THE PURSUIT OF HOPPINESS
Your Craft Brewing & Pub Magazine

THE UGLY TRUTH
The Health Campaign For Beer

FREE

RISE OF THE NORTH
Great Brews From The Top Of The Country

BEER - FOR ALL THE RIGHT REASONS
Editor’s Note

This issue goes to press just a couple of days after the death of Doug Myers, the man who transformed Lion Breweries in the 1980s.

Myers was best known for the daring overnight raid he made to take a controlling share in Lion Breweries in 1981 and then reinventing the brewery as an Australasian giant.

History buffs will know 1981 was a watershed year for New Zealand beer—it was the year Mac’s broke the rampaging duopoly that had dominated the post-war brewing industry. But 1981 was equally important for Myers’ rise to the top of Lion. On the one hand his vicious rationalisation of Lion’s assets saw him close breweries in Wellington, Palmerston North, Hamilton and Hastings. He was going to close Speight’s as well, but that brewery basically gave the middle finger to Lion’s Auckland executives and went its own way—and in doing so forged such a strong identity it became a national brand for Lion.

The positives of Myers’ reign are more subtle and more important.

Well before the craft wave we’re now riding, Myers recognised the value of quality. When he took over as Lion’s managing director, both Lion and DB were sharing the same continuous fermentation technology and were churning out mirror-image commodities.

Myers brought in Chuck Hahn and ditched continuous fermentation, going back to batch-brewing. As Myers told me back in 2011, he saw clearly there was no future in two breweries making the same thing and competing on cost.

“Making it all taste the same suited the time when you had to drink your 50 gallons between 5pm and 6pm and get it down very quickly,” he said of the six o’clock swill era, “but once you had the whole evening to drink, maybe you didn’t want the same flavour.”

The six o’clock swill, to rather simplify things, was responsible for a dumbing down of our drinking culture that has taken close to 50 years to correct but Myers deserves huge credit for seeing, 35 years ago, that if brewing was going to survive it had to move away from the mentality of “shovelling the stuff at folk” and towards making beer taste better.

Myers was a ruthless businessman but he was an important figure in our brewing history and I for one, will raise a Steinlager in his honour.

Michael Donaldson
Editor
3) The industry-wide side-effects of a move like this can't be ignored, especially when our two largest producers are the first movers. The phrasing of "This beer is..." implies things, true or not, about non-participating beers, and a lot of people may make the unfair assumption that breweries who don't add these panels to their packaging have something to hide. If Government sees this campaign as a workable enough de facto standard and adopts it as mandatory, then small breweries with shorter production runs and more occasional and seasonal offerings will face massively disproportionate compliance costs. Personally, I'm skeptical enough to think these potential "side-effects" are actually the true motivation behind this move - but they remain a real problem even if the Association is 100 per cent pure in its intentions.

A counter-proposal is, I submit, fairly easy to draft. Including kilojoule counts on packaging is the one wholly-praiseworthy element of this campaign and all breweries should adopt it. An accurate-enough estimate can be derived, without additional expensive lab testing, from data already collected during the brewing process. Energy content sits comfortably alongside alcohol level as clearly the two most relevant factors for beer and health for almost all people. Then, instead of relative irrelevancies like protein and sodium counts, we should mandate the declaration (in broad terms) of all ingredients. These are, obviously, all known to the brewery already and so also avoid the problem of compliance costs. ABV + KJs + ingredients would be a workable standard for breweries of all sizes, and would give the public the information they need, deserve, and demand.

The Association and its members could still mount a properly educational campaign to correct misunderstandings about things like how and why sugar is used, and ingredient listings would obviously help counter the other commonly-believed myth they cite - that beer is full of preservatives. As it stands, 'Beer The Beautiful Truth' misses its stated target completely enough to make it fair to wonder if they were really trying. Beer and beer drinkers deserve better; we should take the chance to demand a more honest and useful standard before this flawed approach wins by default.

"This beer is labelled "fat free", when of course it is: candy isn't made with fat."

Phil Cook analyses big beer's latest health campaign

Depending on your buying or browsing habits and your eye for detail, you may notice extra statistics on certain beer labels in the coming weeks and months. Lion and DB, under the banner of the Brewers Association (a lobby group for the large breweries in Australia, of which they are the two members who operate in NZ), have undertaken to add nutritional information - much like you'd see on a bottle of soft drink - to 30-odd products of theirs from Tui and Lion Red, to Mac's and Monteith's, Heineken and Steinlager. Their "craft" subsidiaries such as Penfolds and Taistara are not part of the initial roll-out.

The premise is simple enough: the Association says that surveys show consumers think this information should be on packaging and also that the public have large gaps in their knowledge about beer. The campaign - which includes a wider marketing push under the 'Beer The Beautiful Truth' banner (bitb.co.nz) - is pitched as informative and "myth-busting"; in addition to the familiar tables of raw nutritional data, there are small graphics with messages like "This beer is 99% sugar free". Lion and DB are making this change voluntarily and inviting other brewers to join them in it; the Association notes that the government may be planning to legislate in this area, and they aim to get out ahead of that.

Problems with this proposal, unfortunately, readily come to mind.

1) The information provided seems like an act of misdirection. "Sugar free" may well be true, but is besides the point (nutritionally speaking) when it comes to beer. This is much like when candy is labelled "fat free", when of course it is: candy isn't made with fat - and sugar is (mostly) fermented away when beer is made. Alcohol and kilojoules are the relevant variables to consider when balancing your lifestyle and they've provided but buried in spurious detail about protein, dietary fibre, and sodium, things for which beer just isn't a relevant source for most people.

2) On the flip side of that, there are glaring omissions here if the intent is truly to inform. Despite all their additional new information, Lion and DB are steadfastly refusing to provide simple lists of ingredients. The need for them is obvious: many people have allergies or (cultural or clinical) dietary requirements that make knowing that their beer is made from crucial - whether this stout has milk sugar, or whether its finings are vegan-friendly etc. The Association hasn't even tried to offer an excuse for why this obvious step wasn't taken as part of this initiative.
BRAND
AND OTHER ANIMALS

In the second part of her guide to starting a brewery, Annika Naschitzki of Tiamana, looks at the importance of brand.

This is probably the field most ignored by new brewers, yet one of the most important factors to your brewery’s success. What is your brand? I’ve asked new brewers this question and most of the time I got: “Oh, I don’t know yet, I’ll figure that out.” That’s a huge red flag.

You might think it’s the wallpaper that you put over the whole thing once you’ve figured out your perfect pale ale recipe, and something to put in beer that no one else has ever put in beer ever before! Not so much.

Brand is a strange animal. The word itself reeks of jargon, and the deeper you get into it, the worse it gets. I have a personal blacklist of brand-wank terms that make my toenails curl. All of them are likely to be thrown around when you talk about brands: unique, pop, edgy, new, challenger, with a twist...

Answer the question: why should someone buy your beer? That’s when you enter the world of brand. And you don’t get to leave until you’ve answered that question. Nasty.

Names matter, tap badges matter, bottle and can designs matter. The way to talk to bar managers and customers about your brewery and beer matters. Your stand at the beer event matters. Your posts and tweets and Instagram matters.

People may buy your beer because it’s the new thing, but that’s one time. They’ll buy it again when they recognise your logo and name the next time you’re on tap or a shelf. And that’s where you make the money to go on with.

Garage Project are the most prominent example of how it’s done. But you don’t need to ‘do it like’ Garage Project. You won’t, anyway. Someone said to me: “I have these designers and I really want them to make a great label design for my bottles. You know, it really has to pop on the shelf.”

Look at the craft beer aisle at good supermarkets, like New World Thorndon.

In fact, go to at least three or four bottle stores that specialise in craft beer. Look at the shelves and imagine you’re just a punter with not much of an opinion on breweries or beer styles. Your brand will not ‘pop’, there’s no way.

There was a time when one could come up with a bottle design that was different from all the other beers and stand out – but that time is well and truly over. Craft beer packaging is now notorious for the flood of colours, fonts, images. Marketing and customer researchers are starting to describe ‘choice paralysis’, which leads to customers just grabbing the same thing they always buy.

Brand matters, but that doesn’t mean you have to find a way to be completely different from everyone else and try to out-pop the poppiest on the shelf. And neither should you trust that your beer will fly off the shelves because you have found that one clever design or name that no one has thought of yet.

Good brand comes from vision, and you can’t fake your way to that. You can pay someone to have a vision for you, but you’ll need to keep paying them for a long time. And if all of this sounds like hogwash to you, you either have a vision that no one can take away from you, or you’ll frankly never get there.

Next time: The hard sell www.tiamana.co.nz
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THE RISE OF THE NORTH

About a year ago, my wee whānau and I uprooted our comfy suburban existence in East Auckland and re-planted ourselves in the sunny northern village of Warkworth. As first home buyers, it was a choice between a brand new house on a sun-drenched hill overlooking Warkworth, or a shed overlooking a six-lane highway in Pukekohe. Not really a choice at all, then.

Last summer, we made the most of our new surroundings – particularly the local beaches. One of our frequent swimming trips to Omaha Beach coincided with recycling day, and driving through the pornographically-affluent neighbourhood, I noticed a strange contrast in the contents of the bins. Amidst the Moet and Chandon bottles, the bins were overflowing with green bottles. Heineken, for the most part; a bit of Beck’s; and a scattering of Steinlager (Pure, of course; Classic is for the working-class, after all).

It struck me as a bizarre dichotomy – one that made absolutely no sense at all, given the general thirst of the Omaha crowd to pay over the odds for high-quality produce. The popularity of the oft-touted theory that 'beer is beer, and should be cheap' is apparently unaffected by wealth.

However, the state of the recycling bins at the swing-end of Omaha certainly does not reflect the state of the local brewing scene. As a nerdy observer who pays attention to these things, it’s abundantly clear to me that – at least in beer terms – the north is on the rise.

The most obvious example is 8 Wired – who, after what could be conservatively termed a bloody difficult first year or so at their Warkworth site, are now in full-flight. After popping in to see Seren Erikson and his excellent team at the brewery the other day, I can comfortably report that the future of 8 Wired is an immensely bright one, with an entire wall of the brewery dedicated to their incredible barrel-aging programme. This team remains at the cutting edge of New Zealand’s brewing renaissance (pun absolutely intended).

Then we have the continuing ascent of Sawmill Brewery. In a similarly insightful move to the one that saw Wellington’s Fork & Brewer give Kelly Ryan the keys to the brew house, Sawmill management have made young gun Sam Williamson their brewery manager. Sam’s exceptional CV includes formative years at Steam Brewing, before becoming the highly-praised brewer at Galbraith’s – so there can be little doubt that Sawmill’s move was a smart one. But don’t take my word for it – if you’re anywhere near Auckland, head out to the gorgeous brewery in Matamata and grab a tasting paddle. Much like the surroundings, the beers are faultless and fabulous.

And then, about 50 minutes north of my front door, there’s McLeod’s Brewery. Nestled behind Waiuku’s superb Pizza Barn – literally in a tinshed – the McLeod’s team have started pumping-out some of the best small batch beer I’ve ever had. But that’s not terribly surprising; the McLeod’s brewing team is now helmed by 8 Wired protege-turned-head-brewer Jason Bathgate. Since starting at the beginning of 2016, Jason has cracked the whip, tidied-up brewing processes, and already started his own barrel-aging programme. Considering he’s only been at the helm for a year, his progress is nothing short of astonishing – so look for more great things from this plucky team.

These are just a few examples: where once there was tumbleweed, the brewing scene in Auckland’s northern outskirts is now bulging and rich. Deep Creek are doing great things out of their brewery in Silverdale, and both Liberty and Hallett’s aren’t far from the backroads to the brewery through Kaiapara Flats make for a particularly gorgeous drive). The likelihood that I’ve forgotten to mention some breweries is testimony to how much things have changed in such a short time.

This article has certainly been a kissy-smoochy North Auckland love-fest – I admit to spewing inside my mouth while reading the first draft – but I truly believe that the likes of 8 Wired, Sawmill and McLeod’s are just the beginning of a new frontier in our country’s continuing beer evolution. It’s my view that the next decade or two will see immense brewing growth north of the bridge – fuelled by Auckland’s population, affluence, and ishmuinsha shape, which is driving young families (such as mine) either north or south of the city. The availability of high-quality beer that is locally produced can only be a good thing in terms of educating local palates, as well as convincing more people of the merits of spending more and drinking less.

For my part, I will always sing the praises of those breweries that pitch their tent here, and then push the evolution of the local scene.
RAINDOGS BREWERY
Rises Again

By Tim Newman

In the current climate where there seems to be a new craft brewery on the block every month, it's heartening to see that the newest to be built in Christchurch is not a new label, but an old one.

Sean Harris's Raindogs was one of the first wave of new craft beers to spring up in Christchurch after the 2011 earthquake (quite literally) shook up the old scene.

As the brewer for The Twisted Hop brewpub, Sean was left with plenty of leeway to experiment with new beers, but always had designs for his own range.

The impetus for that endeavour eventually came in dramatic fashion.

“The earthquakes in 2011 and closure of The Twisted Hop site was the kick in the pants I needed to move ahead with plans for Raindogs”.

After a period of contract brewing Sean teamed up with Dave Gaughen and started the shared-space Eagle vs Dog brewery in 2013, and Raindogs became a ubiquitous label on the craft beer market.

But with Eagle Brewing undergoing its own expansion, space eventually grew tight in the central Riccarton premises. In 2015 the last of Raindogs was brewed at the Eagle vs Dog as Sean moved out, planning to start a brewery of his own. In the interim, he returned to contract brewing at Stainless, but the cramped schedule of the busy brewery and Sean's unease with being unable to get hands-on with his brews saw the availability of Raindogs beer dwindle to the point where it was extremely difficult to find.

Until now.

Since November of last year, the new Raindogs brewery has been coming on-line, but with funds tight and Sean

Look for the green box.

IPA:

4 x 330ml bottles available now.
currently in sole charge of the operation, the process hasn’t been without its trials. Acquiring the brewing gear itself was not a problem; ordered from China, it arrived without a hitch, where it promptly sat in storage for many excruciating months as the tribulations of navigating the post-quake Christchurch property market became apparent.

“The biggest hurdle I struck was securing a premises of a size and price I needed. There’s a lot of new industrial property available which looks good but is pretty pricey,” he says.

“Size was difficult with older affordable sites, to a large extent they were too small (like the old Riccarton site) or way too big.”

Even when a suitable building was found, the landlord pulled out at the last moment, not wanting drains installed in the building, even though that had been the plan Sean had presented from the beginning. Two months of planning and negotiations sent all too literally down the drain. Eventually an appropriate site was found, but even that wasn’t without its complications. “The previous tenants of the building we moved into had pretty much moved out in the middle of the night one step ahead of the debt collectors. That left a few legal issues the owner had to have sorted before I was allowed in the door. It also left a lot of building damage and mess to deal with, but we got there in the end!”

Sean was finally able to move his new gear into the building and get to work.

Today the tanks are full, Raindogs beer is flowing once again and there are already contract brewers taking advantage of this new place to brew in Christchurch.

Sean’s present task is brewing back stock of the core range, while rebuilding sales contracts to get the beer back on shelves. Expansion plans for the brewery this year are a much needed walk-in chiller, and an off-licence for door sales and rigger fills.

Special releases to look out for in the coming months are a new batch of the 2015 Brewers Guild Trophy winning Singularity Imperial Stout, 17 Seconds fresh hopped ESB, and a collaboration with Valley Brewing to produce what to my knowledge will be New Zealand’s first commercially produced Eisbock (a German style of freeze-concentrated beer).

Raindogs is being distributed by the proximately located Beer NZ, and should become more widely available in Christchurch and beyond over the rest of the year. Oh, and anyone who was wondering (as I was) where the name Raindogs actually originates, it’s from the Tom Waits album. That being from somewhere before my time, I always thought it was actual dogs.
Lager. In the early days of the craft beer movement, it was almost a dirty word. Particularly before the American brewing trends took New Zealand by storm, and when a lot of the craft beer drinkers were expat Brits who came of drinking age in the CAMRA (Campaign for Real Ale) tradition. For many drinkers, both traditionalist or modern-craft enthusiasts; 'Lager' represented bland, fizzy-yellow beer. It was symbolic of what the whole ‘craft/micro/boutique’ beer movement was railing against.

Enter the rise of the ‘New Zealand style’ Pilsner. NZ Pils is not exactly an official style, as recognised by the Beer Judge Certification Program. But it has certainly risen as a major style in the consciousness of craft beer drinkers. The definitive example of the New Zealand Pilsner is of course, Emerson’s Pils. It’s not often that we can attribute one beer the role of, if not inventing a style sub-category, at least popularising it. But Emerson’s may well deserve this praise. Certainly many, if not most, contemporary New Zealand Pilsners can trace their lineage back to Emerson’s Pilsner.

NZ Pils has become the dominant style of Lager in this country, with many craft breweries making their own version. But I can’t help feeling that the style has, in a certain sense, lost its way. The beers have gotten a lot hopper - with beers such as Harrington’s Rogue Hop and Croucher Pilsner leading the charge - and it’s gotten to the point where we have beers like Garage Project Pils ’n Thrills and Panhead Port Road, which have a hop aroma and flavour more akin to that of an American Pale Ale (many of them are in fact also fermented with ale yeasts, but that’s a whole different discussion). And that’s all well and good. They’re great beers and we love them dearly. But as I learned on a recent trip to Europe last year, there is definitely a wealth of different pale lager styles to be found, many of which we rarely or never see in New Zealand. Germany in particular, has a dizzying array of Pale Lagers: Münchener Helles, Dortmunder, Kölsch, Export, Kellerbier and so on (we’ll leave aside the many varieties of amber and dark lagers you may also come across). The differences between them are often limited to a few points of alcohol, a handful of IBUs (International Bitterness Units) and a few shades of golden on the SRM (Standard Reference Method, the way beer colour is graded).

The subtleties of the labyrinthine world of German beer styles is often lost on the New Zealand drinker (I speak from experience here). But if you seek them out, there are many fine examples of Lagers brewed locally, that don’t fit in the Pilsner category. Here are a few that I might suggest.

Anyone who’d like to try a Helles style, could opt for a Jerry Big from Zealandia Brewing (the Napier brewery, with a Dutch name, that specialises in German styles). It’s malt-forward for a pale lager, with fairly low hop flavour and bitterness.
**YEASTIE BOYS WHITE NOISE**
A few bottles of this white ale always end up in my fridge whenever I get tired of tongue-buckling IPAs. Give it 10 minutes out of the fridge before drinking. Your patience will be rewarded with olfactory carasses of vanilla, orange and coconut. The chamomile tea added to the beer helps tie this subtly complex beer together.
Jono Galuska

**WEEZLEDOG HOPSTER**
With a fresh new look and wider distribution, you can expect Weezledog beers further afield than their native West Auckland. Yorkshireman Mark Jackman is dedicated to making unpasteurised, unfiltered beers of the hazy variety – no not those millshaker Vermont IPAs – but beers that retain so much flavour goodness through lack of mechanical interference. Hopster has tremendous mouthfeel, and packs a delicious punch of flavour.
Michael Donaldson

**MUSSEL INN FRECKLED FROG FEIJJOA CIDER**
Freckled Frog doesn’t pretend to be either beer or cider. It’s an honest fruit wine from the iconic Mussel Inn, and a firm summer favourite. Made with 100 per cent feijoa juice, the bottle version is 5 per cent ABV. Great on a hot day, a birthday, on its own or paired with goopy camembert. The skill of the brewer lies in blending raw ingredients to transcend the sum of their parts. Freckled Frog takes the syrupy chunk of feijoa juice and transports it into a light, spritzy burst of feijoa gold which is surely what nature intended all along. Andrew Dixon is a star alchemist!
Amanda Nally

**NORTH END IRONS SANDS STOUT**
Bllahlhlahh Autumn, Bllahlhlahh getting colder. Bllahlhlahh stout season. Anytime is stout time in my books, and this is a stout for all occasions. Iron Sands contains the trifecta of specialty grains: oats, rye and wheat. It’s very full-bodied, but not too heavy or stodgy. It’s rich and chocolatey, but with enough bitterness to stop it becoming cloying, and a hint of fruit in the background to give it complexity and soul. The perfect stout. After all, winter is coming...
Dylan Joulis

**FORK AND BREWER SKYWALKER OAKED IMPERIAL STOUT**
I enjoy big, gnarly imperial stouts with a hormonal alcohol taste, big bitterness and roasty malt flavours that take no prisoners. As imperial stouts go, Skywalker is a different beastie – silky smooth, malty and chocolatey. The ageing in American oak seems to have taken off the rough edges, but the first impression is deceptive. The bitterness in the mouth and finish builds up as you drink, and the alcohol starts to make its presence felt. A complex beer that will reveal more each time you drink it.
Neil McInnes

**LIBERTY BREWING HOPTICAL ILLUSION XXPA**
At face value, this latest release from Liberty looks just like the next fancy-labeled double IPA on the block, but drink a little deeper and you’ll find it’s actually something a bit different. Using a pilsner malt and filtering the beer post-fermentation, they’ve deemed this an ‘extra’ extra pale ale. Free from any cloying malt stickiness to weigh it down, the lush estery tropical fruit flavours of the American hops soar magnificently over the palate. An exciting step forward in crafting a better double IPA, and a must try for any lovers of the style.
Ten Newman

**PARROTDOG PANDEMONIUM**
The Wellington brewery has just relocated from downtown in Vivian St to out by the airport in Lyall Bay. Against the simplicity of their labelling and presentation, Pandemonium seems an ironic name for a stunningly well-constructed beer. But the joke is clever because pandemonium is the name given to a group of parrots. The trivia beer can teach you, eh? The all-Australian hop bill gives a hint of juicy tropical aromas with an underlying, extremely appealing darkness that’s carefully held in check. Light and dry, the bitterness is pleasant and restrained. Delicate and thoroughly drinkable at 4.8 per cent ABV
Michael Donaldson

**8 WIRED HIPPY BERLINER**
If any beer has the potential to evolve our collective palates and bring sourness into the mainstream, it’s this one. It has everything a blossoming beer nerd needs: punchy hop aroma, refreshing but non-puckering sourness, and a touch of malt character to finish. And at four per cent ABV, it’s most certainly a fridge-stuffer – which makes the new six-packs (and 440ml cans of Hippy Cucumber!) all the more useful. A beer in a class of its own.
Jason Gurney
Invercargill engineer Chris Ellenden spent so much time on brew house equipment, it was probably inevitable that one day the hospitality industry lure would prove too strong.

Ellenden, whose day job was food grade engineering in dairy and meat works industries, is also the engineering nous behind Invercargill Brewery and Victoria Store Brewery at Clyde, as well as supplying fermenters and bright beer tanks to breweries throughout the South Island for the best part of a decade.

In October, he and partner Nicola McGilvray became the proud new owners of an inner-city Invercargill backpackers – known simply as Tutara for the giant Tutesa mural on the exterior wall. With teenage children about to leave school, the couple felt they needed a new challenge – and the inner city business was just the thing.

Purchased from the estate of colourful and polarising Invercargill philanthropist Louis Grimp, the 118-bed hostel at 32 Dee Street has a chequered history as a back packer hostel, a night club (Saints and Sinners), a brewery (The Office), a coffee shop – going right back to its original purpose as a bank.

By 2016 all of that had faded into a building with dark, dated décor with anachronisms including a 1990s-era computer alcove (harking to the days when people moved independent of hard wired computers).

Their first step on taking over was to close the café to transform the dated décor and tiny kitchen into a new look Art Hotel.

“We could have danced around making small changes for months but decided it was better to close shop, get stuck in, and do the big reveal,” Nicola said.

“The décor was tired, and everything was a little bit run down, but the bones of the building were excellent,” Chris said.

Chris’s engineering expertise came in handy, getting the building up to code for earthquake strengthening.

“Some of the work had already been done – when we did track down the building file it was about three feet thick,” he said.

For her part, Nicola concentrated on décor, with the keen eye of the artist.

A talented multimedia artist, Nicola has work included in the Invercargill City collection, was a finalist in the New Zealand House and Garden room of the year in 2014, and arguably the best of all her works are now on public display at their café.

Fresh, funky and artsy, the new café which reopened in November is a breath of fresh air – quite literally. The huge potted plants which formerly made an indoor forest of Nicola’s art studio, have been re-purposed into verdant space dividers in the cafe.

Just as the décor demands a second, and sometimes third look (check out the little men in the wall behind the counter), the deceptively simple menu calls for closer inspection.

Lots of fresh local produce and salads – inspired by a southern farm kitchen waste-not-want-not mentality – the menu includes house made preserves from the orchard of the couple’s Central Otago holiday home, and even the bread is made in-house.

Open from 7am to 7pm-ish, it’s now in the management of Nicola while Chris returns to his day job.

And of course, it wouldn’t be complete without a series of Weihenstephaner taps pouring a selection of local and excellent craft beers.

Will there be a house beer one day?

Chris’s eyes twinkle. There is that old media room still crying out for a new purpose. We will just have to wait and see.
PILSNER

ParrotDog Pandemonium: The all-Australian hop bill gives a hint of juicy tropical aromas with an underlying, extremely appealing dankness that’s carefully held in check. Light and dry, the bitterness is pleasant and restrained. Delicate and thoroughly drinkable at 4.8 per cent ABV. “I could drink a dozen,” said one of our judges.

Sawmill Pilsner: Sweetly sweet over bitter, with a honey and cereal grain character underpinning a classic Kiwi hop combo of Motueka, Rimuake and Nelson Sauvin – all used judiciously to create a dash of tartness focused on lime and lemon. Dry, lean and with some building bitterness.

Good George Pilsner: A blend of old and new-world hops delivers a grassy, organic, earthy aroma with some mid-palate zest. A good rising bitterness is gently offset by a creamy mouthfeel to deliver a refreshing, firm flavour hit. “Great job,” said our judges.

IPA

Epic Armageddon: A delicate perfume of rosewater and grapefruit give away to pine and mint spice; broad caramel malt sweetness lingers to temper aggressive hop bitterness. It’s juicy and rich but finishes clean and dry with the happiness building with every sip. Judges noted its perfect balance ofbalance; hop and malt, with one adding simply: “I love it.” In an era where some beers can be one-dimensionally hopped, this is the full 3D experience.

Emerson’s Bird Dog: The beer named for a song by The Verlaines features huge hop chords of ripe stonefruit on the nose, a bedine of juicy malt and pithy backbone as the hops assert themselves at the end of a super-long finish. “Smashable, tasty,” said the judges.

Three Boys West Coast Red IPA: Biscotti lightness on the palate but with deceptive late-palate punch which delivers a broad and hefty hop bitterness. “Lush, well-integrated, smooth,” said our judges.

McLeod’s Tropical Cyclone Double IPA: Huge tropical fruit aromas with the slightly musky, dark smell you get from ripe papaya. “Great length, well-balanced, clean and juicy,” said the judges, with one adding: “These guys got the memo and delivered.”

Deep Creek Lupulin Effect Double IPA: Showcases intense citrus flavours of orange and mandarin on a sweet, full malt base. “I love this,” said one judge.

PALE ALE

Bach Brewing Driftwood Pale Ale: For a 5 per cent beer it doesn’t skimp on flavour. There’s an aroma of fruit cocktail, a slender body, soft mouthfeel and dry finish. “Amazing hop character on lighter body,” said one judge. “Big hop and skinny malt is executed with excellence, great beer,” said another.

Added notes: It’s worth pointing out that this year’s competition was cut-throat and as such we had just one gold medal winner in the pale ale category. As a guide to explore further, the following silver medal winners make up our top 10 in this popular style. All of them may not be available in all New World stores but I encourage you to try them if you can: Epic Thunder, Taitara Tomahawk, ParrotDog Clipped Wing, Liberty Oh Brave, McLeod’s Paradise Pale Ale, Sawmill Pale Ale, Lakeman Tapu Pale Ale, Birkenhead Pacific Pale Ale, Fat Monk Pacific Pale Ale.

LAGER

Hawk’s Bay Pure Lager: A classic lager which behths a charming bottle. It’s as clean as a whistle with delicate orange blossom and elderflower notes. The bitterness is flinty and subtle. A delicate but firm lager with a long, dry finish. I dare you not to like it.

Mac’s Gold: The addition of some crystal malt adds palate weight to a grainy texture and delivers what our judges called a "pleasant sweetness." The bitterness is gently floral and grassy with a late tang offsetting the mid-palate sweetness. A veteran performer still holding its own.

FLAVOURED, EXPERIMENTAL AND AGED

Brouwerij De Brabandere Petus Aged Pale: Aged 24 months in foeders. Musky notes of an earthy cellar, old wood, wet earth, decaying autumn leaves. But underneath there’s a fresh vibrancy of lemon, berries and granny smith apples. The mouthfeel has a creamy acidity, and is followed by tart, dry-dry finish. The judges said: “Great sour ale, super refreshing.” “Thirst-quenching, assertive, tannic, sour, woody, funky, swesty.”

Bhembore Triple Chocolate Stout: Chocolate mousse aromas and flavours. While it’s intense, the sweetness is majestically offset by a dry cocoa bitterness. The milk stout base offers detectable creaminess and the addition of cocoa nibs, cocoa powder and vanilla creates layers of flavour. “Perfect,” said one judge.

Galbraith’s Redemption: Super-light body and some judicious floral and woody hop notes. “Surprisingly full mouthfeel for low alcohol beer,” said one judge. “Tastes bigger than expected,” added another, while a third said: “I’m an unashamed fan – hop spiciness is delicious.”

PORTER AND STOUT


Emerson’s London Porter: Definite character of Vogel’s bread that’s spent a fraction too long in the toaster but is not yet burnt, served with a dust of marmite. The body is light and easy-going, belying the deep ruby colour but it finishes firm: “Approachable, crushable,” said the judges.

Mike’s Chocolate Milk Stout: Addition of lactose, which enhances sweetness and brings a creamy texture to the mouthfeel. Despite that, it’s quite a light body with a cocoa dryness. Velvet smooth and sweet with some late bitterness to balance, this is a drinkable and fulfilling drop.
WHEAT

Bach Brewing Witsunday Blonde: An amalgam of a Belgian wheat beer (or witbier) and an IPA, the first aroma is like a classic fruit salad. That’s the yeast and hops talking. The mouthfeel is luscious and creamy from the wheat and there’s a bright lemon tartness underpinned by some late bitterness and a clove and lemongrass spiciness. Layers of flavour and texture in this one.

AMERICAN-STYLE

Deep Creek Dusty Gringo India Brown Ale: Twin elements of malt and hops are seamlessly combined and yet there’s a distinctive flow to the taste – malt first, hops second. Cocoa and gently burnt sugar are followed by grapefruit, orange and tropical fruit notes. The hop oils are resinous and rich, creating waves of flavour and dryness. “Attractive and inviting malt-hop combo,” said our judges.

BRITISH-STYLE

Good George Amber Ale: On the nose there’s subtle caramel and a hint of chocolate but neither are dominant and in the background there’s a nice woody whiff from the hops. The mouthfeel is gentle and there’s a delicate sweetness, which makes this light-bodied beer quite quaffable. A broad, generous bitterness licks in late and drapes a drying blanket across the palate. At 3.7 per cent it’s the very definition of “sessionable”.

EUROPEAN-STYLE

Brouwerij Huyghe Delirium Nocturnum: From the oldest brewery in Belgium’s Ghent region. Expect huge glasses of stewed and dried fruits, plum pudding sweetness, licorice, some pepper and clove spice, warm alcohol, viscous, rich sweetness but with just enough late, wormranklike bitterness to keep everything in moreish check. As one judge eloquently summed up: “Lush as fu…”

Hertog Jan Grand Prestige: This is a BIG beer. At 10 per cent ABV, it’s slick, oily, big and complex and can easily do the job of a red wine with food. First up there’s a faint and pleasing banana pie aroma of chocolate and banana. Underneath that the malts deliver caramelised pears, chocolate-coated raisins, a hint of coffee, and just a tick of cocoa-dry bitterness to complete the package.

APPLE AND PEAR CIDER

Harvest Scrumpy: This 8.2 per cent cider is in a distinctive new world style, not too sweet and with a steely backbone. It offers the appeal of fresh apple juiciness balanced with a zingy, tart finish and a clean, lively texture. “Fresh and alive, vibrant,” said one judge. “Beautifully balanced, great structure, excellent acid-sugar-flavonal balance – very smart cider,” added another.

The Hills Pear Cider: Exhibits baked pear and almonds on the nose with a hint of dusty hay beehive, rural funk which gives way to an unexpectedly sweet hit on the first sip, which in turn is washed away by a bone dry bitterness. Rich nectar on the mid-palate with hints of apple pie spice give way to an oaky, tannic character which adds to the dry finish.

Mac’s Cloudy Apple Cider: Juicy and mouth-watering, it will slake any thirst on a hot day because the lovely juiciness is offset by a just-right sourness that makes you think lemon squash. Approachable and moreish said one judge, with another concluding: “Really impressive, great presence”.

FLAVOURED & FRUIT CIDER

Good George Drop Hop: Hops add extra dimensions of flavour to the base cider. Aromas of passionfruit, mango and pineapple (or even pine and apple); juicy and resinos on the palate, giving way to a tannic and tenderly bitter hop bite. Our judges loved the innovation that came with taking beer ingredients and adding them to a cider.

Zaffer Two Point Five: Hard to believe it’s only 2.5 per cent given the huge flavour. This is created by soaking fresh flowers – sunflowers, rose, jasmine and calendula – in freshly crushed apple cider. It’s so big on flavour you could mistake this for a wine and yet – to repeat – it’s only 2.5 per cent. “Ethereal and elegant, harmonious and attractive,” said one judge. “Quirky, different,” said another, with a third adding: “Layers of delicate floral fruit, refreshing with a dry finish, well-balanced and of interest.”
We’re sitting in a booth at Grill Meats Beer and across from me is the chef who has, arguably, done more for mixing beer and food in New Zealand than any other. We’re enjoying a couple of pints of Fork Brewing’s XPA, Charlie, when our fried oyster bar arrive.

Shaun Coulston is known to many people in the beer industry. He’s currently the head chef at Logan Brown, co-owner of Grill Meats Beer and a prolific talker. He loves beer and does his best to keep up with all the new releases.

And that is the key to finding perfect matches: drinking as many different beers as you can; discovering and learning the flavours.

This is how Shaun paired Emerson’s Pilsner with oysters. It was a match that Richard Emerson, a man who loves pairing food with beer, thought was crazy. You have oysters with stouts and porters.

“Oysters and champagne, everyone knows that one right?” says Shaun, “and when I had this beer I was like, ‘This is just like a champagne, so it’ll go perfectly.’ And it seems odd now that this was such a bold step.”

Food and beer have been linked together forever. Bread and beer were most likely discovered at the same time. The porterhouse steak is named after a place known for its porters. Cooking with beer is hardly new either, but Shaun has taken it to new heights.

His Wakanui beef cheeks braised with Emerson’s London Porter is a staple on the menu at Logan Brown. He’s turned beers into desserts, freeze dried them, and even found a match for the most notorious beer: Yeastie Boys’ Rex Attitude (paired with kedgeree).

The stronger the flavour in a beer, the harder it is to match with or put into food. The hop notes in many IPA’s die when the beer is cooked, while the intense bitterness of some overwhelm any food matches.

While the new range of fruit flavoured IPAs are great with food (“I love that grapefruit and pineapple, Soupin’”), other adjuncts leave a bad taste in the mouth. “I haven’t tried a chilli beer yet that I’ve liked.”

Balance is such a hard thing to achieve in brewing, harder still when you want to have an ‘extreme’ beer with food. Do you go like Rex Attitude and fight fire with fire, or try to hit it with an opposing flavour (La Calavera Catrina with nachos or cheese cake)?

Meanwhile at Grill Meats Beer, the plates are popping up. Oyster bar (“my version of an Asian-style oyster po-boy”) are followed by sticky Hunan lamb ribs and the old stand-by JFC (Japanese fried chicken). I’m annoyed that my White Matter (Yeastie Boys’ white version of their tea-flavoured IPA) doesn’t match to any of them, while Shaun’s pint of Mangosé and Melons from Baylands is almost perfect.

I switch to a heavier flavoured Tuscan Centennial Ale to match the Hunan ribs and it finally clicks. I imagine it’d go even better with the Hop and Hoisin ribs, which are made with an IPA. We would then try the bra with a London Porter and realise that both the beer and bra are too sweet for each other.

Shaun ponders his beer for a while. “You know, I think this is sweeter than it used to be.” I can only confirm.
that the pilsner has certainly changed in the last year. This is a problem when you cook with craft beer. Recipes change; beers can be different from batch to batch; a change in the hop harvest can drastically alter the flavour. Where wine makes it clear that different vintages will taste different, beer doesn’t. What happens if Emerson’s Pilsner doesn’t go with oysters anymore?

Shaun is pondering this over our final beers (Double Vision Brewing’s Pacific Ale) when he suddenly recalls something: “You have to mention Kieran!”

When Shaun was first trying to get Logan Brown away from beer as a secondary element to wine (the fridges still contained Tui for cruise ship patrons who had heard of it), Kieran Hasksell-Moore was a huge influence.

Back then, Kieran was working for Regional Wines and Spirits and brought Shaun a big box full of beers to try.

“It blew my mind all these flavours! It was like a whole new discovery for me and I certainly wouldn’t be doing the things I am now if it wasn’t for him. In the end, that’s really what you need. You need someone who is incredibly passionate about their subject to lead you there.”

Now Shaun is the passionate one and he is leading us towards greater experiences than our tongues could ever imagine.

Shaun Coulston’s London Porter Braised Beef Cheeks

4 beef cheeks - trimmed
1/2 - ¾ bottle Emerson’s London Porter
1 carrot – peeled & sliced
1 large onion – peeled & sliced
1 stick celery – sliced
2 bay leaves
1 tsp Dutch cocoa powder
1-1 ½ beef stock – heated
Salt & fresh milled black pepper for seasoning

METHOD

1. Season the trimmed beef cheeks with a little salt and pepper, then lightly oil. Heat a heavy skillet or fry pan and colour the beef cheeks. Once coloured, place into a deep braising dish.

2. In the same pan brown all the sliced vegetables and bay leaves, then add to the braising dish containing the coloured beef cheeks. Deglaze the pan with the London Porter, then add to the braising dish. Lastly cover the cheeks with hot beef stock and 1 tsp Dutch cocoa, before covering the braising dish and placing in an oven that has been pre-heated to 160°C.

3. Cook for 1 ½ - 2 hours or until soft.

4. Leave the beef cheeks to fully cool in the liquid, preferably overnight to let the flavours fully infuse.

5. To reheat, remove the cheeks from the braising liquid and strain off the vegetables and any solidified fat. Place the liquid into a large pan and reduce the liquid by half on the stove top, before adding the cheeks to reheat. Baste the beef cheeks with the hot braising liquor, then place in a hot oven for 10-15 minutes to fully reheat, basting every few minutes or so. By this stage the beef cheeks should be fully warmed and the sauce reduced.

6. Serve with mashed potatoes flavoured with a little horseradish or a simple risotto & enjoy.

2016 BEST IPA
NW Beer & Cider Awards

2015 BEST IPA
NZ Beer Awards

2015 BEST IPA
Australian International Beer Awards

2015 BEST IPA
Stockholm Beer & Whiskey Festival

epicbeer.com
CHILL OUT AND SAVE WATER

Michael Donaldson explores method to save water while brewing.

Aucklanders will be well aware of the current water shortage in the region – Watercare’s portable electronic signs scattered around the streets shout “reduce water use”.

The whole thing came to a head during the March “Taasman Tempest” when the amount of silt in the reservoirs demanded a cutback in use. And there are other areas in New Zealand suffering from regular drought conditions – notably Hawke’s Bay and North Canterbury – although no one seems exempt from more regular dry spells.

Water is a precious resource and I’ve always been aware of wasting too much of it when brewing, so lately I’ve adopted a number of new techniques to save water.

The most notable is the “no chill” method.

Homebrewers are often told to cool their hot wort as quickly as possible to prevent the risk of infection. I went from ice baths a few years ago, to a copper coil immersed in the wort, to a counter-flow chiller which came with my Grainfather.

In the past, when I was less water-wise, I wasn’t aware of how much water it took to cool my wort – and then I measured it by running it into a 240 litre recycling bin. The bin overflowed before I was done and I reckoned I used around 300 litres of water.

I reused that water in the garden but it got me thinking about an Australian method called “no chill” – which is a misnomer of sorts as the wort chills... eventually.

“... it got me thinking about an Australian method called “no chill” – which is a misnomer of sorts as the wort chills... eventually.”

After brewing, as normal in my Grainfather I transferred the wort to the cube. Because the wort was 80-85 degrees, it sterilised the cube. Squeezing it to remove extra air, I sealed it, turned it a few times to make sure the wort came into contact with all surfaces and left it in my bar fridge overnight, before transferring to my fermenter. I’ve seen some brewers talk of leaving the wort for days – but overnight did the trick.

The warnings about no chill are that you can get some DMS re-conversion but I didn’t notice that – and made sure of a longer boil than normal. The other worry is around increased bitterness. Because the hops – even late addition hops – are at a higher temperature for longer, you will get more isomerisation and therefore more bitterness. As an aside, the belief that hop additions at zero minutes don’t add bitterness has long since been disproven. Luckily Beersmith, which I use, has a box you can tick for “no chill” and will calculate added bitterness for you. I added bittering hops a bit later in the process (40 minutes instead of 60 minutes) and did my 10 minute additions at zero minutes and my zero minute additions went into the Grainfather as it was emptying into the cube. There was some guesswork and possibly I shouldn’t have tried a double IPA as the first no chill experiment. The finished beer was a tad bitter but otherwise delicious.

Next time I might try super late hop additions by adding a bag of hops to the cube. And I’m convinced this method would work exceptionally well on less darker beers.

On top of saving water, I also saved about an hour on the brew day by doing away with the counter-flow chiller and the cleaning associated with using it.

WINTER BROWN ALE

Brown Ales are seeing a bit of a resurgence on the Craft Beer Scene in America and this version is an Americanized take on the British original. It is strongly malty, with a good caramel base, some chocolate and toasty overtones, but without any smokiness. While the hops make it All American.

MALT BILL:
- Malteurop New Zealand Ale Malt 65%
- Weyermann® Caramunich® 3 20%
- Weyermann® CaraRed® 13%
- Weyermann® Carafa® Special Ty 2 2%
OG 1.051 (12.75 °P)
ABV 5.1%

MASH:
- Single Infusion
- 60 min @ 67°C
- Raise to 76°C for mash out
- Boil 60 minutes

HOPS:
- 30 IBU
- Citrus, floral, herbal, pungent, resin or spicy – think any US or new world hop - Amarillo, Cascade or even the new Flyer hop will work well.

YEAST:
- Any American style yeast that is clean fermenting with relatively little diacetyl or ester.

Recipe provided by Cryer Malt.

Pursuit of Happiness - April 2017
vodka (peel 1-2 lemons — make sure there’s no pith — and steep in 200 ml of vodka for 2-3 days, shaking occasionally), a teaspoon of sugar syrup and a segment of lime in a shaker with ice. Shake and pour into a tall glass. Top with ice cold Tokio Dry.

The Steinlager light beer is now called Mid Strength (though it’s 2.5 per cent ABV). For a while this was my go to light beer because while light bodied, it has enough flavour to stop it being too insipid. Making a lighter, fruitier mixed drink is recommended and I suggest a variation on a lager and lime. Take some lime syrup, add ice and a slice of lemon or lime, top with Mid Strength and a lemonade. Stir and drink with a straw.

For me Steinlager Pure is the best thing that’s happened to Steinlager in years – i.e. since they went back to being an all malt beer in the late 1990s. The addition of Pacific Jade and Nelson Savin hops adds a balancing roundness to the hop character, making it less one dimensional. I have therefore decided not to stuff about with this one much. Just add half a slice of orange to your glass of Pure – it adds some sweet fruity flavours.

So the next time you’re trapped in a one horse, one beer kind of place, try one of these.
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IT’S ALL IN THE TASTE

By Caleb DeFrees, Gladfield Malt’s production manager, talks about how to build a recipe.

Developing beer recipes is tricky. We try to negotiate 30+ malts, endless hop varieties and multitudes of yeast strains to create any one of hundreds of beer styles.

Recipes can be complex — such as using 10 malts to achieve a delicate flavour balance — or simple, with only one or two malts providing all the flavour depth. They can be made to stand aside and provide the backdrop for some juicy hop aromas and flavours, or play second fiddle to the yeast.

Building the recipe is only the first step in the process; there are lots of ways malts and hops can interact with each other. My favourite starting point is a malt tee. Put together a couple ideas for your grist and make a quick test with the milled malt — about 25 grams. Steep this in hot-boiling water and give it a stir, this will give a good indication of the flavours the malt will impart. Is the chocolate malt too overpowering, or sweet caramel a bit too light? Use this technique to guide the initial grain bill before the brewing begins.

Next step is process. You have to brew the beer with good technique and consistency. Know your process and trust your skill as a brewer to make the beer without hiccups along the way. Without the consistency in process, recipe development can never be at the forefront. If you are unable to brew the same beer day in and day out, how can you know if beer quality is recipe-driven or process-driven?

Tasting is the next key step, and often one of the hardest. It takes practice, and practice unfortunately is not counted by the stack of pint glasses in front of you. Tasting analytically, is the act of tasting, thinking and recording. Spend extra time looking at colour, clarity and head retention. Then move on to the aroma of the beer. Write down your instant impression as you put your nose to the beer and then the second and third time. Finally, taste the beer — think about the mouthfeel, sweetness, flavour and bitterness. What aftertaste does the beer leave? Does it clear your palate quickly, or linger for days? Take notes on all these attributes so that when you brew the beer again you can make small changes to the grain, mash temperatures, gravities, hop additions and fermentation temperatures.

Make your recipe changes; tweak one or two malts at a time with the aim of incremental improvement over drastic changes. Utilise your tasting notes to increase the good qualities of the beer. Don’t forget about the impact alcohol content can have on flavour. Sometimes the answer is only that the beer needs more bozo to get the balance right. Overall with flavour, balance is the king; every component should work in harmony with each other. Nothing should detract from the experience, only add to it.

Now go back and brew the beer again! Each time, go through the process of improvement until you have exactly the beer you tasted in your head long before a recipe was down on paper. When I started home brewing, the best resource I had was lots of mates to drink my beers, allowing me to brew often and improve my recipes, process and tasting. Take any feedback you can get on your beers and keep making better beers.
PALMERSTON NORTH

We held our local awards night at The Little White Rabbit on 26 February. Good to see some members making the trek out to Foxton. Huge thanks to Nigel and Anita for playing host!

Palmerston North’s newest Brewpub is now open for business. Brew Union Brewing Company opened its doors to the public on Friday 10 March and has been in full swing since. Featuring 21 (yes, 21) taps and two hand-pulls, this has quickly become the new go-to bar in town.

Owners Murray and Jules are SOBA supporters and have confirmed Brew Union’s support behind SOBA as well with a really awesome deal – for every new big batch brew Union brew, they will invite SOBA members for a complimentary pint and tasting notes.

Keep an eye out on your emails and our regional & national Facebook pages for more.

HAWKE’S BAY

Sunday 7 May: Monthly catch up at God’s Own Brewery in Maraekakaho

Sunday 4 June: Monthly catch up at Westshore Beach Inn, Napier from 4-6pm

Sunday 2 July: Monthly catch up at Westshore Beach Inn, Napier from 4-6pm

News:

Hawke’s Bay home brewer John Pagler is thrilled to have had the chance to make his winning APA on the Speidel Braumeister system at Napier Brewing Co.

It all started in June/July last year when SOBA Hawke’s Bay homebrewers started talking about running a local home brew competition. It was decided that for the first ever contest, the home brewers would make something that they’re all familiar with – an APA. In early November, the beers were blind judged by a professional panel, and then by SOBA Hawke’s Bay members.

Entries were judged against recognised standards, and John’s APA was declared the winner by both the professionals and SOBA members.

In January, John got the chance to work alongside Napier Brewing Co’s head brewer Matt Searle and brew his APA on the 200 litre system. After the brew day, John said “I had a great day and learnt a lot from Matt”. John remained hands-on throughout and was involved in the kegging, and went on to pour the first beer from tap.

John named his APA ‘Cracked Hull’ in recognition of his day job, and it was launched at Napier’s Westshore Beach Inn in March. The event was a huge success, with many of John’s family and friends coming along, as well as about 30 SOBA members. John was proud to have come so far, and after years of giving his home brewed beers to his mates, the highest praise was hearing “It’s good – I’ll happily pay for that”.

DUNEDIN

Events:

Wednesday 10 May: Allbar, Lower Stuart St, from 7.30pm
Saturday 10 June: Portsiders, Port Chalmers, from 3pm

News:

Meetings we’ve had since Christmas have explored recently changed or new ventures, including Incht Bar and Zanzibar. SOBA’s support and encouragement can only help grow the Dunedin scene further yet. The New New Hedgling brewery’s intriguing beers are already available in the best venues including Henry’s and Meenan & Co, alongside natioinal creations from the other fantastic local producers Emerson’s and Craftwork, and from the reborn Green Man. We are truly blessed here in Dunedin. Join us as we work our way through another year of great craft ale discovery.

NELSON

Events:

Monday 8 May: Free House, monthly meet-up
Monday 12 June: Sprig & Fern Milton St, monthly meet-up
Meet the Brewer at Bel Aire, last Monday of the month.
29 May: Altitude Brewing
An up-to-date list of craft beer outlets is available from nelson@soba.org.nz on request.
In January, we organised a miniibus to take members out to “Beer Day Out” in Manukau, where we enjoyed the live music, pizzas and beer under the sun. We were also hosted by Hawke’s Bay Brewing, and then in February we had a tour of the new brewing set up at Abbey Fat Monk. In March, we went to Beer Appreciation Day (BAD) in Hawke’s Bay North – this was voted best HB beer event in the 2016 SOBA awards, and 2017’s event was no disappointment. Members were again able to take advantage of the organised transport and the SOBA turnout was impressive.

The beer scene in Hawke’s Bay is rapidly changing. Brave Brewing has expanded and has a brand new brewery with tap room in Hastings, and 8Studio’s brewing facility in Napier is close to completion, which will allow craft brewers to increase their capacity immensely.

Email: Jeremy Boyliss - hawkesbay@soba.org.nz

WANGANUI

Events:
Tuesday 2 May: 7pm at The Rutland Arms, Ridgeway Street, Wanganui
Tuesday 6 June: 7pm at The Rutland Arms, Ridgeway Street, Wanganui

News:
A second craft beer bar called Frank has opened selling Good George beers on tap and a range of craft beers in bottles.

Rumour has it that another bar (possibly a brew-pub) is in the planning stages.

A bus trip to the Kapiti Coast is still being planned, plus a Wanganui SOBA trip to Brew Union in Palmerston North.

Email: Peter Northway - wanganui@soba.org.nz

WAIKATO

Every Month: Craft Hamilton and the Hamilton Beer and Wine Co have a brewery of the month, with special deals, and a tap takeover or showcase at Craft once a month.

Every Thursday: Little George’s beer club, with at least one new beer on tap.

Every Friday: The Local Taphouse have New Brew Friday, with a new beer released weekly.

Late April (TBC): Hamilton Brewers Association FRESH HOP homebrew competition. hambrersassoc@gmail.com.

Wednesday 3 May: Hamilton Beer & Wine Co Beer Club at Wonderhorse

Wednesday 7 June: Hamilton Beer & Wine Co Beer Club at Wonderhorse

AUCKLAND

Auckland Beer Week is coming! Back for its second year and we’re excited to officially have GABS on board. We’ve even organised some great member exclusive benefits for you. So block out 10-18 June and follow us on Facebook and Twitter for all the latest news. The website and programme will be released soon.

Check out the Facebook page and @AucklandBeerWk on Twitter for event announcements and SOBA member exclusives.

Friday drinks: Every Friday from 5pm, at a different location each week. Auckland members check your email. Details will also be posted on Twitter handle: @soa_auckland

Keep an eye out on Facebook & Twitter for details of events and monthly meet-ups.

Email: Damon Colbert - auckland@soba.org.nz

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42 Pursuit of Hoppiness - April 2017
So far you’ve missed:
YEASTIE BOYS Gunnamatta SPEAKEASY Scarlett MIKKELLER Texas Ranger BALLAST POINT Big Eye BAIRD West Coast Wheat Wine DE MOLEN Rasputin BAIRD & HALLERTAU Haru Orchard Ale SPEAKEASY Tallulah PARROT DOG Otis MOON DOG Skunkworks MODERN TIMES Fortunate Islands GREEN FLASH Double Stout ALMANAC Honey Saison BAIRD Yabai-Yabai TOWNSHEND Key Stone Milk Stout CORONADO Islander IPA MOON DOG Mummy Have a Bite ROGUE Juniper Pale Ale BEAVERTOWN Bloody ‘EII THECKSTON Old Peculiar BEHEMOTH Hopped Up On Pils SUMMER WINE Teleporter NORTH END Fieldway APA BREWACRACY Bean Counter BAYLANDS Enforcer BREW MOUNTAIN Pale Pat Supreme BREWDOG Jack Hammer THORNBRIDGE Saint Petersburg WILD BEER Sourdough WILD BEER Millionaire SPEAKEASY Metropolis DE MOLEN Kopi Loewak CHOICE BROS I’m Afraid Of Americans YEASTIE BOYS Rex Attitude TOWNSEND St Bernard’s Jet FUNK ESTATE Renegade FUNKESTATE Yes Yes Y’all BALLASTPOINT Wahoo NORTH END Super Alpha YEASTIE BOYS Sly Persuader YEASTIE BOYS PKB Remix PELICAN Kiwanda Cream Ale BALLAST POINT Grapefruit Sculpin BAYLANDS Petone Pale Ale CORONADO Orange Avenue Wit WEEZLEDOG Eazy Weezy ROGUE Morimoto Scoa Ale MODERN TIMES Aurora DEEP CREEK Lotus DEEP CREEK Angel barleywine MIKES Without Warning THE SHAKESPEARE The Lover TO ÖL Relief Me TO ÖL Frostbite SPEAKEASY Baby Daddy SCHLOSS EGGENBERG Samichlaus FUNK ESTATE Parleyer BAYLANDS Woodrow’s Velo BREWDOG Punk IPA MIKES Vanilla Coffee Porter DEEP CREEK Basilica FUNK ESTATE Afrodiasiac MOOR Hoppiness BLACK SANDS IPA MAUI Pineapple Mana Wheat MAUI Big Swell ZEELANDT Saison BRAVE Eastern Glow ROGUE Santa’s Private Reserve BATH ALES Gem HERBALIST Rosemary & Liquorice Ale HERBALIST Manuka Ale MATA Flower Power MATA & FAT MONK White IPA MAGIC ROCK Cannonball MAGIC ROCK High Wire OUTLIER CARTEL Kerikeri OUTLIER CARTEL Honey Chestnut BBC Pacific Pale BBC Kauri MIKES Russian Imperial Porter FUNK ESTATE Doozy DOCTORS ORDERS & FUNK ESTATE Dr Funk WEEZLEDOG Hoppiness XPA NORTH END Old Island NORTH END Oud Bruin MOOR Union Hop MOOR PMA BREWDOG Albino Squid Assassin THORNBRIDGE Reverend Mirrors BREWDOG Elvis Juice NORTHERN MONK Commun-ion WELLS Banana Bread Beer COURAGE Russian Imperial Stout SCHNEIDER WEISSE Meine Hopfenweisse SCHNEIDER WEISSE Mein Aventinus SUNSHINE Pipeline SUNSHINE Double Happy NOMAD Freshie Salt & Pepper Gose NOMAD Long Trip BIRRA DEL BORGO & DOGFISH HEAD My Antonia BIRRA DEL BORGO ReAle Extra OMNIPOLLO Blanca Mango Lassi OMNIPOLLO Nebuchadnezzar OMNIPOLLO #3.5 Pineapple Gose BREKERIETBrilliant CLOWN SHOESAmerican Monastic STONE Citrusy Wit DESCHUTES Obsidian VICTORY Golden Monkey

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