1700s gave rise to their brewery. It is at the hamlet of Hartford End, near Great Dunmow and the town of Chelmsford, in the more rural part of Essex. The brewery's present buildings date from 1842. Ridleys' beers are typically fruity, with suggestions of blackberry and apple emerging from the house yeast. As a change from beers called ESB, Triple X, or Four X, Ridleys plays on the county's name with ESX. This beer has very lively flavours: beginning malty, developing lots of fruit, and finishing long and hoppy.





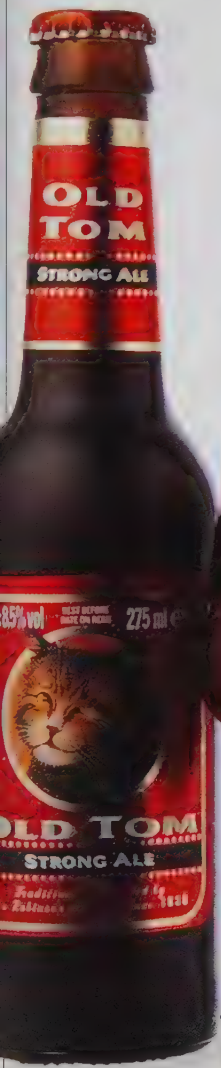
ROBINSON'S OLD TOM

	REGION OF ORIGIN Northwest England, UK
	STYLE Old Ale/Barley Wine
	ALCOHOL CONTENT 8.5abv (6.8w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

Many breweries have a cat to keep mice away from the barley malt. Perhaps it was such a cat that inspired a brewer at Robinson's to draw a tom cat's face in his log when he made a batch of this malty beer in 1899. This beer has been known as Old Tom since at least that time. In those days, most breweries would have called it

simply Old Ale or Barley Wine.

Old Tom has a huge roundness of flavours, suggestions of cherry brandy, and a distinctive dryness in the finish. It is an all-malt beer. Pale, crystal and chocolate malts are used, and Goldings hops. The beer is dry-hopped. The Robinson family trace their history in the Stockport area of what is now Greater Manchester to 1594. In 1838, Frederic Robinson bought a pub with its own brewery, in Stockport's town centre. The present brewery, on the original site, was built in the 1920s, in the towering redbrick style favoured by local textile mills.





RODENBACH

 **REGION OF ORIGIN** Province of West Flanders, Belgium

 **STYLE** Flemish Red/Brown

 **ALCOHOL CONTENT** 5.0abv (4.0w)

 **IDEAL SERVING TEMPERATURE** 9–13°C (48–55°F)

During Austrian rule in Belgium, the first Rodenbach arrived from the Rhineland as a military doctor, and later married into a Flemish family. In 1820, a Rodenbach bought a brewery, and subsequently founded the present establishment in 1836.

The family was involved until the late 1990s, when the brewery was acquired by Palm. With nearly 300 fixed wooden vessels, Rodenbach is one of the world's most unusual breweries. The basic Rodenbach is a blend of 75 per cent “young” beer (matured in metal tanks for four to five weeks) and 25 per cent aged brew (more than two years in wood). It emerges with a fruity perfume; passion fruit, iron, and oakiness in the palate; and a late, puckering tartness.

RODENBACH ALEXANDER

387

 REGION OF ORIGIN Province of West Flanders, Belgium

 STYLE Flemish Red, with fruit essence

 ALCOHOL CONTENT 6.0abv (4.8w)

 IDEAL SERVING TEMPERATURE 12°C (53°F)




For years, Belgium's famous Rodenbach brewery fretted that some consumers, finding its regular beer just too tart, "spoiled" it by adding grenadine syrup. Finally, the brewery realized that it would be a good idea to make a sweetened version – though the addition here is cherry essence. The background of its oak-aged Grand Cru (*see p.388*) brings a "live yoghurt" tartness and iron-like, passion fruit balance to the clean, sweet, lightly syrupy, cherry character. Is it sharp or sweet?

A complex of both. The future of this beer was placed in doubt when Rodenbach was acquired by Palm in the late 1990s. Palm also has an involvement in Boon, which makes its own (*lambic*-based) fruit beers.

RODENBACH GRAND CRU




 **REGION OF ORIGIN** Province of West Flanders, Belgium

 **STYLE** Flemish Red Ale

 **ALCOHOL CONTENT** 6.0abv (4.8w)

 **IDEAL SERVING TEMPERATURE** 10°C (50°F)

While the regular version of this famous Flemish “Red Ale” is a blend of old and young beers, the Grand Cru is a straight bottling of the long-matured, stronger component. It is aged in ceiling-high oak tuns for at least two years. The result is a lively (what the wrapper calls “racy”) bouquet, with vanilla-like oakiness that extends into the palate; passion-fruit flavours; and a clean, sharp acidity like that found in sour cream. Rodenbach Grand Cru would feature in any connoisseur’s list of the world’s top ten beers. Like many highly distinctive products, it has relatively small sales. After the brewery was acquired by Palm, a rumour spread in the United States that Grand Cru was at risk of being withdrawn. Palm quickly denied this. It is to be hoped they are as good as their word.



ROGUE MAIERBOCK ALE





	REGION OF ORIGIN Pacific Northwest US
	STYLE May Bock (top-fermenting)
	ALCOHOL CONTENT 6.0abv (4.8w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

The local Rogue river gives its name to this micro-brewery, founded in 1988, in Newport, Oregon, in the beery Pacific Northwest of the US. Rogue is noted for colourful, big-tasting beers. Its brewer's family name is Maier; hence the jokey naming of this product. The beer aims for the smooth yet crisp character of a true May Bock, but is made with an ale yeast. It achieves its objective remarkably well.



*Rogue brewer
Brewer John Maier features on his
own label, but just for one punning
beer in a big range.*

SAGRES DARK

	REGION OF ORIGIN Portugal
	STYLE Munich Dark Lager
	ALCOHOL CONTENT 4.3abv (3.4w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)



Outside of the main beer countries, many breweries have in their ranges both golden and dark lagers. This is true in Spain and Portugal, for example. The two biggest Portuguese breweries both have dark lagers. The example shown here, Sagres, has a toffeeish, caramel character, while its rival Cristal Preta has more of a fresh-bread, malt-loaf note. On the Portuguese island of Madeira, a dark lager is blended with the local wine and chocolate in a home-made drink called a “goat’s foot”.

ST-AMBROISE PALE ALE

391



REGION OF ORIGIN Province of Quebec, Canada

STYLE Pale Ale

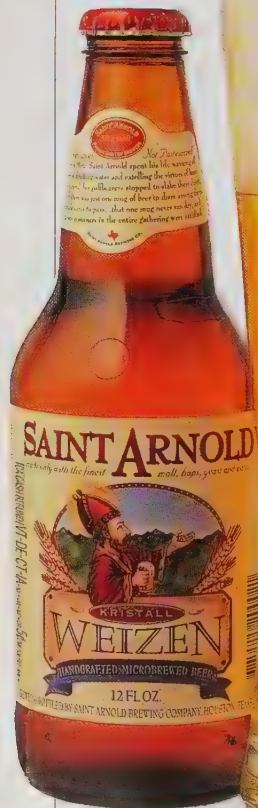
ALCOHOL CONTENT 5.0abv (4.0w)





IDEAL SERVING TEMPERATURE 10°C (50°F)

A monk named Ambroise is said to have been Montreal's first brewer. He gave his name to the street where Peter McAuslan and Ellen Bounsall established their brewery in 1989. Their pale ale is very perfumy, outstandingly hoppy in aroma and flavour, dry, and appetizing. It has a light, soft body, but full, long flavours, developing lemony-orangey notes, and an elegant dryness in the finish. Other products include a remarkably smooth oatmeal stout, also labelled as Bière Noire. Under the Griffon name, there is a lightly dry extra pale ale, labelled as Blonde, and a nutty, honeyish, reddish-brown ale called Rousse.



SAINT ARNOLD KRISTALL WEIZEN







	REGION OF ORIGIN	Southwest US
	STYLE	Wheat Ale
	ALCOHOL CONTENT	4.9abv (3.9w)
	IDEAL SERVING TEMPERATURE	10°C (50°F)

Two different saints called Arnold are patrons of Belgian and French beer-makers, and either sits oddly with the German term *Kristall Weizen*. What the Saint Arnold brewery offers under this name is, in fact, a Wheat Ale. It is a light, perfumy beer; firm and smooth; with hints of vanilla; a very slight, sweet-orange fruitiness; and a crisp finish. Saint Arnold, a well-regarded micro, was established in 1994, in Houston, Texas. Its founders were two graduates of the local Rice University, both home-brewers who had worked as investment bankers. Both are Americans, but one is of Prussian origin and the other has family from Alsace. The brewery also makes amber and brown ales.

Saintly swallow

At least 20 saints are associated with brewing. Germans often look to St Florian, who used beer to extinguish a fire in Nuremberg.

ST. GALLER KLOSTERBRÄU SCHÜTZENGARTEN NATURTRÜB

	REGION OF ORIGIN Switzerland
	STYLE Unfiltered Lager/Export
	ALCOHOL CONTENT 5.2abv (4.2w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

When Irish monks reintroduced civilization to Continental Europe after the Dark Ages, they probably took beer with them. Among them was Saint Gall, who founded an abbey in Switzerland. In the 800s, the abbey had a series of brewhouses, the plans for which survive in a library in the town. These are the world's oldest brewery drawings. The abbey was reconstructed several times, most recently in the 1700s, but no longer functions. The town is said once to have had eight breweries. The last survivor is Schützengarten, from 1895. It had electricity before the town (and still makes its own), and boasted the first lorry in the area. Its "naturally turbid" (unfiltered) speciality has the appropriate strength and colour to be deemed an Export. It has an excellent balance of malty sweetness and flowery, herbal, peppery hop.



ST GEORGEN KELLER BIER

 REGION OF ORIGIN Franconia, Bavaria, Germany

 STYLE *Kellerbier*/Unfiltered Pilsner

 ALCOHOL CONTENT 4.9abv (3.9w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

In Germany, Pilsner beers are normally filtered; this beer is not, and therefore it is, strictly speaking, a *Kellerbier* (taken from the cellar while still hazy). Nonetheless, it is of a typical Pilsner strength, with a superbly appetizing, fresh, flowery, hop character. The hop is balanced by a lightly nutty maltiness and a yeasty acidity in the finish. The beer is made by St Georgen, at Buttenheim in Bavaria, near the great brewing town of Bamberg.



*A seasonal saint
St George's Day
sometimes marked the
season's last brew.*

ST PETER'S SPICED ALE

395

📍	REGION OF ORIGIN	Eastern England, UK
🍷	STYLE	Spiced Dark Ale
🍷	ALCOHOL CONTENT	6.5abv (5.2w)
🍷	IDEAL SERVING TEMPERATURE	10-13°C (50-55°F)



The 13th-century St Peter's Hall is a manor house, near Bungay, Suffolk, England. It was acquired in 1995 by an expert on marketing, with an enthusiasm for the drinks industry, and turned into a brewery, bar, and restaurant. A wide range of beers has been produced, one of the most assertive being this dark ale spiced with cinnamon and apple.

It has a deep ruby colour; a very aromatic, dark-chocolate bouquet; an oily, smooth body; a palate suggesting mocha, nuts, and port; and a very dry, tannic finish.

*One green bottle
The design of the St
Peter's bottle was based
on one made for gin in the
US in the late 1700s.*



SAINT SYLVESTRE 3 MONTS

	REGION OF ORIGIN Northern France
	STYLE <i>Bière de Garde</i>
	ALCOHOL CONTENT 8.5abv (6.8w)
	IDEAL SERVING TEMPERATURE 10°C (50°F)





The hamlet of St Sylvester's Chapel is among hop gardens near Hazebrouck, in the Flemish-French countryside between Dunkirk and Lille. The St Sylvestre farmhouse brewery produces a very lively, winey, fruity (dessert apples?), yeasty, top-fermenting, unpasteurized golden beer, with a robustly dry finish and great length, called 3 Monts. The three "mountains" are small hills in an area otherwise known for being very flat. One of the hills, Mont des Cats, has a Trappist abbey that once brewed its own beers. St Sylvestre also produces darker beers for Christmas and spring.



*Open with care
Beneath the foil is cork, held in place by a
metal clasp. When this clip is removed, the
cork can escape with some force.*



SAISON DE PIPAIX

	REGION OF ORIGIN Province of Hainaut, Belgium
	STYLE Saison
	ALCOHOL CONTENT 6.0–6.5abv (4.8–5.2w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

Spiced with black pepper, anise, and a medicinal lichen, this is a dry, leafy, sourish interpretation of Belgium's robust summer style. It is brewed by a schoolteacher, Jean-Louis Dits. He revived a steam-powered brewery from the early industrial period, and operates it as a working museum. The brewery is at Pipaix, near Leuze. Another of its beers, La Cochonne, contains chicory root.



Steam brew

The label's "Brasserie à Vapeur" ("Steam Brewery") meant "state of the art" in the early industrial period.



SAISON DUPONT

 **REGION OF ORIGIN** Province of Hainaut, Belgium

 **STYLE** Saison

 **ALCOHOL CONTENT** 6.5abv (5.2w)

 **IDEAL SERVING TEMPERATURE** 10°C (50°F)

The best-known *saison*. In the French-speaking part of Belgium, the word for “season” sometimes appears on beer labels. The season in question is always summer. As the Belgians like strong beers, even their summer brews are relatively potent. They are firm and dry, with a yeasty, fruity acidity like that of an orange, and usually unfiltered. Saison Dupont is a lively, hoppy classic. It is made at a farmhouse

brewery at Tourpes, near Leuze, east of the town of Tournai.





The brewery makes several variations on this theme, some labelled Moinette, the name of the farm. (In French, *moine* means monk, and the farm is on what is believed to have been an abbey estate.) The farm also makes breads (some using grain from the brewery) and a range of cheeses (one spiced with finely chopped hops).



SAKU HELE

399







 REGION OF ORIGIN	Estonia
 STYLE	Helles Lager
 ALCOHOL CONTENT	4.9abv (3.9w)
 IDEAL SERVING TEMPERATURE	9°C (48°F)



A German landowner established a brewery on his estate at Saku, near Tallinn, the capital of Estonia, in 1820. The Saku brewery, now owned by a Baltic group, is especially known for its cedary, coffeeish, strong Christmas porter. The German *Hell* or *Helles*, describing a pale or golden lager, emerges in Estonia as *Hele*. This year-round beer pours with a dense, bubbly head and has a very pale colour; a light but firm body; and a very hoppy, appetizing finish. Fairly dry for the style.



SAKU JÓULU PORTER

	REGION OF ORIGIN Estonia
	STYLE Porter/Imperial Stout
	ALCOHOL CONTENT 8.0abv (6.4w)
	IDEAL SERVING TEMPERATURE 13-18°C (55-64°F)







A great survivor among the family of Imperial Stouts and Baltic Strong Porters. This example was made even during the period when Estonia was part of the Soviet Union, and is still going strong. It is available at Christmas, hence the term Jõulo (“Yule”). Saku Porter has the aroma of freshly-sawn cedar, or perhaps a log fire, with some smokiness. The palate begins with mouth-filling, toasted marshmallow notes, becoming gingery, then softening to a quick, silky finish. A sweetish interpretation, but richer and more assertive than its historically significant local rival, the recently revived A. Le Coq Porter (see p.275).

Juniper Clais

As the gnome's tankard and spoon suggest, wooden implements (usually juniper) were traditional in Estonia.

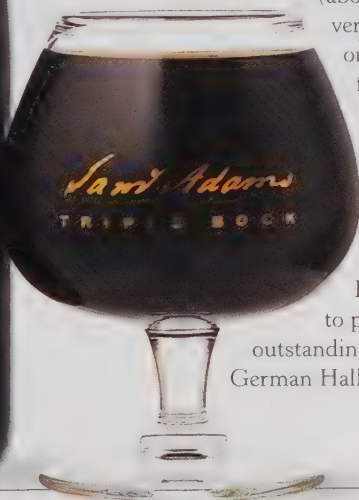


SAM ADAMS TRIPLE BOCK


	REGION OF ORIGIN Northeast US
	STYLE Barley Wine
	ALCOHOL CONTENT 17.5abv (14.0w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)


Sauterne wines are said to be scented, intensely sweet, and oily, and to become Madeira-like with time. This beer has a minty aroma, chocolatey maple and vanilla flavours, and all the fatness and power of such a wine. Californian “Champagne” yeast ferments this brew, which is made in Wisconsin and aged in Tennessee and Kentucky whiskey casks in Boston. The result might better be described as a barley wine; it is not a Bock.

Try it with a very rich, nutty terrine. An even stronger (about 20 per cent abv), richer version, aged in oak for four or five years, was released for the millennium, at \$200 a bottle. Samuel Adams makes a wide range of innovative brews and classic styles, in Cincinnati, Boston, and elsewhere. Its flagship Boston Lager has a full gold to pale bronze colour and an outstanding aroma and flavour of German Hallertau Mittelfrüh hops.



SAMUEL SMITH'S IMPERIAL STOUT

 REGION OF ORIGIN Northern England, UK

 STYLE Imperial Stout

 ALCOHOL CONTENT 7.0abv (5.6w)

 IDEAL SERVING TEMPERATURE 13-18°C (55-64°F)

This famous Yorkshire brewery, dating from 1758, is best-known in Britain for its cask-conditioned bitter and worldwide for its bottled pale ale (*see p.404*), but it has many other specialities. Several are only available in the bottle, and some are harder to find in Britain than in export markets. Samuel

Smith's Imperial Stout was launched during the 1980s.


The "liquid Christmas pudding" character (raisins and burnt fruit) found in traditional imperial stouts shows very well in this spicy example. It is also very rich, despite being less strong than some counterparts.


Designer brew

The label was created by Charles Finkel of Seattle, who has designed many great labels.



SAMUEL SMITH OATMEAL STOUT

 REGION OF ORIGIN Northern England, UK

 STYLE Oatmeal Stout

 ALCOHOL CONTENT 5.0abv (4.0w)

 IDEAL SERVING TEMPERATURE 13°C (55°F)

The fashion for using oatmeal in stout was part of the vogue for “nutritious” beers in Britain after the rigours of World War II. The style waned in the 1960s and vanished in the 1970s, but was revived in the 1980s by Samuel Smith’s, in the brewing village of Tadcaster. This Oatmeal Stout has a fresh, flowery, oloroso sherry aroma; a clean, sweet creaminess; and a silky dryness in the finish.





SAMUEL SMITH OLD BREWERY PALE ALE

 REGION OF ORIGIN Northern England, UK

 STYLE Pale Ale





 ALCOHOL CONTENT 5.2abv (4.1w)

 IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

Why “Old” brewery? Because this one, founded to serve a coaching inn, pre-dated family rival John Smith’s in the Victorian era. In the heyday of pale ales, the town of Burton’s fame for the style was rivalled by that of Tadcaster, home to both Smiths. “Tadcaster” ales were even brewed in the US, where Samuel Smith’s Pale is today something of an icon. The brewery’s Yorkshire stone square system of fermentation accentuates the malt accent of Samuel Smith’s beers. The Pale Ale is maltier and fuller-bodied than some examples of the style, but its light nuttiness is balanced with a subtle underpinning of Fuggles and Goldings hops.



SAMUEL SMITH'S TADDY PORTER

	REGION OF ORIGIN Northern England, UK
	STYLE Porter
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

The affectionate diminutive “Taddy” has been used on labels of various Samuel Smith’s beers for decades. It is a familiar abbreviation of the brewery’s home village, Tadcaster. The persistence of the term is a measure of Tadcaster’s long-term fame as a brewing





town. Today, Taddy is applied specifically to the brewery’s porter, which combines roasty, toasty dryness with the firm, rounded maltiness that is Samuel Smith’s house character. This brewery also has a yet-drier Extra Stout.



*The proudest county
The intensely proud county of
Yorkshire likes to brandish its
symbol, the white rose.*

SAPPORO BLACK BEER





	REGION OF ORIGIN Hokkaido, Japan
	STYLE Black Beer
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

In Japan, sake (really a rice beer rather than a wine) was joined by locally made western-style brews in the late 1800s. These beers were a result of American, Dutch, and German influence. At that time, German lagers were dark. The brewery in Sapporo opened in 1876, before registered brands existed. This national brewer has a wide range of products, including an interesting black beer, which received its first definite mention in 1892. Today's neck-label boasts "Japan's oldest brand". The beer smells like a box of chocolates; has complex, long flavours reminiscent of roasting coffee and figs; and finishes with a licorice note. Sapporo's national rivals Asahi and Kirin both have black beers, and so do many of the small, new-generation breweries in Japan.



SAPPORO YEBISU

 REGION OF ORIGIN Hokkaido/Honshu, Japan

 STYLE Dortmund Lager

 ALCOHOL CONTENT 5.0abv (4.0w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)



Although the famous Sapporo brewery traces its origins to the northern Japanese city of the same name, this particular beer is linked with Tokyo. Yebisu (the “y” is almost silent) is the name of a Shinto god. It is also a neighbourhood in central Tokyo where a famous brewery once stood. Sapporo long ago acquired the brewery, but continued to produce a highly regarded beer of this name. The beer has a malty aroma and palate; a firm, oily palate; and a very good, late balance of hop. It is broadly in the Dortmund Export style. Sapporo now has a “Beer Station” complex of bars and restaurants at the Yebisu site.



SARAH HUGHES DARK RUBY

 REGION OF ORIGIN Central England, UK

 STYLE Old Ale

 ALCOHOL CONTENT 6.0abv (4.8w)

 IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

Mrs Hughes made this beer in the 1920s, in a tiny tower brewery and pub at Sedgeley, near Dudley, in England's West Midlands. In those days beers were stronger, and its potency might once have passed as a mild. The brewery closed in 1957, but Mrs Hughes' grandson restored it in 1987.

This bottle-conditioned beer is fruity, toasty, rich, and complex, with some winery notes. The pub, The Beacon, is a real Victorian delight.







Dudley draughts Mrs Hughes appears on Dark Ruby's label. There is a tradition of tiny breweries around Dudley.

SCHÄFFBRAU FEUERFEST EDEL BIER

409



	REGION OF ORIGIN Franconia, Bavaria, Germany
	STYLE Extra-strong Lager/Double Bock
	ALCOHOL CONTENT 10.5abv (8.4w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

With its flask-shaped bottle and red “seal”, this looks like a brandy, but it is a beer. The seal is stamped with a guarantee of one year’s *lagering*, though the brewery says that the maturation is sometimes as long as 18 months. This unusually long sleep makes for

a smooth, even lean, beer, despite its high alcohol content. The aroma is reminiscent of oranges in brandy; the palate pruney, figgy, coffeeish; the finish woody and sappy. The brewery is in an area of outstanding natural beauty at Treuchtlingen, south of Nuremberg, Germany.



SCHEIDMANTEL HEFE WEISSE

S



🛡️ REGION OF ORIGIN Franconia, Bavaria, Germany

🍷 STYLE Hefeweizen

🍷 ALCOHOL CONTENT 5.1abv (4.1w)

🍷 IDEAL SERVING TEMPERATURE
9-12°C (48-54°F)

Founded by the Scheidmantel family in 1834, in Coburg, seat of the family that produced many of Europe's royals. The town's fortress provides a dramatic backdrop to the brewery. Today's brewery dates from the turn of the century and still has the lakes that provided ice for *lagering* until the 1950s. Scheidmantel Hefe Weisse is smooth, orangey, and lemony.

Château brew?
The castle of Coburg appears at the top of the label. The brewery itself is a very attractive building.

SCHEIDMANTEL ZWICKEL-BIER

411



 **REGION OF ORIGIN** Franconia, Bavaria, Germany

 **STYLE** *Zwickelbier*/unfiltered Pilsner

 **ALCOHOL CONTENT** 5.1abv (4.0w)

 **IDEAL SERVING TEMPERATURE** 9°C (48°F)

This is a golden lager in broadly the Dortmunder Export style, but served unfiltered, from the Scheidmantel brewery of Coburg, Bavaria. It has the aroma of new-mown hay; a malty but firm palate; and a dry, hoppy, flowery finish. It is very appetizing and drinkable. *Zwickel* refers to a nozzle or tap – in this case, on a *lagering* vessel. The suggestion is that the beer was tapped direct, rather than passing through a filter. Unfiltered beers are very popular in Franconia, the northern part of Bavaria. Several terms are used to describe them, each with a slightly different implication. *Keller* (“cellar”) *Bier* suggests a high hopping rate, as a protection against contamination. *Ungespundet* (“unbunged”) suggests a low rate of carbonation.

SCHLOSS EGGENBERG HOPFEN KÖNIG PILS



 REGION OF ORIGIN Austria

 STYLE Pilsner





 ALCOHOL CONTENT 5.1abv (4.0w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

The castle brewery of Eggenberg, at Vorchdorf, between Salzburg and Linz, Austria, dates from the 1100s, and has sold its beer beyond its estate since 1681. Its beers include not only specialities like Mac Queen's Nessie (*see p.299*) and its Urbock (*see p.413*) but also this enjoyable Pilsner. Is it a “Hop King”, as its name suggests? Perhaps by Austrian standards, but certainly not in comparison with some German and American brews. The hop is evident in a good, perfumy aroma and an appetizingly lemony finish, but the middle palate is on the sweet side for the style.



SCHLOSS EGGENBERG URBOCK 23°

	REGION OF ORIGIN Austria
	STYLE Double Bock
	ALCOHOL CONTENT 9.6abv (7.7w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

One of the best-known Austrian beers in the world at large is this hefty brew from the castle brewery of Eggenberg. The figure 23 represents its original gravity in degrees Plato, and the brewer claims to *lager* (mature) it for nine months. It has a bubbly, well-retained head for such a strong beer; a shimmering gold colour; a surprisingly light creaminess, with suggestions of lemon, pink grapefruit, and melon rind, and perhaps a hint of cinnamon. Perfect as a dessert beer, or for after dinner. The brewery also distils a spirit from this beer.





SCHLÖSSER ALT

 REGION OF ORIGIN Düsseldorf, North Rhine-Westphalia, Germany

 STYLE *Altbier*

 ALCOHOL CONTENT 4.8abv (3.8w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

The name derives from the word for “lock”. The Schlösser family founded the enterprise as a brewpub in the Old Town in 1873. Between the two World Wars, a series of mergers and expansions began, and Schlösser is now the biggest *Altbier* brewery within Düsseldorf. It is part of the national Brau und Brunnen group. Its beer is on the light side in both body and taste. It has a syrupy start, with flavours like brown sugar, becoming nuttier, firmer, and drier in the finish.

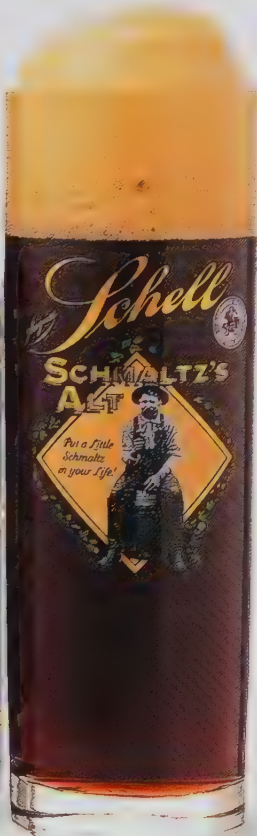


The true tradition
Schlösser's short, cylindrical glass is the most traditional shape used for *Altbier*. Some brewers have moved to taller, slimmer vessels more reminiscent of Kölschbier.



SCHMALTZ'S ALT

REGION OF ORIGIN	Midwest US
STYLE	Altbier
ALCOHOL CONTENT	5.9abv (4.7w)
IDEAL SERVING TEMPERATURE	9°C (48°F)







The jocular-sounding alliteration derives from a local nickname in the largely German-American town of New Ulm, Minnesota. In this instance, it applied to the late father of the brewery's principal. The August Schell brewery, founded in 1860, is one of the few old-established regional breweries left in the US. It is also the prettiest, set in woodland with its own deer park. Schmalz's Alt is a very dark, roasty, vanilla-tinged, dry interpretation of the style.

Frontier spirit

The brewery's owning family survived a Sioux uprising in the early pioneering days—their hospitality had apparently been appreciated by the Native Americans.

SCHNEIDER AVENTINUS

-  REGION OF ORIGIN Upper Bavaria, Germany
-  STYLE Wheat Double Bock/*Weizenbock*
-  ALCOHOL CONTENT 7.7abv (6.1w)
-  IDEAL SERVING TEMPERATURE 9 10°C (48 50°F)




When the famous wheat beer family Schneider was brewing in Munich, its bottling hall was on Aventine Strasse. That provided an ideal name for this “double” *Weizenbock*. Rome’s Aventine Hill had a bishop, thus providing a religious allusion to match *Doppelbock* names like *Salvator*. With its alcoholic warmth and layers of malty complexity, balanced by clove spiciness, figgy, raisiny fruitiness, and Champagne-like acidity and sparkle, Aventinus is a truly remarkable beer.


The beer in person
 The man on the label is Johannes Thurmayer of Abensberg, a Latin scholar who called himself Aventinus. He first recorded the history of Bavaria, and mapped the region in the 1500s.

SCHNEIDER WEISSE


417



 REGION OF ORIGIN Upper Bavaria, Germany

 STYLE Hefeweizen





 ALCOHOL CONTENT 5.5abv (4.4w)

 IDEAL SERVING TEMPERATURE
9–12°C (48–54°F)

Believed to be the oldest brewery continuously to have specialized in wheat beer. It is thought to have made the style since 1607. The present owners, the Schneider family have been making wheat beer for six generations, originally as lessees of the Royal Court brewery in Munich, and in their own right from 1872. They had a brewery in the centre of Munich, at Tal (“Dale”) street, where they still operate a beer restaurant. After World War II, they moved into their current, historic brewery, north of the city, at Kelheim on the Danube. Among the widely available wheat beers, those from Schneider are the best examples of the clove-tasting, spicy, full-flavoured style. The principal version, called simply Schneider Weisse, is a darkish interpretation of the *Hefeweizen* style. It is very lively, with complex, fruity flavours, maltiness, almondy nuttiness, and clove.



SCHNEIDER WEISSE KRISTALL

	REGION OF ORIGIN Upper Bavaria, Germany
	STYLE <i>Kristall Weisse/Weizen</i>
	ALCOHOL CONTENT 5.3abv (4.25w)
	IDEAL SERVING TEMPERATURE 9 12°C (48 54°F)



After years of producing only its strong Aventinus (*see p.416*) and its tan-coloured, hazy, Schneider Weisse (*see previous page*), this renowned brewery began to add further versions in the mid-1990s. In 1994, a sedimented, golden Weizenhell was introduced. This version is less complex and spicy, more fruity and orangey. Then came the filtered Kristall shown here, which is in character somewhere between the Weizenhell and the classic Schneider Weisse. The Kristall has a lightly honeyed, apricot note. There is even a low-alcohol version, at 2.9abv.


Still foaming in Munich

The building depicted on the label is the Munich premises that now houses a beer-restaurant. Specialities include offal dishes like lungs.

SCHULTHEISS BERLINER WEISSE

419

 REGION OF ORIGIN Berlin, Northern Germany

 STYLE *Berliner Weisse*

 ALCOHOL CONTENT 3.7abv (3.0w)

 IDEAL SERVING TEMPERATURE 9–12°C (48–54°F)

A classic from one Berlin's two big brewers. Schultheiss and its local rival Kindl are both components of national groups, with Schultheiss belonging to Brau und Brunnen. Since the reunification of Germany, Schultheiss has closed its breweries in Kreuzberg and Spandau and moved production to a brewery dating from 1902,

at Hohenschönhausen, in the former East. Its Berliner Weisse has a secondary fermentation in the bottle, resulting in a more complex character. It is flowery, pollen-like, with hints of celery, and a lemony finish.







Rejuvenating the style Schultheiss decorates its classic Weissbier "sauter" with contemporary depictions of Berlin and its youth. The two big brewers have both presented this very traditional style in a younger context.





SCHUMACHER ALT

	REGION OF ORIGIN Düsseldorf, North Rhine-Westphalia, Germany
	STYLE Altbier
	ALCOHOL CONTENT 4.6abv (3.7w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

A family-owned brewery and pub in the modern centre of the city. The Schumacher family were beer-makers even before they owned their first brewery, in 1838, and the present premises date from the 1870s. This café-like brewpub and beer garden is more restful than some of the pubbie establishments in the Old Town. Its beer is one of the paler examples in colour; sweetish, malt-accented, and softly, nuttily fruity; but with a good balance. The brew is a good accompaniment to Rhineland dishes like *Sauerbraten* (marinated beef) from Schumacher's kitchen.




Symbols of brewing

The malt shovel and mashing fork on the label are symbols of the brewer's art. The mini-barrel is used like a ladle. The big vessel is a mash-tun.



SCHWABEN BRÄU DAS SCHWARZE



 REGION OF ORIGIN Baden-Württemberg, Germany

 STYLE Black Beer

 ALCOHOL CONTENT 4.9abv (3.9w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

In English, Swabia refers to a medieval Duchy that stretched from the Stuttgart area to parts of modern Bavaria and Switzerland. The term Swabian is still used to describe the industrious people of this region, noted for precision engineering, from cuckoo clocks to Mercedes and Porsches. The Schwaben brewery merged in 1996 with its Stuttgart neighbour Dinkelacker, but both brewery's names are still used. *Schwarze* refers to a “black” beer. Schwaben Bräu Das Schwarze is a dryish example of the style. It has an earthy hop aroma; a toffeeish, licorice-like palate; and a rooty, woody, faintly salty finish.

SCHWABEN BRÄU FESTMÄRZEN

 REGION OF ORIGIN Baden-Württemberg, Germany

 STYLE Märzen/Festbier

 ALCOHOL CONTENT 5.5abv (4.4w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

The September-October “People’s Festival” in Stuttgart has coaxed several similar beers from the merged Schwaben and Dinkelacker breweries. While Dinkelacker’s Volksfestbier (*see p.143*) seems quite hoppy for the style, Schwaben’s Festmärzen is perhaps slightly more malty. It has a fragrant aroma (hops from nearby Tettnang?) but a more dominant syrupy sweetness.


A further, very similar product called Schwaben Bräu Das Echte Märzen seems accented toward a slightly more dry maltiness.



SCHWARZER STEIGER

423



 REGION OF ORIGIN Dresden, Saxony, Germany

 STYLE Black Beer

 ALCOHOL CONTENT 4.8abv (3.8w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)


A *Steiger* is someone who walks in the hills or, in this instance, patrols underground, in a mine. The excavation of silver was once important in the area of Dresden, where *Steiger* is an old local beer brand. Today's Schwarzer *Steiger* is produced by Feldschlösschen (Castle in the Fields), one of several breweries with that name. The modern brewery is on the edge of the city, but part of the original survives in the centre. This beer has an aroma of violets and dark chocolate; a firm, slightly cedary palate; and a big, Vienna-coffee finish.





SESTER KÖLSCH

 REGION OF ORIGIN Cologne, North Rhine-Westphalia, Germany

 STYLE Kölschbier

 ALCOHOL CONTENT 4.8abv (3.8w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

A very fragrant, firm-bodied *Kölsch*, smooth and slightly oily, with an orangey fruitiness. The beer's long-time slogan, *Trink Sester mein Bester*, means "Drink Sester, my friend". The firm of Sester was founded in 1896, but in

recent years the beer has been made by the Bergische Löwen brewery.

Sester's symbol is a team of dray-horses, called Max and Moritz, after characters in a book by German poet, painter, caricaturist, and satirist Wilhelm Busch (1832–1908). The characters inspired the American strip, the Katzenjammer Kids.



SHEPHERD NEAME BISHOPS FINGER

✓ REGION OF ORIGIN Southeast England, UK

☉ STYLE Bitter/Pale Ale

☉ ALCOHOL CONTENT In the bottle: 5.2abv (4.2w); On draught: 5.0abv (4.0w)

☉ IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)



In the heart of East Kent hop country is the Shepherd Neame brewery. Its home town of Faversham is believed to have had an abbey brewery in the 1100s. Shepherd Neame itself dates from 1698, and is Britain's oldest brewing company. The name Bishops Finger, the subject of salacious jokes, refers to an old style of signpost once typical in the area. This ale has a hoppy aroma (East Kent Goldings), but is very well-balanced, with a malty palate hinting at vanilla, licorice root, and stalky raisins, and a touch of tart fruitiness in the finish. The Shepherd Neame brewery's recipe book offers a soup made with Bishop's Finger, beef stock, potatoes, and cinnamon-spiced apples.



SHEPHERD NEAME ORIGINAL PORTER







🏠	REGION OF ORIGIN	Southeast England, UK
🍷	STYLE	Porter/Stout
🍷	ALCOHOL CONTENT	5.2abv (4.2w)
🌡️	IDEAL SERVING TEMPERATURE	10–13°C (50–55°F)

This brewery, in the county of Kent, is not far from London, the traditional home of porter. In its publicity, it often reproduces a particularly beautiful poster, from the late 1800s or early 1900s, announcing: “Stock and Mild Ales, London Stout and Porter.” Shepherd Neame reintroduced porter in the early 1990s. Its soothing and very tasty example has hoppy and oaky, sherryish notes in its aroma; a hint of dry, rooty licorice (an ingredient); and a good malt background reminiscent of barley-sugar sweets. The brewery’s recipe book offers a porter and chocolate truffle ice-cream.



SHEPHERD NEAME SPITFIRE

427

	REGION OF ORIGIN Southeast England, UK
	STYLE Bitter Ale
	ALCOHOL CONTENT In the bottle: 4.7abv (3.8w); On draught: 4.5abv (3.6w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)







Named after the famous World War II fighter plane, Spitfire was launched in 1990 to mark the 50th anniversary of the Battle of Britain. It was launched as a special edition to raise money for the Royal Air Force Benevolent Fund, but is now a regular brew. Spitfire is a

pale, hop-accented ale. It has a fresh hop aroma; a light, firm body; a lively, dry palate; and a lingering, moreish bitterness. Lovers of aromatic, dry, hoppy beers will also enjoy single-variety specials such as Goldings Summer Ale, Early Bird, and Late Red from Shepherd Neame.



SIERRA NEVADA CELEBRATION ALE

	REGION OF ORIGIN California, US
	STYLE Ale/IPA
	ALCOHOL CONTENT 6.0abv (4.8w). May vary
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)




Perhaps the most famous new-generation brewery in the US is near the Sierra Nevada mountains, at Chico, California. The brewery is known for beers full of character and complexity. Its winter holiday

Celebration Ale is typically aromatic and lively in flavour, with hints of oily dark chocolate and lots of lemony hop bitterness. The variety of hops varies each year, and experimental growths are sometimes used. The beer is broadly in the style of an India Pale Ale. Sierra Nevada's other classics include its year-round Pale Ale, blossoming with hops yet beautifully balanced; its outstanding example of a "plain" porter; and its huge Bigfoot Barley Wine. The brewery was established in 1981, initially using converted dairying vessels. Today, it has a handsome copper brewhouse.



SILLAMÄE MÜNCHEN




429

	REGION OF ORIGIN Estonia
	STYLE Munich Dark Lager/Bock
	ALCOHOL CONTENT 6.5abv (5.2w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

The second word is simply “Munich” in German. This remarkable dark lager is so assertive and strong that it could equally be regarded as a Bock. It has a rich, malty aroma; a surprisingly light and smooth drinkability; and a clean, toasted-nut dryness; developing to a juicy, warming finish. It is made in Estonia, in a micro-brewery established in 1993, in Sillamäe, a Russian-speaking town that was formerly a centre for the defence industry. The brewery's founder is a Kazak, its workers are from Belarus and the Ukraine, and the beer was created by a German.



SINEBRYCHOFF PORTER

	REGION OF ORIGIN Finland
	STYLE Baltic Porter/Imperial Stout
	ALCOHOL CONTENT 7.2abv (5.8w)
	IDEAL SERVING TEMPERATURE 13–18°C (55–64°F)

When Nikolai Sinebrychoff founded this brewery (also known as “Koff”) in Helsinki, in 1819, the city was under Russian rule. Koff has brewed porter from the start, apart from a period of

prohibition in Finland in the early part of the 20th century. The porter was reintroduced for the 1952 Olympics. The yeast is said to have been propagated from a bottle-conditioned Guinness (*see p.204*).





The Finnish brew is lively and flavoursome: dry, smooth, oily, coffeish, and flowery, with fresh wood notes.

Its rich, warming finish is an antidote to the Baltic cold.





SINGHA

	REGION OF ORIGIN Thailand
	STYLE Strong Pilsner
	ALCOHOL CONTENT 6.0abv (4.8w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)



Named after a mythical creature resembling a lion, this famous Thai lager has much more character than is usual in brews from countries too hot to grow malting barley or hops. When the brewery was established in the 1930s, its practices were laid down by a German brewmaster. Singha might best be described as a strong Pilsner, though it does not seem to punch at its proclaimed 6.0 per cent. Its body is lightened with the use of some sugar, but this is not evident in the flavour. It has a hint of firmly chewy maltiness but its dominant feature is a robust late dryness, with spearminty hoppiness. Some Saaz hops are employed.

SISSONS WISE GUY WEISSBIER

 REGION OF ORIGIN Mid Atlantic US

 STYLE *Hefeweizen*

 ALCOHOL CONTENT 4.1abv (3.3w)

 IDEAL SERVING TEMPERATURE 9-12°C (48-54°F)



Resting actors are often to be found tending the bar; Hugh Sisson was able to do so in his family's tavern in Baltimore, Maryland. In 1989 a brewery was added, initially making ales and more recently this punning ("Wise") Weisse. The beer has a lemony fruitiness. It begins with hints of lemon curd; moves to a pith-like character; and finishes with a suggestion of cloves, nuts, smokiness, and a more grainy note. A Weihenstephan yeast is used.



SLOEBER

☞ REGION OF ORIGIN Province of East Flanders, Belgium

☛ STYLE Strong Belgian Ale

☛ ALCOHOL CONTENT 7.5abv (6.0w)

☛ IDEAL SERVING TEMPERATURE 10°C (50°F)

A darker, amber competitor to Belgium's famous golden Duvel (see p.151). Another variation on "Devil" is "Joker" (*Sloeber*, in Flemish). This beer is made by the

Roman brewery, at Mater, near





Oudenaarde, Belgium. The brewery's odd name is that of the family who have run it for 14 generations. How did they come to be called Roman?

Perhaps because their birthplace, Mater, is on the old Roman road from Dunkirk to Cologne. The complex, appetizing beer is very aromatic; smooth, firm, and malty; with a very dry, orange-zest finish, at least in part deriving from Styrian hops. Big enough in flavour to accompany a robust Roman antipasto.





SOUTHAMPTON SAISON

	REGION OF ORIGIN Northeast US
	STYLE Saison
	ALCOHOL CONTENT 5.5abv (4.4w)
	IDEAL SERVING TEMPERATURE 10°C (50°F)

New York weekenders heading for Long Island can find some extraordinary Belgian-style beers at the Southampton Publick House (40 Bowden Sq). This rare American *saison* is aged in wine casks, to which Curaçao orange peels and grains of paradise are added. It emerges with the colour of old gold; a big, creamy head; a light but soft body; and a bone-dry palate more reminiscent of a Belgian *lambic* beer.



Publick pints
The antique spelling “Publick” is forgivable from a brewery that has striven to make some very traditional beers.



SOUTHAMPTON SECRET

✓ REGION OF ORIGIN Northeast US

• STYLE *Altbier*

• ALCOHOL CONTENT 5.2abv (4.2w)

• IDEAL SERVING TEMPERATURE 9°C (48°F)


Modelled on a *Sticke*. Made with imported German ingredients: no fewer than five malts (pale, Vienna, Munich, black, and wheat) and three varieties of hops (Northern Brewer, Hallertau Tradition, and Spalt) and an *Altbier* yeast. Very fresh in aroma and palate, with a sweetish, slightly chocolatey, smoothly malty start but a good balance of late dryness.


First resort

The seaside pavilions and sail-boarding of Southampton seem a far cry from the cosiness of Old Town taverns by the Rhine in Düsseldorf.



SPATEN MÜNCHNER HELL

 REGION OF ORIGIN Munich, Upper Bavaria, Germany

 STYLE Munich Hell ("Pale") Lager

 ALCOHOL CONTENT 5.2abv (4.2w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)



From the viewpoint of stylistic variety, lager-brewing owes more to Spaten, of Munich, than to any other brewery. The enterprise dates from 1397, several decades beyond the possible first references to the lager method. *Lagering* had its beginnings as a modern technique at the Spaten brewery around the end of the 1830s. Spaten's first lager was dark brown in colour, and is still made, with the label Dunkel. Yeast from Spaten was used to make the first Carlsberg beers, and in 1894 the Munich brewery made its first golden lager. Today's "Munich Pale" is notably aromatic; with a clean, quite sweet, malty palate; and a late, light, nutty dryness.

SPATEN OKTOBERFESTBIER

437



📍 REGION OF ORIGIN Munich, Upper Bavaria, Germany

🍷 STYLE *Märzen/Oktoberfest*

🍷 ALCOHOL CONTENT 5.9abv (4.7w)

🍷 IDEAL SERVING TEMPERATURE 9°C (48°F)

The classic *Märzen-Oktoberfest* lager, as introduced in 1871–72, was a strongish version of the very malty, amber-red, Vienna style. In recent years, the

Munich brewers have reduced the colour of their Oktoberfest beers, while maintaining a gentle malt accent. Spaten's once-definitive example is now a conventional gold.

It has a creamy aroma and a clean, firm, smooth, light-malt accent. It is traditionally the first beer to be tapped at the Oktoberfest. Fuller-coloured, more traditional examples are easier to find in the United States.



STAROPRAMEN DARK

 REGION OF ORIGIN Bohemia, Czech Republic

 STYLE Dark Lager

 ALCOHOL CONTENT 4.6abv (3.7w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)



This Czech brewery, the name of which means “Old Spring”, is close to the centre of Prague and by the River Moldau. Set round a courtyard, it is a classic brewery from the 1870s. Staropramen is more widely known for its golden lager, but it also produces a dark (in Czech, *Tmavé*) version. This is light-bodied, but soft and smooth, with malty licorice or aniseed notes and an underlying flowery hop. Try it with fennel sausages. In Prague, a yet tastier dark lager can be found at the famous brewpub U Fleku.



STAUDER PREMIUM PILS

REGION OF ORIGIN North Rhine-Westphalia, Germany

STYLE Pilsner

ALCOHOL CONTENT 4.6abv (3.7w)

IDEAL SERVING TEMPERATURE 9°C (48°F)





The term “premium” is often used on beer labels, but has no specific meaning with regard to quality. In the US, it was originally used simply to indicate a beer that was

nationally marketed, as opposed to being local. In Britain, where many beers are in the range of 3.5–4.5abv, “premium” suggests something close to 5.0. In Germany, the term is popular among brewers who specialize in just one style. Stauder specializes in Pilsner-style lager. Its Premium Pils is seen especially in restaurants and luxury hotel bars. It has a slightly fruity, grassy, new-mown hay aroma and flavour; a firm, attenuated body; and a good hop bitterness. The brewery is in Essen.



STEENDONK BRABANTS WITBIER




	REGION OF ORIGIN Province of Flemish Brabant, Belgium
	STYLE Belgian Wheat Beer
	ALCOHOL CONTENT 4.5abv (3.6w)
	IDEAL SERVING TEMPERATURE 9 10°C (48 - 50°F)

A Belgian white made by the renowned Palm brewery, in Steenhuffel, to the northwest of Brussels, and marketed jointly by the people who produce the famous, strong, golden Duvel (*see p.151*), in nearby Breendonk. The use of cinnamon is an unusual feature of this beer. The name is a marriage of the two villages. The beer is pale and milky, spicy and dry, with a melony fruit character.

STEINER MÄRZEN

441

 REGION OF ORIGIN Upper Bavaria, Germany

 STYLE Märzen/Oktobertfest

 ALCOHOL CONTENT 5.5abv (4.4w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

Stein is a hamlet where a rocky cliff on the River Traun once formed the frontier between Bavaria and Austria. Caves in the cliff-face are still used for the *lagering* of beer, and contain the lagering vessels of the Schlossbrauerei (“Castle Brewery”) Stein. Its Märzen (March) beer, brewed to be consumed in September, is a good example of the style. It has the reddish bronze colour that was traditional in *Märzen-Oktobertfest* lagers; a richly malty aroma (also with some spicy hop balance); and juicy, almost chewy, barley-sugar flavours.



A stein...

... might seem a more appropriate vessel, but glass better shows the attractive subtlety of this brew's colour.



STEINER UR-DUNKEL

 REGION OF ORIGIN Upper Bavaria, Germany

 STYLE Munich Dark Lager

 ALCOHOL CONTENT 4.9abv (3.9w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

The “rocky cellar” maturation that rounds out such a fine Märzenbier at Steiner imparts a similar character to the brewery’s several other lagers. Its *Ur-* (“original”) *Dunkel* (“dark”) lager was not the first example of the style, but is very traditional in character. Its malt flavours are light and fresh but complex, with nuttiness and fruitiness developing as the palate moves to a slightly tart balancing dryness.





STOUDT'S ABBAY DOUBLE

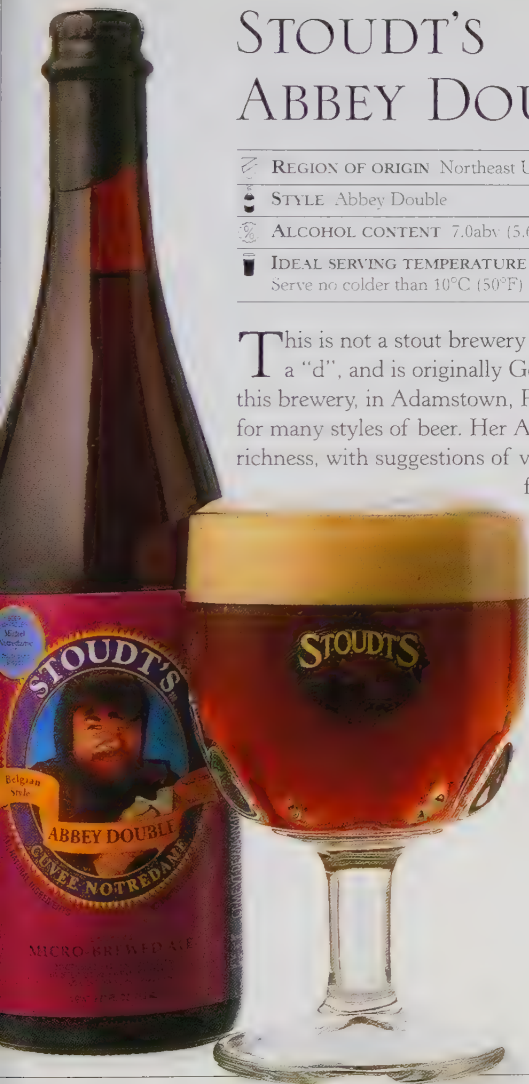
 REGION OF ORIGIN Northeast US

 STYLE Abbey Double

 ALCOHOL CONTENT 7.0abv (5.6w)





 IDEAL SERVING TEMPERATURE Store at around 14°C (57°F);
Serve no colder than 10°C (50°F)

This is not a stout brewery – the family name is spelled with a “d”, and is originally German. Mrs Carol Stoudt runs this brewery, in Adamstown, Pennsylvania, and has won awards for many styles of beer. Her Abbey-style Double has a syrupy richness, with suggestions of vanilla, and a medicinal, phenolic finish. Five malts and one sugar are used, along with four varieties of hop and a Belgian yeast. The brewery also has a paler, fruitier, winier, stronger Tripel. The figure on the label is Michel Notredame, not a monk (despite his astonishingly appropriate surname), but a Philadelphia restaurateur.





STOUDT'S EXPORT GOLD

	REGION OF ORIGIN Northeast US
	STYLE Munich Hell ("Pale") Lager
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

This persistent award-winner from the Stoudt brewery, of Adamstown, Pennsylvania, was originally launched as an example of the Dortmunder style (hence the term Export). More recently, it has been billed as a Munich-style *Helles* ("pale") lager. Either way, it is a creamily smooth brew, with a succulent sweetness of malt character and a flowery (orange blossom?) hop balance. A Munich-style malt seems to make a big contribution to flavour; Tettnang, Hallertau, and Saaz hops are used.







Hoppy weekend

The towered building on the label is the brewery, founded in 1987. Also on the site is a steak restaurant and an antiques market. Adamstown is a popular weekend destination for Philadelphians.



STOUDT'S PILS

	REGION OF ORIGIN Northeast US
	STYLE Pilsner
	ALCOHOL CONTENT 4.5abv (3.6w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

Outside the Czech Republic and Germany, the term Pilsner is widely misused internationally, not least in the US. It does not mean simply a golden lager: a true Pilsner-style lager has a distinct hop character, in both a flowery aroma and a dry finish. Stoudt's Pils is a fine example of the real thing. The hop is quite gentle in the aroma, but comes through beautifully in the palate and in an appetizingly dry finish. Saaz hops are heavily featured.



Brewster's bouquet

The stylized image on the label bears a passing resemblance to the maker of the beer. Carol Stoudt is a lively and active spokesperson for American microbreweries. Being a woman, she is a brewster, not a brewer.

SÜNNER HEFEWEIZEN



🏠 REGION OF ORIGIN Cologne, North Rhine-Westphalia, Germany

🍷 STYLE Hefeweizen

🍷 ALCOHOL CONTENT 4.9abv (3.9w)

🍷 IDEAL SERVING TEMPERATURE
9-12°C (48-54°F)

The northern brewery Sünnerrüb is better known for the *Kölschbier* it makes in its home town of Cologne, but it also has a *Hefeweizen*. This brew has a flowery, perfumy aroma; a smooth, soft, melony body; a light bubble-gum character; and a leafy finish. The label shows the smart brewery with its battlemented gables. In the central window, the brew-kettle is clearly visible.



SÜNNER KÖLSCH

 REGION OF ORIGIN Cologne, North Rhine-Westphalia, Germany

 STYLE Kölschbier

 ALCOHOL CONTENT 4.8abv (3.8w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

After five generations, Sünnér is the oldest family concern still making its own beer in Cologne. Christian Sünnér founded the brewery in 1830 and it has been on the same site since 1859. It is across the river from the city centre,

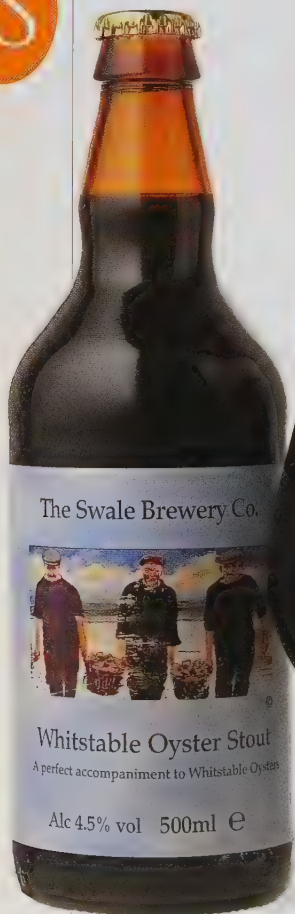
in the high street of the Kalk neighbourhood. There is a beer garden at the brewery. Sünnér Kölsch has a fresh, creamy aroma; a peachy fruitiness; and a dry, spicy, almost salty, hop tang in its crisp finish. The brewery also makes a rye whiskey.







Winning over wine

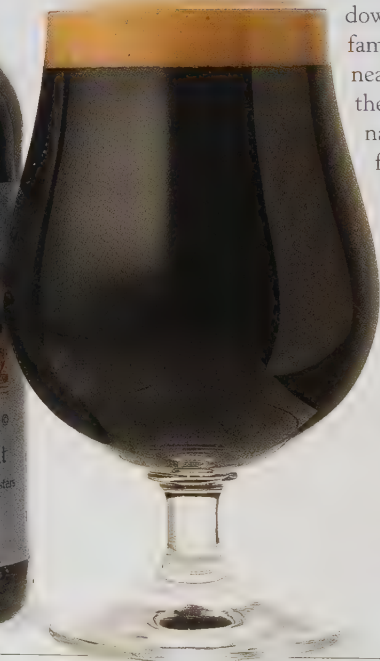
This brew can be enjoyed in the city centre at Im Walfisch, a typical Cologne beer tavern on a site that was a brewery in the 1400s. Until recently, it was a wine restaurant.

SWALE WHITSTABLE OYSTER STOUT



	REGION OF ORIGIN Southeast England, UK
	STYLE Dry Stout
	ALCOHOL CONTENT 4.5abv (3.6w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)





Intended to be served with oysters, but containing none. Its tar-like aroma and flavours do evoke fishing harbours, and boats caulked with pitch. Its body is smooth enough to help a Whitstable Native slip down the hungry throat. The famous oyster town is in Kent near Sittingbourne, home of the Swale micro-brewery. The name of the brewery derives from that of the borough.



*Good enough to swallow
In case the appetite needs
tempting, the watercolour-style
label shows baskets of oysters
being fetched ashore.*



TABERNASH MUNICH

	REGION OF ORIGIN Southwest US
	STYLE Munich Dark Lager
	ALCOHOL CONTENT 4.9abv (3.9w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)





There is a town of Tabernash, west of Denver, Colorado, named after a Native American Ute chief. This mystical name also attaches to a range of micro-brews produced not far away in Longmont. The Tabernash beers are in classic German styles. One of their creators studied brewing at Weihenstephan, near Munich.

The Tabernash beer called simply Munich, and subtitled Dark Lager, is very smooth, with some fruity maltiness and toastiness. It has a well-rounded finish, with a hint of hoppy dryness.



TABERNASH WEISS



	REGION OF ORIGIN Southwest US
	STYLE Hefeweizen
	ALCOHOL CONTENT 5.5abv (4.4w)
	IDEAL SERVING TEMPERATURE 9–12°C (48–54°F)

Founder partner Eric Warner, who studied brewing at Weihenstephan, near Munich (*see pp.487–89*), has a special interest in German wheat beers. He even wrote a book on the subject. The wheat beer he created for Tabernash has a good nutmeg, clove spiciness in the aroma; is quite sweet; and develops very good fruit flavours, especially banana. The brewery began in 1993, in Denver, Colorado. Shortly afterwards, it entered the Great American Beer Festival for the first time, and won a gold medal for its Weiss and bronzes for its Golden Spike and Denargo lagers. Tabernash later moved to nearby Longmont.







White mountains

The snow-capped mountains on the label of this “white” beer are the Rockies. They dominate this part of Colorado, which is dense with small breweries.

THEAKSTON OLD PECULIER

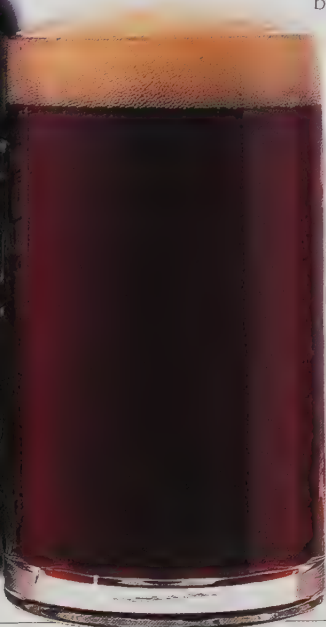
451



	REGION OF ORIGIN Northern England, UK
	STYLE Old Ale
	ALCOHOL CONTENT 5.6abv (4.5w)
	IDEAL SERVING TEMPERATURE 13°C (55°F)

The best-known example of an old ale as a dark brown, full-bodied, sweet, malty brew, medium-to-strong, and widely available on draught, is Old Peculier from Theakston. The tiny 1870s' brewery, in Masham, North Yorkshire, England, is now owned by Scottish Courage. Old Peculier (reviving a medieval spelling) has a soft and oily body; flavours reminiscent of milk chocolate; and a raisiny,

blackcurrant dryness in the finish. It is a soothing and sustaining brew. The town of Masham is in the Yorkshire Dales, where the grazing of sheep once made for a profitable wool trade. It was so economically powerful in medieval times that it had a "peculier" status, independent of the local archdeacon.




THOMAS KEMPER OKTOBERFEST

T



 **REGION OF ORIGIN**
Pacific Northwest US

 **STYLE** Märzen-Oktoberfest Lager

 **ALCOHOL CONTENT** 5.6abv (4.5w)





 **IDEAL SERVING TEMPERATURE**
9°C (48°F)

Among the new generation of American breweries, and especially in the ale-loving Seattle area, Thomas Kemper was an early lager producer, in 1984. Kemper has since changed location twice, and now shares a brewery and pub in Seattle with Pyramid. Its *Oktoberfest* forms a rocky head; has a full reddish colour; a peachy aroma; a nutty malt character, becoming grainy and then creamy; and a late balance of flowery hop dryness.

THREE TUNS CLERICS CURE

453



	REGION OF ORIGIN Midlands of England, UK
	STYLE Bitter Ale
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)

Atun is a large wooden vessel used in the fermentation or maturation of alcoholic drinks. Why three? Perhaps because three additions of water to the same grain bed typically made strong, medium, and “small” beers. Near the border separating Wales from England, the Shropshire town of Bishop’s Castle probably had a brewery even earlier than 1642, the date usually cited. A malt store from that period stands next to the present (1880s) brewery and inn. This was one of a handful of brewpubs left in Britain before the revival that came with the Campaign for Real Ale. There is no Bishops Brew; the name Clerics Cure was inspired by a letter in 1899, in which a local reverend suggested the brewery’s beer as a remedy for agricultural depression. It is a straw-coloured beer, with a tangerine-like aroma; a light but firm malt background; and a late hop dryness. Crisply refreshing and appetizing.

THURN UND TAXIS ROGGEN

T



 **REGION OF ORIGIN** Bavaria, Germany

 **STYLE** Rye Beer


 **ALCOHOL CONTENT** 5.0abv (4.0w)


 **IDEAL SERVING TEMPERATURE**
9 12°C (48 54°F)

The oddly-named royal family Thurn und Taxis for many years owned a well-known brewery in Regensburg, Bavaria, and a smaller one not far away in the town of Schierling. The latter, which had its origins in a 13th-century convent, became known in the late-1980s for a beer made with a blend of 60 per cent rye (*Roggen*, in German) and wheat. This brew, intended as a more distinctive variation on a dark wheat beer, is grainy, slightly smoky, fruity, and spicy, with a bittersweet rye character. In the late 1990s, the Thurn und Taxis brewing interests were acquired by Paulaner, of Munich. The Roggenbier is now made in Regensburg.

TIMMERMANS KRIEK

455

 REGION OF ORIGIN Province of Flemish Brabant, Belgium

 STYLE *Kriek-Lambic*

 ALCOHOL CONTENT 5.0abv (4.0w)

 IDEAL SERVING TEMPERATURE 8–9°C (47–48°F)



The Timmermans brewery dates from 1888, though there may have been a brewery on the site, in Itterbeek, since 1650. The founding family still has a share in the company, though control is in the hands of





John Martin's, better known for pale ale. Among the widely available examples of *kriek*, Timmermans' has a more obvious *lambic* character than its competitors – a delicate, fino sherry acidity – before the cherry flavours emerge.

An unfiltered *gueuze* called Caveau is yet drier.





TIMOTHY TAYLOR'S LANDLORD

	REGION OF ORIGIN Northern England, UK
	STYLE Pale Ale/Bitter
	ALCOHOL CONTENT 4.1abv (3.3w)
	IDEAL SERVING TEMPERATURE 11 14°C (52 58°F)

Renowned brewery on the edge of the moorlands in Yorkshire's Brontë country. Timothy Taylor's is in the small wool town of Keighley. Its Landlord Strong Pale Ale was allegedly designed especially to cleanse the throats of Yorkshire coal miners. It is a very drinkable beer, with a heathery hop aroma (Styrian Goldings); a firm, grainy palate; some juicy maltiness (the variety is Golden Promise); and a touch of refreshing acidity in the finish.

The brewery recommends only a gentle chilling.



*Smile of success
Yorkshiremen famously ration
their smiles, but Timothy Taylor
is a persistent award-winner.*

TOMINTOUL NESSIE'S MONSTER MASH

	REGION OF ORIGIN Highlands of Scotland, UK
	STYLE Scottish Ale
	ALCOHOL CONTENT 4.4abv (3.5w)
	IDEAL SERVING TEMPERATURE 10-13°C (50-55°F)



Snow-melt from the Grampian mountains fills fast-flowing burns (streams) around the village of Tomintoul. Half a mile away, a grain mill dating from the early 1700s was converted into a brewery in 1993. Its beer Nessie's Monster Mash has only a modest strength but is surprisingly rich in its texture and malty flavours. It is faintly rummy and chocolatey, with a balance of lightly nutty dryness. Below the town are whisky distilleries and to the west is Loch Ness, where deep waters allegedly accommodate a famous monster.

The monster...





...on the label is based on photographs from different "witnesses". Stories of a creature date from at least the 7th century.



TOMINTOUL STAG

T




	REGION OF ORIGIN Highlands of Scotland, UK
	STYLE Scottish Ale
	ALCOHOL CONTENT 4.1abv (3.3w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

Deer are very common in the Highlands of Scotland, and the stag is a widely used emblem in the region. This ale is by no means strong in alcohol but has, in both aroma and palate, remarkable balance of typically Scottish maltiness and more leafy, lively, hop character. When this beer was first brewed, it was more heavily hopped, but the taste was seen as too “English”. In the current version, the flavour develops beautifully, with the maltiness gradually emerging. This characteristic is heightened by the softness of the brewery’s water, which filters through fissures in the granite. It may even pick up some peatiness as it flows over moorland to the brewery.

*The monarch...
...of the glen also provides
sustenance for some of Scotland's
better dinner tables.*


TOOHEYS OLD BLACK ALE

459

 REGION OF ORIGIN New South Wales, Australia

 STYLE Old Ale

 ALCOHOL CONTENT 4.4abv (3.5w)

 IDEAL SERVING TEMPERATURE 10°C (50°F)



Irish-Australian brothers founded the Tooheys brewery, in Sydney, in the mid-1800s. It became known as the city's "Catholic" brewery and is now part of the national group Lion Nathan. Tooheys has maintained the tradition of an old ale, which was once brewed north of Sydney in the city of Newcastle. Toohey's Old has a modest alcohol content and a light but smooth body. The flavours are very gentle, but

there are touches of bitter-chocolate, cream, and oloroso sherry spiciness, nuttiness, and fruitiness.

It finishes toasty and dry and has more complexity than its local rival, from the Tooth's brewery.

Ale halo

Tooheys Old emphasizes its ale status by declaring, on the neck-label, that it is made with top-fermenting yeast.



TRAQUAIR HOUSE ALE

	REGION OF ORIGIN	Scottish Borders, UK
	STYLE	Strong Scottish Ale
	ALCOHOL CONTENT	7.2abv (5.8w)
	IDEAL SERVING TEMPERATURE	10-13°C (50-55°F)

Beer from the castle at Traquair was first mentioned in 1566. The brewery was revived in 1965, by the 20th Laird ("Lord") of Traquair, Peter Maxwell Stuart. It is now managed by his daughter, Lady Catherine. The brewery's principal product has a lightly oaky aroma; touches of fresh earthiness, pepperiness, and nutty maltiness in the palate; and some woody, rooty tartness in the finish.







Label lore
The back-label reveals that Traquair's main gates will remain closed until a Stuart returns to the British throne.

TRAQUAIR JACOBITE ALE

461



	REGION OF ORIGIN	Scottish Borders, UK
	STYLE	Spiced Scottish Ale
	ALCOHOL CONTENT	8.0abv (6.4w)
	IDEAL SERVING TEMPERATURE	13°C (55°F)

Traquair House is a castle on the Scottish side of the border with England, owned by a branch of the Scottish royal family Stuart. Bonnie Prince Charlie is said to have visited the house during his campaign in the autumn of 1745.

Jacobite Ale, produced in the house's own brewery, was launched in 1995. It is a purple-to-black ale, rich, with a sweetish, spicy, soft, rooty flavour. The brew is spiced with coriander.



*Loyalty to royalty
Jacobite, after King James II,
means a supporter of the royal
Stuart succession.*


TRIPEL KARMELIET



 **REGION OF ORIGIN** Province of East Flanders, Belgium

 **STYLE** Abbey Triple

 **ALCOHOL CONTENT** 8.0abv (6.4w)





 **IDEAL SERVING TEMPERATURE**
Store at around 14°C (57°F);
Serve no colder than 10°C (50°F)

A Belgian Carmelite abbey reputedly made a three-grain beer, at Dendermonde, in the 1600s. This inspired the Bosteels brewery, in nearby Buggenhout, to create, in 1997, a *tripel* made from barley, wheat, and oats. Each is used both raw and malted, and the beer is also heavily spiced. Tripel Karmeliet is a brew of some finesse and complexity: with a wheaty lightness, sweet lemons, an oaty creaminess, and a spicy, medicinal dryness.

Lily livery

The heraldic lily on the glass does not represent the French royal symbol, but is merely decorative. The brewery's owners enjoy decorative arts. One of them, Antoine Bosteels, designed the glass.

TSINGTAO

	REGION OF ORIGIN Shandong, China
	STYLE Lager/Pilsner
	ALCOHOL CONTENT 4.25abv (3.4w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)



Tsingtao is the only Chinese beer widely known outside its home country. The company has about 20 breweries in China, but the original is in the old quarter of Tsingtao, today known as Qingdao, in the province of Shandong (Shantung). The coastal town includes a small island – Qingdao means “green island”. At the beginning of the 1900s, Tsingtao was a German port in much the way that Hong Kong was British and Macao Portuguese. Germans founded the brewery, though it is now Chinese. The brew called simply Tsingtao Beer is relatively mild, but has notably more hop aroma and bitterness than most other golden lagers from China (every city has at least one brewing company, some with huge capacities). Tsingtao also produces an excellent, oily, coffeish, dark lager that is very hard to find outside China.



TUCHER HELLES HEFE WEIZEN

T



🏰 REGION OF ORIGIN Franconia, Bavaria, Germany

🍷 STYLE Hefeweizen

🍷 ALCOHOL CONTENT 5.3abv (4.2w)

🍷 IDEAL SERVING TEMPERATURE
9 12°C (48 54°F)

Founded as a wheat-beer brewery in 1672, and for a time owned by Bavaria's royal family. The Tucher family took over in 1855, and the brewery has had several owners since. This Nuremberg brewery again became a family business in 1994, when a member of the Bavarian brewing dynasty Inselkammer took an interest. Its *Hefeweizen* has a firm background with sweet apple flavours, moving to a spicy, dry, crisp finish.

Flag of pride

The words on the label are shown against a background of the pale blue and white diamond pattern of the Bavarian flag. This motif is widely used by brewers from this state – and some implying that they are Bavarian.



TUPPERS' HOP POCKET ALE


- ✓ REGION OF ORIGIN Mid Atlantic US
- 🍷 STYLE American Ale
- 🍷 ALCOHOL CONTENT 6.0abv (4.8w)
- 🧊 IDEAL SERVING TEMPERATURE 10°C (50°F)



Bob Tupper is a history teacher who gives lectures on beer at a famous bar, The Brickseller, in Washington DC. He and his wife Ellie, an editor, designed this beer, which is produced by the local Old Dominion brewery. It has a flowery aroma; a crisp, cedary, malt background; and wood-bark bitterness in its big, lingering finish. A hop “pocket” is the long sack in which pressed hops are packed. It looks like a boxer’s punchbag; this beer hops and hits with the best. The more recent Hop Pocket Pils has a dizzyingly heady character.



UERIGE ALT

 REGION OF ORIGIN Düsseldorf, North Rhine-Westphalia, Germany

 STYLE *Altbier*

 ALCOHOL CONTENT 4.5abv (3.6w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

Fashion icons, rock stars, punks, men in suits, old ladies with big hats... everyone in Düsseldorf drinks at Zum Uerige by the river in the Old Town (the Altstadt). Zum Uerige has its own sausage butchery, and its specialties are brawn and a smelly Mainzer cheese marinated in beer. The beer at this rambling old brewpub, the classic example of *Alt*, is also bottled for general sale. It has a fresh hop aroma; a firm, smooth, almost slippery, clean maltiness; and a robust punch of bitterness. The name Uerige refers to a past cranky proprietor. A slightly stronger, “secret” version, given extra aroma with a hop tea, is brewed once or twice a year under the name *Sticke Bier*, a Düsseldorf tradition. Uerige Alt inspired the excellent Ur Alt of the Widmer brewery, in Portland, Oregon.

A tasty drop...

...is the meaning of “dat leckere Dröppke”. “Obergärige” is “top-fermenting”. Germans are expected to understand the significance.

UERIGES WEIZEN



 **REGION OF ORIGIN** Düsseldorf, North Rhine-Westphalia, Germany

 **STYLE** Hefeweizen

 **ALCOHOL CONTENT** 4.5abv (3.6w)

 **IDEAL SERVING TEMPERATURE**
9–12°C (48–54°F)

Most Düsseldorf *Altbier* breweries have long specialized in their home-town style, some to the exclusion of any other. The classic old-town brewpub Zum Uerige remains the bedrock of *Altbier*, but has in recent years made a concession to the fashion for wheat beers with its Ueriges Weizen. Made with the *Altbier* yeast, and thus rather northern in style, it has a good, clean, malt background, and is light, flowery, gingery, and very crisp, with a minerally dryness in the finish. In Zum Uerige's pub, it has performed well with the home-made blood sausage.


UNERTL WEISSBIER



 **REGION OF ORIGIN** Upper Bavaria, Germany

 **STYLE** *Hefeweizen*

 **ALCOHOL CONTENT** 4.8abv (3.8sw)

 **IDEAL SERVING TEMPERATURE**
9–12°C (48–54°F)

A flavoursome, traditionally made range of wheat beers is produced by the brewery of the Unertl family, in the town of Haag, about 40 km (30 miles) southeast of Munich. The principal beer is in the *Hefeweizen* style, turbid and full in colour, but not identified as being dark. It has a juicy, toffee-apple character and a smoky, appetizing dryness. It is offered at the brewery's beer garden with bread and pork dripping (*Griebenschmalz*).

Independent brew


The tower in the centre of the label is a surviving part of the castle of Haag. The town was in medieval times seat of an independent Protestant country in Roman Catholic Bavaria.




UNIBROU BLANCHE DE CHAMBLY



 **REGION OF ORIGIN** Province of Quebec, Canada

 **STYLE** Belgian-Style Wheat Beer


 **ALCOHOL CONTENT** 5.0abv (4.0w)

 **IDEAL SERVING TEMPERATURE**
9 10°C (48 50°F)

The French language is in this instance not from Belgium but from Canada. In the Montreal suburb of Chambly, the Unibroue micro-brewery produces Belgian-style beers of great character. The brewery's founders include Canadian rock singer Robert Charlebois. It received some initial consultancy from the Belgian brewery Riva. Blanche de Chambly is mouth-fillingly spritzy, with big, perfumy, orange and lemon notes. In 2000, Unibroue added a wheat beer at the strength of a Triple. This is named Don De Dieu, after a vessel that the French King sent to explore Canada in 1608. The beer has a superbly perfumy spiciness.

UNIBROUÉ MAUDITE

 **REGION OF ORIGIN** Province of Quebec, Canada

 **STYLE** Strong, spiced Belgian-style Ale

 **ALCOHOL CONTENT** 8.0abv (6.4w)


 **IDEAL SERVING TEMPERATURE** 10–13°C (50–55°F)


Inspired by the Belgian strong golden ale Duvel (*see p.151*) and its many imitators, this bottle-conditioned brew has a name meaning “damned” in French. The beer is made by Unibroué, of Chambly, near Montreal. An 1890s’ Quebecois story by Honoré Beaugrand – a Faustian variation on voyages of the damned – is illustrated on the label. Maudite is a darkish interpretation of the style; fruity, spiced (orange peels, coriander, pepper?), and dry. It is a hugely flavoursome beer to accompany crudités or roasted peppers.





UNIBROUÉ QUELQUE CHOSE

 REGION OF ORIGIN Province of Quebec, Canada

 STYLE Spiced Cherry Beer

 ALCOHOL CONTENT 8.0abv (6.4w)

 IDEAL SERVING TEMPERATURE 70°C (158°F)


The Belgian company that owns Liefmans was originally a consultant to this very adventurous Quebecois brewery. Unibroué has some truly remarkable beers, and this is one of them. Liefmans Glühkriek and Quelque Chose have much the same base beer, but the latter is blended with a paler, stronger brew, with a complex malt specification including some whisky malt. The resultant beer is therefore stronger, but it also seems lighter-bodied, fruitier, and tarter.




Something else...

"Is it a wine or a beer, or something else?" people asked. "It's something else! Really something!!" replied the brewer.

UNIONS BRÄU HELL

 REGION OF ORIGIN Munich, Upper Bavaria, Germany

 STYLE Helles Lager

 ALCOHOL CONTENT 4.7abv (3.8w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

One of the smallest and most interesting breweries in Munich is Unions, on Einstein Strasse, in the smart neighbourhood of Haidenhausen. Once it was larger, formed by the union of four breweries. That incarnation ended in the 1920s, in a merger with Löwenbräu. The Unions premises reopened in 1991, as a brewpub.

Its principal product is its *Helles*: sweet, malty, smooth, and slightly oily; and served from pitch-lined oak barrels. Organically grown barley and hops are used. The brewpub also offers Löwenbräu beers.





Virgin brew?

Pure beer is visualized in a perhaps triumphalist but curiously androgynous figure on the label.





USHERS AUTUMN FRENZY

	REGION OF ORIGIN West of England, UK
	STYLE Rye Ale
	ALCOHOL CONTENT 4.0abv (3.2w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

One of the first English brewers to launch an autumn beer was Ushers, which has a speciality for each of the four seasons. When the leaves begin to fall, look out for the autumnal hue of this gently sustaining, dryish brew. Both the colour and the smooth, nutty, spicy palate owe something to the use of rye, a grain once found only in some Baltic and Russian speciality brews. It is to be hoped that this excellent range survives recent uncertainty over the future of Ushers.



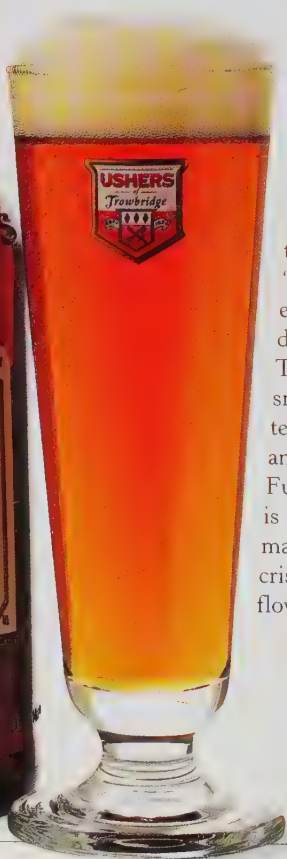
USHERS VINTAGE TAWNY ALE

 REGION OF ORIGIN West of England, UK

 STYLE Ale

 ALCOHOL CONTENT 6.2abv (5.0w)

 IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)



Dated with the year in which the barley and hops were harvested, and bearing a back label indicating the varieties used and the styles of malting, this Tawny Ale is one of a series intended to be served with food. The handsome, embossed bottle, the dignified typography of the label, and descriptions such as “Tawny”, “Ruby”, and “White”, emphasize that beer can grace the dinner table as wine more often does. The Tawny has a fruity, slightly smoky aroma; a lightly creamy texture; nutty, earthy, malt flavours; and an oily, perfumy dryness (from Fuggles hops) in the finish. The Ruby is slightly sweeter and fruitier (Vienna malt and Styrian hops). The White is a crisp, dry, very pale, golden ale, notably flowery and geranium-like.

Waiter... the beer list

The back labels suggest the White with poultry, the Ruby with red meat, and the Tawny with English cheeses.

VELTINS

475



 REGION OF ORIGIN North Rhine-Westphalia, Germany

 STYLE Pilsner

 ALCOHOL CONTENT 4.8abv (3.8w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)



People living in the big cities of the Rhine and Ruhr like to go walking, cycling, and sailing about 160 km (100 miles) east, in the hill-and-lake district called the Sauerland (not to be confused with the state of Saarland, further south). In a nation where environmentalism is a powerful cause, the clean air and fresh water of Sauerland inspire the thirst. Some local beers have in consequence won a widespread following. The family brewery Veltins, in Meschede-Grevenstein, is among these success stories. Its Veltins Pilsner has the grassy, new-mown hay character of a traditional German lager, and is a sweetish, robust beer, with an elegant hop bitterness in the finish.



VERHAEGHE DUCHESSÉ DE BOURGOGNE

	REGION OF ORIGIN West Flanders, Belgium
	STYLE Flemish Red/Brown
	ALCOHOL CONTENT 6.2abv (5.0w)
	IDEAL SERVING TEMPERATURE 9–13°C (48–55°F)







The Verhaeghe family, of Vichte, near Kortrijk (in French, Courtrai), Belgium, has been brewing since the 1500s, originally in a château farmhouse brewery. The present site dates from 1880, and about a dozen oak vessels from that time are still in use to mature a range of three beers in the reddish “old brown”, sweet-and-sour style of the region. The strongest and richest of this group, called Duchesse de Bourgogne, has an interesting interplay of chocolate and cream notes with a long, dry, passion-fruit acidity.

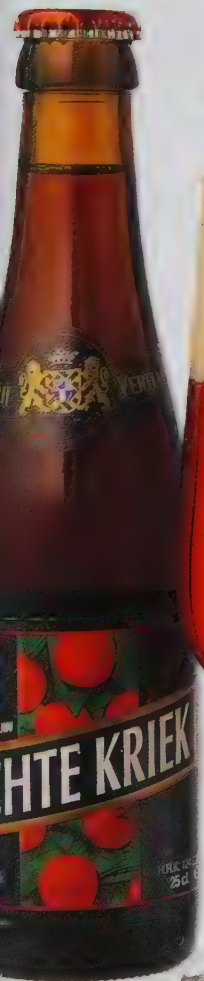
The beer is said to have an average age of 12 months. Its name recalls the days when Flanders was ruled by the Duke of Burgundy. The beer honours the Duchess Mary of Burgundy (1457–82), famously an ally of the Flemish people.

VERHAEGHE ECHTE KRIEK

477



	REGION OF ORIGIN West Flanders, Belgium
	STYLE <i>Kriek</i>
	ALCOHOL CONTENT 6.8abv (5.4w)
	IDEAL SERVING TEMPERATURE 9–13°C (48–55°F)



The Dutch word for “real” is *echte*. Verhaeghe’s Echte Kriek uses real cherries, rather than juice or essence. The fruit comes from St Truiden, in Belgian Limburg. This is one of several *kriek* beers not made from a *lambic* brew. The base beer is *Vichtenaar* (see p.478). Echte Kriek has the aroma of a Kirsch cherry brandy; a smooth, vanilla-like, oaky palate; and a late surge of iron-like, passion-fruit flavours, with some acidity.

VERHAEGHE VICHTENAAR

	REGION OF ORIGIN West Flanders, Belgium
	STYLE Flemish Red/Brown
	ALCOHOL CONTENT 5.1abv (4.0w)
	IDEAL SERVING TEMPERATURE 9 13°C (48-55°F)

The brewing family Verhaeghe honour the people of their town with this beer. The town is called Vichte and a person from there is a Vichtenaar. Although it is a very small town, the Verhaeghes are keen to point out that it adjoins Tiegem, birthplace of St Arnold, patron of Belgian brewers. In the local style, their basic reddish “Oud Bruin” is one of the sweeter examples, but lively and layered, with notes of Madeira, vanilla, oak, and iron, and the acidity of a fresh apple.







Aged for a century?

The neck-label shows a sole wooden cask. In fact, the brewery has upright tuns, ranging from 250 to 6,000 hectolitres. They are in buildings more than 100 years old.

VICTORY PRIMA PILS

479



	REGION OF ORIGIN	Northeast US
	STYLE	Pilsner
	ALCOHOL CONTENT	5.4abv (4.3w)
	IDEAL SERVING TEMPERATURE	9°C (48°F)





The stylized hop on the label is appropriate. This is a very hoppy Pilsner. It has the “fresh sea air”, gorse-like aroma of Saaz hops; almost gritty hop flavours; a lean malt background; and a firm, bitter finish. The beer is hopped twice with Saaz and once with Northern Brewer, from Germany. It is produced by the Victory brewery and pub, established in 1995–96 in Downingtown, Pennsylvania. The town, once an inland resort, is now a suburban community for Philadelphia. The brewery is in a former Pepperidge Farm bakery. One inspiration for this alliterative Pils was the famously hoppy example at the Vogelbräu brewery and pub, in Karlsruhe, Germany.

Pennsylvania prime

The state of William Penn was once the heartland of German-American brewing. Now, with micro-breweries making some of the best lagers in the United States, it bids to be once more.



VICTORY ST. VICTORIOUS

	REGION OF ORIGIN Northeast US
	STYLE Double Bock
	ALCOHOL CONTENT 7.4abv (5.9w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)



No fewer than seven German malts and four varieties of hop are used in this aromatic, creamy, complex Double Bock, which has a finish like a nutty Port. It is made by the Victory brewery and pub, in Downingtown, Pennsylvania. The brewery's founders met on a school bus when they were ten years old. Why Victory? "Being near Philadelphia, we wanted to call our brewery Liberty, but that name was already taken. Then another brewery beat us to the name Independence. We decided that getting a small brewery under way was a victory in itself."





Whimsical labels...

...are often used on very strong beers, but this brew offers more than mindless muscle. It has a complexity and sophistication that makes it one of America's best Bocks.

VIEUX TEMPS

481







	REGION OF ORIGIN	Provinces of French/Flemish Brabant, Belgium
	STYLE	Belgian Ale
	ALCOHOL CONTENT	5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE	10–13°C (50–55°F)



The name, meaning “old times”, recalls a long-gone, but much-loved, bottle-conditioned ale from the French-speaking part of Brabant, Belgium. The original was simply an ale bearing the name of the Mont St Guibert brewery, in the town of the same name. When the brewery started to filter its ale, in 1935, the name Vieux Temps was introduced in an attempt to sustain a sense of tradition. After the brewery closed in the 1990s, production was switched to nearby Leuven, in Flemish Brabant. Despite its new home, Vieux Temps remains Belgium’s best-known “French-speaking” ale.

It has a distinctly fruity, plummy, sherbety character, with a hint of fragrant smokiness, though its flavours have become softer in recent years.

WÄDI BRÄU LADY HANF

	REGION OF ORIGIN Switzerland
	STYLE Weisse/Weizen with hemp
	ALCOHOL CONTENT 4.8abv (3.8w)
	IDEAL SERVING TEMPERATURE 9 12°C (48–54°F)







The German word for “hemp” is *Hanf*. The fashion for using hemp in beers was pioneered in 1996 by a brewpub in Wädenswil, near Zurich, Switzerland. Beers like Cannabia and Turn, both from Germany, Greenleaf from Britain, and Hempen Ale from the US, are further examples. Several methods of using non-narcotic hemp seeds, buds, or leaves have been employed. While this ingredient can be a headline-catching novelty, the brewers are quick to point out that hemp and hops are members of the same botanical family. Wädi Bräu Lady Hanf has an orange-flower aroma; a clean, sweetish, malty, nutty palate; and a lightly cedary note from the hemp leaves. The version shown here is based on a wheat beer. It is lighter in both body and alcohol content, and more flowery in palate. The notion that it is therefore more suitable for ladies might be deemed sexist in some countries.

WADWORTH 6X

483



	REGION OF ORIGIN West of England, UK
	STYLE Bitter Ale
	ALCOHOL CONTENT 4.3abv (3.4w)
	IDEAL SERVING TEMPERATURE 10 13°C (50 55°F)

An open copper kettle is still used, and wooden casks are supplied to local pubs, by the traditionally-minded Wadworth brewery in the market town of Devizes, Wiltshire. The classic tower brewery was built in 1885, though earlier





premises from at least the 1830s still stand. Wadworth's 6X is modest in alcohol but big in flavour and texture: an oaky aroma, with hints of Cognac; a toasted-nut maltiness; and a sappy, slightly tart dryness in the finish. Wadworth's other products include Old Timer (*see p.484*) and Farmer's Glory. In mid-September, green hops, straight from the harvest, are used to make a brief seasonal brew.



Six of the best?

In the days when the letter "x", or perhaps a cross, was used to indicate strength, this must have been a more potent brew.

WADSWORTH OLD TIMER

	REGION OF ORIGIN	West of England, UK
	STYLE	Old Ale
	ALCOHOL CONTENT	6.0abv (4.8w)
	IDEAL SERVING TEMPERATURE	10–13°C (50–55°F)

This classic English country brewery, in Devizes, Wiltshire, makes two beers broadly in the old ale style. One, called Farmer's Glory, is in the mode of a mild with extra alcohol (4.5abv; 3.6w), and is intended as a compensation when summer fails to be sunny. It is malty and sweetish, but with a touch of dry hop. Old Timer is creamier, with a fresh, vanilla-pod, nutty maltiness that is both appetizing and satisfying in winter.

*Old time brewing
Old Timer is traditional in
almost every painstaking
detail of production.*






WALNUT BIG HORN BITTER



 REGION OF ORIGIN Southwest US

 STYLE English Bitter





 ALCOHOL CONTENT 5.2abv (4.2w)

 IDEAL SERVING TEMPERATURE
10–13°C (50–55°F)

When the Woodstock generation wanted to mellow out, they went to the college town of Boulder, in the mountains of Colorado. In the 1960s, there had been other preoccupations, but in the late 1970s President Carter repealed the Federal Prohibition on home-brewing. In 1981, the American Homebrewers' Association was established in Boulder. In 1990, the town gained its first brewpub, on Walnut Street. The pub is in an early 1900s post-and-beam building that was originally a plumbing warehouse. Its beers are also bottled. The Western-sounding Big Horn is, true to its designation, a very English-tasting bitter. It is refreshingly drinkable, with a lightly textured maltiness; restrained, clean fruitiness; rounded with a really appetizing hop-bitterness in the finish.

WARTECK ALT



	REGION OF ORIGIN Switzerland
	STYLE <i>Altbier</i>
	ALCOHOL CONTENT 4.7abv (3.8w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

A director of the Wardeck brewery developed a love of *Altbier* from his wife, who came from the Lower Rhine. From such chance origins, this brewery in Basel, Switzerland, gained its own *Altbier* in the late 1970s. The beer has a malty aroma; a lightly toffeeish start, developing to cinnamon spiciness and perfumy fruitiness; and a balancing touch of hoppy dryness. Wardeck was acquired by a local rival, and the beer is now produced in the cathedral-like brewhouse of Feldschlösschen.



WEIHENSTEPHANER HEFE WEISSBIER



 **REGION OF ORIGIN** Upper Bavaria, Germany

 **STYLE** *Hefe Weisse/Weizen*

 **ALCOHOL CONTENT** 5.4abv (4.3w)

 **IDEAL SERVING TEMPERATURE**
9–12°C (48–54°F)

The world's oldest brewery is widely regarded to be that at Weihenstephan (“Sacred Stephen”), on a hillside near Freising, north of Munich. Benedictine monks established a community on the hill in at least 725 and were growing hops by 768. The first reference specifically to brewing on the site is from 1040. The monastery was destroyed in wars in the 900s and 1600s, closed by Napoleon, then acquired by the royal family of Bavaria. It is now owned by the state. Today's modern commercial brewery and beer-restaurant occupies in part former monastery buildings. The site is shared with the world's best-known university faculty of brewing and a yeast library. The brewery makes about ten lagers and wheat beers, but is especially known for the latter. The Hefe Weissbier is the spiciest in more towards fruitiness.





WEIHENSTEPHANER HEFEWEISSBIER DUNKEL



 **REGION OF ORIGIN** Upper Bavaria, Germany

 **STYLE** Dark Wheat Beer

 **ALCOHOL CONTENT** 5.3abv (4.25w)

 **IDEAL SERVING TEMPERATURE**
9–12°C (48–54°F)

This dark version of Weihenstephan's Hefe Weissbier (*see previous page*) tastes less obviously yeasty than its paler brother brew. The yeast notes are rounded by the assertive character of the dark malts. The aromas and flavours of malt are dominant, and reminiscent of maple syrup. This element melds beautifully with the fruitiness that is typical of the Weihenstephan beers. In this instance, the fruit character resembles banana, with some suggestions of apple (all of these flavours derive from water, malt, hops, and yeast – no syrups or fruits are added). A delicious beer with sweet pancakes. The brewery's dark products also include a light-bodied but creamy, dryish lager called Export Dunkel.

WEIHENSTEPHANER KRISTALL WEISSBIER



 **REGION OF ORIGIN** Upper Bavaria, Germany

 **STYLE** *Kristall Weisse/Weizen*

 **ALCOHOL CONTENT** 5.4abv (4.4w)

 **IDEAL SERVING TEMPERATURE**
9–12°C (48–54°F)

The fruity notes typical of all wheat beers, but especially characteristic of the Weihenstephan range, are at their clearest and least cluttered in this bright, filtered version. Although it is quite light in body, it has rich, fresh aromas and juicy flavours. Here, the banana-like notes found in many wheat beers are given a tropical intensity by a suggestion of mango, and sharpened by a tinge of blackcurrant. These flavours are predominantly owed to the house yeast. This is a spritzzy, refreshing beer. Other golden beers include a Pilsner-type and a flowery golden lager somewhere between an Export and a Bavarian Hell. That is called Weihenstephan Original.





WELTENBURGER KLOSTER BAROCK-DUNKEL

 REGION OF ORIGIN Upper Bavaria, Germany

 STYLE Munich Dark Lager

 ALCOHOL CONTENT 4.5abv (3.6w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)



The oldest “cloister” (monastery) in the world to have an active brewery. The monastery dates from the 600s, but definite evidence of brewing does not emerge until 1050, slightly later than Weihenstephan (*see p.487–89*). Weltenburg is farther north of Munich, on the Danube, near Kelheim. In the 1700s, extravagant Baroque buildings were constructed, and they have won the praise of such distant critics as present-day artist Jeff Koons. The Barock Dunkel (“dark”) beer is light-bodied and smooth, with a very good malt character suggesting cookies or crackers. It has a toasty, smoky, roast-malt finish. The monastery has a tavern and beer garden (closed in January and February).

WELTENBURGER KLOSTER HEFE-WEISSBIER DUNKEL



 **REGION OF ORIGIN** Upper Bavaria, Germany

 **STYLE** Dark Wheat Beer





 **ALCOHOL CONTENT** 5.1abv (4.0w)

 **IDEAL SERVING TEMPERATURE**
9–12°C (48–54°F)

A superb example of a dark wheat beer, from its zabaglione-like creamy head and spicy-chocolate aroma to its nutty (almonds?), spicy (aniseed?) palate, and the earthy dryness of its finish. There is no guarantee that a “cloister” brewery will make good beer, but perhaps monasticism goes with conservatism, usually a good thing in brewing. In the south of Bavaria, there are famous *Kloster* breweries at Andechs (near Munich) and Ettal (near Garmisch-Patenkirchen) and lesser-known examples run by nuns at Mallersdorf (near Munich) and Ursberg (near Augsburg). In the north of the state, Klosterbrauerei Kreuzberg is near Bischofsheim. Augustine monks own the Münnerstadt brewery, but lease it to a family. Some former monastery breweries also use the term *Kloster*. One example making outstanding beers is the *Kloster* brewery of Bamberg.

WERNESGRÜNER PILS LEGENDE







	REGION OF ORIGIN Saxony, Germany
	STYLE Pilsner
	ALCOHOL CONTENT 4.9abv (3.9w)
	IDEAL SERVING TEMPERATURE 9°C (48°F)

This beer is a legend because it remained an intensely bitter speciality during the communist period. It is made at Wernesgrün, south of Zwickau and nearer to Auerbach. It has a bubbly head; an almost quinine-like, tonic-water dryness in the bouquet; a cleansing palate; and a peppery punch of arousal in the finish. As the label says, it is “fresh and spritzig”, and as appetizing as a gin and tonic.

Longer than legend
The brewery traces its history to 1436, four centuries before the Pilsner style emerged.

WESTMALLE DUBBEL

493





	REGION OF ORIGIN Province of Antwerp, Belgium
	STYLE Abbey (Authentic Trappist) Double
	ALCOHOL CONTENT 6.5abv (5.2w)
	IDEAL SERVING TEMPERATURE 15–18°C (59–64°F)

The village of West Malle, north of Antwerp, Belgium, is home to a Trappist abbey known in full as Our Lady of the Sacred Heart. The monastery was founded in 1794, and is said to have been brewing beer for the brothers' own consumption since 1836, though the product was not sold until the 1870s, and then only in the village. Brewing became a commercial business in about 1920. The brewery produces a "Single" beer for the brothers, and this is occasionally available to the outside world. The village's name is rendered as one word, and "Double" in Flemish on the label of the renowned Westmalle Dubbel, shown here. This is a deliciously malty, chocolatey beer, with hints of banana and passion-fruit towards a dry finish.



WESTMALLE TRIPEL



	REGION OF ORIGIN Province of Antwerp, Belgium
	STYLE Abbey (Authentic Trappist) Triple
	ALCOHOL CONTENT 9.0abv (7.2w)
	IDEAL SERVING TEMPERATURE Store at around 14°C (57°F); Serve no colder than 10°C (50°F)




The abbey of the village of West Malle had been producing darker brews for over 100 years before this pale beer was added, in the period after World War II. At the time, golden lagers were becoming more popular in Belgium, and several brewers of strong, dark ales were responding by experimenting with paler malts. High-strength, ale-yeast fruitiness, and the types of malt and hop typically used in Pilsner lagers, combined to make a whole new style. Westmalle Tripel has become a classic example, much imitated for its orangey-gold colour; its combination of power and drinkability; and its complex of appetizing aromas and flavours. A freshness in the nose, from Saaz hops, herbal, sage-like notes, and an orange-skin fruitiness, are just some of the elements.

WESTVLETEREN 8° (BLUE CAP)

495




 REGION OF ORIGIN Province of West Flanders, Belgium

 STYLE Abbey (Authentic Trappist)





 ALCOHOL CONTENT 8.0abv (6.4w)

 IDEAL SERVING TEMPERATURE 15-18°C (59-64°F)



The smallest of Belgium's five Trappist monasteries is St Sixtus, at West Vleteren, near the hop town of Poperinge and the war graves around Ypres. Its bottles have no labels, but are identified on the crown. The 8°, with a blue cap, is the fruitiest, with suggestions of plum wine or brandy and an almondy dryness in the finish. Try it with one of the sweeter soft cheeses. The brewery has a stronger 12° (yellow cap) so sweet and toffeeish as to suit the dessert course.

WESTVLETEREN BLOND

	REGION OF ORIGIN Province of West Flanders, Belgium.
	STYLE Abbey (Authentic Trappist) Triple
	ALCOHOL CONTENT 5.8abv (4.6w)
	IDEAL SERVING TEMPERATURE Store at 14°C (57°F); Serve no colder than 10°C (50°F)

In the late 1990s, a new fashion for golden beers developed in Belgium. In the French-speaking world, a golden brew is sometimes described as being “blond”. The new blonds were mainly Abbey-style golden ales at around 6.5–7.0abv, though

some were Triples, typically at 9.0. In 1999,

Westvleteren introduced its first golden beer, at the lower end of this range in alcohol content. The custom of having no label was retained. The crown-top is green, and printed with the word blond. The beer has a powerful, herbal hop aroma; a soft, smooth, light body; and an intensely appetizing, perfumy dryness. A wonderful aperitif.

The brewery sells its products only at the monastery shop (more of a serving hatch) and the café De Vrede opposite. A recorded message tells callers which “colour” is available.



WHITBREAD GOLD LABEL

497



📍 REGION OF ORIGIN Northern England, UK

🍷 STYLE Barley Wine

🍷 ALCOHOL CONTENT 10.9abv (8.7w)

🌡️ IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

Traditionally, barley wines were full in colour, with the rich, treacly flavours that come from dark malts. Gold Label was the first pale one, launched in 1951, by a brewer that later became part of the national group Whitbread. It has an amber or bronze colour, but its flavours speak of pale malts. Gold Label has a firm creaminess, with shortbread flavours, developing to a fruity, spicy dryness with hints of apricot and aniseed. Originally made in Sheffield, Yorkshire, this beer now comes from a brewery near Blackburn, Lancashire.





WOODFORDE'S NORFOLK WHERRY

 REGION OF ORIGIN Eastern England, UK

 STYLE Bitter Ale

 ALCOHOL CONTENT 3.8abv (3.0w)

 IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)



New-generation farmhouse brewery near Norwich. Some of the buildings are thatched with reeds from the nearby system of waterways known as the Norfolk Broads. A wherry

is a type of shallow boat typically used in the area.

The beer named after the boat is hoppy, with a leafy, sharp, fresh-lime aroma and flavour; a crisp, cookie-like, malt background; and a dry, candied-peel finish.





Other excellent beers from Woodforde include Norfolk Nog, an old ale with a distinctive “Oloroso sherry” nuttiness and a touch of burnt-toast sharpness. A “Very Strong Pale Ale” (or barley wine?) called Headcracker is medicinal and peppery.



WORTHINGTON WHITE SHIELD

499



	REGION OF ORIGIN Formerly Trent Valley, now Southern England, UK
	STYLE Pale Ale/Bottled Bitter
	ALCOHOL CONTENT 5.6abv (4.5w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

The Worthington brewery, founded in the 1700s, was acquired by Bass in 1927. The Worthington name has continued to survive on several products, notably the renowned White Shield, a pale ale which has been a bottle-conditioned counterpart to the filtered and pasteurized version under the Bass label. In 1997, Bass decided to discontinue the product but faced protests from lovers of the beer. Its production was moved to Horsham, Sussex, to the independent brewer King and Barnes. The beer has a firm maltiness; a herbal, sappy, briar-like, hop bitterness; and an underlying apple fruitiness.






WÜRZBURGER HOFBRÄU JULIUS ECHTER HEFE-WEISSBIER



 **REGION OF ORIGIN** Franconia, Bavaria, Germany

 **STYLE** *Hefeweizen*

 **ALCOHOL CONTENT** 5.1abv (4.0w)

 **IDEAL SERVING TEMPERATURE**
9–12°C (48–54°F)

The wine-growing town of Würzburg banned brewing “for ever” in 1434, but to no avail. In the 1600s, the vineyards could not quench the thirsts of the military in the 30 Years War. The local Prince Bishop decreed that the town should have a brewery, which was sited in the royal armoury. The brewery later became a private business, and its present buildings date from 1882. In the 1980s, a plan to move out of the town centre was defeated. A famous bishop of Würzburg is celebrated by Julius Echter Hefe-Weissbier. This beer has a hint of mint-toffee in the aroma; a lightly fruity palate, with suggestions of bananas, ripe plums, and cherries; and a refreshing acidity of finish. A *dunkel* (“dark”) version has a much more pronounced toffee character and more overt plumminess.



WÜRZBURGER HOFBRÄU SCHWARZBIER



 **REGION OF ORIGIN** Franconia, Bavaria, Germany

 **STYLE** Black Beer

 **ALCOHOL CONTENT** 4.8abv (3.8w)

 **IDEAL SERVING TEMPERATURE**
9°C (48°F)

The Würzburger brewery's foundation date is marked in a newish beer called 1643 Original Hell, which has a good hop aroma and a toastily malty palate, but this is just one of many lagers in its range. The brewery's history credits such "modern" beers to the work of "an Englishman", Theodor Böttinger, in 1874. As his name suggests, Böttinger was actually a German, but he first achieved prominence in England, brewing pale ales in Burton. The tendency towards innovation persists at Würzburg. One of the brewery's recent products is its Schwarzbier. This has the aroma of creamy coffee, a toffeeish palate, and a lightly nutty finish.



WÜRZBURGER HOFBRÄU SYMPATOR

 REGION OF ORIGIN Franconia, Bavaria, Germany

 STYLE Double Bock (*Doppelbock*)

 ALCOHOL CONTENT 7.9abv (6.3w)


 IDEAL SERVING TEMPERATURE 9°C (48°F)

There is nothing more sympathetic than a strong beer with friends. Perhaps the name was inspired by the famously “sympathetic” Bishop of Würzburg, Julius Echter, noted for his acts of philanthropy in the development of the city’s university. The brewery having also been founded by a Prince Bishop, and being the seat of an important diocese, its portfolio should obviously include a pre-Lenten *Doppelbock*. Sympator has a creamy, well-retained head; a brandyish aroma; very clean, complex, malty flavours, and fudgy notes in the finish.

WYCHWOOD HOBGOBLIN

503



 REGION OF ORIGIN South/Midlands of England, UK

 STYLE Pale/Brown Ale

 ALCOHOL CONTENT 5.5abv (4.4w)

 IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)

The forest of Wychwood, once a royal hunting ground, is on the Oxfordshire side of the gentle Cotswold Hills. In the maltings of the long-gone Clinch's brewery in Witney, a micro was established in 1983, using water from the River Windrush and yeast from the now-defunct Morlands brewery. The micro has since moved to a bigger site in the town, and its beers enjoy a considerable following. Principal Chris Moss likes beers with robust, individualistic aromas and flavours, and gives them names to match. Hobgoblin is inspired by such creatures as may haunt the forest. The beer is malty, with suggestions of chocolate-coated toffee and brown sugar, a balance of lemon-rind hoppiness, and a hint of warming alcohol in the finish.





Supernatural imagery

The wicked-looking goblin of the label is also embossed on the stylish bottle, and a witch rides the neck-label.



YOUNGER OF ALLOA SWEETHEART STOUT



	REGION OF ORIGIN Scotland, UK
	STYLE Sweet Stout
	ALCOHOL CONTENT 2.0abv (1.6w)
	IDEAL SERVING TEMPERATURE 13°C (55°F)

A famous old name in Scottish brewing, George Younger, is kept alive in this product. Branches of the family Younger have owned several breweries in Scotland over the years. George Younger's

brewery in Alloa was acquired and then closed by Tennent, of Glasgow, in the 1960s.

Tennent, in turn, is owned by Bass. Aptly, Sweetheart Stout is the most sugary example of the style: with vanilla, caramel, and medicinal notes. In a style that is typically low in alcohol, this example is especially modest.







Brews brothers

The sweetheart on the can is modelled on Hollywood starlet Venetia Stevenson, who married singer Don Everly.



YOUNG'S DOUBLE CHOCOLATE STOUT



	REGION OF ORIGIN London, England, UK
	STYLE Chocolate Stout
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 13°C (55°F)





The first stout to be made with added chocolate – both as bars and essence – was introduced by the London brewer Young's in 1997. It is remarkably silky-smooth and textured, with a lively complexity. The aromas and flavours begin with faint suggestions of ginger, becoming fudgy and creamy, then balancing this sweetness with a round, bitter-chocolate, finish. It is a big beer with a relatively modest five per cent alcohol content. The use of chocolate surprised many drinkers, but makes perfect sense. Malts with chocolate-like flavours are often employed in stouts. This had already led to some of the richer stouts being offered with desserts at beer dinners.

The label...

...resembles that of a well-known British milk chocolate, but the beer has more character than the bar.

YOUNG'S OLD NICK

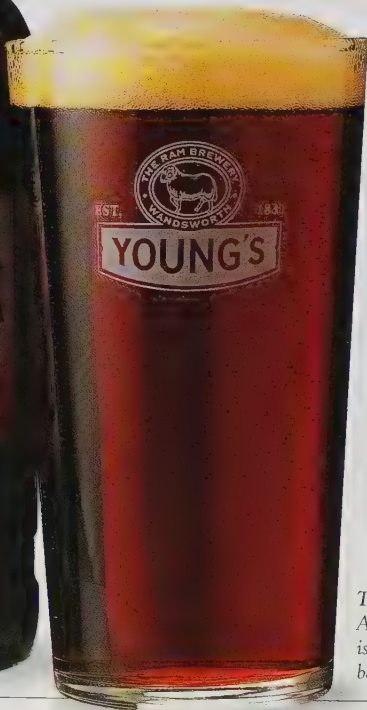


	REGION OF ORIGIN London, England, UK
	STYLE Barley Wine
	ALCOHOL CONTENT 7.2abv (5.4w)
	IDEAL SERVING TEMPERATURE 13°C (55°F)

Once, every regional brewery in England had its own barley wine. Many have since dropped this traditional style, on the grounds that it is a minor speciality, but the London brewery Young's – a famously stubborn enterprise – has

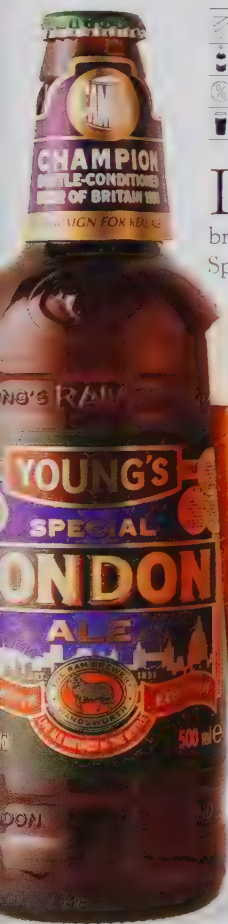
remained loyal to the style. This example is a rich, toffeeish brew, with a banana-liqueur finish. As the label suggests, this is one to enjoy in front of the fire before retiring for the night. Although Young's is very much a local brewery in southwest London, its devilish Old Nick is sometimes easier to find in the United States.





The old devil
An "old" ale in name, Old Nick is strong enough to be labelled as barley wine.



YOUNG'S SPECIAL LONDON ALE

507







	REGION OF ORIGIN London, England, UK
	STYLE English Ale/Strong Pale Ale
	ALCOHOL CONTENT 6.4abv (5.1w)
	IDEAL SERVING TEMPERATURE 10°C (50°F)

London beer-maker John Young is married to a Belgian, and once made a superbly hoppy English ale for her local brewery near Liège. The product survives in Britain as Young's Special London Ale. The drily aniseedy, spicy English hop is extremely powerful, but cushioned by a malty creaminess and a lively, fruity, yeast character, with suggestions of banana and orange zest. The fruitiness softens the final, peppery punch of hop bitterness. In the late 1990s, the brewery began to release bottle-conditioned batches, which have an even greater complexity. The beer is less easy to find in Young's own pubs than in supermarkets. It has won several awards in Britain and is also greatly respected in the United States.



YOUNG'S WAGGLE DANCE

	REGION OF ORIGIN London, England, UK
	STYLE Honey Ale
	ALCOHOL CONTENT 5.0abv (4.0w)
	IDEAL SERVING TEMPERATURE 10–13°C (50–55°F)



The term “Waggle Dance” refers to how bees inform each other of nectar sources, and derives from the work of Viennese sensory physiologist Karl von Frisch (1886–1982). The beer was developed by the Vaux brewery, of Sunderland, in 1995, and produced by its subsidiary Ward’s, of Sheffield. When these two northern English breweries closed four or five years later, this popular product was taken up by Young’s, of London. A hefty addition of honey is used, and that is evident in the beer’s flavour, which seems to have become even sweeter in its new home. A delicious dessert beer.

ZIRNDORFER LANDBIER HELL

509



 REGION OF ORIGIN Franconia, Bavaria, Germany

 STYLE *Hell/Helles* (Pale Lager)

 ALCOHOL CONTENT 4.9abv (3.9w)

 IDEAL SERVING TEMPERATURE 9°C (48°F)

Among German brewers, *Landbier* is a popular term. It implies a good, basic, country brew, but has technical definition. *Dorf* means village. Zirndorf was once a village, with its own brewery (founded in 1674), but is now a suburb of Nuremberg. Zirndorfer Landbier Hell is produced by

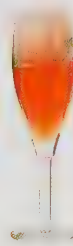
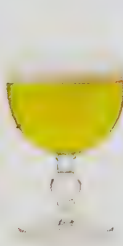
the Nuremberg brewery Tucher. It has a perfumy, talc-like aroma; an assertively malty start; a smooth, firm, toffeeish

palate, rounding into a quick, dry finish. Tucher also produces beers under the names Patrizier, Lederer, Hürner, and Humbser-Grüner.





GREAT BEERS A USER'S GUIDE

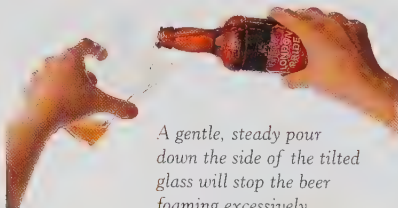


POURING BEER

Debate rages over the way in which beer should be poured, but there is considerably less disagreement about the end result. Whether the head

should be modest, creamy, blossomy, or towering depends partly upon local custom, but also upon the aroma and flavour desired from the beer.

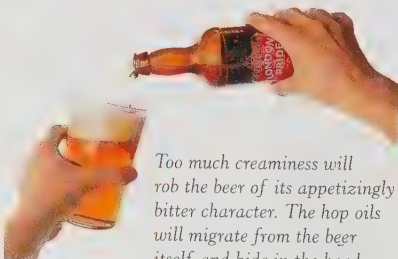
POURING AN ALE



A gentle, steady pour down the side of the tilted glass will stop the beer foaming excessively.



Steepen the angle and pour more directly to avoid the beer being too flat. Aim for one "finger" of foam.

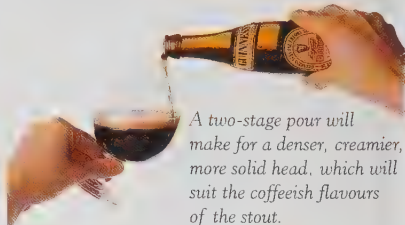


Too much creaminess will rob the beer of its appetizingly bitter character. The hop oils will migrate from the beer itself and hide in the head.

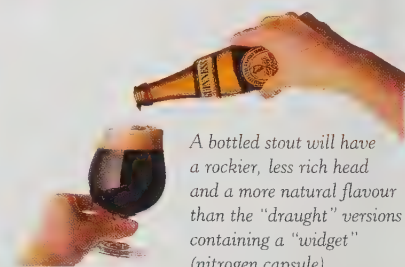
POURING A STOUT



Pour stout slowly, to allow the head to develop. If it grows too quickly, stop for a moment.



A two-stage pour will make for a denser, creamier, more solid head, which will suit the coffeish flavours of the stout.



A bottled stout will have a rockier, less rich head and a more natural flavour than the "draught" versions containing a "widget" (nitrogen capsule).

POURING A PILSNER



Bottles may take less than the seven minutes prescribed for a draught, but a real Pilsner must have a blossoming head.



A soft, sustained carbonation further enlivens the golden colour with a consistent rise of small bubbles (known as the "bead").



The head should rise, almost like a soft ice-cream, above the rim of the glass. This brings forward the hop aroma and holds back bitterness to the finish.

POURING A WHEAT BEER



Beers containing yeast have a high carbonation, so an especially gentle pour is required. The Belgians wet the glass to control the head.



In Bavaria, wheat beer is typically served with a huge head, especially if it is a bottle-conditioned example. Some yeast is included in the pour.



If the beer is deemed insufficiently cloudy, the last few drops may be rolled in the bottle to loosen the remaining yeast sediment. This is then added to the glass.

TASTING BEER

All good beer tastes of malted grains and hops, and a truly clean lager of little else. Good ales have both of those elements but also some fruitiness from the use of top-fermenting yeasts. Good porters and stouts have chocolatey or espresso-like flavours from the roasted malts used. Good wheat beers are tart and refreshing. But whatever the



profile of the beer, if a brew is offered as a lager or ale, porter, stout, or wheat beer, it should live up to the style. If it is a good beer, the flavours will not only be appropriate but also in an interesting balance and combination. This is the meaning of “complexity”. A beer with this quality seems to offer further aromas and flavours every time the glass is raised.

JUDGING BEERS

Enjoyment of great beer does not demand some special tasting talent. All it requires is an open mind, an interest in beer, and a keenness to find aromas and flavours without fear of mockery.

Tasting conditions: Choose a naturally lit room for better evaluation of colour. Music can be a distraction. Avoid cigarette smoke, cooking smells, or perfumes. For judging purposes, the beers should all be sampled in the same type of glass. A large, clear wine-glass is ideal, with some curvature to showcase the aroma.

Beer temperature: The serving temperatures indicated for each beer in this book are those at which each may be most enjoyable. They are merely suggestions, and do not always accord with the brewers' own guidelines. If, rather than being enjoyed as a drink, the

beer is being judged, the aromas and flavours will express themselves most fully at room temperature.

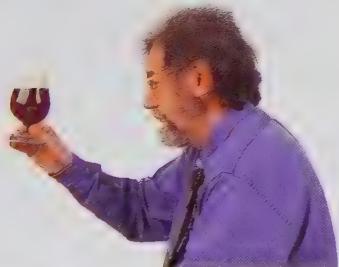
Order of beers: Start with the beers expected to be lightest in intensity of flavour, and work upwards, especially if they are in several styles.

How many beers?: Even five or six beers can confuse the palate, and 10 or a dozen are more than enough. In order fully to taste the beer, the bitterness must be sensed at the back of the mouth. Beer-tasters therefore tend to swallow at least some of the fluid, and are less exhaustive in spitting than wine judges. As alcohol is ingested, the faculties become less acute.

Score-sheets: In a formal tasting, for a beer or wine club, or class, a score-sheet is a handy aide-mémoire. A simple system is to have scores for: fidelity to style (if it

is labelled as a Pilsner, wheat beer, or ale, is it a good example?); appearance (head formation, colour, and perhaps clarity); aroma (pleasant, appetizing, complex, true to style?); palate (the same criteria); and finish (does it develop late flavour, or simply vanish without saying "goodbye"?).

Between beers: Plain bread, crackers, or matzos will clear the palate. Avoid anything with its own flavours, such as salty pretzels, and butter or cheese, because their greasiness will flatten the beer. A neutral-tasting, still, bottled water, generously provided, is the best option.



1. THE LOOK

The pleasures of all food and drink are experienced with the eyes as well as the nose and palate. Clarity is an issue in most, but not all, types of beer. Colour certainly is, and the greatest beers often have colours that are distinctive, subtle, complex, and appetizingly attractive.



2. THE SWIRL

A gentle swirl disturbs the beer enough to help release its aromatic compounds. This level of study might best be pursued at home, as serious swirling might easily be thought pretentious when conducted in a bar or restaurant.



3. THE SNIFF

Whether the drinker sniffs or not, much of what we think we taste is actually experienced through our potent and evocative sense of smell. In the finest beers, the appetizing aromas are a hugely significant element of the pleasure they impart.



4. THE SIP

Let the beer lap over the tongue. Sweet flavours (malt, for example) may be more obvious at the front of the tongue; salt (as in the water) at the front sides, fruity acidity farther back at the sides; while hop bitterness is best detected at the back.

LEXICON OF FLAVOURS & AROMAS

Many aromas and flavours in beer have more than one origin. Explanations of some typical flavours are given below. Tasters often express flavours in terms of "aroma metaphors" that refer to other drinks and foods.

Acidity: An appetizing acidity, sometimes lemony, comes from hops. A fruity acidity derives from the yeast in fermentation, especially in ales and even more so in *Berliner Weisse*, Belgian *lambic* styles, and Flemish brown and red ales.

Apples: A fresh, delicate, pleasant, dessert-apple character arises from the fermentation process in some English ales, famously Marston's. A more astringent, green-apple taste can arise from insufficient maturation.

Bananas: Very appropriate in some South German wheat beers.

Bitterness: Sounds negative, but it is positive. "Good" bitterness comes from the hop. It is present to varying degrees in all beers, and especially appropriate in

a British bitter. Robust bitterness, as in Anchor Liberty Ale, is appetizing. Astringency is not.

Body: Not actually a taste, but a sensation of texture or "mouth feel", ranging from thin to firm to syrupy. Thinness may mean a beer has been very fully fermented, perhaps to create a light, quenching character. Firm, textured, or grainy beers may have been mashed at high temperatures to create some unfermentable sugars. Syrupy ones have been made from a high density of malts, possibly with some holding back of fermentation.

Bubble-gum: Very appropriate in some South German wheat beers. Arises from compounds called guaiacols created in fermentation.

Burnt: Pleasant burnt flavours arise from highly kilned barley or malt in some stouts. Burnt plastic, deriving from excessive phenol, is a defect caused by yeast problems.

Butterscotch: Very appropriate in certain British ales, especially some from the north of England and Scotland. Unpleasant in

lagers. This flavour derives from a compound called diacetyl created in fermentation.

Caramel: Most often a malt characteristic, though brewers do sometimes also add caramel itself. A malty caramel character is positive in restrained form in many types of beer. Too much can be overwhelming.

Cedary: A hop character.

Chocolate: A malt character in some brown ales, porters, and stouts. Typically arising from chocolate malt.

Cloves: Very appropriate in some South German wheat beers. Arises from phenols created in fermentation.

Coffeish: A malt character in some dark lagers, brown ales, porters, and stouts.

Cookie-like: Typical character of pale malt. Suggests a fresh beer with a good malt character.

Earthy: Typical character of traditional English hops. Positive characteristic in British ales.

Fresh bread: See cookie-like.

Grapefruit: Typical character of American hops, especially the Cascade variety.

Grass, hay: Can be a hop characteristic. Fresh, new-mown hay is typical in some classic European lagers. It arises from a compound called dimethyl sulphide, caused by fermentation with traditional lager yeasts.

Herbal: Hop characteristic. Examples of herbal flavours are bay leaves, mint, and spearmint.

Hoppy: Herbal, zesty, earthy, cedary, piney, appetizingly bitter.

Licorice: A characteristic of some dark malts, in German *Schwarzbier*, English old ales, porters, and stouts. In the English-speaking world, licorice itself is sometimes used as an additive.

Madeira: Caused by oxidation. In very strong, bottle-conditioned beers that have been aged many years, this will be in a pleasant balance. In another type of beer, it is likely to be unpleasant.

Malty: See cookie-like, fresh bread, nuts, tea, toast, and toffee.

Minty: Hop characteristic, especially spearmint.

Nuts: Typical malt characteristic in many types of beer, especially northern English brown ales. Arises from crystal malt.

Orangey: Typical of several hop varieties. Can also arise from some ale yeasts. Positive if not overwhelming.

Pears: Yeast characteristic in some ales. If overwhelming, suggests that the beer has lost some balancing hop due to age.

Pepper: The flavour of alcohol. Suggests a strong beer.

Piney: Characteristic of some hops, especially American varieties.

Plums: Yeast character, found in South German wheat beers.

Raisiny: Typical in beers made with very dark malts and to a high alcohol content, for example, imperial stouts. This flavour develops in fermentation.

Resiny: Typical hop characteristic.

Roses: Can arise from hops. Also from yeast development during bottle-conditioning, especially in some Belgian beers.

Sherry: Dry, fino sherry flavours are typical in Belgian *lambic* beers. Sweet sherry can arise in strong, bottle-conditioned beers that have been aged. See also Madeira.

Smoky: Appropriate in "malt whisky beer", smoked beer, and some dry stouts.

Sour: Appropriate in *Berliner Weisse*, *lambic*, or Flemish brown or red specialities, but not in other styles of beer.

Strawberries: In extremely restrained form, and in balance with malt and hop, an appropriate fermentation characteristic in some British ales.

Tea: A strongish tea, of the type made in England (Indian, especially Darjeeling, with milk) is a good aroma metaphor for malt.

Toast: Malt characteristic in some dark ales, porters, and stouts.

Tobacco: Fragrant tobacco smoke can be evoked by the Tettnang hop, grown near Lake Constance in Germany and used in many lagers.

Toffee: Malt characteristic, especially in Vienna-style, *Märzen*, and *Oktoberfest* amber lagers. Very appetizing if not overwhelming.

Vinegary: See acidity.

Winey: Typical of *lambic* and some other Belgian styles aged in wood.

Yeast: The aroma of fresh yeast, like bread rising, is typical of some ales. Can appear as a "bite" in some from Yorkshire, England.

MOMENTS FOR A BEER

Not all beers are intended to be consumed by the pint in the pub or from the can with the football on television. Nor are all beers simply thirst-quenchers.

Light-tasting lagers will quench the thirst, but wheat beers do the job much better, whether the Belgian style like Hoegaarden (see p.229) or the German *Weisse/Weizen* types. The most refreshing beers of all, after the first shock of their sour tinge, are Belgian "red" ales such as Rodenbach (see p.386). In the same mood, a fruit beer can be an attractive drink with which to greet guests at a barbecue or party.

If people went to the pub simply to quench their thirsts, they would probably have one pint then leave, refreshed. Most beer-lovers prefer to stay longer than that. One pint of cold, fizzy lager might be quenching, but more can become bloating. The colder the beer, the more its carbonation is released in the warmth of the stomach, with uncomfortable effects. An hour or two in a good pub offers sociability. The most sociable of beers are less cold and gassy, softer, and moreish, like English bitter, an ale from Belgium, or a German *Altbier* or *Kölsch*. It has been argued that all beers are sociable, but that is not



*Sociable pint
English bitter*



*Party greeting
Fruit beer*



*Thirst quencher
Wheat beer*

true. Apart from easy drinkability and moreishness, a sociable beer must be modest in alcohol. It is excessively modest to fall asleep, or worse, in the pub, and immodest to be roused by alcohol to aggression.

The more bitter a beer, the more appetizing it is. Anyone who has enjoyed an American pale ale knows how quickly it begins to demand a flight of chicken wings or a bowl of chilli. Lovers of the British pint in the pub, especially an India Pale Ale, are familiar with the sudden urge for a curry. The uses of particular beer styles before food, with various dishes, or afterwards, are discussed on page 520.

Sweet stouts were traditionally regarded as an energy drink, and are due

for rediscovery. The same is true of sweetish beers like English milds and Dutch "old brown" lagers. Although they are less sweet, the chocolatey black beers of Germany might also be regarded as restoratives. They are credited with having restored the health of Goethe, the country's greatest poet.

Some British breweries and pubs actually specify that their strong old ales or barley wines should not be served by the pint, though in Germany a potent Double Bock is sometimes offered in a mighty litre stein. These beers are intended as winter warmers. In something closer to an oversized brandy snifter, they can also make a fine accompaniment to a late-night movie on television. Or a book at bedtime.



*Nightcap
Barley wine*



*With food
Bière de garde*



*After dinner
Château brew*

SERVING BEER WITH FOOD

A really hoppy Pilsner lager (Jever, *see p.251*, or Christoffel Blond, *see p.121*, are just two examples) has the bitterness to arouse the appetite. Other great aperitifs are Trappist beers like Orval (*see p.348*), or the Cinq Cents version of Chimay (*see p.118*); strong golden ales such as Duvel (*see p.151*); an IPA; or a hoppy ale like Young's Special London (*see p.507*) or Anchor Liberty Ale (*see p.22*).

With soups or appetizers, try the sherryish flavours of Belgian *gueuze*. Shellfish, especially oysters or clams, like the earthy, stinging flavours of dry stouts like Guinness (*see p.204*). Or look out for the various oyster stouts. The drier type of brown ale makes a surprisingly good match for crunchy salads. Sour-and-sweet beers like Rodenbach Grand Cru (*see p.388*) or Greene King Strong Suffolk (*see p.198*) will

stand up to vinegary or pickled dishes. Strong lagers like EKU 28 (*see p.155*) have the Sauternes-like richness to accompany pâtés.

There is much more to beer-and-food pairings than lager with German sausages, but even this combination can be rendered far more interesting by the right brew. Dark lagers can be hard to find, but have a natural spiciness to match well-flavoured sausages. Smoked lagers can also be elusive, but make a perfect accompaniment to smoked ham.

White wine with fish? Try a beer counterpart, a golden lager like the Czech Budweiser Budvar, for example (*see p.89*). At the Munich Oktoberfest, hungry drinkers enjoy chicken on the spit. It's a good combination at home if you can find an *Oktoberfest* beer. A lightly malty



alternative might be an Irish ale from Kilkenny (see p.257), though that style really demands boiled bacon and cabbage.

Red wine with red meat? Full-coloured ales should have the fruitiness and complexity to do the same job. Perhaps a French *bière de garde* such as La Choulette Ambrée (see p.269) with lamb or an English ale like Marston's Pedigree (see p.309) with roast beef.

Pizza originates from Naples, but the most characterful beers in Italy are from the north. The classic pizza beer is probably Moretti La Rossa (see p.325). The notion of pizza with beer is more typical in the United States. A Great Lakes Eliot Ness lager (see p.196) has enough malty richness to match the herby, spicy elements of a pizza.

Some Belgian Trappist monasteries make both beer and cheese. Chimay is an example. Its Grande Réserve (see p.119) goes well with the abbey's Trappist cheese,

but is even happier with a Roquefort.

For those who prefer desserts, the range of beers may be surprising. The "toffee apple" flavours of German wheat beers, the orangey notes of their Belgian counterparts, and the same country's fruit beers all have their place. They work best, of course, with fruit desserts. Oatmeal stouts are perfect with creamy desserts like Atholl brose or tiramisu. Chocolate and coffee desserts have their natural partners in beers using those ingredients. Young's Double Chocolate Stout (see p.505) and Red Hook Double Black Stout (see p.379) are examples. Brooklyn Black Chocolate Stout (see p.83) and Pyramid Espresso Stout (see p.375) achieve excellent results with dark malts.

A dinner with beer can be a luxurious affair. A final flourish would be a cigar with a glass of rich Kasteel, from Belgium (see p.256); an English barley wine or Scottish Wee Heavy (see p.46), or Hair of the Dog Adam, from the United States (see p.209).



COOKING WITH BEER

Beers that accompany foods well are often a useful addition to the dish itself. There are several quite different ways of using beer in the kitchen.

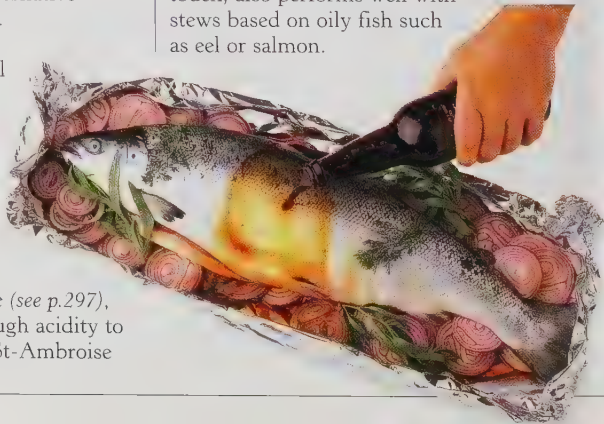
Vinegar originated from sour wine, but is now more often brewed from malt, like a sour beer. Before refrigerators, beer that had gone sour at the brewery was sometimes sold as malt vinegar. Some breweries today deliberately make such a product, or offer beer-flavoured condiments. There is, therefore, every logic in using sour styles of beer as an alternative or complement to vinegar. Sour-tasting beers such as the *Berliner Weisse* style, Belgium *lambic* and *gueuze* brews, or Flemish “red” specialities such as Rodenbach (see pp.387–388) add a surprising dimension of flavour to salad dressings and vinaigrettes. Within the *lambic* family, the raspberry style *framboise* can work especially well.

In Belgium, *gueuze* is often used in the poaching of mussels. An alternative might be a lightly acidic ale. Similar beers, or fruity English-style ales, work well as a marinade to tenderize meats, and can be used to make sauces or gravies. Ales such as Bateman's XXXB (see p.41), Marston's Pedigree (see p.309), Timothy Taylor's Landlord (see p.456), and McMullen's Castle Pale Ale (see p.297), from England, all have enough acidity to work as a marinade. So do St-Ambroise

Pale Ale (see p.391), from Canada, and US ales such as Oliver's (see p.344) or BridgePort ESB (see p.80). Be careful with extremely hoppy examples, as the bitterness can sometimes become too intense during reduction.

The combination of malty sweetness and texture with grassy, herbal hop flavours, and sometimes yeasty tastes, makes beer an excellent base for soups. Malty, sweetish lagers are employed in soups based on barley or other grains, such as sweetcorn, or on shellfish such as crab, clams, or oysters. Lactic-tasting beers such as a *Berliner Weisse* or a *lambic* can even be employed in chilled fruit soups. The richer, darker, type of ale can add flavour and texture to soups featuring beef, onions, or cheese.

Beer can add piquancy to stews. This even works in relatively light dishes such as stewed mussels. A dry, hoppy beer like an IPA, if used with a light touch, also performs well with stews based on oily fish such as eel or salmon.



Meat stews need something richer, like an Irish ale, French *bière de garde*, *Märzenbier*, or *Bockbier* for pork or chicken, or a French, English, Scottish, or Belgian ale for lamb or beef. There are many recipes for the famous beef-in-beer stew *Carbonade Flamande*, some using Belgian *lambic* beers, others going to the opposite extreme with a stout such as Guinness (see p.204). Between the two, and better than either, is a very slightly sour Flemish brown ale such as Liefmans Goudenband (see p.282). The same beer is excellent in braising.

Basting moistens, tenderizes, and adds flavour to meat. If a dark, rich, and malty beer is used in the basting liquid, the malt sugars will caramelize, leaving a hint of toffeeish crustiness and sweet flavours. Perhaps because pork and ham are often served with sweet or fruity accompaniments, these meats lend themselves especially well to being basted with a sweetish beer.

One of the best-established uses of beer is in batters, bread, and cakes. In the US, beer batters are commonly used on

vegetables served as finger food or in the style of tempura, or on oysters or cod. Use a yeasty German-style wheat beer or a bottle-conditioned English ale. If the beer is added to the mixture at the last minute, before it goes into the oven, the carbonation will make the batter airier and help it rise. This works very well with Yorkshire pudding. Richer, darker beers will give moisture to puddings and cakes.

In fruit-cake mixtures, an imperial stout will add moisture and enhance the raisiny, burnt-currant character. A Guinness, perhaps with a touch of rum, could be used in a fruit cake that is intended to be moist in texture but dry in flavour. A spiced dark brew like Liefmans Glühkriek (see p.281) can also be effective. In chocolate dishes, the flavours will be enhanced by the use of a strong stout.



GLOSSARY

Abbey (Abbaye, Abdij) beer Belgian family of strong, fruity-tasting ales. Some Benedictine and Norbertine abbeys licence commercial brewers to produce these beers for them. Such products are inspired by those of the authentic Trappist monastery brewers.

abv Alcohol by volume, as a percentage. The simplest and most widely used measure. Alcohol by weight (**w**) is sometimes used in the US. Because alcohol is lighter than water, this produces a lower figure.

Ale English-language term for a beer made by warm fermentation, traditionally with a "top" yeast. For example, mild, bitter, pale, brown ales.

Altbiere German style of beer similar to British bitter or pale ale. Especially associated with Düsseldorf.

Amber Very unspecific term, widely used in the US. Tends to indicate an amber-red ale in broadly the Irish style, but sometimes a Vienna lager.

Barley wine English-language term for extra-strong ale.

Bavaria Former kingdom and republic, now the biggest state in Germany (and the one with the most breweries by far). Bavaria's capital is Munich.

Beer A fermented drink made from grain, most often barley-malt, and usually flavoured with hops. Includes ales, lagers, wheat beers, and all styles reviewed in this book.

Bière de garde Strong, ale-like style, originally brewed to be laid down. Typical in the northwest of France.

Bitter Implies a well-hopped ale.

Bo(o)k Germanic term for an extra-strong beer. Often, but not always, dark. Usually a lager, but can also be a strong wheat beer. Usually 6.0abv (4.8w) or more.

Bohemia Former kingdom of Wenceslas, later a province of Austria and component of Czechoslovakia. Now,

with Moravia, comprises the Czech Republic. Bohemia's capital is Prague. Other main cities include Pilsen and Budweis.

Bottle-conditioned With living yeast in the bottle.

Brabant Former duchy, centred on the city of Brussels. Now three provinces: Walloon and Flemish Brabant (including the brewing city of Leuven), both in Belgium; and North Brabant, across the border in The Netherlands.

Brewpub Pub or restaurant making its own beer, sometimes also for sale elsewhere.

Doppelbock "Double" Bock. Usually around 7.5abv (6.0w) or more.

Dortmunder Export Golden lager with a mineral-ish dryness and slightly above-average strength. (See Export.)

Dunkel/Dunkle/Dunkles German words for dark.

ESB Extra Special Bitter. In Britain, a specific beer

from the Fuller's brewery. Has inspired many similar beers in North America.

Export In the German tradition, a beer of slightly above-average strength, typically 5.25–5.5abv/4.2–4.4w, most often in the Dortmund style.

Flanders One of two nations (the other being French-speaking Wallonia) that form the Kingdom of Belgium. Provinces include East and West Flanders, Flemish Brabant, Antwerp, and Belgian Limburg. The Flemish language is a version of Dutch.

Framboise/Frambozen French and Flemish words used in Belgium to indicate raspberry beers.

Franconia Regional name for the three northernmost counties of Bavaria, including the cities of Nuremberg and Bamberg.

Gueuze/Geuze Young and old *lambics*, blended to achieve a sparkling, champagne-like beer.

Hefe German for yeast.

Hell/Helles German for "pale". Indicates a golden

beer, often a malt-accented lager. Typical in Bavaria.

Imperial stout Extra-strong stout, originally popular in Imperial Russia.

IPA India Pale Ale. Type of ale originally made for the Indian Empire. Should be above average in both hop bitterness and alcohol content.

Irish ale Typically has a reddish colour and a malt accent. It sometimes has a suggestion of butterscotch.

Kellerbier "Cellar beer" in German. It is usually an unfiltered lager, high in hop and low in carbonation.

Kloster German term for a beer that is, or once was, made in a monastery. May be any style.

Kölsch Means "from Cologne" in German. Applied to the style of top-fermenting golden ale made in and around that city.

Kriek Flemish term for a type of cherry used in beer.

Lager Beer fermented and matured at low temperatures. Can be any colour or strength.

Lambic Belgian term for beer fermented with wild yeasts.

Limburg Brewing province in The Netherlands, centred on the city of Maastricht. The name Limburg is shared with an adjoining province of Belgium and a city in Germany.

Maibock Bock released in late spring (March, April, or May). Often relatively pale, hoppy, and spritzey.

Märzenbier Traditionally, a beer brewed in March and matured until September or October. In Germany and the US, usually implies a reddish-bronze, aromatically malty, medium-strong (around 5.5abv/4.4w or more) lager.

Micro-brewery One of the new generation of small breweries that have sprung up since the mid-to late-1970s.

Mild Ale that is only lightly hopped, and thus mild-tasting. Usually modest in alcohol. Sometimes dark. The word mild also exists in Germany, and appears on some (relatively) gently hopped Pilsners.

Münchner, Munchener, Munich-style Typically a malt-accented lager of conventional strength, whether pale (*Helles*) or dark (*Dunkel*).

Oktoberfest Traditionally a *Märzenbier*, but today often paler.

Old ale Usually dark and classically medium-strong (around 6.0abv/4.8w). Some are much stronger.

Oud bruin In The Netherlands, a very sweet dark lager. In Belgium, a sourish brown ale in the Oudenaarde style, but at a conventional strength.

Pale ale Originally a British style. Classically ranges from bronze to a full copper colour. "Pale" as opposed to a brown ale or porter.

Pils/Pilsner/Pilsener Widely misused term. A Pilsner is more than just a standard golden lager of around 4.25–5.25abv/3.4–4.2w. It should be an all-malt brew, with a pronounced, flowery hop aroma and dryness, typically using the Saaz variety. The original is Pilsner Urquell.

Porter Dark brown or black. Made with highly-kilned malts, with a good hop balance, and traditionally top-fermenting. Traditionally associated with London.

Rauchbier German term for beer (usually lager) made with smoked malts. Especially associated with Bamberg, Franconia.

Red ale See Irish ale.

Saison Style of dry, sometimes slightly sour, refreshing, but strongish (5.0–8.0abv/4.0–6.4w) summer ale, often bottle-conditioned. Typical in the province of Hainaut, Belgium.

Schwarzbier "Black" beer. Usually a very dark lager with a bitter-chocolate character. Especially associated with Thuringia and the former East Germany.

Scotch ale Smooth, malty style classically made in Scotland. Often dark, sometimes strong.

Stout Dark brown to black. Made with highly-roasted grains and traditionally top-fermenting. Sweet stouts

historically associated with London, hoppier dry examples with Dublin and Cork.

Trappist Strict order of monks making strong ales of great character in several monasteries in Belgium. Labels include a logo saying "Authentic Trappist".

Tripel/Triple Usually an extra-strong, golden, aromatic, hoppy golden ale, modelled on Westmalle Tripel.

Vienna-style lager Bronze-to-red lager with a sweetish malt aroma and flavour. No longer readily available in its city of origin, but increasingly made in the US. The *Märzen-Oktoberfest* type is a stronger version.

Weisse/Weissbier "White" beer. German term for a wheat beer. Implies a pale head and often a cloudy brew.

Weizen "Wheat". Also used to describe the above.

White/Wit English-language and Flemish terms for Belgian-style spiced wheat beer.

USEFUL ADDRESSES

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USEFUL ADDRESSES

UNITED KINGDOM

ORGANIZATIONS

CAMPAIGN FOR REAL ALE
(CAMRA)

A consumer organization dealing with traditional UK beers. Publishers of the monthly *What's Brewing*, the annual *Good Beer Guide* (which lists pubs selling good beers throughout the UK), and organizers of the Great British Beer Festival (usually held in early August, at Olympia, London).

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WEBSITES

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The most extensive worldwide web publication for beer-lovers. Links to many other sites.

www.brewworld.com
Largest European beer and brewing internet site (text in English).
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FESTIVAL averages around 300
British cask-conditioned beers

(see CAMRA above). Most of the local beer festivals in the UK are listed in the CAMRA monthly newspaper *What's Brewing*.

ENGLAND

RETAILERS

Among high-street wine merchants, Oddbins has in recent years paid particular attention to speciality beers, but there are growing ranges in supermarkets such as Asda, Morrisons, Safeway, Sainsbury, Tesco and Waitrose. In London, the department store Selfridges has a good range.

* Indicates a UK mail order service available.

CUMBRIA

BEERS IN PARTICULAR

151 Highgate
Kendal

Cumbria LA9 4EN

Tel: 01539 735714

Fax: 01539 724686

THE MASONS ARMS

(also a brewpub)

Strawberry Bank

Cartmel Fell

Grange-over-Sands

Windermere

Cumbria LA11 6NW

Tel: 015395 68486

Fax: 015395 68780

E-mail: stevensonwalsh@aol.com

LANCASHIRE

THE REAL ALE SHOP

47 Lovat Road

Preston

Lancashire PR1 6DQ

Tel: 01772 201591

Fax: 01772 558717

LEICESTERSHIRE

THE BOTTLE STORE *

77 Queens Road

Leicester LE2 1TT

Tel: 0116 270 7744

Fax: 0116 270 7744

LINCOLNSHIRE

SMALL BEER

199 Grimsby Road

Grimsby

Lincolnshire DN35 7HB

Tel: 01472 699234

Fax: 01472 594182

E-mail:

dave@sbclle.freeserve.co.uk

SMALL BEER

91 Newland Street West

Lincoln LM1 1QF

Tel: 01522 528628

LONDON

THE BEER SHOP AND

PITFIELD BREWERY *

14 Pitfield Street

(near Old Street underground)

London N1 6EY

Tel: 020 7739 3701

Internet:

www.pitfieldbeershop.co.uk

NORFOLK

THE BEER CELLAR *

31 Norwich Road

Strumpshaw

Norwich

Norfolk

Tel: 01603 714884

YORKSHIRE

BEER RITZ

17 Market Place

Knaresborough
Yorkshire HG5 8AL
Tel: 0142 386 2850
Fax: 0142 386 2850

BEER RITZ
Arch Z
Granary Wharf
The Canal Basin
Leeds
Yorkshire LS1 4BR
Tel: 0113 2427400
Fax: 0113 2426417
E-mail: sales@beerritz.co.uk
Internet: www.beerritz.co.uk

THE ARCHER ROAD
BEER STOP *
57 Archer Road
Sheffield
Yorkshire
Tel: 0114 2551356

BARRELS & BOTTLES *
3 Oak Street
Heeley Bridge
Yorkshire S8 9UB
Tel: 0114 2556611
Fax: 0114 2551010
E-mail:
sales@barrelandsbottles.co.uk
Internet:
www.barrelandsbottles.co.uk
(International mail order
service available)

THE DRAM SHOP
21 Commonside
Sheffield
Yorkshire S10 1GA
Tel: 0114 2683117

M&D HOMEBREW
Fernades Brewery
Beerhunters Paradise
The Old Malt House
5 Avison Yard
Kirkgate
Wakefield
Yorkshire WF1 1UA
Tel: 01924 369547

YORK BEER SHOP
28 Sandringham Street
(off Fishergate)
York
Yorkshire YO10 4BA
Tel: 01904 647136
Fax: 01904 647136

SCOTLAND

RETAILERS

VILLENEUVE WINES
1 Venlaw Court
Peebles
Edinburgh EH45 8AE
Tel: 01721 722500
Fax: 01721 729922
E-mail:
wines@villeneuviewines.com

PECKHAM & RYE
155-159 Bruntsfield Place
Edinburgh EH10 3DG
Tel: 0131 229 7054
Internet: www.peckhams.com

PECKHAM & RYE
21 Clarence Drive
Glasgow G12 9QN
Tel: 0141 334 4312

OCTOPUS AT FENCE BAY
Fence Foot Farm
Fairlie (Southwest of Glasgow,
on the coast at Fairlie)
Ayrshire KA29 OEG
Sells speciality beers,
smoked and organic foods.
Tel: 01475 568918
Fax: 01475 568921
E-mail: fencebay@aol.com
Internet: www.fencebay.co.uk

AUSTRALIA

PUBLICATIONS

NATIONAL LIQUOR NEWS
97 Victoria Street
Potts Point
NSW 2011
Tel: 02 9357 7277

LIQUOR WATCH
9 Carisbrook Street
Linley Point
NSW 2066
Tel: 02 9428 3147

Australian beer writer Willie Simpson writes a beer column every Tuesday in the Good Living section of the *Sydney Morning Herald*. Across town, Peter Lalor writes a weekly beer column every Wednesday for the Food & Wine section of rival newspaper, *The Daily Telegraph*.

WEBSITES

BEER LOVERS AUSTRALIA
www.beerlovers.com.au
A beer club based in Victoria.

www.vintagecellars.com.au
On-line ordering site for
Vintage Cellars.

RETAILERS

The following retail chains offer a growing range of Australian and imported beers. Generally, the chains have outlets in most large towns. Please check local listings.

LIQUORLAND
PORTERS
MAC'S
SAFEWAY (Victoria only)
DAN MURPHY'S (Victoria only)

AUSTRIA

WEBSITES

www.brewworld.com/austria/
Definitive and comprehensive information on the current Austrian beer scene by renowned Austrian beer expert Conrad Seidl.

www.austrianbeer.com/beer/
An independent website operated by beer-lovers. Beer

reviews and ratings with pub information. Very useful for tourists. Text in English.

bier.oesterreich.com

The official website of "Verband der Brauereien" the Austrian brewing industry's professional organization. Accurate information and statistics about Austrian breweries. Text in German.

RETAILERS

The popular supermarket chain "Interspar" carries a wide selection of Austrian and imported beer.

GETRAENKEKISTL

R.Ammersin GesmbH

Speisinger Strasse 31

1130 Wien

Tel: +31 804 55 08

Fax: +31 804 14 444

E-mail: ammersin@magnet.at

BELGIUM

ORGANIZATIONS

DE OBJECTIEVE BIERPROEVERS (Belgian consumer organization)

Postbus 32

2600 Berchem 5

Belgium

Tel: +32 3 323 4538

Fax: +32 3 226 8532

E-mail: obp@www.dma.be

Internet: www.dma.be/p/obp

CONFÉDÉRATION DES BRASSERIES DE BELGIQUE/
CONFÉDÉRATION DER
BROUWERIJEN VAN BELGIË

The professional organization of the Belgian brewing industry. Their historic headquarters building in Brussels contains an interesting brewing museum.

Consumer-oriented website with extensive links.

Maison des Brasseurs

Grand' Place 10

1000 Bruxelles

Belgium

Tel: +32 2 511 49 87

Fax: +32 2 511 32 59

E-mail: cbb@beerparadise.be

Internet: www.beerparadise.be

PUBLICATIONS

STEPHEN D'ARCY OF THE CAMPAIGN FOR REAL ALE (Brussels) produces a highly informative and regularly updated newsletter *A Selective Guide to Belgian Bars*.

67 Rue des Atrébates

B-1040 Brussels, Belgium.

Tel: +32 2 736 72 18.

E-mail:

Stephen.D'Arcy@cec.eu.int

RETAILERS

BELGIUM BEERS

2 Reyndersstraat

Antwerp

Tel: +32 3 226 6853

BIEK TEMPEL

56 Rue Marché aux Herbes

Brussels

Tel/Fax: +32 2 502 19 06

Internet: www.biertemple.com

BIERES ARTISANALES

174 Chaussée de Ware

Brussels

Tel: +32 2 512 17 88

DRINK MARKET DELEPINE

13 Rue Eugène Cattoir

Brussels

Tel: +32 2 640 45 64

Fax: +32 2 640 36 23

HOPDUVEL

625 Coupure Links

Ghent

Tel: +32 9 225 2068

YVES STREEKBIEREN

1 O.L. Vrouwmarkt

Roeselare

Tel: +32 53 62 67 30

CANADA

PUBLICATIONS

BIÈRE MAG

Tel: 514 658 8133

Fax: 514 447 0426

Internet: www.bieremag.ca

RETAILERS

The retailers below are listed by state in alphabetical order

ALBERTA

BEERLAND AT CECIL HOTEL

415 - 4th Avenue S.E.

Calgary, Alberta

T2G 0C8

Tel: 403 266 3344

Fax: 403 234 9756

CHATEAU LOUIS

11727 Kingsway Avenue

Edmonton, Alberta

T5G 3A1

Tel: 780 452 7770

Fax: 403 454 3436

E-mail: chateau

@planet.eon.net

Internet:

www.chateaulouis.com

BRITISH COLUMBIA

CAMBIE STREET LIQUOR

5555 Cambie Street

Vancouver, B.C.

V5Z 3A3

Tel: 604 266 1321

Fax: 604 264 9071

Internet:

www.bcliquorstores.com

FORT STREET LIQUOR

1960 Foul Bay Road

Victoria, B.C.

V8R 5A7

Tel: 250 952 4220

Fax: 250 595 0768
 Internet:
www.bcliquorstores.com

MANITOBA

MANITOBA LIQUOR MART
 (store 45)
 Grant Park Shopping Centre
 1120 Grant Avenue
 Winnipeg, Manitoba
 R3M 2A6
 Tel: 204 987 4045
 Fax: 204 475 7666
 Internet: www.mlcc.mb.ca
 (1 of around 25 stores in
 Manitoba; see website for
 details.)

QUEBEC

L'EPICIER DU MARCHÉ
 128 Atwater
 Atwater Market
 Montreal, Quebec
 H4C 2G3
 Tel: 514 637 3224
 Fax: 514 932 7753

EPICIER DES HALLES
 145 St Joseph
 St Jean, Quebec
 J3B 1W5
 Tel: 450 348 6100
 Fax: 450 348 0936

SASKATCHEWAN

8TH STREET LIQUOR
 STORE #505
 3120 8th Street East
 Saskatoon, SK
 S7H 0W2
 Tel: 306 933 5318
 Fax: 306 933 5219
 E-mail:
store505@slga.gov.sk.ca

ALBERT SOUTH #557
 4034 Albert Street
 Regina, SK
 S4S 3R5
 Tel: 306 787 4251

Fax: 306 787 8075
 E-mail:
store557@slga.gov.sk.ca

DENMARK

ORGANIZATIONS

DANISH BEER ENTHUSIASTS
 The national beer lovers'
 association. It produces the
 magazine *The Beer Enthusiast*
 and an e-mail newsletter, and
 holds regional and national
 meetings, beer tastings, and
 brewery visits.
 Anders Evald
 Andedammen 14
 DK-3460 Birkerød
 Denmark

FESTIVALS

The first national beer festival
 will take place in Copenhagen
 in autumn 2000, with the
 participation of most Danish
 breweries as well as import
 companies and breweries from
 neighbouring countries. The
 festival will take place every
 second year.

WEBSITES

www.ale.dk
 A comprehensive website by
 THE BEER ENTHUSIASTS,
 including a good beer guide,
 and pub and retail listings for
 the whole of Denmark. Also
 information on the national
 beer festival.

RETAILERS

GL. STRANDS ØL & VINLAGER
 Naboløs 6
 DK-1206 København K
 Tel: +45 33 93 93 44
 Fax: +45 33 93 96 44

AMAGER ØLHUS
 Italsensvej 36A
 DK-2300 København S

Tel: +45 32 59 45 45
 Fax: +45 32 59 45 45
 E-mail
amager.olhus@post.cybercity.dk

MALT & HUMLE
 Låsbygade 6
 DK-6000 Kolding
 Tel: +45 75 54 07 55
 Fax: +45 75 54 07 55

CHAS E VINHANDEL
 Ryesgade 5
 DK-8000 Århus C
 Tel: +45 86 12 14 11
 Fax: +45 86 12 13 34

H.J. HANSEN VINHANDEL A/S
 Vingårdsgade 13
 DK-9000 Aalborg
 Tel: +45 98 12 52 90

FINLAND

ORGANIZATIONS

THE FINNISH LEAGUE OF
 INDEPENDENT BEER SOCIETIES
 (FINNLIBS)
 An umbrella organization
 for Finnish beer societies,
 FINNLIBS is primarily
 concerned with consumer
 issues. Full information at
 the FINNLIBS website:
www.olut.org

WEBSITES

www.helsinginsanomati.fi/olut
 helsinki
 Information on the Helsinki
 Beer Festival (text in English).

PUBLICATIONS

JUOMANLASKIJA MAGAZINE
www.kolumbus.fi/juomanlaskija

FESTIVALS

Finland has two main beer
 festivals: the annual DARK BEER
 FESTIVAL in Tampere (January)
 and the HELSINKI BEER
 FESTIVAL in Helsinki (April).

Information on these can be found at the above websites.

RETAILERS

In Finland, the state-owned retailer ALKO has the monopoly of beers with more than 4.7 per cent alcohol. Around 30 of its 250 outlets keep a wide selection of beers.

ALKO OY
Heidehofintie 2,
FIN-01300 Vantaa
Tel: +358 9 576576
Fax: +358 9 5765530
E-mail: palaute@alko.fi
Internet: www.alko.fi

Supermarket chains including CITYMARKET, PRISMA, and SESTO have a good selection of beers under 4.7 per cent.

FRANCE

ORGANIZATIONS

LES AMIS DE LA BIÈRE
5 Route de Mametz
60220 Aire sur la Lys
Tel: +33 321 39 14 52
Internet: amis.biere.org

RETAILERS

BOOTLEGER
82 Rue de l'Ouest
75014 Paris
Tel: +33 1 43 27 94 02

BRASSERIE VANUXEEM
(Consumers in northern France visit this retailer just over the border in Belgium)
150 Rue d'Armentières
B-7782 Ploegsteert
Belgium
Tel: +32 56 58 89 23
Fax: +32 56 58 75 59

LES CHOPES
(covered market of Wazemmes)
Place de la Nouvelle Aventure

F-59000 Lille
Tel: +33 320 13 95 25
Fax: +33 320 90 17 37

BOISSONS CASH DUBUS
27 Place République
F-59650 Villeneuve d'Ascq
Tel: +33 320 02 41 23
Fax: +33 320 05 04 08

DICKELY SELESTAT
DISTRIBUTION
Route de Muttersholtz
67600 Selestat
Tel: +33 388 92 09 30

BIÈRE ET PAIX
22 Rue des Frères
67000 Strasbourg
Tel: +33 388 36 90 04

HO' BIÈRE INTERNATIONALE
9 Avenue de la Gare
67140 BARR
Tel: +33 388 08 88 18

AUCHAN
RN1
Route de Boulogne
62100 Calais
Tel: +33 321 46 92 92
Fax: +33 321 96 81 50

GERMANY

WEBSITES

www.bier.de
Consumer-oriented site in English and German. Contains information about retailers.

www.brauer-bund.de
German language site produced by the German brewing industry's professional organization. Text in German.

RETAILERS

HAUS DER 131 BIÈRE
Karlsruhe 27
D-22175 Hamburg
Tel: +49 40 640 72 99
Fax: +49 40 640 20 71

E-mail: 131biere@bier.de
Internet: www.biershop.de
(International mail order service available)

BIER-SPEZIALITÄTEN-LADEN
Karl Marx Alle 56
10243 Berlin
Tel: +49 30 249 21 46
Fax: +49 30 242 71 47

AMBROSETTI
Schiller Str. 103
D-10625 Berlin
Tel: +49 30 312 47 26
Fax: +49 30 315 033 43
E-mail: info@ambrosetti.de
Internet: www.ambrosetti.de

BRUNO MARUHN
Pfungstädter Straße 174-176
D-64297 Darmstadt-Eberstadt
Tel: +49 61 51 5 72 79
Fax: +49 61 51 59 54 95
(Mail order service available)

COUP DE LOUP
Koellstr. 22
D-76189 Karlsruhe
Tel: +49 721 961 32 45
Fax: +49 721 961 32 43
E-mail:
coup-de-loup@coup-de-loup.de
Internet: www.coup-de-loup.de
(Mail order service available)

ITALY

PUBLICATIONS

IL MONDO DELLA BIRRA
In Italian, with an occasional English edition.
Via Cagliero 21
20125 Milano
Italy
Tel: +39 2 668 2834
Fax: +39 2 607 2185
E-mail: monbirit@tin.it

RETAILERS

A TUTTA BIRRA
Via L. Palazzi, 15 (lat. Corso

Buenos Aires)
I-20124 Milan
Tel: +39 2 20 11 65

OASI DELLA BIRRA
Piazza Testaccio, 38/41
I-00153 Rome
Tel: +39 6 57 46 122

JAPAN

RETAILERS

MOMOYA SHOTEN
Minami 5, Nishi 5
Chuo-ku, Sapporo
Tel: +81 11 521-0646

SAKE CLUB TOKI
Daiei Hiroasaki B1
2-1 Oh-machi 2-chome
Hiroasaki City
Aomori Prefecture
Tel: +81 172 38-2233

TOBU DEPARTMENT STORE
Ikebukuro branch
1-1-25 Nishi Ikebukuro
Toshima-ku, Tokyo
Tel: +81 3981-2211
One of the most complete and well-managed beer selections in Japan. About 200 beers from 34 countries.

ISETAN DEPARTMENT STORE
Shinjuku branch
3-14-1 Shinjuku
Shinjuku-ku, Tokyo
Tel: +81 3 3352-1111
Good display of nearly 100 imported and Japanese craft beers, with frequent new arrivals.

BEER SPOT CHITASHIGE
3-50 Sakurayama-cho
Showa-ku, Nagoya
Tel: +81 52 841-1150

ASAO SAKATEN
6 Tanaka Nogami-cho
Sakyo-ku, Kyoto
Tel: +81 75 781-3210

KIOKA BELGIAN BEER
SPECIALTY SHOP
9-288-3 Nakamachi
Ohtori, Sakai City
Osaka
Tel: +81 722 62-1341
Over 120 varieties of Belgian beer, along with a few other European beers.

IYOTETSU SOGO DEPARTMENT
STORE
5-1-1- Minato-cho
Matsuyama City,
Ehime Prefecture
Tel: +81 899 48-2111

SAZAN BEFU-TEN
2-9-1 Befu
Johann-ku, Fukuoka City
Tel: +81 92 821-2207

NETHERLANDS

ORGANIZATIONS

PINT
(PROMOTIE INFORMATIE
TRADITIONAL BIER)
(Dutch consumer
organization)
Postbus 3757
1001 AN Amsterdam
Netherlands
E-mail: info@pint.nl
Internet: www.pint.nl

RETAILERS

DE BIERKONING
Paleisstraat 125
Amsterdam
1012 ZL
Tel: +31 20 625 23 36
Fax: +31 20 627 06 54
E-mail: info@bierkoning.nl
Internet: www.bier.nl

D'OUDE GEKROONDE BIER EN
WIJNWINKEL
Rosmarijn Steeg 10
1012RP Amsterdam
Tel: +31 20 623 77 11
(tasting room upstairs)

THE BEER SHOP
Gier Straat 70
2011GG Haarlem
Tel: +31 23 53 14 180
Fax: +31 23 52 47 868

VERSLUIS DRANKENHAND
35a Conradskade
Den Haag
Tel: +31 70 345 3682

NEW ZEALAND

WEBSITES

www.brewing.co.nz
The most comprehensive site covering the New Zealand beer scene. Carries extensive listings and reviews, as well as information about many local beer festivals and events.

www.nz-beer-awards.co.nz
Covers the New Zealand International Beer Awards, first held in 1999 and primarily an industry event but may be of interest to consumers.

RETAILERS

The retailers in this section are listed from north to south.

THE BEER CELLAR
158 Garnet Road
Westmere
Auckland
Tel: +64 9 360 7251

MASONIC TAVERN
29 King Edward Parade
Devonport
Auckland
Tel: +64 9 445 0485
E-mail: fist@ihug.co.nz

HAVELOCK WINES & SPIRITS
Donnelly Street
Havelock North
Hastings
Tel: +64 6 877 8208
Fax: +64 6 877 5223

REGIONAL WINES & SPIRITS
15 Ellice Street
Basin Reserve
Wellington
Tel: +64 4 385 6952
Fax: +64 4 382 8488
E-mail:
wine@regionalwines.co.nz
Internet:
www.regionalwines.co.nz

LIQUORLAND
Cnr. Clyde & Ilam Roads
Ilam
Christchurch
Tel: +64 3 351 9285

MEANAN WINES & SPIRITS
750 Great King Street
Dunedin North
Dunedin
Tel: +64 3 477 2047
Fax: +64 3 477 2049

NORWAY

ORGANIZATIONS

NORØL (NORSKE
ØLVENNERS LANDSFORBUND)
(Federation of Norwegian Beer
Consumers)
Postboks 6567 Etterstad,
N-0607 Oslo
NORWAY
E-mail: nor-ale@interpost.no
Internet:
www.interpost.no/nor-ale

WEBSITES

BRYGGERI – OG
MINERALVANNFORENINGEN
www.nbmf.no
Site from the Norwegian
Brewers and Soft Drink
Producers. Good statistics about
consumption, etc. In English.

FESTIVALS

Since 1994 NORØL has
arranged a small
CHRISTMAS BEER FESTIVAL

("JULEOLFESTIVAL") in Oslo
in the second weekend of
November. Here you can taste
all the traditional "strong"
(about 6.5 per cent abv)
Christmas Beers. It also
arranges a tiny BOCK BEER
FESTIVAL ("BOKKOLFESTIVAL")
in February/March to support
the four existing traditional
Norwegian (dark) Bock Beers.
(Info can be found at
NORØL's website.)

RETAILERS

The Norwegian state
monopolizes the sale of beer
with an alcohol content higher
than 4.75 per cent abv, through
the agency Vinmonopol.
Beer with an alcohol content
lower than 4.7 per cent abv
may be bought from
supermarkets, grocery shops,
and specialist beer and beverage
shops including:
ØLEKSPERTEN BEMA100
Sandsværavn 221
3615 Kongsberg
Tel: +47 32 73 18 50

BRYGGERIMESTERN A.S.
Cappelensgt 12
3718 Skien
Tel/fax: +47 35 53 10 99

OLE SIMON AS
Vågsg. 43
4306 Sandnes
Tel: +47 51 66 20 84

ULTRA
Bryn Senter
Østensjøv. 79
0667 Oslo
Tel: +47 22 75 79 00

SWEDEN

WEBSITES

www.stockholmbeer.se
The principal website for
information about beer in

Sweden is produced by the
organizers of the Stockholm
Beer Festival (see below).
Text in English and Swedish.

www.swedbrewers.se
Site with information about
Swedish breweries.
Text in English and Swedish.

PUBLICATIONS

APÉRITIF
A magazine specializing in
alcoholic beverages including
beer.
Box 15
S-101 20 STOCKHOLM
Tel: +46 8 545 120 00
Fax: +46 8 545 120 11
E-mail:
m.ljungstrom@tidningsmakar
na.se

FESTIVALS

THE STOCKHOLM BEER
FESTIVAL is the largest beer
exhibition in the Nordic
European countries with
around 1,000 different kinds
of beer, cider, and whisky
from all over the world.
Established in 1992, this
annual event takes place over
the last two weekends every
September.

RETAILERS

Sweden has a monopoly retail
system for alcohol, the
Systembolaget. There are 403
shops runned by the
Systembolaget and details
can be found at
www.systembolaget.se

The three shops with the
largest beer selection are found
in the three largest towns in
Sweden.

SYSTEMBOLAGET BEER SHOP
Norra Stationsgatan 58–60

S-113 33 Stockholm
 Tel: +46 8 31 73 49
 Fax: +46 8 32 69 04
 E-mail:
 butik.0140@systembolaget.se

SYSTEMBOLAGET
 Lilla Klädpressargatan 8-16,
 Östra Nordstan
 S- 404 22 Göteborg
 Tel: +46 31 25 80 09
 Fax: +46 31 15 25 59
 E-mail:
 butik.1409@systembolaget.se

SYSTEMBOLAGET
 Baltzargatan 23
 S-211 36 Malmö
 Tel: +46 40 611 68 45
 Fax: +46 40 12 20 63
 E-mail:
 butik.1201@systembolaget.se

UNITED STATES

NATIONAL ORGANIZATIONS

ASSOCIATION OF BREWERS
 For information on US
 brewers, especially micros and
 brewpubs, and the annual
 Great American Beer Festival.
 736 Pearl St, PO Box 1679,
 Boulder, Colorado 80306-
 1679, USA.
 Tel: 303 447 0816
 Fax: 303 447 2825
 Internet: www.beertown.org

NATIONAL PUBLICATIONS

ALL ABOUT BEER
 National magazine for beer-
 lovers.
 Tel: 919 490 0589
 Fax: 919 490 0865
 E-mail:
 AllAboutBeer@mindspring.com
 Internet:
 www.allaboutbeer.com

MALT ADVOCATE
 National magazine for lovers
 of beer and malt whisky.
 Tel: 610 967 1083
 Fax: 610 965 2995
 E-mail: maltman999@aol.com
 Internet:
 www.whiskeypages.com

FESTIVALS

The world's largest/most
 interesting beer festival is held
 each October in Colorado. It is
 organised by the Association
 of Brewers.

NORTH EAST

PUBLICATIONS

ALE STREET NEWS
 Newspaper published for
 beer-lovers throughout the
 region. Based in New
 York/Jersey area.
 Tel: 800 351 ALES
 Fax: 201 368 9100
 E-mail:
 tony@alestreetnews.com
 Internet:
 www.alestreetnews.com

YANKEE BREW NEWS
 Newspaper for beer-lovers in
 New England.
 Tel: 800 423 3712
 E-mail: Brett@ynakee
 brew.com
 Internet:
 realbeer.com:80/ybn/

RETAILERS

KAPPY'S
 175-177 Andover Street
 Peabody
 MASSACHUSETTS
 Tel/fax: 978 532 2330
 Internet: www.kappys.com

GRAND OPENING LIQUORS
 1058 High Mountain Road
 N. Haledon
 NEW JERSEY 07508

Tel: 973 427 4477
 Fax: 973 423 3471

BIG Z BEVERAGE
 1675 E. Jericho Turnpike
 Long Island
 Huntington
 NEW YORK
 Tel: 516 499 3479
 Fax: 516 499 3672

SHANGY'S, THE BEER
 AUTHORITY
 40 East Main Street
 Emmaus
 PENNSYLVANIA
 18049

Tel: 610 967 1701
 Fax: 610 967 6913
 E-mail: shangys@aol.com
 Internet: www.shangys.com

MID ATLANTIC

PUBLICATIONS

MID-ATLANTIC BREWING
 NEWS
 Box 20268
 Alexandria
 VIRGINIA 22320-1268
 E-mail:
 greg@brewingnews.com
 Internet:
 www.brewingnews.com

RETAILERS

CHEVY CHASE WINE &
 SPIRITS
 5544 Connecticut Ave. NW
 Washington DC 20015
 Tel: 202 363 4000
 Fax: 202 537 6067
 E-mail: corkscrew@aol.com

BUN PENNY
 1080 Columbia Mall
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FURTHER READING

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