THE PURSUIT OF HOPPINESS
YOUR CRAFT BREWING AND PUB MAGAZINE

BEER FESTIVALS
GABS REVIEWED - BEERVANA PREVIEWED

‘BEER FOR ALL THE RIGHT REASONS’
WE’RE BIGGER BETTER & BACK!

THE DUNEDIN CRAFT BEER & FOOD FESTIVAL

OCTOBER 4, 2014

OCTOBER 4, 2014 AT FORSYTH BARR STADIUM

$25 student, $30 G.A. - tickets from ticketdirect.co.nz

MORE INFO AT dunedinbeerfest.co.nz
August is the best month for beer fans.

For nearly 20 years, the big national beer expo has been held in Wellington in winter. Now, in its Beervana format, it continues to grow and bring more exhibitors and food stalls every year.

The ongoing rise and rise of craft beer can be measured in the attendance figures and number of exhibitors these events attract.

This year there’s a new component to Beervana – a trade expo before the public event opens. This shows the growing professionalism of the craft beer industry. Brewers who were supporting themselves with a day job are increasingly turning to full-time brewing and bringing a professional approach to their craft.

Brewing, like every industry that produces or stores liquids, benefits greatly from economies of scale. Getting bigger doesn’t mean selling out – especially when you consider that New Zealand is much too small to have any big craft brewers on an international scale.

It’s easy to look back on the good old days and say today’s scene is too big and professional. But that’s a cheap shot. As Sean Murrie says in our article on the Malthouse, growth has brought major improvements in beer quality, as well as availability.

This is all good news for the beer drinker. We now have a great range of options and can expect (and deserve) a quality experience each time we invest in a pint.

Cheers
Martin Craig

COVER: Pouring a sample at GABS, photo by Anthony McKee/GABS, See page 22.
Mmmmm Bacon.

SO MUCH BETTER THAN HAM

EPIC

LOVES BACON

SMOKED IPA

Bacon Strips & Bacon Strips & Bacon Strips. Who doesn't love it. Let's celebrate bacon, morning, noon and night (and match it with this tasty beer).

Can he swing from a web? No he can't, cause he's a pig. Lookout. He is a ...

Available at Beervana, 22-23 August 2014, Westpac Stadium, Wellington
CHRISTCHURCH BREWS NEWS

- NZ Brewers Guild annual competition judging will be in Christchurch early August and will involve a number of SOBA members. The results of this prestigious event are announced at the Guild’s official dinner prior to Beervana.
- Golden Eagle/Raindogs now have brewery door sales.
- Johnny Moore (Goodbye Blue Monday, Smash Palace) will open Brick Farm bar/restaurant shortly in one of the only surviving Poplar Lanes buildings.
- The Institution craft beer bar is open in New Regent St.
- The Laboratory in Lincoln (Martin and Lisa Bennett of Twisted Hop) is finally under construction – hoped for opening this year!
- Cassells Tannery bottlestore, The Sow’s Ear, is now filling riggers again.

THE GRAINFATHER

The Grainfather is an all in one brewing unit allowing the home brewer to start with crushed grain, and mash, sparge and cool all in the one unit. It gives home brewers the chance to really experiment, and gain control over their brewing ingredients and process. The Grainfather will retail for around $1000 including the wort chiller.

Features
- 30l capacity, means it can produce approximately 25l of craft beer at one.
- The magnetic drive pump helps extract all sugars in the grain giving optimal brewing efficiency.
- Expandable grain basket, meaning it can make both very high ABV beers (almost 10%) as
well as lower ABV beers. This is different to all other all in one brewing systems on the market.

- The Grainfather Counter Flow Wort Chiller runs wort through a counter flow copper coil, chilling one way while hot liquid goes the other. It chills 25L of brewing wort in under 20 minutes. It also runs the chilled wort from The Grainfather straight into a separate fermenter, without the need for pouring.

The Grainfather will be sold in late August/early September with a limited release. 100 are to be sold online and 100 have been presold to homebrew stores. A small number will be available at Beervana along with other Mangrove Jack’s beer products.

**DUNEDIN CRAFT BEER AND FOOD FESTIVAL LAUNCH**

The Dunedin Craft Beer and Food Festival has kicked off for 2014, with Dunedin mayor Dave Cull launching the event at the Dunedin Casino on Monday 30 June.

50 invited guests took part in an evening of beer matches, beginning with a pairing between a specialty thyme-brewed beer courtesy of Velvet Worm, and Otago’s best cheese rolls – made by Sue Harvey using Whitestone Cheese. Jokingly described as Southland Sushi, it was a matching that has perhaps heralded an end to the long-standing matching tradition of wine and cheese.

The night was expertly finished by the engagingly flamboyant Richard Emerson, who brought his exceptional public speaking and wit to the stage to walk the audience through his favourite research and development project – matching beer with whiskey. Pairing an Emerson’s London Porter with a Talisker single malt, it was explained that the whiskey was like the pepper to the steak that was the Porter.
The night celebrated tickets going on sale on 1 July, with a marketing campaign now launching around the country. Organisers are looking forward to a sell out crowd, and will be looking to showcase more breweries at this year’s festival, which features more space by moving on to the Forsyth Barr Stadium pitch.

“Thanks to our all-weather stadium and increased space, plus our improved payment system, we’re looking to create a festival that’s great both for brewers and the Dunedin public for years to come,” said Dan Hendra, DCBFF event manager.

MIKE’S ON THE MOVE!!
Mike’s Organic Brewery is bursting at the seams, so the plan is to sell the current Urenui property and move to bigger premises with larger brew system somewhere else in Taranaki.

MIKE’S OKTOBERFEST 2014
Are you ready for Saturday, 25th Oktober?
This year will be the biggest & best ever....maybe the last to be held at Urenui.
If you missed out last year you’ll need to be quicker (last year sold out end July)
The Slacks will amp things up & the Brass Band has new antics planned.
See www.organicbeer.co.nz/Events for tickets.
Tickets are also available at The Brewery, Motoroa 4 Square and Fitzroy Liquorland
NATIONAL HOMEBREW COMPETITION CHAMPION HAS COMMERCIAL RELEASE

Barbara Joppa has brewed and adapted Joppa Stout since she started brewing 11 years ago. Her love of stouts and desire to try something different with each iteration has led to a beer that scored a whopping 49/50 at last year’s SOBA National Homebrew Competition and a recipe Barbara calls a keeper.

That score was enough to earn the Champion Ale title and have the beer brewed at Hallertau. It had its commercial release on 12 June at Brothers Beer in Auckland. Barbara feels winning batch “ticked all the boxes” for a Dry Stout. The story goes that the judges tried really hard to find something wrong with it as they didn’t feel right awarding a perfect score so one point was deducted for astringency. Barbara followed the results on Twitter but thought the score was out of 100. It was of course out of 50 and so the celebration started.

So what gear does one use to brew a Champion Ale? Barbara keeps it simple. The fermenters are five-gallon pails with a glass carboy used for secondary fermentation. She has a 28 litre stainless kettle on her kitchen cooktop and a wort chiller (which makes a huge difference to the quality of her beers). Barbara bottles everything.

The Hallertau brew day was an amazing day, allowing Barbara to taste the individual malts rather than having the grains crushed for her. It was an opportunity to get suggestions and comments from Hallertau’s Steve Plowman. Joppa Stout was the first Champion Ale brewed on Hallertau’s new kit. It is bottled and should be available wherever you find Hallertau. The labels were designed by Barry Hannah, a fellow SOBA member, who was extremely generous with his time. It was important to have Barbara’s dog on the label (that is Barbara’s “Ridgeback brewery” logo) and he worked hard to fit it in.

When asked how Joppa Stout has been received since its commercial release, Barbara said, “Everyone has been really nice with the comments. I love it, of course, so it’s amazing to hear others say they like it too.”

Barbara is planning to enter a pumpkin ale in this year’s competition and offers advice she received from Soren Eriksen and Ben Middlemiss: “Match what you taste with the BJCP descriptions to make sure you enter your beer into the right category”

By Maree Shaw, SOBA committee member and Joppa Stout fan
AUGUST EVENTS CALENDAR

August – it’s like beer Christmas! Here’s some events to check out his August
NB – some events may sell out – please check ahead
For more details go to: www.wellingtononaplate.com, www.beervana.co.nz

Friday 15  Hops, Honey & Halloumi, Kereru Brewery, Upper Hutt
www.wellingtononaplate.com

Friday 15  Buns & Brews, St Johns Bar, Wellington
www.wellingtononaplate.com

Friday 15  Pie & Beer Spectacular, Sprig & Fern, Wellington
www.wellingtononaplate.com

Sunday 17  Hannah’s Laneway Banquet, Wellington,
www.wellingtononaplate.com

Monday 18-24  Malthouse 21st Birthday events, Malthouse
www.themalthouse.co.nz

Tuesday 19  Yeastie Boys Beer Entwined, Hop Garden, Wellington
www.wellingtononaplate.com

Thursday 21  Beervana Industry-only day, Wellington
www.beervana.co.nz

Thursday 21  Brewers Guild Awards Dinner, Shed 6, Wellington,
www.brewersguild.org.nz

Friday 22  Beervana, Westpac Stadium, Wellington
www.beervana.co.nz

Saturday 23  SOBA AGM, venue TBC
www.soba.org.nz

Saturday 23  Beervana, Westpac Stadium, Wellington
www.beervana.co.nz

Sunday 24  Logan Brown Tuatara Waikanae Crab Festival,
www.wellingtononaplate.com

Thursday 28  Pig on a Spit and a Barrel of Beer, Ti Kouka, Wellington,
www.wellingtononaplate.com

Friday 29  Forest & Forage Degustation Beer Match, Zealandia, Wellington
www.wellingtononaplate.com

E-mail your event dates to editor@soba.org.nz
The Fork & Brewer is Wellington’s high temple of beer-infatuated cuisine. Make a date for lunch or dinner, book your Christmas do, or just pop in to enjoy a bite with one of our house-brewed specialties. We’d love to see you.

Open Mon-Sat, 11.30am till late, 14 Bond Street, Wellington
Kelly Ryan returns to Brewing – There is Much Rejoicing

In October 2013, Kelly Ryan announced he was leaving the brewing industry after 13 years to spend time with his family in New Plymouth. Ryan, one of New Zealand's best-regarded young brewers, said then that he was hugely appreciative of the support he received from the beer community. After what he calls the “busiest six months of unemployment ever”, Ryan began work at Wellington brewpub Fork & Brewer in June.

Ryan had been busy in his garage brewing on his brother’s 50 litre system (including a Saison flavoured with hops from his own garden), helping his brother Shannon Ryan and Liam Tranter set up Brew Mountain brewery in New Plymouth, helped Craig Cooper at Bach Brewing with several recipes, judged at the World Beer Cup, attended the Craft Brewers Conference in Portland, and is just about to become the New Zealand agent for some new nano-brewkits.

While a few other brewing offers popped up during his time in Taranaki, Ryan and partner Catherine had agreed that “Wellington would always be our number one choice. We have lots of friends there and its always great fun.” He also “really likes the concept of brewpubs” and is looking forward to the freedom of making beers “which are fun, keep people interested and hopefully coming back. It is also good to be coming back to a manual brewery, it will keep me fit,” laughs the perennially skinny Ryan.

His brewing CV is extensive and exceptional, covering time at Tui/DB, Fyne Ales (UK), Thornbridge (UK) and Epic Brewing Company before his stint as foundation head brewer at Good George brewpub in Hamilton. Describing himself as a “serial brewery move-arounner”, Ryan enjoys “meeting new people and learning new things. You get to work with existing beer recipes and create new ones.” He is looking forward to the particular challenge of producing the Fork & Brewer’s popular Bohemian Hipster Pilsner as “I haven’t brewed a lot of lagers. It will be interesting.”

“I want to strike the balance between making beers that are interesting and unique, and beers that people can drink.”
easily. I’m excited to be working with people like Lester Dunn [the departing brewer], owners Sean Murrie and Colin Mallon who are as passionate about beer as me. Above all, I want to have a lot of fun. I’m excited and maybe just a little nervous,” says Ryan.

Beer writer Jono Galuszka made the poignant observation that a man of Ryan’s “talent should not be without a brewery to work in.” He was dead right.

*Neil Miller is a professional beer writer, director of the Fork & Brewer, and a big fan of Kelly Ryan’s work.*

Photo: Kelly Ryan by Jed Soane
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Before I came to New Zealand, I knew about New Zealand wine. Marlborough Sauvignon Blanc and Otago Pinot Noir are legendary and familiar options in any UK supermarket. I had come across only one Kiwi craft beer in the UK, Luke Nicholas’s Epic pale ale brewed for the JD Wetherspoon International Real Ale Festival in 2010. Bulk lagers like Steinlager were well known but not my preferred beer option when fine ales are on offer (though, I accept, on a hot day these lagers are great thirst quenchers especially before a BBQ!)

When I arrived in New Zealand to take up my job as British High Commissioner, I never imagined beer would be the feature it has become in my personal experience of this fine country. My four years here has been a journey of discovery and coincided with the explosion in the Kiwi craft beer scene. It has been exciting and fun, and I feel, albeit it at a slight distance, that I have been part of a movement sweeping New Zealand as it becomes known not just as a wine country but a beer nation too. I have enjoyed the ride and I will leave with many fond memories of my time here and the beers I have drunk.
Some of you may recall a beer blog I wrote earlier this year. I mentioned then that Luke was the first Kiwi craft brewer I met. I tracked him down when I first came here and through him started my own epic beer adventure in New Zealand.
As I approached the end of my time here I was delighted to celebrate Epic pale ale, Good George’s fine Black IPA, and Yeastie Boys and their amazing Gunnamatta brewed at Adnams in Suffolk, England. All of these beers, and one from Galbraiths, have featured at the Wetherspoon festival and it seemed fitting to celebrate them as a modern connection and experience shared between beer lovers of both our nations.
I held a great party with many beer aficionados, publicans and brewers at my official Residence, Homewood, in Karori. For one night it was the best pub in town. It was a way to thank this growing industry for the fine beers I have enjoyed in those moments when I am searching for the perfect pint.

Now talking of “pints”, I have to say that for me it has to be an Imperial pint. These 250ml or 330ml glasses just do not cut it. I also prefer my beer not overly-chilled. Perhaps it is the English tradition that influences my taste but I do make an extra special effort to track down pubs with a classic hand pump for a well-drawn ale in an Imperial pint glass. The whole experience of watching the pint being pulled, the beer filling the glass, at first milky as it comes through, then settling and turning a clear amber, seems still to me to be magical and adds to the anticipation of that first taste.
I have also had the privilege to visit a couple of breweries and marvel at the alchemy that takes place from blending water, hops, malt and yeast. Out of this so much variety in beer style, taste, colour and strength can be achieved. Innovation, too, when new elements are added, like Earl Grey tea in Gunnamatta, to create beers of innovative distinction. I loved, for example, Garage Project’s recent Burning Globe with its Shakespeare connection using oak-smoked wheat, barley and caramel malts for colour.

As I have travelled around New Zealand, I have tried to find the watering holes where I can get a craft ale. From Invercargill Brewery in the far south, Golden Bear in Mapua to Cassels in Christchurch, Renaissance in Blenheim, Nelson the home of Sprig & Fern to the amazing array we now have in Wellington to Hallertau and Brothers in Auckland, the scene is burgeoning. But there are still deserts out there in desperate need of a craft invasion or someone realising there is a gap in the local market and filling it. I have delighted in new breweries rising (look at Panhead and Kereru in Upper...
Hutt alone) and pubs diversifying their range. Indeed this magazine has been an important guide for me as I have navigated my journey of discovery.

My time here draws to a close and it is invidious to pick one pint or one pub and say that is the best or my favourite. My first pint of Townsend Old House ESB, off a hand pump, at the Moutere Inn is up there. The Malthouse has a special place as the first pub in Wellington where I had a craft ale and that was a Tuatara Indian Pale Ale. Discovering the Little Beer Quarter, tucked away as it is off the main drag, was a special moment. My regular pints at the Kelburn Village Pub when I am just myself with my husband after work, it is simply my local. In Christchurch it has to be Pomeroy’s and a pint of Cassels Best Bitter if it is on tap. There are others but the list might get too long.

As I write this there is one more beer that I have yet to sample, one brewed in my honour. That brew is the V.T.A based on Kieran Haslett-Moore’s North End Amber but with all-English hops (Admiral Target Northdown), New Zealand Mild and Crystal malts, and an English yeast. Kieran has brewed it with the Brit-expat team at Twisted Hop in Christchurch and it comes out at 4.6%. What a perfect pint that will be to end my four years in this awesome Beer Nation. Thanks for the pints and the memories.

Vicki Treadell CMG MVO is the United Kingdom’s High Commissioner to New Zealand and is about to leave for new adventures
POWER CORRUPTS!

THE LAST DICTATOR

YEASTIE BOYS

www.yeastieboys.co.nz/spoonbender
Now in its fourth year, the Great Australasian Beer SpecTAPular (GABS) pulled in a record attendance. 12,200 beer enthusiasts consumed more than 520 kegs over the three-day event last May. This is equivalent to 305,882 samples or 91,228 pots of beer. There were 105 exclusive beers released at GABS and around another 150 beers showcased.

Just as impressive as the stats was the venue – the magnificent Royal Exhibition Building smack bang in central Melbourne. The interior space was something to behold, and certainly dwarfs the medieval beer halls of Europe. Interestingly, the 1901 decorations were undertaken in a “sober scheme”. How times have changed. It was all the more grandiose after a few pints!

There were two distinct and opposing themes to this year’s festival - sweet and...
sour. Chances are, if it was sweet, it was a winner. La Sirène Brewing’s Praline, Bacchus Brewing Co’s Sex, Drugs & Rocky Road, and 2 Brothers Brewery’s Crème Caramel were voted first, second and seventh respectively.

There was also proliferation of sour beers to grace the leader board. With ingredients including Koji (fungus), fermented fish and rocket, these beers weren’t for everyone. But with Garage Project’s Umami Monster (4th), Hop Dog BeerWorks’s Brett the Bloody Orange (9th) and Little Creatures Brewing’s The SS Menno (10th) all voted into the top 10 it wasn’t all wince and spit!

There was an impressive Kiwi contingent this year. No less than 20 breweries were represented on the festival taps, or at their own exhibitor stand. In fact, New Zealand’s profile was such that we had our own wing appointed to us! Wellington in particular had a strong presence. Parrot Dog, Funk Estate, Panhead and Yeastie Boys were garnering a lot of interest at the inaugural Craft Beer Capital stand – a craft beer marketing collaborative created by Tuatara. GABS veterans Yeastie Boys were finally presented with the 2012 People’s Choice Award, which they won with their now-famous Gunnamatta. The trophy briefly took pride of place on the stand but the boys didn’t win this time and had to hand it back. Moa had a boisterous presence this year.

Australian cricketer Shane Warne, who officially opened GABS 2014, was promoting his Moa-collaboration brew ‘99 Not Out’. Large groups of revellers gathered at the Moa stand in attempt to corral the cricket umpire-clad Josh Scott into raising the dreaded OUT finger by collectively shouting “H O W S A T?” Success would result in rapturous celebrations. It certainly wasn’t cricket – but it was very entertaining!
Carl Vesta and his team from Tuatara were next along the New Zealand wing. Double Trouble was the theme for the stand. With a dinosaur-sized keg-eating tuatara backdrop, 3D glasses and the 9% brew of the same name, they were vying with Moa for the most entertaining stand!

Arguably, the most impressive stand at GABS was by Garage Project. Towering over attendees, the Godzilla-esque mural depicted their Umami Monster festival beer doing battle with their MECHA-HOP. Unfortunately, none of the New Zealand festival beers won the 2014 People’s Choice Award. However, Garage Project’s Umami Monster, their polarising salty Brown Ale with ingredients including seaweed, salt water and fermented fish, came in just outside the medals in fourth place.

From my experience at the Craft Beer Capital stand, GABS 2014 was a great success. The layout worked really well. The staff and volunteers were great ambassadors for the event, and of course with over 250 beers to choose from no session was a sober one!

*Michael Grace is the research and development manager at Positively Wellington Tourism. Attending GABS is a dirty job but someone has to do it.*
GABS 2014
Calling someone a ‘bloody idiot’ is synonymous with the anti-drink driving message here in New Zealand. In tune with this public health message, promotion of safe transport options are now a legal obligation of bar owners and employees. It’s not unheard of for bar staff to confiscate car keys to prevent someone driving after too many pints.

But how much should we really be expecting from your trusted bar keep? Alongside the Sale and Supply of Alcohol Act coming into force last December, discussions have begun around how far the responsibility to minimise alcohol related harm should go. When it comes to minimising harm and maximising social utility, some hospitality businesses are choosing to lead by example.

It may come as a surprise, but alcohol is the most commonly used drug to facilitate sexual violence. In half of all instances of sexual violence in New Zealand, either the perpetrator or the victim would have consumed alcohol before the assault. Alcohol can increase risky behaviour and decrease risk perception. Some of us are asking if the person pouring your pint could play a part in preventing these situations.

In November 2013, a collaborative project headed by the Wellington Sexual Health and Assault Services, Wellington HELP Foundation, and the Sexual Abuse Prevention Network started looking closely at the relationship between sexual violence and alcohol, asking how bar staff could be better equipped to deal with sexual aggression and vulnerable patrons. From this, the Safer Bars Alliance Project was born. Common misunderstandings about sexual violence often prevent people from noticing the less noticeable clues that something might not be right, or lead staff to assume that questioning patrons is not their business.

The Safer Bars Alliance pilot will give bar operators a better understanding of sexual violence and provide knowledge and skills to create an environment which discourages these behaviours, while also building a toolkit of techniques to intervene safely. Ultimately, we will have bar staff who are more confident in their job and who can prevent sexual violence before it occurs.

This August a number of Wellington bars, including craft beer specialists, will attend ”It’s Our Business” workshops, led by specialist facilitators from Sexual Abuse Prevention Network. These workshops will get the wheels rolling on this Safer Bars pilot. It’s an exciting opportunity for Wellington to lead by example, and with approximately 6000 people working the front-line in our vibrant hospitality sector, bar staff are in a unique position and are one of our most valuable resources when it comes to preventing alcohol facilitated sexual violence.

For any queries or comments, please contact Hayley@sexualabuseprevention.org.nz
THE PURSUIT OF MALTINESS

Gladfield Malt has been producing coloured and roasted malts for 18 months now.

Our Ravoz malt roaster is unique and hi-tech. It gives us precise control of temperature settings, air flows and burner functions. This is all very important for two reasons: Malt roasters are designed to last many decades so you don't want a machine that is out dated. The other reason is, it is very important to be able to produce malts repeatedly to the same specifications.

Roaster are used to make two broad types of malt. The most common type uses dry malt and is produced the same way you would roast coffee beans in a coffee roaster, with heat on the outside of a revolving drum. This group includes biscuit malt, brown malt and chocolate malt.

The other type uses green malt – germinated but not kiln dried. When we add green malt to a roaster we saccharify the green malt by heating the drum without ventilation. The green malt is 32-45% in moisture and can be heated through a range of heat regimes similar to a mashing profile.

The level of modification in the roaster, moisture content, heating profile and the final drying and roasting profile can produce a wide range of malts including caramalts,
crystal malts, toffee malts and our Shepherds Delight.
The secret to making good roasted malt is to use only the best raw materials. That means plump grains with 100% germination. Why? The even germination of the barley means we get a very even saccharification during the first roasting. We get full crystallisation of the endosperm without delay and reduce the need for elevated temperatures inside the drum before going into the drying phase.
The roasting stage is similar to baking a cake. As we apply heat we get a Maillard reaction between sugars and proteins. The different ratios of sugars and proteins and the temperature applied at different times affect the flavour profile.
We want to produce crystal malt that doesn’t add the strong caramel burnt flavours to the beer, but instead show a more malt balanced sweetness that’s an ideal partner for our wonderful local hops.
Using plump malt lowers the ratio of husk to the endosperm, which means less astringency from roasted husk.
As you can see a malt roaster needs a lot more flexibility in our roasting regimes and is more complex than a coffee roaster. You are producing many different styles of roast. The most obvious difference is the ability to seal off the drum during heating but we can also pass heated air through the drum at other stages.
Shepherds Delight malt is unique to Gladfield. Designed in collaboration with Australia’s Mountain Goat Beer for its Red Indian Ale, it is also used by local brewers including Hop Federation and Renaissance. It is unique because it has been fermented inside the roaster.
drum before the roasting process begins and the resulting Maillard reactions give a red colour to the beer. It is to be used in small quantities, like 8% of the malt bill. It is very difficult to achieve malt that will provide red colouring in beer – too much or too little roasting and it all turns to brown!

Our toffee malt is also distinctive. It is essentially crystal malt that has been dried over a very long period at relatively low temperatures to prevent colour build-up. Because the final roasting temperature is below 120°C we don’t get the sugars turning into crystals and avoid the popcorn effect we get with hotter roasted malt. Toffee malt is quite chewy, higher in moisture, and not as plump. It adds a nice malty flavour and residual sweetness to lagers, Marzen and Oktoberfest styles without increasing the colour.

Financially, the $2 million decision to custom-build a Ravoz malt roaster was not a very easy one to make. But it gives us great flexibility and lets us fulfil our crazy passion for making malt for our crazy, passionate brewers. A special thank you needs to go to Richard Emerson, who always believed in us and supported us all the way.

We are always looking to develop new malts at Gladfield and we’re not constrained by the traditions of older malting companies. Beer is continually evolving, so it is important the ingredients must evolve too. Just because someone tells you it needs to be done that way, because that’s the way they have always done it, doesn’t mean you need to listen to them!

Doug Michael is the director and owner of Gladfield Malt
PINTS: TRADITIONAL VS IMPERIAL

I’ve been drinking pints all my life, but the size is always changing.

When I was a very young fella, the milkman would deliver pints of milk. Those pints were pint-sized. Later, when I was about 10, the pints got bigger. They got all metric, and were rounded up to 600ml. They still cost the same, exactly one milk token. The price of a milk token was set by government decree at four cents until late 1975. That’s right – I grew up (literally) on milk that cost less than $0.07/litre.

By the time I started sneaking into pubs around 1980, it was still the norm to ask for a pint. This then equated to a handle of about 400ml, and cost about a dollar. The range was unexceptional, and at most pubs you would simply ask for “a beer”. This was normal in New Zealand in those days – you would also go to a milk bar and ask for “a coffee”, and go to a car yard and ask for “a car”. Colour wasn’t introduced to New Zealand until 1974 for the Commonwealth Games, and even then it was only available on television.

Despite 40 years of metrication I still go to the pub and ask for the pint. The difference is today that I actually get what I ask for. Most of the bars I grace serve US pints. Sometimes I might get an Imperial pint, the same as the original milk bottles. Either way, I’m asking for a pint and that’s what I’m getting.

Traditionally the UK used many different pint measures at the same time, depending on what you were measuring and where you were. The United States was quick to rationalize this system and settled on a single standard pint measure for the country, in about 1790. The UK didn’t set a standard measure until 1824, when it settled on the Imperial pint of 568ml in modern measures.

I say “modern measures” but in reality the metric litre pre-dates the Imperial pint – it was introduced in France in 1795. Of the three common units of volume – US pint, litre, Imperial pint – the Imperial pint is the newest.

The Imperial pint is simply an eighth of an Imperial gallon, and in 1824 this gallon came with a very specific definition. The new gallon was, “the volume of 10 pounds of distilled water weighed in air with brass weights with the barometer standing at 30 inches of mercury and at a temperature of 62°F”. The UK authorities again slightly redefined a gallon in 1963 and 1976 and the definition of a pint changed each time.

Of course, none of these updates affected a US pint. As the changes came after the United States gained independence, it was free to stick with the older measure, which it has done to this day.

It’s taken a long and complex route to get here, but the old pint has survived to become a common beer serve in New Zealand in the 21st century, and the new-fangled Imperial pint is a distant second.

Cheers

Martin Craig
As the SOBA NHC for 2014 draws near, I thought I’d address some of the commonly (and even less commonly) asked and debated questions and issues around the competition. If you have a question not addressed here, you are welcome to email me at greig@soba.org.nz and I’ll do my best to answer it for you.

HOW SHOULD I PACKAGE MY BEER?
Simply and tightly, with good padding between bottles. You don’t need to tape everything to the Nth degree - that just makes the stewards job harder when they need to unpack it. Wrap bottles in a layer or two of bubble-wrap, then pack them tightly together so they don’t move about, possibly with extra padding around them, and not forgetting the top and bottom of the box. Tape simply but securely, and you’re done!

CAN I ENTER IF I WORK FOR A COMMERCIAL BREWERY? IT DOESN’T MAKE ME ANY BETTER AS A BREWER OR GIVE ME SECRET POWERS?
Absolutely correct. Most brewers in New Zealand are also homebrewers, or would be if they ever had the time! However, this competition is primarily aimed at amateur brewers, not those working towards or practicing commercial brewing. It’s not about putting awards...
on your CV, or using NHC medals in your marketing, it’s about learning to brew great beer by competing amongst your homebrewing peers. We had a lot of feedback saying that people working at a commercial brewery entering the NHC was against the spirit of the event, and only a couple of people disagreeing, which made it seem like the right call to disallow entry in 2013. We have since reconsidered that stance, and now employees of commercial breweries, even commercial brewers themselves, may enter beer so long as it is home brewed and meets all the other rules. They are not, however, eligible for winning prizes. We feel this strikes a good balance.

SO EVEN IF I ONLY CLEAN OUT THE FERMENTERS OR WORK IN MARKETING AT A BREWERY, I STILL CAN’T WIN A PRIZE?
Sorry but no. We had to draw the line somewhere, and we drew it at “perception of commercial brewing”.

WHAT’S WITH THE TWO BOTTLE THING? CAN I JUST SEND ONE BIG BOTTLE?
Two bottles are required for two primary reasons.

Firstly, if when the stewards are pouring your beer to be presented to the judges, and it shows obvious visible signs of infection (foaming, gushing, stringy threads etc.) then the second bottle will be used. Stewards do not indulge in ANY sensory analysis, so even if it smells like vinegar, it will still be assumed to be “as the brewer intended” and presented to the judges. It is therefore imperative that entrants take utmost care when bottling to
so Ba HBC

minimise any bottle variation. In a large competition where judging time is of the essence, it’s simply not possible to give the entrant the benefit of any doubt and ask for a second bottle to be decanted if an infection is detected.

Secondly, in the event of a tie for any major category/best in class etc. a comparative re-judge may be required. This has happened several times, and is the reason one large bottle is NOT sufficient. Bottles cannot be resealed and expected to present the same as they did at initial judging. A fresh bottle will be used for re-judging.

WHAT SIZE AND TYPE OF BOTTLES ARE BEST?

We recommend sturdy 330ml or 500ml glass bottles. Emerson’s type are ideal. Judging does not require more than around 200ml so sending 750ml bottles just wastes good homebrew, as well as taking up more storage space in the chiller and staging areas. If your beer is in 750ml bottles though, don’t feel bad. We’re just sorry you have to waste beer! We suggest avoiding plastic as the judges have noticed a tendency for beers presented in these to lack carbonation, though there is no solid evidence for this.

Please do NOT use Mac’s bottles, or other bottles weakened by odd moulding techniques. These are not safe under pressure, and can break and injure the stewards, as happened in 2013, prompting the hard line we will now take on disqualifying beers entered in these bottles. We’re not sure about the new Tuatara bottles either. They seem sturdy, so we’ll be allowing them this year, though if we strike and breakage incidents, they may be
disallowed in the future.

Whilst every endeavour is made to keep the beer cold, we are all volunteers and cannot always get the beer checked in and into the storage chiller as quickly as we would like. It may sit at ambient temperature for up to three days. It is therefore important for reasons of safety that the beer is not over-primed. Exploding bottles will also be disqualified!

**CAN YOU GIVE MY ENTRIES SPECIAL TREATMENT IN TERMS OF STORAGE TEMPERATURE OR SERVING?**

Sorry, but no. We accommodated some special requests where possible in 2013 as, due to the delay in announcing the competition, we realised not everyone was well prepared. From now on, no special requests will be accommodated. All entries are treated as bottle conditioned and poured as if they were. There is no need to state this on the entry notes.

**WHAT SHOULD I SAY IN THE BREWERS NOTES?**

As little as possible! Generally, you will only want to complete the brewers notes section of the entry if a) the style category you’re entering requires notes or b) something about your beer must be known by the judges in order for it to present well. For example, you’re entering an IPA with brand new Chinese experimental hops, with a character not defined as usual/acceptable for the style. It would make sense to let the judges know that you’re using non-standard hops because you were going for XYZ character. ALWAYS state your intent, as after style suitability, this is what you’ll be judged on. “I used Japanese hops” is a bad note. “I used Japanese hops because I really wanted the lemony character they impart” is good. Of course, if that character isn’t then detectable by the judges, the beer will be penalised, so never indulge in wishful thinking! In categories where multiple sub styles or variants may be entered, a brewer’s note saying which sub style or variant applies is vital. Read carefully and think about what a judge would need to know.

NEVER list ingredients, strength, or other beer specifics not required. The judges are judging on what it tastes like, not what it is.

Entries for this year’s **SOBA National Homebrew Competition** open Monday 6 October and close at 5pm Friday 24 October, with judging on the weekend of 1-2 November. What will you brew?
MALTHOUSE COMES OF AGE

Wellington craft beer pioneer the Malthouse turns 21 this year and Pursuit of Hoppiness talks to co-owners Sean Murrie and Colin Mallon.

Fire needs heat, fuel and oxygen. A craft beer scene needs brewers, wholesalers and free bars. In 1993 these three factors came together and the craft beer scene started to ignite. Wellington entrepreneur Sean Murrie was running a bar on lower Willis Street. The location had an impressive flight of stairs and a long history. When it was built it was near the waterfront and attracted sailors and ‘temporary ladyfriends’. Harbour reclamation meant they moved away and commerce moved in. During World War 2 the US Marine Corps used it as a HQ. Under Sean’s watch it had been a busy band venue, featuring local rockers like Head Like a Hole.

Sean was looking for a change and decided to open a bar with no ties to either of the two big breweries. At this time there was only one free bar in Wellington, Bar Bodega, and it was a late night band venue. Sean decided his new venture would go head-to-head with the tied bars downtown to attract the local office workers.

“I'd seen the potential of craft beer with the growth of Mac’s and the success of Regional Wines & Spirits beer range. But it was a punt. There was only little Bodega doing it then and maybe the odd café,” says Sean.

One of the initial problems was the quantity and quality of craft beer produced in the early 1990s. Many of the breweries that supplied The Malt House are now out of business – Newbiggin, Strongcroft, Limburg, Anchor, Polar.

“The problem with a lot of breweries in those days was really, really poor quality control,” Sean says. “Their cash flow was so poor they couldn't possibly take any product back and couldn't afford to dump it. And we were trying to get people into craft beer so we tried to steer people on to the good ones. We would recommend Gisborne Gold and give people a taste and we were absolutely nailing it. Sunshine Brewery sold most of its beer in Wellington for years.”

The Malt House was the first pub in New Zealand to sell Heineken™ on tap. It was a parallel import and the local agent took them to Court. The result was that the handles were changed to read “Famous Dutch Beer” and the taps kept flowing. To get a better supply, Sean teamed up with Bar Bodega owner Fraser McInnes and brewer Carl Vasta to start Tuatara Brewing in December 2000. When it opened, Tuatara was making 1000 litre batches with an annual production of about 30,000l.
COME AND HELP US CELEBRATE OUR 21ST BIRTHDAY
18TH - 24TH AUGUST

FEATURING AN EXTRA SPECIAL TAP LINEUP ALL WEEK LONG

WWW.THEMALTHOUSE.CO.NZ
Today it makes about one million litres per year.

In 2006 the bar’s lease was about to end and the site was marked for an extensive redevelopment as hi-rise apartments. The Malt House closed and, after an intensive refit, reopened on Courtenay Place as Malthouse in March 2007.

Colin says the new venue was an opportunity to take craft beer to a new level. “Customers were getting better educated about beer, especially if they had been to the UK on an OE. We needed to make beer the star and lift the way it was sold and presented.”

This was shown in the new bar’s fridges – instead of being hidden behind the bar, the bottled range is displayed at eye height (and higher – there’s a ladder!). The fridges are set at four different temperatures, ranging from about 3C to 10C, so different styles are cooled appropriately.

Colin says staff beer knowledge was also given priority, and many Malthouse staff have gone on to contribute to Wellington’s bar and beer scene. Malthouse graduates include beer writers Phil Cook and Jono Galuszka, and many bar professionals including Helena Pritchard, Scott Boswell, Sally Thompson and Tom O’Connor.

Word of mouth put Colin on to a new beer at about this time. He’d heard great things about a hoppy pale ale brewed in
Auckland and contacted Epic brewer Luke Nicholas. “Luke said, ‘No, it’s only for Auckland’, so I called and nagged him every week. Eventually we got a keg of Epic Pale Ale. I tapped it and tried it and thought, ‘Oh my god, that’s too bitter, no one will ever drink it!’” It became one of the biggest sellers and started the trend towards big-hopped New Zealand craft beers.

“Epic and Hallertau were having a big pissing contest over who could make the hoppiest beer, and that became our first ever West Coast IPA Challenge in 2008. Now it’s an annual event with 20 brewers entering. It’s the busiest weekend of the year for us, bigger than the Sevens.”

Colin says craft beer drinkers are a demanding audience. “When we opened here in 2007 craft beer was a market niche. Since then there’s been an explosion in craft bars in Wellington, which is awesome. We don’t have the market to ourselves anymore but the customer wins and to retain our market share we’ve had to lift our game. The majority of craft beer bars that have opened are of a good standard, because people were prepared to walk from one end of town to get a craft beer. Now they don’t have to but the customer expectation is still high.”

Sean believes Wellington has the opportunity to be a world leader in craft beer culture. “The change in the market since Tuatara opened in 2000 has been enormous. Younger brewers just have no conception of how different the market was when we opened. Back then brewers were knocking on our door saying, ‘Will you please, please buy a single keg off me?’ Today the craft brewers just can’t make enough. It’s such a turnaround, where can it go? I think Wellington has the potential to be more of a craft beer town than Portland, because Americans are more conservative. Wellington used to be conservative but look how it’s changed. Even RSAs are stocking craft beer now. I can’t see any reason why the Malthouse won’t be around in 21 years.”

Martin Craig finished journo school in 1993 and got a job on lower Willis Street a couple of doors up from The Malt House. It was the first place he saw coat hooks under pub tables and he still thinks they are brilliant.
BREWRIES AND EATERIES ANNOUNCED FOR BEERVANA 2014

Once again, Beervana is shaping up to be the premier craft beer event in New Zealand, with a stellar line up of breweries and top eateries presenting craft beer-friendly food at this two-day event, held in Wellington in August.

More than 60 breweries from around the country, as well as some from the USA and Australia, will be showcasing more than 250 different craft beers and ciders during Beervana, held on 22 and 23 August at Westpac Stadium. (see list below).

“It’s an exciting time to be part of the craft brewing industry in New Zealand, with Beervana showcasing some of the best in the country as well as profiling beers from some of the newer breweries to hit the scene,” says Beervana director David Cryer.

“With the additional element of our “Beervana Exchange,” where three award winning brewers will be here from Portland, as well as other events within Beervana such as [ ]
specialist beer seminars, home brew and media brew competitions and the launch of the New Zealand chapter of the Pink Boots Society, which supports women in the brewing industry, there will be something for everyone.”

To enjoy alongside the brews, Beervana’s Culinary Director Martin Bosley has again gathered some of Wellington’s top eateries. “I’ve brought together some of Wellington’s best restaurants, ensuring that each provides a sensational variety of food, all different, yet all complementing or contrasting the craft beers available,” says Martin Bosley. “As the quality of craft beers has improved, so has our understanding of just how important it is to match the food to them. Frankly, this year’s line-up shows just how much craft beer has been embraced by the capital’s restaurants.”


Tickets are available at www.ticketek.co.nz

The inaugural Beervana Trade Show, aimed at developing business in the craft brewing industry, is being held at Westpac Stadium from 2pm to 4pm, on Thursday 21 August. Sponsored by Charta Packaging, the Beervana Trade Show, which is being held the afternoon before Beervana opens to the public, is for the brewing industry, retailers, restaurants, bars, caterers, media and others wanting to develop their business with the brewing industry, with the aim of increasing trade for New Zealand brewers both here and in Australia.

“Craft beer sales in New Zealand are on a strong growth trajectory, growing by 33 percent in grocery last year,” says David Cryer, “so the opportunities for continued growth in New Zealand and increasingly in exports to Australia are significant and we want to create a forum to encourage this.”

The Beervana Trade Show will be held at the new Mezzanine Lounge at the stadium, which was opened in April and has views over the stadium and out to Wellington harbour. Craft beer tastings will be on offer during the afternoon.
SOBA WINTER ALES FESTIVAL, WELLINGTON, 14 JUNE 2014

Typical Wellington weather – always uncooperative.
Just when you want to come in from the cold and enjoy a robust winter warmer, Wellington’s warmest winter ever cranks out more sunshine. It was shorts and t-shirt conditions but the winter ales went down just the same.
The Winter Ales Festival included many special beers released at the festival, and had a balance of local and imports. The wide range included Mikkeller's Black Imperial Imperial Stout at 18% and Tia Mana’s Berliner Malzbier at 0.8%. Other highlights were 666 Brewing’s Envy of Angels (11.5%), Yeastie Boy’s The Last Dictator (10%), Mike’s Whiskey Porter (10.5%) and the ever-classy Behemoth Brewing’s The Tits (5.5%).

SOBA President and festival organiser David Wood said the festival goes from strength to strength. “Now in its fifth year, I believe this year’s Winter Ale Festival was the best yet. This is thanks to a wonderful group of experienced SOBA volunteers, organisers and some very generous and talented brewers. The Hunter Lounge is the perfect venue for a festival of this size and I look forward to holding the 2015 Festival there once again.”

Pursuit of Hoppiness attended the festival as a guest of the organisers – Cheers!

FEST FACTS AND FIGURES
Favourite Beer Poll Winner – Bayland’s Black is Black
Beers available – 28
Litres served – 835
Number of attendees – 340
Volunteers – 30
Outside temperature – 15C

Fresh cask conditioned real ale now available at
VERRITY BEST BITTER

It's not every day you get a beer brewed and named in your honor. Earlier this year Ted and Frances Verrity earned this honour after years of volunteer work for the craft beer community, backed with a long and international research programme. Ted recounts the story:

Early in April Dale Cooper invited us to a beer launch at Black Dog Brewery on 30 April. But we had a long standing dinner engagement and could not go. When Dale said, “never mind we will change it to the next day” I should have been suspicious! So at 5.40 on the 1st of May I turned up to a very busy Black Dog Brewery. The first person I saw was Stu McKinlay, and I thought that is was odd him being here at that time. Then I realised the bar was full of my mates and I knew everyone in the bar. The next thing I saw was Dale, busy serving beer from a handpump, and noticed it was called ‘Verrity Best Bitter’. So we spent the next two hours mingling with our friends.

So what is Verrity Best Bitter? It is described by Dale and Black Dog as follows: ‘The Verrity Best Bitter recipe uses Maris Otter pale malt from the UK as its base, plus a little Gladfield crystal malt. It uses Pacific Jade as a bittering hop with UK Styrian Golding and Fuggles for flavour and aroma. Named for our very good friends Ted & Frances Verrity, this British style of beer has a little less carbonation and tastes best once it warms up a little. The beer is made up of NZ and UK ingredients much like Ted and Frances! The flavour is a little caramel with some fruity esters and some subtlety fruity/floral hops. Close your eyes takes a sip and you can pretend you’re at the Rovers watching Hull City beat Arsenal for the FA Cup :-)

My personal tasting notes are: ‘Subtle opening malt, good fruit and a good hop finish - an excellent best bitter, much better on hand pump than on tap.’

Over the next few weeks I went down to the Black Dog Brewery for several more pints as did a lot of my friends and neighbours. I understand it may be at Beervana and be entered in the Brewers Guild Awards. It is a great honour to have a beer named after you and would like to thank DB Breweries Ltd for letting Black Dog Brewery make the beer.
Over the next few months there are some good opportunities to catch up with us. Keep an eye on our facebook page for other events and tastings.

Beervana, Wellington
Fri 22 & Sat 23 August, Westpac Stadium.
Beervana gets bigger every year!
Four sessions to choose from and all your favourite NZ craft beer brands will be there. If you haven’t been - make it a priority this year.
www.beervana.co.nz

Dunedin Craft Beer Expo
Sat 20 September    3 pm—9.30 pm
A welcome distraction from election day.
Join us at the historic Dunedin Railway Station for the inaugural expo.
www.dunedinbeerfest.co.nz

Dunedin Craft Beer and Food Festival
Sat 4 October    11.30 am—7 pm
Forsyth Barr Stadium.
Even bigger and better than last year.
www.dunedinbeerfest.co.nz

Cheers from Richard and the team at Emerson’s.

Pork ribs are always a favourite year round. This recipe can be cooked in the oven during the colder months and the house will warm up and smell great over the three hours cooking time.
In warmer weather, try cooking this in a kettle barbecue using the indirect method. This gives a slightly drier result but makes a lovely smoke rind through the meat.
Coffee and cumin don’t get many opportunities to play together, which is a shame because their flavours are surprisingly complementary. This recipe combines them with smoked paprika and an Asian-inspired baste.
Preparation time: Overnight
Cooking time: 3 hours
Servings: 4

Ingredients
2 kg pork ribs
Spice rub:
1⁄2 tsp freshly ground black pepper
1⁄2 tsp freshly ground salt
2 tsp finely ground coffee beans
2 tsp ground cumin
2 tsp smoked paprika
Baste:
1⁄2 cup barbecue sauce
1⁄2 cup sweet chilli sauce
2 tbsp dark soy sauce
Dash sesame oil

Method:
First, remove the membrane in the inside side of the rib slabs. This can be tricky but the membrane becomes tough when cooked and removing it exposes the meat to the rub and baste. It’s definitely worth the effort,
We offer a series of Set Tastings and also design Boutique Tastings. If you are looking to learn more about beer or for a fun, social event we can offer something to meet your needs. Craft Beer College can run a tasting for a small group or organise a large event. We cater for families, friends, clubs and workplaces. We can come to you, or you can join us at one of our favourite craft beer bars and take advantage of their great facilities.

Find out more about us at www.craftbeercollege.co.nz
Follow us on Facebook at www.facebook.com/craftbeercollege
Follow us on Twitter @craftbeercoll

INTRODUCTION TO BEER
Craft Beer College and Hashigo Zake have joined forces to present a series of five beer tastings. Introduction to Beer will start with Beer 101 for those keen to learn the basics of craft beer. Participants can then journey through one or more tastings based on malt, hops and yeast that culminate in a pub quiz-style, blind-tasting, Craft Beer College Exam.

Each tasting will feature eight different craft beers from New Zealand and across the world. Book by emailing info@craftbeercollege.co.nz

Or in person at Hashigo Zake
25 Taranaki St
Te Aro

Beer 101
2pm, 4 August      $35

Miracle of Malt
2pm, 1 September      $35

Pathway of Hoppiness
2pm, 6 October      $35

The Beast that is Yeast
2pm, 3 November      $38

Craft Beer College Exam
2pm, 1 December      $38

and fine-nose pliers can be useful.
Combine spice rub ingredients and rub into both sides of rib slabs. Refrigerate overnight. Make baste by combining all ingredients and leave overnight. Preheat oven to 150C and let ribs return to room temperature. Place ribs in oven in a covered oven dish. After 45 minutes, baste generously and return to oven. After 90 minutes, baste generously and return to oven, uncovered this time. After 2 hours 15 minutes baste generously and return to oven. After 2 hours 45 give it one last basting and return to oven. Increase temperature to 180c for 15 minutes, then remove from oven dish to rest.
Serve with coleslaw, crusty bread, finger bowls and plenty of tea towels. Don’t be shy. Beer match: a hoppy golden ale or New World pale ale. My choice is Three Boys Golden Ale.

Cheers!
Martin Craig
LOCAL SOBA EVENTS

CHRISTCHURCH

Plenty of activity for members over the start of winter and much to look forward to as the ‘rebuild’ of Christchurch gains momentum.

Firstly a visit to Paul McGurk’s Wigram Brewing Company which was one of the earlier entries into the craft brewing scene having been established in 2003. The operation has grown from part use of a small unit in a warehouse complex to now fully occupying the original as well as two additional larger units. Paul hosted the group with the opportunity to ‘self-help’ from the in-house taps while he gave a talk and tour of efficiently compact plant particularly emphasising the company’s focus on traditional brewing processes. It now produces a range of 17 beers available nationwide with names and labels reflecting the proximity of the site to the former RNZAF Wigram airfield. The visit finished with Paul fielding questions and then offering generously-discounted bottle sales to the group. Most members left heavily laden!

Our second visit was a return to Four Avenues Brewery which is now in the capable hands of Nathan Crabbe (ex-Harrington’s, Golden Ticket, Resolute). The operation is familiar to members but Nathan gave an interesting account of the history of brewing on the site, which goes back to 1860 as Ward’s Brewery. Ownership has included NZ Breweries and Harrington’s but it is now part of Pomeroy’s Old Brewery Inn. The Ward’s kilns and plant buildings had survived well with various usages since 1881 but the earthquakes and subsequent demolition have left only the odd small structure as a reminder. One of the criteria in establishing Four Avenues was to host contract brewers and to date this has included Yeastie Boys, Valkyrie, Beer Baroness, Liberty, Specs, Pink Elephant and others. The group was treated to samples from the conditioners and experienced the great taste of really fresh beer! The evening ended in Pomeroy’s with the usual hugely varied range.

To round the events off we had a SOBA get together in early July at a recent addition to craft beer options, Regatta on Avon (formerly Tiffany’s). The bar/restaurant is right on the edge of the under-construction CBD being a stones-throw from The Terrace (previously the Strip), Cashel St development, Re-Start Mall and the Justice precinct, so ideally sited as people move back into the city. The building has been internally refurbished in a dark wood style with a 12-tap bar, with Three Boys, Emerson’s, Epic and Croucher available when we were there.

Thanks the personnel and bars for keeping SOBA well and truly promoted and involved in the Christchurch craft beer scene.

WELLINGTON

Wellington is never short of surprises when it comes to beers, bars and brewers, and now in addition to all these the craft beer capital of New Zealand is about to get another shot in the arm with the opening of The Occasional Brewer, a shared brew space next to Crafters & Co. on Victoria Street. Owner Peter Leniston has brought brewers of all levels the opportunity to brew all-grain beer on professionally-built gear. The more observant SOBA members may have noticed a small army of shiny stainless steel 50 litre Farra units in the window.
Free freight for SOBA MEMBERS
For Spring

Wellington any purchase
Rest of North island purchase $40
South island $60*

Enter soba member number at checkout to redeem

* Rural charges still apply
Peter explains that the idea is that you can craft your beer from scratch, then stash it away in temperature controlled fermentation rooms before brewers return to complete the process with bottling.

Peter is working closely with SOBA member Aidan Caig, Cory from The Brew House, and top local home brewers like Richard Deeble and Brayden Rawlinson, to create an environment where virgin brewers and old hands alike will craft great all-grain beer. “We’ve done a few test brews with guinea pig customers to iron out the bugs and plan to be open for business from mid-July”, says Peter.

You can find out more at www.theoccasionalbrewer.co.nz or www.facebook.com/occasionalbrewer.

NELSON
The July meet happened a couple of days early, to coincide with a Meet the Brewer at Bel-Aire. The brewer this time was Belinda Gould from Brew Moon Brewing Co. in Amberley, Canterbury. Five beers from a pale ale to a ‘hot beer’ with chillie flakes in the brew were tasted and enjoyed.

If you have some of your own home brew, you might like to enter it in one of our local competitions. Next one in November then April/May. These are peer judged so ideal for anyone who has not entered a similar competition before. We normally get around 40 entries most of which turn out to be good enough to be brewed commercially.

If you are coming our way, or want more help, contact us at nelson@soba.org.nz

WRITE FOR PURSUIT OF HOPPINESS

Get your beer writing into print. Contact editor@soba.org.nz to discuss your ideas for features and news. Please contact us before writing as commissioned articles have priority over unsolicited items. Cheers!
The SOBA AGM is coming up, and as usual we’re planning for it to coincide with the Beervana festival in Wellington. This makes sense for us as it is the time when most SOBA members are in the same place. Please refer to the SOBA website for more specific details and come along.

At this year’s AGM we’re re-electing positions as required by the charter and as Nolen Smith and Tony Faulkner step down from committee. I would like to thank both for their excellent work and commitment to SOBA during their time in the committee.

If you’d like to be more involved in the running and governance of SOBA, please think about running for the committee.

SOBA has made a submission to Auckland City Council regarding their draft Local Alcohol Policy. There are parts of the Auckland’s draft LAP which cause concern. Particularly parts that specifically restrict the kinds of beer you can purchase at certain times, and tight conditions on special licenses which will make holding beer focused festivals exceedingly difficult in the Auckland region.

These kinds of restrictions can only hinder the new growth of the beer industry in Auckland. It is our hope that the Auckland City Council will remove these sections from the LAP in the interest of a growing beer industry and a developing beer culture.

In the meantime, find yourself a nice beer and support our local brewers!

Cheers!
Dave Wood
President
Society Of Beer Advocates
Beer for all the right reasons

We have the following goals:
• To promote awareness of beer in all its flavour and diversity
• To protect and improve consumer rights with regards to beer and associated service.
• To promote quality, choice and value for money.
• To campaign for greater appreciation of traditional crafted beer.
• To seek improvements in all licensed premises and throughout the brewing industry.
• To act as an independent resource for both the consumer, the pub trade, and the brewing industry.

So you love beer, and you’d like to help advocate for a quality pint everywhere you go? Join SOBA today.

What will it cost me?
Just $35 for one year or $90 for three years.

How do I join?
Visit www.soba.org.nz/member/signup/

Pursuit of Hoppiness Advertising Rates
$400 - Full page - 148mm x 210mm +3mm bleed
$200 - Half page portrait - 63mm x 190mm
$200 - Half page landscape - 130mm x 94mm
$120 - Quarter page portrait - 63mm x 94mm
Pdf file format for artwork preferred.

Advertising booking deadline for next issue:
Friday 7 November 2014
Contact: Annika Corley: advertise@soba.org.nz

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Pursuit of Hoppiness - Spring 2014
LOCAL SOBA MEETINGS AROUND THE COUNTRY

Auckland
Brent Westein
brentwestein@gmail.com
Every Friday from 5pm
Check Twitter @soba_auckland for venue

Hamilton
Patricia Gleason
gleason.patricia@gmail.com
Waikato SOBA now has a monthly meeting at Wonderhorse Bar, on the first Monday of the month from 5-7pm.

Taranaki
Warwick Foy
wfoy@xtra.co.nz
First Thursday of the month at 5.30pm
See Facebook.com/TaranakiSOBA for venues

Wanganui
Peter Northway
nz-pilgrim@vodafone.co.nz
First Tuesday of the month
7pm at the Rutland Arms

Palmerston North
Jono Galuszka
j.galuszka@gmail.com

Wellington
Aidan Caig
aidan.caig@gmail.com
First Tuesday of the month at 5.30pm

Blenheim
Mike Pink
mikepink@paradise.net.nz

Nelson
Peter Mayes and Bill Fennel
soba.nelson@gmail.com
First Wednesday of the month

Christchurch
Charles Swettenham
manager@staffclub.canterbury.ac.nz
One Thursday a month

Dunedin
Richard Pettinger
pettal@clear.net.nz
Wednesday 13 August at 7.30 pm: Tonic
Wednesday 8 October at 7.30 pm: Ombrellos
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