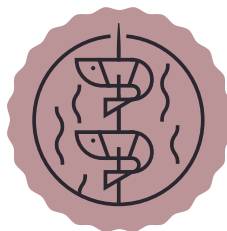




GLOBAL BEER TOUR



CONTENTS

Introduction	3
Glossary	7
How to Make Beer	8

Africa

Ethiopia	12
Israel & Palestinian Territories	14
Lebanon	16
Namibia	18
South Africa	20
	22

Weird Beers	34
-------------	----

The Americas

Argentina	36
Brazil	38
Canada	40
Ecuador	42
USA	50
	52

Food & Beer	96
-------------	----

Asia

China	98
Japan	100
Nepal	106
North Korea	116
Singapore	118
South Korea	120
Thailand	122
Vietnam	126
	129

Hangover Cures

132

Europe

Belgium	134
Czech Republic	136
Denmark	146
France	152
Germany	154
Hungary	166
Iceland	178
Ireland	181
	184

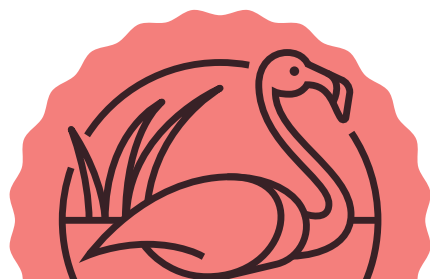
Italy	188
Netherlands	200
Portugal	204
Slovakia	208
United Kingdom	210

Great Ale Trails	234
------------------	-----

Oceania

Australia	236
New Zealand	238
	258

Index	268
Acknowledgements	272



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 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

7

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



THE INGR

You've heard of the holy trinity, well, meet the sacred quartet. Although there is almost no limit on what you can add to a brew (blue cheese, bull testicles and an entire margarita pizza are a few recent examples), beer begins with four core ingredients.

WATER

At least 90 percent of any given beer is water. It is, rather ironically, the driest of ingredients to discuss – it doesn't have the heavenly aroma of hops nor the colour-giving properties of malt. But water has a crucial effect on the final beer and indeed, the mineral make-up of a region's water has historically dictated which styles would be produced where – stouts in Ireland, pale ales in Burton upon Trent, pilsners in Plzen.

MALT

Starting its life as plain old barley, the base grain used in beer goes through an important process to unleash the sugars within. Without sugar, there is no alcohol, but malt (or malted barley) contributes far more to what is poured into your glass. It's also largely responsible for the body, or mouthfeel, of the beer, it contributes flavours and aromas such as coffee, toffee, biscuit, chocolate and toast, and is the ingredient that gives beer its many hues of amber, gold and brown.

HOPS

Ah, wonderful hops – the ingredient beer geeks tend to get most excited about. Hops have many uses in the beer world – originally used as a preservative, they add bitterness, flavour and some spectacular aromas, and are often considered to be the 'salt and pepper' of beer. American and Antipodean hops tend to exhibit aromas of tropical fruit, citrus and pine, whereas European examples are earthier and lend a muted spice to the beer.



REDIENTS

YEAST

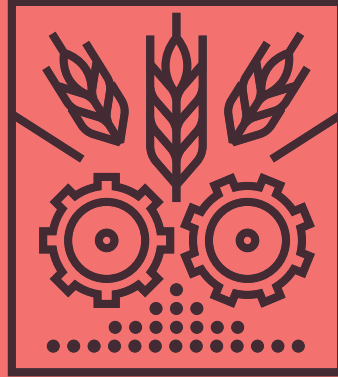
Brewers make wort, yeast makes beer – it's a phrase you'll hear often in the beer world. Once the brewer has done his bit, the yeast are 'pitched' (a brewing term that basically means 'added') to the fermenter. And then we wait – from a few days to a few weeks, depending on the type of beer. Yeast eat the sugars within the wort and are often said to 'belch out CO₂ and fart out ethanol'. Not the most appetising thought perhaps, but it speaks to the unpretentious nature of beer and demonstrates that it is the yeast that will turn the vat of malty tea into delicious beer.



1

1. MILLING

Malt is the source of sugar in beer – crucial, since without sugar there can be no alcohol. The malted barley is gently crushed to ensure that the starches found within are later converted to sugar.



Once you've gathered your ingredients, the beer-making process is deceptively simple but allows for the fine-tuning of recipes. Here's how the magic happens.

THE BREWING

7

7. KEGGING AND BOTTLING

The ready-to-drink beer is transferred to kegs, casks or bottles. CO₂ may be added to carbonate it. Some brewers prefer to carbonate naturally by allowing a secondary fermentation in the bottle or cask.

6

6. MATURING

Depending on the style and alcohol content, the beer will be kept in a keg, bottle or barrel for anything from a couple of weeks to several years while the flavours mellow and change.



HOW BEER IS MADE

2



2. MASHING

The crushed grain is steeped in warm water (around 60-70°C) for about an hour – think of it as making a giant cup of malty tea.

3. BOILING

The liquid – known as wort – is separated from the soggy grain and boiled, usually for 60-90 minutes. During this time, hops are added for bittering, flavour and aroma.

11

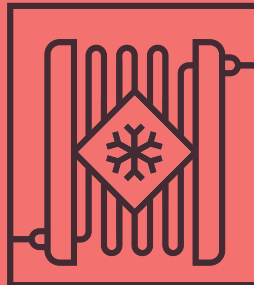
3



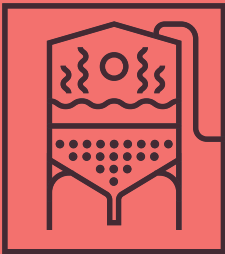
4. COOLING

The wort is cooled as quickly as possible to avoid any bacteria developing in the soon-to-be-beer, and then transferred to a fermenter.

4



5



5. FERMENTATION

Once cooled, yeast is added and the wort begins to ferment. Ales are fermented for 7-10 days at around 18-25°C, while lagers are fermented for 2-3 weeks at a temperature of 6-13°C.

G PROCESS

