The Pursuit of Hoppiness

City Brew Pubs

Style Guide: NZ Pale Ale

East Coast Watering Holes

Nøgne Ø in New Zealand

FREE

Your Craft Brewing and Pub Newsletter

‘Beer for all the right reasons’
DEAD GOOD BEER EVENTS PRESENTS

13 Specially Brewed Craft Beers & Ciders • Brewer Talks
Blackenbrook Wines & Global Food
Brewing Demonstrations • Kids Fun Stuff at the KidsZone • 6 Live Acts + more

NELSON ★ NEW ZEALAND

MARCHFEST

FOUNDERS PARK 24 MARCH • 12 TO 9PM

BRAND NEW BEERS & CIDERS FROM:
Dead Good Beer/WestCoast, Founders Organic Brewery
Golden Bear Brewing, Lighthouse Brewery
McCashin’s Brewery, Moa, Monkey Wizard
Mussel Inn, The Sprig and Fern
Totara Brewing, Townshend Brewery
Peckhams, Redwood Cellars

AND MUSIC FROM:
Alabama 3 Acoustic and Unplugged (UK)
John Cooper Clarke (UK)
Drab Doo Riffs (AKL)
Grant Smithies, The Immigrants
The Ukes of Hazard

ALL BREWS HAVE A SPECIAL SECRET INGREDIENT
GUESS THEM CORRECTLY ON THE DAY AND WIN COOL PRIZES

TICKETS $25 (EARLY BIRD UNTIL FEB 29) $35 (POST EARLY BIRD/GATE)
ONLINE AT WWW.MARCHFEST.COM, FROM THE FREE HOUSE, NBS BRANCHES & SELECTED I-SITES. UNDER 18S FREE (MUST BE ACCOMPANIED BY PARENT/GUARDIAN)
Hello and welcome to the Autumn edition of the Pursuit of Hoppiness.

Amongst the excitement of getting the last issue out, there was one off-flavour - I forgotten to thank all the voluntary contributors! The content of Pursuit is entirely voluntary from the cover photo to the articles. People all over the country take time out to write articles, take photos and organise advertising. Without these people, Pursuit wouldn’t exist.

If you’d like to help out, there’s plenty of ways to be involved. The smallest and easiest way is to send me any beer news from your region. SOBA is a national organisation and I’d like the news section to reflect this - and I like hearing stories from around the country.

For those up to a bigger challenge, you could submit an article. It could be about anything - a new pub, your experiences in home brewing or what you found out about beer overseas. If you’re interested in it, chances are other SOBA members are too.

In this way, Pursuit is much like SOBA itself. If you think it needs more of something, let someone (in the case of Pursuit, me) know. If you think something needs changing, tell a committee member or your local representative (these can be found on page 31). If you want to get involved, put up your hand. Just like in Pursuit, involvement can be small (chatting to a new member) or big (running for the committee at the AGM in August). It’s up to you really.

Kate

A selection of the beers I tried over Christmas. Hidden out of the frame was my favourite, Liberty’s High Carb Ale, which had the perfect amount of sweetness and was incredible moreish. But I also loved ParrotDog BitterBitch, 8 Wired Hopwired, Yeastie Boys Rex Attitude, mike’s Porter, and, well nearly everything. Isn’t it nice to be in a country producing so much good beer?

Photo: Brian Jordan
National Beer Events
This year’s looking to be a great one for beer events around the country and across the ditch.

Marchfest
24 March 2012, Founders Park, Nelson
www.marchfest.com

New Zealand Beer Festival
31 March 2012, Queens Wharf, Auckland
www.beerfestival.co.nz

Good Beer Week
12-19 May 2012, Melbourne
www.goodbeerweek.com

Beervana
17–18 August 2012, Wellington
www.beervana.co.nz

During Beervana, SOBA will have their AGM on Saturday morning and they encourage everyone to come along.

Growling at IPONZ
The granting of trademarks on well-used, well-known words and phrases seems to be the stock-in-trade of IPONZ (Intellectual Property Office of New Zealand). They have recently been in the news for granting the Radler and Vintage trademarks, when these are well-known styles of beer and cheese, respectively.

Eagle-eyed members of SOBA have spotted the following subsequent trademark registrations or registration requests:

Growler – a common term used to describe take-home, refillable beer containers that many good bottle shops are now doing

Sarau – although this termed has been trademarked in regards to wine, the Moutere Inn has been contacted by the owner, due to their Sarau lager and Sarau festival, named after a local German settlement.

SOBA strongly objects to the trademarking of any such well-known or well-used phrase or word as it is restrictive to trade and is a very real sign of the ceaseless erosion of our language, as she is spoken, for commercial interest alone.

As the Sarau trademark has already been granted, there is little we can do about it. But a decision is yet to be made on growler. If you’d like to add your voice to the protest, please visit www.soba.org.nz/campaigns/what-is-a-growler

Mashing Upwards and Onwards
While the NZ Craft Beer TV mini-series continues on YouTube (see them at www.youtube.com/NZCraftBeerTV), brewers around the country are making their own version of Mash Up. Joseph Wood from Liberty Brewing used his Mash Up to break in some new equipment, namely a new fermenter. He aligned the release of his 6.1% ABV brew to coincide with the release of Epic’s Mash Up Batch 3, to compare the brewery terrior; given his beer is only ever served quite fresh, due to the batch size (300L). If there’s any left, it will be found at Hashigo Zake, The Hop Garden or Galbraiths’ Ale House. In Christchurch, Fraser Kennedy from Ad Lib Brewing, Ally McGilvray from Golden Ticket and Nathan Crabbe combined to brew ‘Remash’. They dialled back the alcohol a tad, making a refreshing summer drop.

Home brewers can also give the recipe a go and several already have! For the recipe, visit: www.nzcraftbeer.tv/tripjournal/

There’s also lots of advice on the Real Beer Forum, www.forum.realbeer.co.nz. And if you haven’t had a chance yet, grab a bottle of Mash Up and see what all the fuss is about.

Auckland Shakespeare Re-vamp
The brewery in the Shakespeare Tavern is back up and running again, in the trustworthy hands of Ben Middlemiss. He’s secured a tap in the Tavern, alongside their DB range. His first brew is Dogberry Pale Ale, soon to be followed by a Belgian Witbier. Dogberry is already out-selling its DB tap mates, so get in quick.
A Very Merry Christmas

The Auckland Guild of Winemakers and Brewers held their annual BBQ and prize-giving on the 17th of December at Mike and Pippa Elwood’s new house in Mt Wellington. Apart from a few showers in the afternoon, the weather stayed fine considering the heavy rain we had the previous week. The event was well-supported with 18 SOBA members attending. We had a good selection of beers all brewed by our club members with ten on handpump and two on tap. The beers were: Brown Ale, Marzen, Pale Ale, Wheat Beer, Ginger Beer, American IPA, Smoked Porter, Imperial Stout, Barley Wine, Pilsner, Munich Blond, and an interesting beer called Longdrop, which tasted better than it sounded!

Thanks to all our club members who helped with the setting up on the Saturday and taking down on the Sunday and a special thank you to Mike and Pippa for their hospitality.

John Golics
**Galbraiths: Hop-head Haven**

Galbraiths Ale House is set to be a hop-head haven this year. They recently made the difficult decision to remove the Grafton Porter from their permanent beer list to make room for their seasonal IPA tap. This tap will feature six different IPAs throughout the year, including the Pride of Warminster and Old Burton Ale.

In addition, the next two episodes of the Galbraiths Cask Ale Series will feature IPAs. On March 5, Steve Plowman’s Beastwars IPA will be launched, followed by Jo Wood’s Yakima Warrior IPA a few weeks later.

Lovers of darker ales, don’t despair though – the porter will make an appearance on the handpump over the winter months.

**Wellington**

**Parrot Dog Brewery**

ParrotDog Brewery recently announced that they will be opening their own brewery in Vivian St, Te Aro. Previously, they had been contract brewing their beers, BitterBitch and BloodHound, at mike’s Brewery in Taranaki. Everything going to plan, the new brewery should be up and running in 3–4 months, with a brew length of 2500L. In the meantime, look out for their new brew, FlaxenFeather, a blonde ale, with an English malt base, featuring an array of aromatic New Zealand hops. It’s 5.5% ABV and available in kegs only.

And then, there’s the Interactive Bar Guide to Wellington on the SOBA website. We’re working with Beek to help discerning beer drinkers experience and decide on bars based on their ambiance and beer selection. Beek help individual bars promote themselves and groups of bars promote the Wellington beer experience on many websites. If you want your favourite bar involved, suggest to your bar owner or manager emails ben@beek.co for more information. And to have a look at the map, visit www.soba.org.nz/interactive-beer-guide

**Christchurch**

**New Venues**

The rebuild of Christchurch continues, with a few of the new places serving craft beer. The Darkroom is a new live music venue that has a fridge full of craft beer and is really well-decorated. It’s really close to the red zone in town, so the area is a bit haphazard, but inside there’s a nice vibe. Another live music venue is Dux Live, with the Dux beers and others in bottles. Gorilla Eatery and Drinking Room is a new restaurant, serving amazing food and a good range of craft beer as well.

Bec Warwick

![The Dark Room](Photo: Bec Warwick)
Marlborough Summer Beerfest Success

There’s a lesson to be learnt at a recent festival in Blenheim. After Marlborough District Council banned glass at the Blues, Brews and BBQs festival, (but not the Marlborough Wine festival), all of Marlborough’s brewers pulled out, as well as Canterbury’s Brew Moon. They felt the council was pushing the festival towards a lager lout event, and true craft beer fans would be put off going. Making the event R18 and removing the family atmosphere added to this problem.

Geoffs Griggs, beer writer and SOBA committee member, agreed. ‘In my experience, people who attend such festivals to sample a range of craft beers don’t want to drink from plastic cups, and will vote with their feet. In my view, banning glasses is the latest in a series of heavy-handed measures that have been taken to minimize alcohol-related problems at the festival and in Blenheim afterwards. All have been well-intentioned, but ultimately, they have failed. They have also inconvenienced and spoiled the day for the majority of sensible, law-abiding people.’

It was decided then, to set up an alternative festival that was family-friendly, relaxed and, most of all, focused on the flavor and enjoyment of good beer. The Summer Beerfest was held on February 5, the day after Blues, Brews and BBQs, at Drylands Restaurant in Hammerichs Rd. Several brewers, including Moa, 8 Wired, Renaissance, Mussel Inn, Dale’s Brewing Co and Brew Moon, were present with their wares and no mainstream beer was served. The beer was served in 170ml wine glasses and there was plenty of food and non-alcoholic drinks on sale.

The event did extremely well, with over 1,200 people attending. There were no incidents of drunkenness, no arrests and the Red Cross tent had nothing to do all day. The Marlborough Express had several articles praising the event, each with positive comments from patrons at the bottom. ‘Fantastic’ sums it up well: ‘Road side safety barriers, kids’ bouncy castle, great food, fine boutique beers, portaloos, family atmosphere at a great location amongst a lovely and grateful crowd! What more could you ask for and Dietmar, his wife, kids and staff are to be congratulated. Year 1 and 50% of the numbers that attended the Blues and Brews that’s been running with diminishing numbers for years. We need more inspirational “go getters” like this in Marlborough. Problems - solve them. Opportunities - Grab them!!!!’
The Brewery Britomart: For the Love of It

The love of beer is the reasoning behind the latest brew bar in Auckland city. After a hard day of work it was time to head out for a drink. Walking into the old Rose and Crown, you can see that a lot of work has been done to scrub this place up. The beautiful old look is still present with all the building’s natural features on show such as the high, pressed-steel ceiling. It still has the feeling of the classic old building, but modernised into the brew bar it is today.

Opened in November last year, The Brewery Britomart has yet to establish its identity in the area due to the holiday season, says part-owner John.

Once inside, you can choose from a seated table indoors or outdoors, or a standing bar stool and take your pick of one of the four craft beers currently produced on site. Tasting trays are available for those who wish to sample all four – Gold Rush Pale Ale, Old Fort Old Ale, Element 5 NZ Pale Ale and Custom 69 IPA. This is soon to be expanded to include at least three more different types of beers. Guests are even able to take a look at the tap room where the brewing takes place.

John and Laurence are beer enthusiasts who wish to share their love of beer through The Brewery Britomart. Seated at one of the tables with my dad (an avid beer drinker) we are approached by the manager, Dave, who has caught a whiff of the fact that we may be reviewing the beer. He quickly provides an explanation of the beer stating on no uncertain terms that the Element 5 – a well-hopped beer – is his favourite. The hospitality is top notch and Dave shows an extensive knowledge and passion for craft beer that makes you want to know more.

As we sit down with our after work beers, it is hard not to look at the menu. With great service, good beer and more to come, I will be back to sample more of the menu.

Astrid van Uden

Tasting Notes:

Gold Rush: A Golden Ale at 4.3% ABV is a good session beer and apparently the best seller.
Old Fort: An Old Ale and, from my tastebuds, similar to a porter. Again, a low ABV and one I really enjoyed.
Element 5: An NZ Pale Ale with a good smattering of hops and, as my favourite style, one that definitely hits the mark - my pick of the four.
Customs 69: An IPA that goes where the NZ Pale Ale fears to tread. A good measure of hops is balanced with high bitterness and excellent malt balance.

Tony Patrick
www.realbeerdiscovery.wordpress.com
Cassels & Sons: Sizable Success Despite Seismic Activity

I’d heard a lot of good things about Cassels and Sons’ ‘The Brewery’ and tasted a lot of good things in their beers that made it to Wellington – but I’d never visited the brewery itself. The opportunity to visit struck during a recent trip to Christchurch.

The burgeoning Cassels and Sons brewery was hit hard by the tragic February quakes, with the brewery a scene of chaos. Tanks toppled, glass smashed and metal twisted, all while staff were busy mid-brew. Luckily no one was hurt, but the damage was immense.

The Cassels family refused to be brought down by the earthquakes though, vowing to bring back the brewery and expand while they were at it. They have since re-opened the brewery, now with a bar and restaurant attached. Cantabrians looking for a non-red-stickered venue to unwind quickly populated the new and improved Cassels & Sons ‘The Brewery’.

When we arrived for lunch the air was ripe with the aromas of boiling wort and hops, which appealed to the homebrewer in me. The bar itself is long, with multiple banks of taps and even extends through to their large outdoor area. The range of beer that’s available is impressive - plenty of locally brewed guest beers were available, next to the full range of Cassels beers on tap and hand pump.

For the curious beer fan wanting to try Cassels and Sons whole range, tasting trays of six beers are available for a very reasonable price. The house brewed beers span a wide range of styles, though most centre around a British theme. Among the well-known styles of ESB, bitter, pilsner, pale ale, weissbier and barley wine is the rarely seen ‘milk stout’. This is a rich stout brewed with an unfermentable sugar, lactose, which remains in the beer, making it even richer. The milk stout is must-have when you visit.

Other than the outstanding beer, The Brewery offers some amazing food. Our pizzas were among the best I’ve had in my life. The combination of bacon, blue cheese and pear was inspired; and...
the salmon, cream cheese and caper pizza was the perfect match to my ‘beer’ golden ale (yes, their golden ale is named simply ‘beer’).

Our lunch was spiced up mid-way through by a 5.0 magnitude earthquake, which locals and staff took in their stride. The new building is very sturdily constructed and at no point did we feel unsafe.

We were lucky enough to talk to the brewers, Nigel and Eli, who shared an unreleased pale ale (now named The Alchemist), hopped with Rakau and NZ Golding hops – which was great. They also shed some light on how busy the bar and brewery is. They’re having trouble keeping up with demand on their current brewery, needing to brew almost every day of the week. There’s plans to expand the brewery capacity this year, meaning more Cassels beer left over for the rest of New Zealand after the thirsty Cantabrians have had a go at it.

Cassels & Sons The Brewery is a must-visit. It’s only a short bus trip out of the city and there’s a stop right out front. If you’re ever in Canterbury, you’ll see how well they’ve filled the hole in the craft beer scene left by the quakes – and then some.

David Wood

D4, The Home of Irish Rugby in Wellington

The CBD’s finest Free House now has 22 Beers on Tap including

2 Guest Taps & Tuatara Porter on Hand Pump
450
Craft Beers on Tap
Since August 2009
No Compromises, No Apologies,
No Crap on Tap,
No Gray Market Beer.

HASHIGOZAKE
CULT BEER BAR

25 Taranaki Street, Wellington
www.hashigozake.co.nz
Pomeroy’s Pub on Kilmore Street in Christchurch has one of the best ranges of Craft Beer from around New Zealand. The range includes award winning beers from Emerson’s Brewery, Three Boys, Yeastie Boys and Invercargill—and we’re the Christchurch home of Epic beers. Plus we feature at least 3 new guest beers on tap every month.

For the biggest range of award winning Craft Beer, best prices and friendliest service visit Pomeroy’s, 292 Kilmore Street Christchurch. P. 03 365 1523  www.pomeroysonkilmores.co.nz
Late last year, New Zealand was treated to a visit by Kjetil Jikiun of Norway’s Nøgne Ø Brewery. His quick trip around the country included two collaboration brews, a couple of tastings and a beer and food matching dinner - all in the space of a few days! Kate Jordan fills us in on the details of his trip.

I once had a politics lecturer who thought Norway was the perfect country to compare New Zealand to. It’s roughly the same shape, has the same amount of people - hell, they even have fjords. The beer scene seems very similar too, with a market dominated by two large players, with various smaller players fighting to make their mark creating flavoursome beers. One of those fighters, Nøgne Ø Brewery, is becoming quite successful, increasing their sales by 50% in 2010 and continuing to expand in 2011. They’ve matched their commercial success with industry recognition of their skill. At the 2008 World Beer Cup, their Porter won Silver, while their Imperial Stout, Dark Horizon, took home a Gold. It was with this success in mind that Dominic Kelly, of Wellington bar Hashigo Zake, bought Nøgne Ø brewer, Kjetil Jikiun, and his business partner and wife Carrie, to New Zealand for a whirlwind tour. ‘We believed that the story of Nøgne Ø is a timely example to the industry here of what can be achieved by a craft brewery,’ Dominic says, ‘from a small country with uncompromising products and an eye for export markets.’

Nøgne Ø began like many of New Zealand’s smaller breweries. Kjetil was a full-time pilot and part-time home brewer. His flights took him across to the States a few times a week and he brought home with him both home brew supplies and inspiration was the rapidly expanding American craft beer scene. Eventually, Kjetil, with the help of fellow home brewer, Gunnar Wiig, decided to set up a microbrewery and purchased a run-down garage, where they gradually built their 6–8hl brewery. After five years of hard graft and set-backs, Nøgne Ø’s beers were accepted into the Vinmonopolet, the government-owned outlet system for alcoholic beers, and they began selling their beers in earnest, developing into the successful company they are today.
Kjetil and Carrie arrived in November and their whirlwind tour began with a collaboration brew between Kjetil and Pete Gillespie from The Garage Project. The Garage Project is a teeny-tiny nano-brewery, doing 50L batches on a small kit in a large garage in the Aro Valley, Wellington. Kjetil, however, wasn’t worried about the size. ‘There’s lots to learn from collaboration brewing, and size is really unimportant,’ he says, ‘all brewer’s do things different in small ways or big ways.’ Kjetil and Pete decided to make a Christmas beer with a Kiwi twist. ‘Something that was a little more summerery, rather than a dark, spiced Christmas beer,’ Pete explains. ‘Kjetil’s worked a lot with rye, and I’ve always wanted to work with rye.’

In addition to the pale rye, the brew also contained cararye malts, Pohutakawa honey for a Christmas touch and Kohato hops, creating a strong summer blonde ale.

Next, Dominic took Kjetil and Carrie across the Cook Strait to Blenheim for a three-way collaboration brew with Rennaissance’s Andy Dechars and 8 Wired’s Søren Eriksen. It was decided to do a New Zealand version of Nøgne Ø’s #100, a sort-of Imperial Amber Ale. They used predominately Kiwi ingredients, employing Pacific Jade and Columbus and NZ-grown Chinook hops, while the massive malt bill was made up of Gladfield pale, wheat and chocolate malts. The large malt bill had it’s own challenges. ‘On Renaissance’s low-mechanisation brewery it’s a recipe for stuck mashes and hard work,’ Dominic says, ‘especially for Søren who came back a day later and doubled the size of the batch by re-brewing.’ The resulting 4,000 litre brew is 9% ABV and finished up at roughly 70 IBU.

After Kjetil and Carrie had sampled some of the brews Nelson had to offer at The Free House, it was back to Wellington. Here Hashigo Zake teamed up with Zibibbo Restaurant, for a food and beer pairing. And then finally, Dom, Kjetil and Carrie arrived in Auckland and I got to sample some of the Nøgne Ø beers for myself.

On a beautiful afternoon, Galbraiths Ale House hosted a tasting for a group of Auckland brewers and beer writers gathered. While we sampled Nøgne Ø’s ales, Kjetil, told us a bit about the company’s principles. They value quality of ingredients and product, maintaining a diverse range of beers, and adherence to style, with no shying away from strong flavours. Recently they added a fourth principle: not being extreme to the sake of it. Kjetil wants people to be able to drink one of their beers and to reach for another.

I can vouch that they’re maintaining that goal. Throughout the afternoon, we tasted seven Nøgne Ø beers, each meticulously balanced and delicious. Like many breweries, Nøgne Ø’s first beer was a Pale Ale, a fruity, assertive beer. Next up was their Silver-winning Porter, with a recipe unchanged from the first brew, which shouted chocolate flavours. The Imperial Brown Ale was an excellent introduction to a style I’d never heard of before, very balanced, with a lasting, coating bitterness. Kjetil introduced their IPA as ‘mid-Atlantic’, a combination of US hops and rich European malts. The #100 is a Dark Imperial IPA – sort of. It’s dangerously drinkable at 10%, 80 IBU and beautifully dark red. As good as these beers were though, the stand-out for me was the Imperial Stout. The Imperial Stout was very toasty and very, very dark, was boozy but not hot, and perfectly lovely.

The next day, Kjetil and Carrie ended their whirlwind tour and jetted back to Norway, having pulled to distant (but rather similar) countries closer together.

Post scripts

The Nøgne Ø/Garage Project collaboration brew was released as Summer Sømmer. Phil Cook described it as ‘well put-together and harmonious (like Portamarillo, but for the opposite season) and perfumed like essence of summer’.

The Nøgne Ø/Rennaissance/8 Wired collaboration has be named Ø for Awesome and will be released at Hashigo Zake on February 21. It will also be available at the Great Kiwi Beer Festival in Christchurch on February 25.

Nøgne Ø beers are available from www.cultbeerstore.co.nz and stockists around the country.
Brew Day at Garage Project: (clockwise from top left): Pete milling the grain; the Garage; Pete examining the hop flowers; Kjetil sniffing the hops; Pete and Kjetil; adding hops to the boil.

Photos: Jed Soane, www.thebeerproject.com
A Matter of Style: Pale Ale Part Two

In the last issue, Kieran Haslett-Moore explored the development of Pale Ales from the first truly Pale malts through to the modern English bitter. This time he looks at Pale Ale brewing in the New World where Pale Ale has had two lives, the first in the colonial period when ale brewing came with British settlers and the second in the last 35 years when the craft beer renaissance has seen Pale Ale successfully bloom.

American History

Ale and Porter were introduced to North America by English and Scottish settlers. From the mid-seventeenth century, America developed its own brewing industry with English and Dutch settlers instigating the first phase of brewing. Different parts of the country then started to brew in different traditions depending on the ethnic background of the brewer and, more importantly, the ethnic make-up of the local population. While Dutch and German influences thrived in certain parts of North America, in Canada and the North Eastern Seaboard the British tradition prospered.

Lager brewing started to grow in the last half of the nineteenth century, when German immigration increased, and refrigeration technology made temperature controlled fermentation easier. By 1900 Lager production significantly outweighed Ale brewing.

By the late nineteenth century, consolidation of regional brewing firms was occurring and the first national brewing companies were starting to form with lager beers designed for mass consumption as their flagship products. This left the dwindling Ale market to smaller regional brewers.

With the introduction of prohibition in 1919, brewers had to find ways to survive producing ‘near beer’, ‘medicinal alcohol’, and soft drinks. When the 21st Amendment ended prohibition in 1933, it was the larger lager brewing companies, rather than the smaller regional brewers, who had weathered the storm. After Prohibition the beer market had shrunk drastically with spirits consumption increasing, making the market much more difficult for the small regional brewers who had survived. Spirits were far easier to ship and deal as contra band during Prohibition and the market had acquired a taste for them. It’s a bitter irony that prohibition had served to promote the much more potent and potentially damaging spirits at the expense of moderate beer.

By the 1970s, when brewers began formulating the first Pale Ale recipes of the craft beer renaissance, there were very few Pale Ales left. Most notable was Ballantine’s IPA, which by then marked a diminished but unbroken link back to colonial Pale Ale brewing of the 1830s.

American Renaissance

Modern Pale Ale brewing in America starts with Anchor Brewery owner Fritz Maytag’s trip to England in the early 1970s. There, Fritz discovered English Pale Ale and returned with inspiration to create an American version with locally grown ingredients. The resulting Pale Ale, Anchor Liberty, was released in 1975 to commemorate the ride of Paul Revere in 1775. Liberty used the biscuity American 2-row Pale malt rather than the slightly richer nutty English-grown malt. It also showcased the Cascade hop variety’s flavour and aroma, which was first released in 1972, but hadn’t previously been used as a late hop addition. The result was paler and stronger than its English inspiration and accented towards hop flavour and aroma rather than the more estery English Pale Ale profile.

In 1978, home brewing was exempted home brewing from excise tax, in effect legalising the past time. Home brewing, previously carried out in secret and without the aid of any specialised ingredients or equipment, came out into the open and flourished. Ken Grossman made use of this new found freedom, opening a homebrew store. Encouraged by his success he teamed up with fellow home brewer Paul Camusi and cobbled together a microbrewery out of old brewing, dairy, and soft drink equipment. In November 1980, the first batch of what was to become the company’s trademark Pale Ale was brewed: the Sierra Nevada Pale Ale. Following Anchor Liberty Pale Ale, Sierra Nevada Pale Ale showcased the Cascade hop, but was slightly less alcoholic at 5.6% ABV, rather than Liberty’s 6%, with a little bit more caramel malt.
A Matter of Style: Pale Ale Part Two

character. The result was incredibly successful and was the driver that helped build Sierra Nevada up to be the second biggest craft brewery in America.

APA, AIPA, IIPA

Today, Pale Ale is the basis that America’s craft brewing sector is built on. Most micro breweries and brewpubs have at least one type of Pale Ale on the menu, with some specialising in Pale Ale and brewing multiple takes on the style. These Pale Ales can be divided into three different styles: American Pale Ale (APA), American India Pale Ale (IPA) and Imperial India Pale Ale (IIPA).

APA

The APA style has continued very much in the tradition of Sierra Nevada’s interpretation, ranging between 4.5 and 6% ABV, with most clocking in at about 5.5%. They tend be fermented with very clean yeast strains that provide neutral fermentation profiles, highlighting the bright citrus tinged hop profiles. The signature of these beers are the American hop varieties that are used late in the boil and in maturation to create big hop aromas. Malts tend to play a supporting role, balancing the hop characters and giving lightly biscuity and caramel notes.

American IPA

American IPAs have developed to become much bigger, stronger, and more intense versions of the America Pale Ale style. As I explored last issue, there is little in the way of historical connection between modern American IPAs and those of the India Trade: rather they are big, bolder versions of the APA style. American IPAs tend to be intensely aromatic with big resinous hop flavour and assertive bitterness. Again the fermentation character is intentionally neutral while the malt supports hop flavour and cushions the bitterness.

Imperial India Pale Ale

After American brewers discovered the Imperial Stout style, it occurred to them that they could potently super charge other styles as well. The idea appealed to the American ‘bigger is better’ mentality. The most common new imperial style

Brewer’s Reserves Rock!

The Emerson’s Brew Crew have been fine-tuning the Brewer’s Reserve programme for 18 months now and things have settled in nicely.

We kicked this Summer off with a return to the Dunedin Sound Series honouring local musicians. Our tribute to The Clean; Tally Ho! was enjoyed over early Summer and now we are sharing our Czech-style Pilsner, North by North. This brew is a big cheers to The Bats and one of their classic hits.

The Brew Crew are most proud of the long, long, maturation (or lagering), we gave ‘North by North’. Long lagering creates a pilsner with a rich, mellow malt flavour, backed up by generous amounts of Czech Saaz hop to provide a crisp firm finish. In the mainstream brewing world long lagering times are a no-no, it ties up too much tank space for too long - brewery accountants hate it! Brewers love it - North by North is a testament to doing something well and doing it right; 100% Czech malt, 100% Czech hops, Czech Yeast - no compromise.

The final Brewer’s Reserve in this year’s Dunedin Sound Series will be The Verlaines, Bird Dog IPA, based on last year’s successful brew - with more hops! (The brew crew can’t help but have a go at making them even better each vintage).

Looking further out; the brew after that will be the much loved Oreti Red to start the autumn/winter brews off in fine style.

Look out for Brewer’s Reserves at the brewery shop, Regional Wines & Spirits in Wellington and selected bars around the country.
is Imperial or Double India Pale Ale. IIPAs mark another shift up in hop intensity with malt again playing a supporting role. The idea is for the brewer to increase the alcohol by increasingly everything in unison, resulting in a beer that achieves a similar balance to an American IPA but is bigger in all respects.

New Zealand History

As in America, brewing came to New Zealand with the European settlers. Before brewing commenced in the colony beer was imported, with Porter, Pale Ale and Mild Ale all represented, with the latter being the dominant beer style in England. Pale Ale featured, with breweries using the name Burton in both Palmerston North and Hastings in recognition of the English town that was by then synonymous with Pale Ale. While I can’t find evidence of what beer these brewed, it seems likely that it was Pale Ale of some kind. What seems certain is that Pale Ale was always a minor style in New Zealand, with Mild Brown Ale and Stout being more common. While the Mild morphed into the bottom-fermented New Zealand Draught and Stout continued as a niche product, Pale Ale seems to have died out.

New Zealand then faced the same process of consolidation that America did, but, while we came close, we never faced full prohibition. The result was a very limited range of beers and a dominance of large bottom-fermenting breweries.

New Zealand Renaissance

When Macs reintroduced independent brewing to New Zealand in 1981, we were a nation that really only recognised beer in three forms: golden lager, amber draught (lager) and dark (lager). Macs was revolutionary for producing all malt beers, with more body and character than the big brewery products. However, New Zealand was a long way from being ready for Pale Ale.

In 1986 the Shakespeare Hotel in Auckland installed a brewery, making it the first brewpub to open in the modern period. One of their first beers was Falstaff’s Real Ale, an English-style bitter and the first Pale Ale brewed in New Zealand in the modern period. In 1990 ex-pat Englishman Roger Pink established the Pink Elephant brewery in Blenheim. One of his core products was an English-style Pale Ale called PBA, with an NZ hop character, alongside a characterful English fermentation profile and some rich malt character. The 90s continued to be characterised by English-style Pale Ales with the release of Galbraith’s range of bitters, Australis Hodgson IPA, and Emerson’s Best Bitter (later replaced by Bookbinder). In 1997, Emerson’s released their 1812 IPA, which utilised the big orange fruit character of the NZ Styrian Golding hop. In effect, 1812 took the English premium Pale Ale style and married it with a profoundly New Zealand hop character and a neutral fermentation. It wouldn’t be until the 2000s that truly new world Pale Ales would start to see the light of day.

In 2001 Limburg Brewery of Hawkes Bay released Hopsmacker. Hopsmacker combined US Centennial, US Crystal and Riwaka hops with English malt to create a zesty, profoundly New World hop-accented Pale Ale. Production was moved to Steam Brewery after a break down in the brewery partnership and production ceased a short time later. New Zealand lost one of its pioneering hop accented Pale Ales and one that is
Steam Breweries had formed in 1995, as the brewing arm of the pub chain Cock and Bull. Head brewer Luke Nicholas had developed a range of beers with big American dry hop characters and a new brand, in conjunction with Steam, called Epic. The first Epic beer was Epic Pale Ale, an ‘American as it gets’ Pale Ale that positively brimmed over with grapefruit-tinged Cascade hop aromas and flavours. In 2007 Luke bought the brand out right and resigned as Steam’s head brewer. He continues to contract out production of the Epic beers to Steam. Epic Pale has since been joined by a hoppy lager and a range of Pale Ales, AIPA and IIPAs.

**Coming of Age**

We are now at the point where we are starting to see the development of an indigenous style of Pale Ale. While some call it NZPA or New Zealand Pale Ale others have gone APA or Aotearoa Pale Ale, or even KPA: Kiwi Pale Ale. Whatever you call it, the resulting beers have taken the American Pale Ale style and injected our very unique hop varieties into it. While this may seem a small change, NZ hops are profoundly different to US hops and the resulting beers are very different. Where US hops give Pale Ales aromas and flavours of grapefruit, pineapple, Turkish delight, catty notes, cannabis and artificial stonefruit, NZ hops are more green and exotic with passionfruit, over-ripe orange, gooseberry, kiwifruit, geranium, melonfruit, grass and kerosene.

Today, Kiwi breweries produce a range of NZPAs. Croucher Pale Ale from Rotorua utilises NZ hop varieties to create a striking aroma of marmalade and ripe tropical fruit over a rich malt backbone. Tuatara have responded to the current American Hop shortage by brewing their strong American Pale Ale with NZ hops and rechristened it Aotearoa Pale Ale. Moa Pale Ale offers up tangy tomato vine, passionfruit, citrus, and geranium. Renaissance has kept to American Pale Ale’s traditional role as session beer in the alcohol-fuelled craft world and brewed their Discovery APA with NZ hops at 4.5% ABV.

The market for hoppy Pale Ales is encouraging brewers who traditionally have concentrated on other types of beer to start brewing them. The Townshend
Brewery who, up until now has concentrated on English-style ales, is now brewing an NZPA and Galbraith’s Ale House in Auckland has brewed the original Antipodean Pale Ale for the last couple of years. At the stronger IPA end of the spectrum, 8 Wired Hopwired IPA has perhaps made the most profound impact delivering a blast of grassy passionfruit, citrus, mango and a hint of kerosene. The result has taken the hop head crowd by storm. The Yeastie Boys have indulged in US/NZ hop comparisons with their annual collaboration with Liberty Brewing. NZ hopped IIPAs are even starting to surface with Epic Hop Zombie (American and NZ hops), Liberty C!tra (American and NZ hops), Renaissance MPA (NZ Hops), and 8 Wired Superconductor (NZ Hops).

There doesn’t seem to be any end in sight in the rise of the Pale Ale. American brewers took the English Pale Ale style and used their own ingredients to give them an Us flavour. Here our brewers took the classic APA style and used our own ingredients to give them a Kiwi flavour. As new hop varieties are developed I’m sure the range of new and exciting Pale Ales will continue to grow.

In the next issue, Keiran will be looking at the development of Barleywines.
**Brewers Coop**

Brewers Coop has recently moved to larger premises. Now operating out of a renovated warehouse, Mike, Bryan and Roger provide excellent advice and service on all forms of home brewing, from brewing beer, wines and spirits to making cheese and sausages.

Still New Zealand’s leading home brew shop, Brewers Coop has the largest selection of malted barley and extracts for New Zealand home brewers.

Once again, Brewers Coop has been voted the ‘Best New Zealand Home Brew Shop’ in 2011 by both Beer and Brewer Magazine and People’s Choice.

Coupled with its range of stills, essences, wine ingredients and the Mad Millie cheese range, Brewers Coop is well worth a visit.

---

Unit 2, 3 Prescott Street, Penrose, Auckland  
Tel: (09) 5252448  
www.brewerscoop.co.nz  
Opening hours:  
Monday-Friday: 10am-5pm  
Thursday (late night): 10am-6:30pm  
Saturday: 9am - 3pm
**Char-grilled Chicken and Vegetable Salad with Mata Artesian**

This recipe is lovely under the oven grill or on the BBQ, making it perfect for the topsy-turvy weather we’ve been having. You can substitute in other veges to suit your tastes (or your fridge’s contents). The Mata Artesian, a German-style Kölsch with a Kiwi twist, is used in the marinade and also makes a great match, with the lemon of the dressing really brewing out the best in the beer. For beer substitutions, Mata’s brewer Tammy Viitakangas suggested Hallertau Luxe or try using a Pilsner.

Thanks to Aaron and Lena Clulow for permission to use this recipe.

**Ingredients:**
- 6 chicken tenderloins
- 1 red capsicum, roasted and skin removed
- 2 zucchini, sliced
- 1 red onion, sliced
- 1 pkt snow peas, blanched
- 6 flat mushrooms
- 2 Maori potatoes, sliced
- 1 sml bread stick
- Rocket leaves
- Parsley
- Spring onion, sliced

**Chicken marinade:**
- ½ cup Mata Artesian
- 2 tsp Moroccan spice
- 2 tbsp garlic or olive oil

**Green garlic dressing:**
- 2 sticks green garlic
- 50ml olive oil
- 20ml vinegar
- ½ lemon, juiced
- 1 tsp sugar
- 1 tsp mustard
- Salt and pepper

Marinade: combine all ingredients and marinate chicken overnight
Green garlic dressing: whiz all ingredients with a bar blender
Vegetables: Keeping, the vegetables separate, mix with olive oil, salt, and pepper and char-grill
Croutons: Cut loaf in half, drizzle with olive oil, salt and pepper. Char-grill and cut into cubes
Chicken: char-grill and slice on an angle
Assembly: in a bowl, mix the vegetables (apart from the mushrooms), add a drizzle of dressing and parsley and arrange on the plate. In another bowl, mix rocket and spring onions with a little dressing and place on the vegetables. Shave over parmesan and you’re done.
Premium beer and quality food are literally made for each so we created the Fork & Brewer as an ideal venue to showcase both.

With forty beer taps, a top-flight kitchen crew, friendly staff and a brewery being built on the premises, our mission is to take Wellington’s already awesome beer culture to an entire other level. We will also be bringing local beer back to the heart of the Capital.

You can find us upstairs at 14 Bond Street in central Wellington.
Chris Rabey continues his tour of historic New Zealand pubs....

From Wairoa to Gisborne you have the choice of two routes: the Coastal (Main Highway 2) or the little-used and little-known Inland Route, which goes up past Lake Waikaremoana. The inland route itself is very scenic and affords some great views. On the way you’ll pass Frasertown Tavern, and two great pubs MaruMaru and Tiniroto. Just the usual mainstream beers in both, although Tiniroto now has Gisborne Gold on tap. The Tiniroto Pub has a great outlook over the lake. There was a third pub on this road, the Bridge Hotel at Matawhero, however, this burnt down a number of years ago and was never replaced.

On the coastal route, there is but one pub, the Muriwai, near Gisborne. There was another, at Morere Hot Springs, which is very popular, but sadly no drinking hole. You can make a detour from Nuhaka and drive to Mahia, where the Sunset Point Bar and Bistro is a welcoming stop.

Gisborne, like many towns today, has a multitude of bars and taverns, but craft beers appear rather thin on the ground. Gisborne Gold has a strong foothold in most, but that’s about all. When my brother visited in the early 1980s, Leopard was the order of the day. There were also a lot more hotels than there are now.

Back in the 80s, Tony and I decided to travel up the coast road from Gisborne around to Opotiki and sampled the wares of a number of pubs. Sadly, only half remain 30 years later. We passed by the Tatapouri Hotel (which has since burnt down), but managed to spot a quirky sign placed strategically outside this pub, overlooking the surfing beach. It read in big bold letters ‘Nude Bathing Allowed’ but in tiny letters under it, so small you had to go right up to the sign to see it, ‘for 5 year olds and under’. We stopped at the Tolaga Bay Inn and Te Puka Tavern (then a lovely, old, two-storied wooden building rather than the present single storey one).

Beyond Tokomaru is Te Puia Springs Hotel. Thirty years ago, it was a place worth stopping and staying at. Drinking aside, behind the pub were the hot springs with a maze of water races sending the hot water every which way. The most unique experience, though, was a huge roll-up movie screen supported by two big poles. Commercial movies were screened here each weekend, bringing in the local population from all around, who sat on the grass banks. Being outdoors, it would only be held on fine nights. The movie commenced around 8pm and ran for a couple of hours.

Beyond Te Puia is the Waihau Bay Hotel, then the Manutahi at Ruatoria. Tony and I arrived here about 10.45am to find a long queue waiting at the entrance for the doors to open. Three more pubs were visited prior to arrival at Opotiki, sadly all three have succumbed to fire and are no more. These are Waiapu Hotel, Tikitiki, Kawakawa Hotel at Te Araroa, and the Te Kaha Tavern. I have photographed every one, and still proudly wear a t-shirt I bought from Te Kaha.

Words and photos by Chris Rabey
Handcrafted ales, stout, lager and cider available direct from the brewery in flagons and 750ml glass bottles, and from selected local outlets. Order online from our new website:

www.monkeywizard.co.nz

483 MAIN ROAD, RIWAKA, MOTUEKA, NELSON.

**Pursuit of Hoppiness Advertising Rates**

- $400 - Full page portrait - 134 x 180
- $200 - Half page portrait - 63 x 180
- $200 - Half page landscape - 134 x 90
- $120 - Quarter page portrait - 63 x 90
- $120 - Quarter page landscape - 134 x 45

All popular file formats for artwork accepted.

Advertising booking deadline for next edition:
17 Jan 2012

Contact:
Eric Rose at kiwieric@gmail.com
JUST ADD YEAST

GOLDEN BEAR
BREWING COMPANY
Port Mapua • New Zealand

You can now brew Golden Bear inspired beers at home with our “Brewery Fresh Wort”

ONLY $35 PLUS FREIGHT

- Enjoy top quality craft beer for a fraction of the cost
- No complicated equipment necessary
- Guaranteed results

Buy direct from the brewery...

www.goldenbearbrewing.com
**Book Review**

**Adventures in Beer: The Search for a Half-Decent Pint in New Zealand**

There’s currently a plethora of beer books from overseas on beer, its history, cooking with it and even about how to drink it. While these foreign tomes are good, for a taste of what it’s like to drink beer in New Zealand, I’d suggest turning to Bruce Holloway’s new book, *Adventures in Beer: The Search for a Half Decent Pint in New Zealand*.

Holloway has been drinking beer for decades now and writing about it for nearly two. The book is a collection of his regular beer column in the *Waikato Times*, of the frustrations and trials, as well as the triumphs, of being a beer-drinker in New Zealand. He readily admits he’s no expert of the production of beer, but this just makes the book all the better. For me, it was like talking to an old mate, who’s shared many of the experiences I have – of trying to order a decent beer in a restaurant, buying past-it’s-best stock, and being unable to sup a well-brewed ale while watching the cricket. Holloway tackles all this and more. His commentary on the marketing tactics of the big two is informative and incisive, giving the reader an insight into what goes on behind the scenes. His observations of the drinking culture in New Zealand are entertaining. His admiration of a good pint, of the care and craft that goes into it, reminds the reader why they appreciate good beer.

My only criticism of the book is the order of the articles, which are in autobiographical order, rather than chronological. Holloway explains ‘Learning to truly appreciate a good pint can be a random, uncertain business and I’ve chosen to present the fruits of my beer journey in a manner that best reflects my own unpredictable follies.’ While this makes sense, Holloway’s articles are written during the late 1990s and 2000s, a period of immense change in the New Zealand beer scene. Presenting the articles in a random order flattens the changes over time, removing any feeling of the development and improvement of New Zealand beers and bars.

Aside from this quibble, however, *Adventures in Beer* is a thoroughly enjoyable read, one I’d recommend to anyone who was just discovering beer to those who are more knowledgeable of the scene.

*Adventures in Beer* is available as an e-book at www.amazon.com or from cordwainerbull@gmail.com for $32, including delivery.
This issue’s cover was shot by Jed Soane of Wellington. Jed is the man behind The Beer Project, which is documenting the New Zealand craft beer culture one beer at a time. While holding down a full-time job, Jed travels to breweries around the country and photographs brewers at work (or at leisure, having a beer).

His work can be seen at www.thebeerproject.com

How did he create the cover image?

Like a magician, a photographer never reveals his tricks... Actually it was pretty simple. It just needed the right beers (prizes for guessing the beers), a 500W halogen lamp and about four hours of pissing around trying to get it looking perfect. Sadly the lamp heated the beer so much it was undrinkable by the time I’d finished.
Join SOBA!

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

**What does SOBA do?**
- Fights legal battles to ensure the public remains aware that beer style names should not be the property of any one organisation
- Runs successful beer festivals, exposing more people to great craft beer
- Works at the highly successful Beervana festival, ensuring the public are served by people with great beer knowledge
- Runs the annual National Homebrew Competition, promoting the production of flavourful beer at home and encouraging the rock star craft brewers of tomorrow
- Educates bar staff in beer presentation and quality
- Works with the Brewers Guild to further goals which SOBA shares with them, like regulatory reform
- Maintains a strong national network of enthusiastic beer lovers

**What'll it cost me?**
Just $30 a year. The price of four pints! What a bargain.

**How do I join?**
Visit www.soba.org.nz/Join

---

The editor reserves the right to amend or shorten contributions for publication.

Copyright ©SOBA Incorporated 2011.
The views expressed in articles are those of individual contributors, and are not necessarily the views of SOBA Incorporated.

SOBA Incorporated accepts no liability in relation to the accuracy of the advertisements and reader must rely on their own enquiries.
This issue’s **Back Page Montage** is from Beccy Warwick, of Christchurch: (clockwise from top left) Pomeroy’s specials board; Gorilla Eatery and Drinking Room; Nathan Crabbe’s cider press; Golden Ticket’s Ally McGilvray helping with his brew at Invercargill Brewery; the Dark Room’s specials board; a well-used Beer NZ keg.

To have your photos considered for the Back Page Montage, send through six of your best snaps to kateljordan@gmail.com.

---

**Local Meetings Around the Country**

**Auckland**
- Martin Bridges, martin@soba.org.nz
- Meetings: Fridays from 5pm

**Hamilton**
- Greig McGill, greig@hamiltron.net
- Meetings: Thursday evenings

**Wellington**
- Rob Owen, robert.owen@equator.co.nz
- Meetings: first Tuesday of the month

**Nelson**
- Bill Fennell, soba.nelson@gmail.com

**Christchurch**
- James Pinamonti, xsumo@clear.net.nz
- Meetings: Thursday evenings at Pomeroy’s

**Dunedin**
- Richard Pettinger, pettal@clear.net.nz
Los Tres Amigos es el sabor de México de la cervecería Three Boys. ¡Disfrútala helada y directo de la botella con una rodaja de limón! Pruébala después de cortar el pasto, a un lado del asador o en la playa. Hecha con el método tradicional mexicano a la altura de un verano Kiwi. ¡Salud!