The Pursuit of Hoppiness
- the local voice of SOBA -

Inside this issue:

Major Expansion for Tuatara
page 3

Homebrew Championships
page 4

BrewNZ is Back
page 5

Brews & News
page 14

Pub & Beer Reviews
page 19

plus lots more!

www.soba.org.nz

Your local Craft Brewing and Pub Newsletter
“Beer for all the right reasons”
WHO ARE WE?

SOBA is the Society Of Beer Advocates. Why SOBA, you ask?

It lends a nice touch of Kiwi ironic humour, has the scope for us to extend our function over time, and avoids all those over-done plays on NZ which we are sure you're all just as bored with as we are. We are serious about beer, but this doesn't mean we have to be dull about it.

If we were being dull, just for a minute, we would define ourselves by saying that we are an independent, non-profit society whose main aim is promoting a wider availability of better quality beer.

Our slogan is "Beer for all the right reasons". We firmly believe that there is far more to beer than a vector for alcohol to enter your system. Some of us would prefer it if making great non-alcoholic beer was possible, just so we could drink more of it. We are advocates of finely crafted, flavourful beers. We like beers which have character and individuality. We want the kind of recognition for our beverage of choice that wine currently enjoys, but we don’t want to be snooty about it - we just want a better product, and more of it available in more places. We do not ask for much!

We have the following goals:

- To promote awareness of beer in all its flavour and diversity
- To protect and improve consumer rights with regard 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

We see this Newsletter as an important vehicle in helping us to achieve these goals and very much hope you gain satisfaction from reading our inaugural publication.

Enjoy the pursuit of hoppiness!

EDITORIAL

Kia Ora and Welcome!

The appreciation of quality beer is universal, so although a Pom and having only been living in New Zealand for 3 years, I hope you find the content of this Newsletter to be a stimulating and a fair representation of the current craft brewing scene. I arrived with some trepidation fearing Tui and Steiny would be my only choices, but have been surprised and excited to discover what is actually on offer.

I have been an active member of the successful UK Consumer Group CAMRA (the Campaign for Real Ale) for 30 years, with local involvement in Beer Festival organisation and Newsletter production and have been a SOBA member for the past 2 years.

Here in the Wellington area we are more fortunate than most, in that there is a good range of pubs, cafes and liquor stores from which to purchase a decent hand crafted ale, be it from New Zealand, or further afield. This has probably had a bearing on the growing number of SOBA members in and around the capital city and the Committee felt that the time was right to launch a publication focusing on the region.

The Newsletter is planned to be published quarterly as hard copy and is also available online in PDF format at www.soba.org.nz for downloading and the printing of further copies if required.

I have now visited 20 out of the 50 plus craft breweries currently operating in New Zealand and each visit has been thoroughly interesting, enjoyable and informative and believe it is fair to comment that the range of styles of beers currently being produced in New Zealand is actually wider than that found in the UK.

Despite certain constraints, the boutique brewing market has tremendous potential for growth, as has been witnessed with the wineries and SOBA wishes all those involved in production and delivery of quality beer every success in the future.

Cheers
Nick Page, Editor

Perfection at Renaissance
The Tuatara is indigenous to New Zealand.
But is it an endangered species?
Far from it - the Reikorangi-based brewer marches onwards in its own deliberate style!

"We have basically tripled in size. It’s a whole new brewery, really. We only had three fermenters, initially. The beers would come through a bit slowly and the brewery was under a bit of pressure. Every now and then, we had a few beers run out at the same time", says Carl.

“Expansion brings flexibility”, he adds and hopes to try a few limited release beers in the near future alongside the regular Pilsner, Hefe, Porter, IPA and Ardennes.

The impressive new array of conical fermentors - three with 30 barrel capacity and three with 60 barrel capacity - have enabled an increase in production from 1,100 litres per day to 3,500 litres per day. This will enable consistent and regular production of the six beers in the current range. Fans, such as myself, of the delicious Ardennes Strong Golden Ale, would have noticed its disappearance during the long hot summer months, as previously the brewery was forced to concentrate on satisfying the heavy demand for their refreshing Pilsner.
HOME BREW CHAMPS

Win a year of beer!

Ladies and Gentlemen start your burners! Entries are now open for the 2008 SOBA National Homebrewing Championship.

Last year’s competition was a fantastic event with over 150 entries and a huge number of prizes including two complete keg systems, 100kg Malt, 36 Brew Kits, SOBA caps and shirts and the winning beer was brewed at Hallertau brewery.

Entry forms are available only from the SOBA website. This year there will be separate categories for Kit beers and Advanced beers. The Kit beer category has a simplified set of categories.

Entries close on 19 September 2008. Judging will be done in the latter part of September and results announced in the first week of October.

Lots of great prizes again this year, including a fantastic ‘YEAR OF BEER’ first prize in both categories.

ROB OWEN

SOBA AGM

Have your say!

The 2008 SOBA AGM will be held on Saturday 6th September at 9.30am in the Malthouse, 48 Courtenay Place, Wellington. This your chance to come along, meet the committee plus other members and have your say about how you would like to see the organisation develop.

T-SHIRTS

now available...

OK, so you’ve drunk the beer, read the mag, but have you got the t-shirt?

‘the pursuit of hoppiness’

SOBA t-shirts now available in all sizes.

Email info@soba.org.nz for further details.

RUMBLING WINE MERCHANT and LIQUOR EMPORIUM

rumbleswine@xtra.co.nz

International, high-quality rare beers

Meantime
Skinners
Coniston Brewing Co
Little Valley
Brew Dog
Moorhouse

Timmermans
Unibroue
Traquair
Nostradamus
St Feuillien

Plus many more.
Email us for more information
BrewNZ is back in Wellington, bigger and better than ever for 2008. New Zealand's finest brewers, both the strange and the familiar, will be submitting their best beers for judgement at the BrewNZ national beer awards. You'll be able to advance a few opinions of your own by sampling the brews at BEERVANA, a two day celebration of flavour and aroma at Wellington's Overseas Terminal.

BEERVANA PROGRAMME
Here is your opportunity to sample the best beers entered in BrewNZ and taste the festive brews made just for Beervana... yes welcome to Beer Heaven!

**When:** Friday 5th (Session 1) and Saturday 6th September (Sessions 2 & 3)

**Where:** The Overseas Terminal Function Centre, Chaffers Marina, Wellington

BEERVANA BREWS
Here is the latest list of breweries and beer importers:

- Sunshine
- White Cliffs
- Peak Brewery
- Waituna
- Renaissance
- The Loaded Hog
- Mac's
- Independent
- Dux de Lux
- West Coast Brewery
- Island Bay
- Emerson’s
- Beer Force (importer)
- Plus Festival Brews from: Epic, Hallertau, Mussel Inn, Aotea, Three Boys, Green Man, Yeastie Boys, Croucher, Island Bay, Emerson’s

BEERVANA TICKETS
Online ticket sales are now open, and will also be available from the gate on event days.

Price per person & per session: $25

Three sessions are available:

- **Session 1** - Friday 5th September - 4pm till 9pm
- **Session 2** - Saturday 6th September - 10am till 2pm
- **Session 3** - Saturday 6th September - 4pm till 9pm

To book your ticket(s) online go to: [www.brewnz.co.nz/event-info.html](http://www.brewnz.co.nz/event-info.html) and complete the online registration form.

You will receive a confirmation email upon completing this registration form. If you do not have an email address, please contact the event organisers, Clockwork, on 04 473 9911.

SOBA MEMBER SPECIALS
For SOBA members the entry will be $20 instead of $25. You can share this discount with two of your friends. Contact Clockwork for more details.

Tickets purchased can be posted or couriered to you. All pre-booked tickets will be sent 10 days prior to the event date.

Please note that beer and food will be charged at an additional cost once inside the Overseas Terminal. Beer tasting will range from $2.50 to $5.00. A BrewNZ branded glass will be given to you as well as two beer vouchers that you will be able to redeem post event in specific bars around Wellington. As this is an R18 event, you must bring a photo ID to get entry to Beervana. Numbers are limited!

CORPORATE/VIP AREA
A private area with the best views of Wellington waterfront and more importantly all 2008 winning beers has been reserved for Corporate Hosting. Food from renowned Wellington Chefs will be served and match to the beers for the duration of the session. A perfect setting to network with your peers and clients.

BREWNZ 2008 AWARDS
Come and celebrate the best beers for 2008 in grand style from 6pm on Thursday 4th September 2008 at the **Embassy Theatre, 10 Kent Terrace, Wellington.**

- **6pm - 8pm:** enjoy a fork buffet and taste last year’s winning beers at the Embassy Theatre Lobby area.
- **8pm - 9.30pm:** after 3 days of solid judging, the 2008 winners are finally revealed in the theatre itself.
- **9.30pm onwards:** the celebration continues in the lobby area over dessert. See website for more details.

BREWNZ 2008 Awards are proudly sponsored by:
- Gold sponsors: Cryer Malt, Endeavour Glass, NZ Hops Ltd, Hort Research, Hoshizaki Lancer Ltd, Wayermann Specialty Malts, City Centre Wine & Spirits.
- Silver Sponsors; Gladfield Malt Ltd, Pall Corporation.
SOBA SOCIAL - THE GREAT WHITE BEER TASTE-OFF

HOEGAARDEN (pronounced whogarden) is a renowned White Beer, brewed in the Belgian town of Hoegaarden by the De Kluis Brewery, which is now owned by giant Interbrew.

It is brewed to a traditional recipe which dates as far back as 1445, although the beer Hoegaarden has only existed since 1966. The unique taste is partly due to the special ingredients added during the brewing process, such as wheat, coriander and curacao orange peel. The pale, cloudy appearance is due to an additional secondary fermentation in the bottle. The beer has an alcohol content of 5%.

For those of you who don't know it, GREAT WHITE is Wellington's own take on the White Beer style, crafted by Mac's head brewer Colin Paige. He was confident his brew would match up against the grand-daddy of them all, so invited SOBA members along to be the judges.

The Belgian visitor overcame the away ground disadvantage to narrowly beat Great White with both beers scoring very well overall: Hoegaarden receiving a gold medal and Great White a silver, according to Australian International Beer Award scoring standards (17-20 = gold).

The final scores: Hoegaarden 17.4 beats Great White 16.5.

Some comments on the two beers....

HOEGAARDEN

Classic. Close to perfect (20/20).
Spot on, definitive coriander and orange peel character (20/20).
Outstanding representation of the style (19/20).
Sessionable but tired (18/20).
Too tart (18/20).
Too sweet. A little old? Esters and spice overpower (15/20).
Too many strong aromas and flavour overpower drinkability (14/20).

GREAT WHITE

Noticeable esters (20/20)
(this person wrote nothing else but there were a lot of ticks!)
Excellent beer, to style (20/20).
Accomplished, mellow (19.5/20).
Perhaps a little too much mouthfeel and fruit, however a nice cleansing aftertaste (18/20).
A good representation of the style, but a bit weak in up front flavour (15/20).
Hints of Log Burner on the nose - a bit high in clove (15/20)
(nb. Log burner used the same yeast, interestingly).
Too little character on palate (15/20).

Each beer had three or four tasters who picked up faults. For Hoegaarden it seemed to be that the beer was tired tasting, let through too much DMS, or that the look and the smell of the beer didn't quite carry through to the mouth. For Great White it was that the beer was too subdued, had a slightly damp smell, or that it didn't look as good (cleared too quickly and lacking the expected dense moussy head).

One interesting discussion that seemed to take place on different sides of the room, at the very same time, was how the result could well have been quite different if the judging had been based on a full pint rather than the "sniff and sip" method. Hoegaarden had all the showy qualities people expected in a Wit but Great White may well have won the day in a "drinkability" battle.

Thanks again to Mac's for hosting the tasting. Special thanks to Ally Clem, who took over from Colin Paige at very late notice and put on a great showing, against the toughest of SOBA audiences, at his first tasting (he even went as far as putting the SOBA logo on the judging sheets - very nice touch). Ally gave us an excellent insight into how much trial and tribulation had gone into developing Great White over the last 18 months.

The only bad news on the night was that the Brewjolais was all gone. To those who didn't get it while it was on - what were you thinking?

STU McKINLAY
Improving Your Beer

With fuel and food prices skyrocketing you may be looking for ways to make savings in other areas. For beer lovers even a small cost saving on each glass can quickly add up, but while cheap beer appeals to the pocket it may not be so appealing to the mouth. Homebrewing to many people conjures up frightening memories of family gatherings and the woolly jumper wearing brewmeister Uncle insisting you try his 'rocket fuel'. Normally the first thing mentioned about the beer won't be the wonderful flavours or beer style but the price per litre. Beer is a simple drink made from malted barley, hops, yeast and water, when making homebrewing quantities there's no reason why the homebrewer can't make beer as good as, if not better than many commercial beers. So where do things go so wrong?

Most homebrewers start off using beer kits, readily available from your local supermarket or homebrew store. A kit beer contains the malted barley in a condensed liquid form; hops for bittering and flavour and under the lid a small sachet of dried yeast. The instructions are normally to add the contents of the can to hot water, add a kilo of sugar give it a stir and then top your brew barrel up with cold tap water. Finally throw in the sachet of dried yeast and you're done. Easy. Yes, this will make beer, but it won't be great and with a few simple steps you can improve your beer dramatically and still keep the cost down below commercial beers. Let's look at each ingredient in beer and see how things can be improved.

Malt gives beer its grainy, nutty, fruity, chocolatey, toasted, caramel, coffee, raisin, prune flavours. These flavours add to the beer, the higher the percentage of malt used in a beer the better quality it will be. Commercial breweries use sugar in their beer solely to reduce the cost, sugar adds nothing to the flavour of beer it is used only to increase the alcohol, adding a kilo of sugar to a 1.5 kilo beer kit causes the beer to finish too dry and flavourless. Tip 1 - Don't use sugar.

Hops are added to beer for bitterness to balance the sweetness of the malt; they can add fantastic floral, citrus, fruit or spice aromas when added late during the brewing process and they also act as a preservative and antibiotic. Hops are added to a kit beer as part of the extract process by the manufacturer. It is hard to know without trial and error how much bittering, flavour and aroma hops have been added to a kit beer, however, because the hop aroma oils are volatile they quickly dissipate. Depending on the style of beer you are brewing a handful of extra hop pellets added to the fermenting barrel can give an boost of freshness and flavour. Tip 2 - Add additional hop pellets for aroma.

Yeast is one of the most overlooked and most easily solved problems with homebrewed beer. Yeast multiplies and grows in beer by consuming sugar and oxygen producing alcohol and carbon dioxide in the fermentation process. The yeast packets found under the lids of kit beers are often of dubious quality as they may have been sitting at room temperature for many months, sprinkling the packet on top of your beer may result in fermentation but the off-flavours created from yeast struggling to do its job can have a significant impact on the beer. Homebrew stores normally have well kept dried yeast sachets available from the fridge, these yeasts will be of a superior quality to those included with the kit. Tip 3 - Pitch the right volume of healthy yeast.

The Wellington water supply is good quality water for brewing because it is low in salts, however, straight from the tap it contains fluoride and depending on the source may contain chlorine disinfectant and possibly small quantities of bacteria. Ideally when brewing with town supply water you should boil all the water you use in order to remove chlorine and as an additional disinfecting step. This involves getting some brewing equipment which will be the subject of the next issue.

ROB OWEN
The creation of India Pale Ale (IPA) during the 18th century was the result of tremendous efforts by British brewers to overcome a difficult problem: during the early 1700s beer did not keep well on long ocean voyages, especially into hot climates. These hot environments resulted in the arrival of flat, sour beer. Before refrigeration and pasteurisation, the brewer's only weapons against spoilage were alcohol and hops.

Alcohol and hops provide an unfriendly environment for microbes, preventing the growth of the bacteria that cause sourness. Therefore high alcohol content and high hopping rates could protect beer from the souring associated with long storage times.

The East Indies market was a very tempting but difficult one to enter for English brewers. After the British East India Company had established itself in India by the early 1700s, it had a large number of troops and civilians demanding beer. However, the long hot journey proved a difficult one for the dark ales and porters of England. Ships typically left London, cruised south past the equator along the coast of Africa, rounded the Cape of Good Hope and then crossed the Indian Ocean to reach Bombay, Calcutta, and Madras. The temperature fluctuations were huge, it was a very long trip (about 6 months) and the rough waters of southern Africa resulted in an extremely violent voyage.

Despite these obstacles, however, English brewers did try to establish exports to India. Early shipments to India contained bottled porters, the favourite beer in London, which generally arrived flat, musty, and sour. The answer to the great beer problem finally came from a recipe created by George Hodgson at the Bow Brewery in East London. India ale was a variation of his pale ale, which Londoners had been drinking since the mid-1750s. Hodgson took his pale ale recipe, increased the hop content considerably, and raised the alcohol content. The result was a very bitter, alcoholic, and sparkling pale ale that could survive the challenges of travel and shelf life in India. IPA reached India in an enjoyable condition and Hodgson's success became legendary. Hodgson began shipping Hodgson's India Ale during the 1780s. By 1784 advertisements were appearing in the Calcutta Gazette for "light and excellent" pale ale.

Thanks in part to Hodgson's recipe, the Indian beer market expanded greatly. In 1750, about 1480 barrels left England for India—in 1800, 9000 barrels were exported, an increase of over 500% in annual shipments. The success of IPA was soon copied by the Salt, Allsopp, and Bass breweries who all claim to have been the first to copy Hodgson's style. The first IPAs were brewed to 1070-90 OG, 7.0-9.0 ABV. Research indicates that in the 1830s the heaviest IPAs shipped from Burton had an OG of 1070 and an ABV of about 7.0 percent.

In the 1880s, Simmonds of Reading was shipping a 1080 OG, 8.0 percent ABV IPA, whilst Youngers marketed an Imperial Ale at 1080 OG. Ushers shipped a 1060 IPA in 1885, when, it appears, the brewers first started lifting off the throttle a bit. Still, those are staggering numbers by today’s standards. Fuggle and Kent Golding hops would have been used almost exclusively, both in copper and as dry hops in the cask to add extra flavor and aroma.

The peak of the export trade for IPAs was the 1880s. By then, faster sailing ships and steamers considerably shortened sailing time from Britain to distant parts of the Empire. This allowed brewers to reduce the strength and the bitterness of their IPAs.

English brewers later started selling IPA in England and Ireland. Although these beers were called India Pale Ales, the recipe was different due to the inability to mature for as long as the trip to India. The national IPA was less hopped compared to the export version, in order to speed up fermentation. The final beer was more bitter than a pale ale, but not as bitter as the export version.

Today many beers called IPA in the UK are by and large sadly indistinguishable from ordinary session bitters, take Greene King IPA for example. Among more traditional examples produced by craft brewers are Meantime Brewery IPA, Dark Star IPA and Freeminer Trafalgar IPA. In 2002, Caledonian Brewery Deuchars IPA took the CAMRA Supreme Champion Beer of Britain, Winner, at the GBBF in London.

All IPA styles should be brewed with "Burtonized" water, meaning water that is similar to the water found at the famous brewing town of Burton-upon-Trent. This water should be naturally very hard with high mineral content or treated at the brewery to make it so. This makes for a superior IPA that is crisp and dry on the palate. Aromatic hop rates should be high, so hop aromas should be strong to very strong, a hop-head’s dream come true, and bitterness should be intense on the palate. Body should be medium, with plenty of malt to balance the intense hop bitterness. Fruity ester notes should be moderate to very strong in both aroma and palate, and alcoholic warming should be evident at the back of the mouth.

Here in New Zealand, let’s just say “Yeah, Right” to Tui IPA actually even remotely resembling an IPA. Fortunately, there are some fine examples of the style to sample, notably Emerson’s 1812 India Pale. This copper bronze coloured beer has a delightful marmalade character with toffee maltiness, balanced by complex orangey and earthy hop notes in both the aroma and palate.

In the USA, IPA has gradually evolved into a distinct variant frequently called American India Pale Ale – a brew that we will take a closer look at in the future.
LETTERS

EDWARD SIDDLE

I don't know so much about how they dole out the contracts for alcohol at the Westpac but is there any way we (Wellington SOBA members who like the Phoenix, I guess I mean) could try and agitate - either to Phoenix or Stadium management - to get one decent beer on tap at the Phoenix games at the stadium. I personally don't bother drinking when I'm at the games because the beer is so poor (Tui etc), but if they had one tap at one outlet that served something decent I'd be willing to bet there's enough spectators at the Nix who would appreciate another choice and they could then justify a few kegs of something more palatable.

At the most basic level it could be another beer from the stadium's contracted brewery's range, like Mac's or Monteith's, and I can't understand why this would be an issue to do. Thinking more expansively, why not a few kegs of a beer like Epic Lager?

I loved going to the Phoenix last year but it would be so much better with decent beer available for the large-ish number of Beer/Phoenix fans I KNOW are out there!

EDWARD SIDDLE

AMBER FEVER

PERFECTION PALE ALE
This classic bronze-coloured English style pale ale has a creamy palate with biscuit and toffee malt flavours and a tart berry-like fruitiness leading into an emphatic hop-driven finish. Perfect on its own or with a traditional ploughman's lunch of mature cheddar cheese and pickles.

STONECUTTER SCOTCH ALE
At 7% this is the big, hearty robust 'red wine' of our range! When making this dark, Scottish influenced ale, our brewer blends no less than nine different brewing malts to produce layers of caramel, toffee, liquorice, chocolate and roasted malt flavours. These are then balanced by a tart, raisiny fruitiness which gradually gives way to a cleansing dry hoppy finish. Rich, warming and moreish!

ELEMENTAL PORTER
Lacking the burnt-toast bitterness of an Irish Stout, this classic dark roasty London porter offers a smooth palate with hints of dark chocolate, a Marmite-like yeastiness and a lingering dry hoppy finish. The ultimate antidote to mainstream Kiwi darks!

DISCOVERY AMERICAN PALE ALE
Love it or hate it I'll bet you can remember your first glass of Marlborough Sauvignon Blanc - all those racy, up-front fruit flavours and that bracing punch of acidity. Allow me to introduce the beer world's equivalent. Pioneered in my home state of California American Pale Ale.

Note: To enjoy our fine ales at their very best we recommend you serve them like wines, i.e. only lightly chilled (10-12°C), in large tulip-shaped, stemmed glasses.

RACHEL HENDRICKS
CLOCKWORK MARKETING
04 473 9911

VOLUNTEERS NEEDED

If you know anybody that is really into beer and would consider volunteering at the Beervanna event then please let me know.

Over the two days there will be 3 sessions to make this event a tasting and educational event rather than encouraging people to drink and get drunk like other full day beer festivals.

The idea for volunteers is ideally they could work 2 sessions and we would give them free entry into the session they are not working worth $25.00.

We are looking for people who may want some events experience or just love beer, to help us out with selling merchandise or processing payments at the entrance.

I just thought I’d put it out there in the case you might know of anybody. Oh and as it is alcohol associated, ideally they would be over 18 years of age.

Many thanks

RACHEL HENDRICKS
CLOCKWORK MARKETING
04 473 9911

We’d love to hear from you, the beer drinking public, in Wellington, or indeed further afield. E-mail your letters to info@soba.org.nz.
COMPETITION

Win a SOBA t-shirt!

Identify these two craft brewing locations
and win a brand new SOBA t-shirt.............

E-mail your answers to: info@soba.org.nz
Put Newsletter Competition in the header and include your postal contact details and telephone number.
Winner’s details will be posted on the SOBA website and published in next edition. Good luck!

D4 ON FEATHERSTON, IRISH OWNED IRISH RUN
143 Featherston St Wellington Level 1
www.d4.co.nz
Ph: 04 9108216

D4 on Featherston in the heart of the CBD
D4 is independent from the Breweries and hence has a fine selection of 13 beers on tap.

These range from Epic Pale Ale to Emersons Bookbinder to Tuatara Pilsner and Porter.

KEEP AN EYE OUT FOR OUR HANDPUMP PORTER COMING SOON
AND ALSO OUR GUEST TAP BEER EACH MONTH
With over 130 beers available at the MALTHOUSE, you should find a brew or two that tickle your tastebuds, especially as the range is ever-changing.....

**Trappist on tap**

Internationally revered **Chimay White** (8%) is currently available on tap. Brewed at the Abbey of Notre-Dame de Scourmont in Belgium, Chimay is the best known of the Trappist breweries though not the largest. Only the seven breweries genuinely run by Trappist monks are allowed to call themselves Trappist breweries.

Though people often think brewing and religion are opposed, monks in Europe have been making beer and cheese for centuries to support themselves.

Because it is strong, unpasteurised and bottle conditioned (where some active yeast is left in the beer), Chimay White in the bottle can be aged for many years just like wine. It becomes noticeably drier as it gets older. The Malthouse however is one of the first New Zealand bars to get this classic beer on tap.

Chimay White pours a handsome cloudy gold with a pillowed white head. The nose is dry, hoppy and yeasty – unmistakably Belgian.

It is full bodied with hints of orange, juniper, spices and hops. Finally, there is a lingering dry finish which actually makes this strong beer dangerously drinkable.

**The West Coast IPA Challenge**

Regulars at the Malthouse have been treated to not one, but two super-hopped Pale Ales brewed in the Auckland area recently in the West Coast IPA Challenge.

If you thought Epic Pale Ale from The Epic Brewing Company was full-on, then their **Armageddon IPA** cranks up the bitterness even further.

A worthy challenger in the IBU battle has been provided in the form of **Hallertau’s Maximus Humulus Lupulus**.

The brews have been going head-to-head and hop-to-hop since July 17th. In Round 1, Maximus most definitely appeared to have met its Armageddon, as supplies of the Epic brew quickly diminished and the tap ran dry.

However, foul play was suspected when a certain head brewer/owner was spotted giving his own product an unfair advantage by engaging in persistent over-sampling of his own ale. Round 2 has now commenced with further deliveries of both beers having just arrived in Wellington.

**Homebrew Champion available**

One of the fantastic first prizes in the 2007 SOBA National Homebrewing Championships was the opportunity to have the winning brew commercially produced by Hallertau. The Traditional Bock-style beer is now currently on sale for a limited period at the Malthouse. Try a blind tasting alongside something similar from the extensive bottled selection and see if you can recognise it as a homebrew!
In the 1980s Porirua had its own craft brewery........

THE ANCHOR BREWING CO (NZ) LTD was founded by husband and wife team Warwick and Wendy Jameson in 1985. They established The Village Brewery, on the site of the original Porirua Village on the southern shores of Porirua Harbour. The nearby coastal waters were the haunt of the tall ships of the early whalers in New Zealand.

Warwick set up The Village Brewery after working at McCashins in Nelson, who were at the time, the only other craft brewery in the whole of Aotearoa. It was the first brewery in New Zealand to produce genuine ‘real ale’ and the first ‘micro-brewery’, being designed around drawings of a brewery spotted in an 1847 issue of the London Illustrated News.

The brewing methods used also dated from that era and only natural ingredients were used, with no added sugars. An ale yeast was especially imported from England and Coaster Real Ale was born.

The beer was sold in 2-litre plastic ‘riggers’ direct from the brewery door and on the opening Saturday the couple completely sold out of their 800 bottle stock. “Truly the style of brew your Grandpa knew” was the slogan. “Brewed for the discerning who know what they DON’T want in their beer!” A second brew Harpoon Strong Ale at 5% abv was later added to the range.

Despite its early successes, New Zealand’s smallest and only husband and wife operated brewery, sadly closed a decade later. Were the Jamesons’ just too far ahead of their time......?
My most memorable brewery visit was to the Lighthouse Brewery in Nelson. Dick Tout gestured at the tanks and said "right, that's the brewery tour over, who wants a beer?" He then made me laugh for 40 minutes straight.

My favourite tasting venue is probably Studio Pacific Architecture in Wellington. From the street, all that is visible is a door and some stairs. The venue is a massive open-plan office which just goes on and on. It used to be a supermarket and a gym and is certainly not what you expect in the middle of the city.

The upcoming event I am most looking forward to is Beervana in September. It is great to see BrewNZ bringing back events for the public. This is a chance for people to experience what great beer can really be like.

My best OE was the World Beer Cup in San Diego. 10 days – 318 different beers. I knew I had truly arrived in America when I was watching my first live game of baseball with a Sierra Nevada Pale Ale in one hand and a proper American hot dog in the other.

My favourite beer style and food match is Double American Pale Ale and Sliders.

My perfect pub crawl would be The Pacific Northwest – hunting for Double American Pale Ales and Sliders.

If I were elected Prime Minister at the next election, I would do the following to promote the NZ Craft Brewing industry...

Private beer tastings & tours with Neil Miller

Wild About Wellington offers exclusive tastings and tours of boutique beer in downtown Wellington. Let us arrange your next group event for a tasting or tour alongside beer expert, Neil Miller. Tastings start from $50pp for groups of 10 or more. Superb beer, great food and tasting notes included.

10% discount for SOBA members!

Ph/txt: 027 4419010

www.wildaboutwellington.co.nz

Details of upcoming Cellar Vate Beer Club events can be found at: www.realbeer.co.nz/alefiles/beer_writers/neil_miller.

Neil also hosts Boutique Beer Tasting Tours of Wellington City on a regular basis in conjunction with Wild About Wellington - see advertisement opposite.
**NEWS OF THE BREWS**

**Smokin’**

Invercargill Brewery has announced the return of their Smoked Bock specialty beer, Smokin’ Bishop. Back by popular demand, the brew won gold at last year’s BrewNZ Awards. Last year Invercargill brewed 600 litres as a trial beer which won rave reviews, so this year production has been upped to 2400 litres of which 1200 litres has already been sold.

The beer went on sale in early July as a limited winter release and part of an emerging selection of specialty beers, which includes the fruity Boysenbeery released last month.

Brewer Steve Nally said “We were confident it would prove popular again and sales are definitely indicating that. It’s a big beer built for beer lovers and a real winter treat.”

A German style bock beer, Smokin’ Bishop is created using Invercargill Brewery’s own Manuka smoked malt to give a unique character that’s balanced out with the richness of the bock using it’s own yeast.

While not for your average beer guzzler who fails to appreciate the merging of flavours, the challenge of creating original brews like Smokin’ Bishop is what Steve thrives on.

“Brewing is a profession which allows you to experiment with different combinations in the quest for the ultimate beer,” he said. “It’s important to still have some fun brewing, instead of making the same beers all the time – limited edition beers are the perfect outlet for those ingenious concepts which hit you every now and then.”

Smokin’ Bishop, the first commercially available smoked beer in New Zealand, is available on tap or in 640ml bottles from the company’s Wood Street base in Invercargill and locally at Bar Edward in Newtown.

---

**SWIFT HALVES**

**DB Micro Brewery now open**

- National brewer DB have opened their giant new Micro Brewery Pub, The Temperance, in the heart of Wellington. Entering from Blair St, you walk straight into the brewery bar which has two conical fermenters adjacent to the bar and another four conditioning tanks visible behind it.

  There are two fonts set aside for serving the in-house brewed beers, ‘Cheeky Blondie’ and ‘Fiery Redhead’. However, at the time of going to print, the beers were not yet available. The remainder of the tap beers serve standard DB fare, whilst the highlight of the bottled beer range is Budvar.

  Aside from the ground floor Atrium Bar and dining area, there is ‘Madame Jojos’ superclub on the 1st floor and ‘The Millard’ - effectively a private bar - for those with season tickets to Westpac stadium, rugby players and invited guests on the 2nd floor.

**Rock on**

- Wellington’s iconic live music venue, Bar Bodega in Ghuznee Street is now under new ownership. The bar is currently stocking Tuatara Pilsner, Ardennes, Belgian and Hefe on tap and all were in good condition when sampled at the recent SOBA social.

**D4 delight**

- Dermot Murphy, owner of D4 Bar in Featherston Street, is about to install a traditional handpump and either Three Boys IPA or Tuatara Porter is likely to be the first ale to be dispensed by this unique method. The freed up tap would then have a guest beer, nominated by Neil Miller, for the first month. Subsequent guest beers could be according to customers’ wishes!

---

**No reservations**

Dunedin-based Emerson’s Brewer’s Reserve for July was Motueka Special.

“Research is always an on going process at Emerson’s and we like to understand as much as possible about the kiwi hops” said head brewer Richard Emerson.

So Richard decided to look inside the “Hop cupboard” for new hop varieties at the New Zealand Hop Product store in Nelson. There he discovered a trial hop that has all the makings of superiority. “We have brewed an amber coloured ale with this hop variety, which is still to be named.” Although not commercially available, it certainly struck a chord with Richard.

The result - a delicious malt base, brings forth a toasty, biscuity, nutty flavour with generous body to intermingle with the tropical fruit hop flavour. Motueka Special comes in with Alcohol at 4.7 % vol and Original Gravity of 1047.

There may be some of the brew still available on tap at Regional Wines & Sprits, 15 Ellice Street, Wellington.

---

**Another very rare beer**

Josh Scott’s Moa Brewing Company have just re-released 5 Hop Winter Ale. The beer is a blend of 5 premium malts and Nelson hops and is fermented with a traditional top fermenting ale yeast. It was first produced in 2007. As per the majority of Moa’s range, the ale is only found in bottle conditioned format, with the initial tank conditioning lasting for a period of 4 weeks. It shows an array of smooth velvety characters on the palate, but also has a refreshing floral nose. Head brewer Dave Nicholls likens the product to the good old Young’s Special, though with an alcohol content of 6.5% and IBU rating of 50, it packs significantly more punch than the London brewer’s once famous beer, now sadly re-produced by Wells & Youngs Brewing Co Ltd. in Bedfordshire.
HAVE you ever dreamt of staying in a private, cozy country lodge with its own bar, from which you can sample as much free handcrafted beer as you like?

Well get up to the ‘Naki for a weekend, book in at Wassail Brauhaus and make that dream a reality!

UNDER the dubious guise of offering my wife a trip to the Taranaki Rhodedendron Festival, I was able to arrange a stay at my North Island beer heaven. Nestled in picturesque farmland, the lodge houses George Busby’s brewhouse and its own bar to dispense the three superb English-style real ales from handpump beer engines.

As if that isn’t a good enough treat, once settled in, just give George the nod and he will be your own personal barman for the evening, dispensing his range of beers, together with a platter of tasty nibbles, to you on the house. The b & b sign should really read b & b & b! Just like the beers, the lodge is also hand crafted by George, with no little help from his partner Marlene. It’s comfortable and warm, with views to the mountain from the upstairs master bedroom.

A selection of three beers are available on tap: Pale Ale, Best Bitter, and a Chocolate Stout. All classic examples of time honoured recipes to savour and enjoy.

The couple are great hosts and your evening will pass quickly by whilst engaging in conversation both beery and non-beery. But be warned - the beers are not your typical session brews - the Pale Ale comes in at a hefty 6% and bears more than a passing resemblance to London-brewers Fuller’s ESB!

The beers are all allowed to slowly mature and naturally condition, are unfiltered and un-pasteurised. They are dispensed via traditional English handpumps; draught beer as it should be enjoyed, without the need of artificial and excessive carbonation. There are no chemicals or preservatives used and no added sugars, enzymes, artificial colours or flavours.

Have a home cooked breakfast delivered to the door the following morning, then clear the head with a wander round the farm or get out onto the nearby mountain bike trail. Then book your next stay!

DETAILS:
Wassail Brauhaus, 4 Olson Street, Egmont, Taranaki.
Phone/Fax: 06 752 2029
E-mail george@brauhaus.co.nz www.brauhaus.co.nz

ED
The art of beer tasting has recently surged in popularity. If you thought DMS, as mentioned in Stu McKinlay’s article on p6, was a type of home ventilation system, then read on.

Just like those educated wine-tasting types, the craft brew connoisseur enjoys a full vocabulary to describe each intricate flavour and brewing style............

**Beer Tasting Terms**

- **Acetaldehyde** - a green apple aroma; a by-product of fermentation
- **Alcoholic** - a warming effect due to higher alcohol content; or a sharp alcohol taste
- **Astringent** - a drying, puckering aftertaste
- **Bacterial** - a taste likened to mould or must
- **Bitterness** - a sharp taste from the hops
- **Bouquet** - the scent that emanates from a beer
- **Butterscotch** - also called diacetyl or caramel; is a buttery flavour or toffee taste
- **Cabbage-Like** - the aroma or taste of cooked vegetables
- **Chlorophenolic** - a plastic-like smell likened to phenolic but still unique
- **Clove-Like** - similar to the taste of cloves
- **DMS** - also called Dimethylsulfide; a chemical compound produced during malting that resembles a corn or cabbage aroma.
- **Ester** - also called estery or fruity; a smell likened to various fruits
- **Flowery** - an aroma likened to flowers
- **Grainy** - a flavour likened to grains or cereals
- **Hoppy** - a smell similar to hops
- **Husky** - a smell likened to grass
- **IBU** - a measurement in units relating to bitterness
- **Light-struck** - an aroma of skunk
- **Malty** - a taste that is sweet, smoky or earthy
- **Metallic** - a flavour of tin, bloodlike or coin-like
- **Mouthfeel** - the feeling a beer has in the mouth relating to density and texture
- **Musty** - a smell of mildew or staleness
- **Oxidized** - also called stale; a taste likened to cardboard, paper, or rotten pineapple
- **Phenolic** - a taste or smell like medicine, plastic, Band-Aids, smoke or cloves
- **Salty** - a taste likened to table salt
- **Solvent-like** - an aroma of nail-polish remover or paint thinner
- **Sour** - also called acidic; lemon or vinegar-like taste
- **Sweet** - a taste likened to sugar
- **Sulfur-like** - also called sulfidic; a taste and aroma likened to rotten eggs
- **Vinous** - a taste and aroma likened to wine
- **Yeasty** - a flavour likened to yeast

**Next issue**: the A - Z of Kiwi Brewers
Don't you just love those strong dark Winter Ales? Why not try some in this recipe!

Stout and Beef Stew Served Over Egg Noodles – serves 6 to 8

Ingredients

- 6 strips thick-cut bacon (about 250g), cut crosswise into pieces
- 2 tablespoons vegetable oil, plus more if needed
- 1.5 kilo chuck steak, cut into 2-inch pieces
- Coarse salt and freshly ground pepper
- 3 cups chicken stock, plus more if needed
- 1 medium onion, coarsely chopped
- 4 large garlic cloves, minced
- 500g small brown mushrooms, stems trimmed, cut in half
- 1 tablespoon all-purpose flour
- 1 tablespoon Dijon mustard
- 330ml bottle of dark stout - try Invercargill Pitch Black or Wanaka Tall Black
- 7 stems fresh thyme
- 3 bay leaves
- 500g new potatoes, halved or quartered lengthwise
- 500g wide egg noodles
- 4 tablespoons unsalted butter
- 2 tablespoons chopped fresh dill, plus more for garnish
- 1/2 cup coarsely grated fresh horseradish
- 1 tablespoon distilled white vinegar
- 2 medium carrots, julienned, for garnish

Directions

- Cook bacon with 2 tablespoons oil in a large pot over medium heat until crisp and browned. Drain on paper towels. Pour fat into a bowl, and reserve.
- Wipe out pot with paper towels. Add 2 tablespoons reserved fat to pot, and heat over medium-high heat until hot.
- Season beef with 2 teaspoons salt and 1 teaspoon pepper. Working in batches, cook beef until browned on all sides, 2 to 3 minutes.
- Using a slotted spoon, transfer beef to a bowl. Add more reserved fat between batches if needed.
- Pour fat from pot into the bowl, and reserve. Add 1 cup stock to pot, and cook, stirring and scraping bottom, for 1 minute. Pour over meat.
- Heat reserved fat in pot. Add yellow onion and garlic, and cook for 3 minutes. Stir in mushrooms, and cook for 2 minutes. If bottom of pan begins to burn or onions begin to stick, stir in 1/4 cup of the remaining stock.
- Sprinkle flour over vegetables, add mustard, and cook, stirring constantly, for 1 minute.
- Return beef to pot. Add remaining stock, the stout, thyme, and bay leaves. Bring to a boil. Reduce heat, and simmer, partially covered, for 1 hour 20 minutes.
- Add potatoes and partially cover. Simmer until potatoes and onions are tender but not mushy, about 25 minutes. Stir in bacon. Season with salt and pepper.
- Bring a large pot of water to a boil. Add 1 tablespoon salt. Cook noodles according to package instructions. Drain. Add butter and dill to warm noodles, and toss. Season with salt and pepper.
- Combine horseradish and vinegar. Ladle stew over noodles, and garnish with carrots, dill, and horseradish.

Try serving with a 500ml Ememsons Organic Oatmeal Stout or a Three Boys Oyster Stout
THE 1516 BREWING COMPANY is situated on the corner of Schwarzenberg Strabe and Maysederg Kruger Strabe, Vienna

THE highlight of the recent month I spent in central Europe was quite definitely the 1516 Brewing Company in Vienna. It is smack in the centre of Vienna within sight of the Albertina Art Gallery and the central tourist information office. Established in 1999, this American-style brew pub has pioneered Belgian-style ales, porters and stouts in Vienna.

The owner Horst Asanger often plays host to professional guest brewers from around the world and he regularly adds interesting brews to his ever-changing portfolio of beers. At least one lager and one wheat beer are on tap all the time and Hop Devil IPA, his interpretation of a similar brew from Victory Brewing in Pennsylvania, is also available.

During the course of 28 hours I managed to fit in three visits to this establishment, where I sampled their standard lager, an Alt Bayrisch Dunken, a Canadian Cream Ale, a Helle Weisse, St Effl Pils and Eejit’s Yakima Stout. All were excellent beers, but the highlight was the Hop Devil 6.5% India Pale Ale, described by Conrad Seidl as "Intense grapefruit-like aroma; very full-bodied and at 65 IBUs arguably the hoppiest beer in Austria".

The most interesting visit was Sunday lunchtime. We had just been to the Belvedere Palace and quite accidentally found ourselves walking past the 1516. So I took Andy Capp’s advice and went and treated myself. There was a bloke doing something in the brewery and I went and talked to him and he said I should talk to a man standing nearby.

It turned out to be Bierpapst Conrad Seidl who reviews regularly in the American magazine "All About Beer". When I introduced myself his opening comment was "Did Luke Nicholas send you here?".

It turned out that Conrad had been judging beer with Luke in San Diego. He rates the 1516 as the top pub in Austria, and I would definitely agree with him (even though I haven’t been to many others).

Good beer, good food, very friendly staff and New Zealand prices.


TED VERRITY
**REVIEW**

**BOOK**

**New Zealand Beers - A Tasting Guide**

Kerry Tyack

The third and most recent addition of this comprehensive publication was back in 2005, but nonetheless it still remains as the current definitive guide on Kiwi craft brewing.

Whilst some of the brewers featured now sadly cease to exist (for example Martinborough Brewery) and others have sprung into life (for example Peak Brewery), many of those described have gone from strength to strength and are described in excellent detail.

Some may disagree with Kerry’s food and beer matching notes and even his beer profiles, but this is what makes the tasting of craft ales such an enjoyable pastime.

The book has useful North and South Island map pages plus a full colour illustrated beer labels section. Overall it remains an invaluable companion, despite its outdatedness, for the dedicated ale drinker or those wishing to discover more about our brewers and their products.

Published by Penguin. ISBN 0143020293. Available from good bookstores, plus your local library.

---

**PUB**

**Bar Edward**

167 Riddiford Street

Bar Edward can be found at the heart of Newtown in Riddiford Street and although situated a little out of the CBD it is well worth the effort of getting there. It has the feel of a genuine locals bar compared with those in the centre of town and it is a genuine ‘freehouse’ to boot!

The owner, James, is a strong supporter of SOBA and its aims. Beers on tap include Tuatara Pilsner and Belgian Ale, Emerson’s Bookbinder and Pilsner plus Nallys Cider.

There is a broad range of bottled beers - from the Continent there are Belgian beers such as Duvel, Chimay, Westmalle, Orval and Timmermans Framboisen plus a couple of German beers. Other international imports include Kingfisher, Asahi, and Singha. The range is rounded off with Kiwi bottled beers including Limburg, Taakawa, Emerson’s, Mac’s, Monteith’s, and Gisborne Gold.

Wine lovers are also well catered for and there are meals from the dining or bar snack menus plus coffee, tea and alcohol-free drinks.

Opening hours are 4 - 10pm Mon & Tue, 3 - 11pm Wed, 11am to 11pm Thu to Sat and Midday - 9pm Sun.

---

**BREW**

**St Josephs Tripel**

Moa

The latest addition to the excellent bottle-conditioned range of beers from Blenheim brewers Moa, is a Limited Edition 9.5% Belgian Trappist style tripel.

“We wanted to produce a beer more to the Westmalle style than a Chimay” said head brewer Dave Nicholls. St Josephs Tripel is brewery conditioned for three months, plus a further six weeks in the bottle, before being released for consumption.

The result is a dangerously-drinkable brew with lots of complex fruitiness, plenty of spice and clove aroma, and with a developing hoppy finish. The brew has the potential to be a worthy representation of the style, with the character falling somewhere in between the likes of Chimay Blue and Westmalle Tripel.

The 375ml bottles should now be arriving both on the shelves of quality liquor stores and in good restaurants. Best served at around 8°C by pouring carefully into a goblet.

Go head to head with the Emerson’s Trial Westmalle tripel if you can track one down and select your favourite!

---

**MAG**

**Beer & Brewer**

Beer & Brewer is now 1 year old and in November 2007 was awarded a BELL Award as Highly Commended Best Consumer Magazine Launch 2007, Publishers Australia. A consumer quarterly magazine celebrating the beer lifestyle and industry in Australia & New Zealand, each edition serves up industry and beer news, travel ideas, beer & food matching, home brewing tips and recipes and tasting notes on beers available in Australia & New Zealand.

If you're asking yourself where to find ideas in planning a weekend away involving beer, what events/festivals are coming up, working out a recipe to cook with beer, how to get started in home brewing, where are the breweries in my local area, what are some new beers to try and where to try/buy them, or what's happening in the beer Industry, then try Beer & Brewer.

The magazine is available from the larger newsagents in New Zealand (expect to pay in the region of NZ $8.95) and an online subscription service can be found at www.beerandbrewer.com.

Issue 5 - Winter 2008 out now.
By completing and signing this form you agree to the following conditions:

1. I will abide by the charter of the Society Of Beer Advocates Incorporated (hereafter “SOBA”) and accept club rulings.
2. I absolve SOBA from any liability that may arise due to my participation in SOBA events or meetings or by using SOBA equipment, or other property, except as provided by law.
3. I will pay the specified membership fee of $30.00 within 90 days of completing and signing this form.
4. Membership, when granted, is active until the end of the current society year, which ends in September.
5. SOBA undertakes to collect, use and store the information provided on this form according to the principles of the Privacy Act 1993. The information will be used by SOBA for statistical, funding and administration purposes within the society. You have the right to access the information held about you and to request corrections.

Name: ________________________________________________________________
Address: ____________________________________________________________________
_________________________________________________________________________
_________________________________________________________________________
Email: ________________________________________________________________
Phone: ________________________________________________________________
Date: ________________________________________________________________
I would like SOBA email address: Yes  No
Email: ______________________@soba.org.nz
Forwards to: _________________@________________

By completing and signing this form you agree to the following conditions:

1. I will abide by the charter of the Society Of Beer Advocates Incorporated (hereafter “SOBA”) and accept club rulings.
2. I absolve SOBA from any liability that may arise due to my participation in SOBA events or meetings or by using SOBA equipment, or other property, except as provided by law.
3. I will pay the specified membership fee of $30.00 within 90 days of completing and signing this form.
4. Membership, when granted, is active until the end of the current society year, which ends in September.
5. SOBA undertakes to collect, use and store the information provided on this form according to the principles of the Privacy Act 1993. The information will be used by SOBA for statistical, funding and administration purposes within the society. You have the right to access the information held about you and to request corrections.

STOP PRESS

A sneak preview tasting of the bottled Emerson’s JP 2008 was possible for those who attended the superb recent Emerson’s Beer Tasting at Regional Wines & Spirits. The brew is called Cherry Brown Ale and is 4.8% abv.

It is based on Richard’s Brewers Reserve Mahogany Brown, with the additional mix of South Island and North American sour cherries, giving the ale a distinct almond flavour.