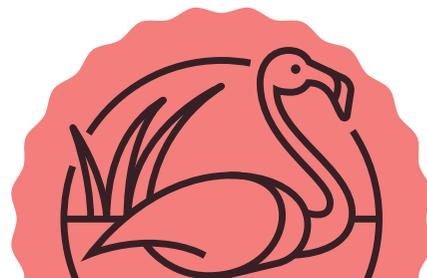




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INTRODUCTION

INTRODUCTION

 There's one thing that all beer fans agree on. If you enjoy drinking good beer, there has been no better time to be alive than right now. Over the last ten years in countries across world – not just the USA, New Zealand and Australia but also in beer's traditional homelands of Britain, Belgium and Germany, and new frontiers in Asia and Africa – there has been a revolution in the range and quality of beers produced by small, independent and creative brewers. For want of a better label, it has been called the craft beer movement.

WHAT IS CRAFT BEER?

'Craft' is a term that is increasingly (and occasionally misleadingly) applied to beers. What does it mean? The US organisation, the Brewer's Association, defines a craft brewer as being small, independent and traditional. By 'small', they mean a brewery that produces less than six million barrels of beer per year. By 'independent' they mean a brewer that is less than 25% owned by anything other than a craft brewer. And by 'traditional' they mean a brewer that uses traditional brewing fermentation techniques and

ingredients for flavour. 'Flavored malt beverages', they say, are not beer. See www.craftbeer.com for more details.

Within those parameters, the variety of beers currently being made is nothing short of astounding. The Brewer's Association of the US recognises 150 separate styles of beer. There are classics that have been brewed for centuries, such as pale ales and porters, long-forgotten regional specialities that have been recently discovered by the rest of the world, and also delicious new concoctions, fermented in a brewer's brain somewhere.

Of the 4600 craft brewers in America, notes the Brewer's Association, 95% make fewer than 15,000 barrels of beer annually. The same is true of other countries: the vast majority of craft brewers are small, local businesses. In the US, 78% of adults of drinking age live within 10 miles of their local brewery. Consequently, local support is vital to their success. What's notable about the new wave of craft beer is that it has raised the standards of breweries across a country, not just those in or near big cities.

Not all the breweries in this book can be classified as 'craft'. Some have been bought out by bigger companies.

INTRODUCTION

Others may already be mainstream brands. But, generally, most of the breweries profiled in this book will have been started by a small group of passionate people and it is the dedication and determination of these beer-loving people that has driven this revolution. And in the same way that these people have increased the quality of beer available to us, so they have also pioneered the other key development of the craft beer movement: breweries that we can visit. Many breweries now have taprooms or tasting rooms to welcome beer fans and visiting these venues has become a very enjoyable way to spend an afternoon or evening.

WHY GO BEER TOURING?

This book features a vast range of breweries, from the massive (the Stone empire in San Diego) to the minuscule (Partizan, hunkered under a railway archway in London). We've preferred the independent to the corporate but with so many craft brewers being bought by multinationals we've not been too prescriptive. What matters to us is the quality of the beer and the visitor experience.

So why go to visit these breweries, taprooms and brew pubs when you can usually buy an ever-increasing range of interesting beers in your local supermarket or bottle shop? There are three main reasons. The first is that craft beer doesn't tend to travel well, at least over long distances. It doesn't like getting too hot or too cold and it doesn't like being shaken around. Beer often tastes better the closer it is to home, especially if that's straight from a tap in a tank in the actual brewery.

The next reason is that with the rapid increase in numbers of small-scale craft brewers in recent years, a lot of great beers are never distributed beyond their home state or city. The chances of finding one of Maine's distinctive micro-brewed ales in another country are small. And many traditional beer varieties – for example smoky Rauchbier in Germany – rarely leave their region. To experience them properly you need to go to the source. Contemporary craft breweries are often started by people passionate about beer and if you want to taste what they've been brewing you need to go to them because they won't be able to reach

you. In some cases (see Westvleteren in Belgium) you'll even need to queue outside just to buy a case of their most sought-after releases.

And finally, if you want to actually meet some of these obsessed individuals, compare tasting notes, and ask them about their beer or exchange recipes then you're going to have to go on a beer tour.

At Lonely Planet, we approached our Global Beer Tour a little differently. Using our travel resources we've provided details of other sights of interest in the vicinity of each brewery so you can make a day (or a weekend) of your visit. These may be local museums or galleries, more adventurous activities such as hikes or bike rides, or even something as simple but memorable as a great viewpoint. Whether you sample some beer first and then see the sights, or vice versa, is up to you (although we'd recommend tackling some of the more physically demanding activities before rewarding yourself with a beer).

What became immediately apparent when researching this book with our worldwide network of beer-loving travel writers (and well-travelled beer journalists) was that the world of craft beer reached far beyond its anglo-centric strongholds of England, Australia and New Zealand, and the USA and Canada. Those regions may have the highest density of craft breweries and may be driving the current vogue for visiting breweries, but venture into Belgium and Germany and you'll find fascinating, historic breweries to explore. Other countries, in particular Italy and Japan, are fast catching up with their local craft beer scenes. And further afield we reveal breweries you can visit in countries such as Nepal, Vietnam, China and Ethiopia.

HOW TO USE THIS BOOK

Within each of the 32 countries in this book, we've organised the best breweries to visit by city, which are listed alphabetically. In the entry for each brewery we've suggested the must-try beer, and also recommended local sights so beer tourers can explore the local area and the beer. There's a world of great beer to taste, now go and discover it!





GLOSSARY

Types of Beer

Ale Catch-all term for top-fermented beer, after the type of yeast used (now there are many more varieties of yeast), see also Lager

Altbier A dark beer from Dusseldorf, Germany

Biere de Garde A traditional style of beer from northern France that is stored (*garde*)

Bitter A British style of brown beer, mildly flavoured and varying in strength from ordinary to 'best' to extra special

Blonde / Golden Ale A light, gold-hued beer, often a summery choice

Bock A type of German-made lager

Bok A dark beer from the Netherlands

Dubbel A type of Belgian ale using double the usual quantity of malt, making a strong, dark beer

Dunkel A dark lager from Munich

Gose A German sour wheat beer

Gueuze A Belgian beer made with wild yeasts (see Lambic)

Helles A type of lager originally from Munich

India Pale Ale An extra-strong, highly hopped type of pale ale (IPA) from Britain but now thrillingly interpreted by other nations

Kölsch A type of light beer from Cologne, Germany

Kriek A cherry-flavoured beer from Belgium

Lager A bottom-fermented beer, after the type of yeast used; often stored in cold tanks before sale

Lambic Beers fermented with wild yeasts, often Belgian

Marzen A German lager typically brewed in spring (March)

Pale ale A pale, hoppy ale from Britain, now a craft beer standard

Pilsner A lager from the Czech Republic

Porter A dark, bitter ale from Britain, synonymous with Stout

Rauchbier A type of smoky lager from Bamberg, Germany

Rye beer When rye replaces barley

Saison A type of sharp Belgian ale brewed in spring

Sour A style of beer that includes gueuze and lambic

Stout See Porter; often regarded as a stronger style of porter with sweet and/or roasted flavours

Trappist ales Strong beers brewed by monks (typically in Belgium)

Tripel A strong style of Belgian ale using three times the usual quantity of malt

Weissbier A German style wheat beer

Wheat beer An ale that uses a significant amount of wheat in lieu of barley

White beer A Belgian style of beer made with malted barley and wheat, flavoured with coriander and orange peel

Technical Terms

ABV Alcohol by volume, expressed as percentage of total volume of the beverage

Barrel-aged Process of maturing ale in

barrels once used for wine or spirits

Bottle-conditioned Beer that continues to ferment in the bottle

Cask-conditioned Beer that continues to ferment in the cask / barrel

Cold-conditioned A practice of maturing lager in cold tanks for up to three months

Craft brewing Small-scale, creative, independent brewers

Double Used to describe a beer of extra strength, such as Double India Pale Ale (DIPA)

Dry-hopped When hops are added to a beer during fermentation or conditioning (makes it extra-hoppy)

Growler A 64 fl oz (US, or 1892.7ml) container for takeout beer; howlers and squealers are smaller

Hops The buds of a plant originally used to protect beer from spoiling now used for flavour

Imperial Most usually applied to an extra-strong style of stout

Malt Grain, typically barley, that has started germination then been halted by heating in a kiln

Pasteurisation Heat-treating beer to kill bacteria

Pint A typical measure of beer in Britain of 568ml, also available in half-pints; a US pint is 473ml

Pot A common Australian measurement of beer, 285ml

Schooner A measurement of beer in Australia of 425ml, or about two-thirds of a pint



JACK BLACK'S BREWING COMPANY

10 Brigid Rd, Diep River, Cape Town;
www.jackblackbeer.com, +27 21 286 1220

- ◆ Food ◆ Tour ◆ Takeout
- ◆ Family ◆ Bar ◆ Transport



 Although microbreweries existed in South Africa before Jack Black, it was its lager that helped get Capetonians hooked on craft beer. Launched in 2007, the brand existed as a contract brewery for almost a decade but finally opened its own premises in 2016. The hip, warehouse-like space in Cape Town's suburbs is the pinnacle of industrial chic – the long tables were created from the packaging materials the German-built brewery was delivered in, while the decor features polished motorbikes, along with murals painted by local street artists.

Jack Black's young brewer is also a German import, something that seems evident when you sip his well-balanced Weissbier. Food is simple and tasty – burgers, platters and the best fries in Cape Town. Weekends see

THINGS TO DO NEARBY

Muizenberg Beach

Perfect for beginners, Muizenberg is one of Cape Town's top surfing beaches. Join a lesson or just grab a beer in a restaurant on the revamped beachfront strip.

Constantia Wine Valley

Swap grain for grape in South Africa's oldest wine region. Groot Constantia, Buitenverwachting and Eagle's Nest all have plenty to offer the visitor. www.constantiawineroute.com

Tokai Forest

Gentle walks wind through this forest in the Table Mountain National Park, or for something more challenging, take the 6km (3½ mile) path up to Elephant's Eye Cave.

La Colombe

The tasting menu at this fine dining restaurant at Constantia Nek offers delectable cuisine and comes accompanied by an encyclopaedic wine list. www.lacolombe.co.za

local chefs participating in kitchen takeovers, or food trucks parking in the beer garden to feed hungry hipsters and local families, while live bands perform soft rock covers on stage. On tap you'll find Cape Pale Ale, brewed using only local ingredients, Skeleton Coast IPA, Atlantic Weiss plus a range of limited edition R&D brews. But kick off your visit with a pint of Jack Black Brewers Lager and raise your glass to the beer that helped launch South Africa's craft beer revolution.

© Jack Black Brewery

ECUADOR

How to ask for a beer in local language?

Una cerveza, por favor

How to say cheers? Salud!

Signature beer style? APAs and IPAs in craft terms

Local bar snack? Canchas (toasted, salted nut kernels), often with spicy salsa

Don't: Expect craft beer to be available in too many other restaurants or bars away from the brewpubs: red tape still makes this challenging



Ecuador's craft beer movement is so nascent it has yet to become fully definable. For decades, asking for a beer here meant asking for a Pilsner or a Club Premium. These two beers, produced by the same company, Guayaquil-based Cervecería Nacional Ecuador, monopolised the industry, satiating thirsts but not offering much in terms of complexity. This ensured Ecuador remained – until relatively recently – unadventurous for beer lovers.

But this diminutive nation is a popular place for foreigners to relocate and, parched by the paucity of choice, a



handful of entrepreneurial expats set out to build a craft beer culture from scratch. Unsurprisingly, given that most foreigners are from the US, it was Americans that influenced the beer movement the most. The founders of Bandido Brewery in Quito hail from the Western US, Montañita Brewery is run by a Californian couple, and a Texan heads up Zarza Brewing Co in Loja. German-owned craft breweries and, hearteningly, a handful of Ecuadorian-owned breweries are at the helm of the movement too.

The beer scene is in its infancy, and local legislation has yet to embrace the essential experimental element of craft brewing: currently, the process of introducing new beer styles is a protracted one. But now is an exciting time to tap into Ecuadorian microbrewing. Ecuador boasts some of the highest biodiversity on the planet, and its unique plants lend flamboyance to new brews, highlighting that the future of craft brewing here could be as colorful and varied as nature.



LOJA & QUITO ECUADOR

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ZARZA BREWING COMPANY

Cnr Puerto Bolívar & Esmeraldas, Loja;
www.zarzabrewing.com; +593 7 257 1413

- ◆ Food
- ◆ Bar
- ◆ Tour
- ◆ Takeout



Set up by a Texan who moved to Ecuador and then developed a hankering for quality craft beer (before Zarza, the Ecuadorian mountains had very little), this brewpub showcases up to 20 brews throughout the year. It retains the personal feel of a new start-up, and you'll still find the owner-brewer serving behind the bar. A US-Latin American food menu punctuated by some feisty salsas (the BBQ salsa is concocted with the brewery's stout) helps soak up the booze. Zarza makes its own yeast

and draws on the globe's best grains to create a distinctive IPA; a Belgian-style ale; an American blonde ale; and a coppery, smoky ESA (English Special Ale), but it's the stout imbued with mocha undertones that's most popular.

THINGS TO DO NEARBY

Puerta de la Ciudad

Loja's castellated city gate is a multi-tiered museum-cum-gallery-cum-viewpoint, with informative displays on Loja and pretty panoramas from the upper balconies.

Parque Nacional

Podocarpus Located 10km south of Loja, Podocarpus National Park has swathes of cloud forest and lowland forest, more than 1000 endemic plant species and hiking trails.

BANDIDO BREWING

Cnr Olmedo E1-136 & Fermin Cevallos, Quito;
www.bandidobrewing.com; +593 2 228 6504

- ◆ Food
- ◆ Takeout
- ◆ Bar
- ◆ Transport



'Adventurers and alchemists' are how the folks at Bandidos bill themselves, and as craft brewers in Ecuador they're certainly setting Andean-high standards. Brightening up a colonial abode in Quito's Old Town, the brewpub's bar even boasts its own chapel. The friends who set up Bandidos are most proud of their IPAs and it's here you'll taste the playful, pioneering use of eclectic Ecuadorian ingredients alongside percipient hop selections that typify the Bandidos approach. Try the Rio Negro stout, flavoured with the cacao the country is famous for, or the Honey Ginger

Saison, a pale ale sweetened and spiced by honey and ginger. But it's the *La Gua.p.a.*, a play on the Spanish word for gorgeous, which takes you into uncharted territory: this floral yet earthy American pale ale is a medley of Willamette hops, which flourish in the founders' homeland of Oregon and *guayusa*, a caffeine-packed leaf from the Amazon Basin.

THINGS TO DO NEARBY

Museo del Banco Central

Near Parque El Ejido to the northeast of the Old Town is perhaps the nation's most important museum. Its Ecuadorian art collection is unrivalled.

TeleferiQo

A must-do in Ecuador's capital: take this cable car ride up the volcanic slopes of Volcán Pichincha to 4100m and some seriously breathtaking vistas.

© Philip Lee Harvey / Lonely Planet Images



DOUBLE MOUNTAIN BREWERY

8 Fourth St, Hood River, Oregon;
www.doublemountainbrewery.com; +1 541 387 0042

- ◆ Food
- ◆ Bar
- ◆ Transport
- ◆ Family
- ◆ Takeout

 Double Mountain, a Hood River institution, continues to pump out super-hoppy beers both here and in its new Portland location. The Hood River brewpub taproom can be packed with outdoor recreationists, especially on the weekends when there's also live music, but despite the wait times and bustle, the pub feels friendly and laid-back. There's also the possibility of perfectly charred pizzas from the brick oven; try the Truffle Shuffle for a well-deserved carb boost after skiing or hiking in Columbia River Gorge. The beers hit the spot –

The Vaporizer, a dry-hopped pale ale, being one of Oregon's best. If you're lucky, you can try the Killer Green, a fresh hop IPA that you'll only find on tap for a few precious weeks during the fall.

THINGS TO DO NEARBY

Columbia River Gorge

Hike the many steep and lovely trails that lead through canyons in this spectacular gorge, carved by floods and glaciers some 15,000 years ago.

Cathedral Ridge Winery

Stop by for a wine tasting (with or without cheese) and learn about the vintners in the area. Reservations required for a tour. www.cathedralridgewinery.com



PFRIEM

707 Portway Ave, Ste 101, Hood River, Oregon;
www.pfriembeer.com; +1 541 321 0490

- ◆ Food
- ◆ Bar
- ◆ Family
- ◆ Takeout



 Ever since Pfriem opened its doors in 2012, the brewery has set a new benchmark for Oregon beers, inspired by some of the most revered Belgian styles. You can sense the dedication to beer and the culture of beer drinking when you step into the tasting room, which feels warm, homey and communal, despite the close proximity to the huge, gleaming fermenter tanks filled with beers in varying degrees of progress.

Josh Pfriem, the co-owner/brewer, says his beers are also Northwest – as well as Belgian – inspired, which leaves plenty of room for interpretation and experimentation. And yet, Josh excels at brewing the most classic styles, such as Pfriem's crisp and floral Pilsner. Enjoy a pint outdoors on the patio, which has a firepit, and order from a small Belgian-influenced menu, which shouldn't be underestimated: the food is well accomplished.

THINGS TO DO NEARBY

Hood River Fruit Loop

Take a self-guided driving tour of this cluster of farms and fruit stands, which sell everything from cherries and lavender to pumpkins and wine. www.hoodriverfruitloop.com

Cooper Spur Trail

Hike the flanks of glacier-covered Mt Hood during a steady, steep ascent that takes you to the edge of Eliot Glacier for some spectacular views.

Big Winds

Rent a stand-up paddleboard, a kiteboard, or a windsurf board, then head to the Columbia River and meet the gales of this world class, adrenaline-junkie destination. www.bigwinds.com

Mt Hood Meadows Ski Resort

Just 35 miles (56km) from town, this lift-served winter wonderland is open November to May. Keep an eye on upcoming events, including seasonal brew festivals. www.skihood.com

Tuck into a Mt Shadow pork chop with Yukon potato, winter squash, kale and apple hash, and a chanterelle demi-glace while enjoying the view across the street to Tom McCall Waterfront Park, which borders the mighty Columbia River, playground for windsurfers, kiteboarders, salmon, and seals. End your delightful meal with the Belgian-style Strong Blonde Ale, clovey and warm, with a smooth body and a slightly sweet finish.