

ALL ABOUT ...

BOTTLE SHAPES

Although usually distinct from each other, today's beer bottles bear a very close resemblance to the earliest beer bottles, which date back to the 18th century.

Without the facilities to manufacture them close to hand, bottles used to be hard to come by and expensive. In comparison to other bottled products, such as wine or spirits, beer tended to deteriorate relatively quickly over short periods of time. Bottling beer, therefore, simply wasn't cost effective.

The early 1870s saw a change. Beer bottles improved on a practical level, with the introduction of more reliable closure. The process of pasteurization revolutionized the shelf life of beer, making transportation possible. Relaxed laws on brewing and on transporting beer also fed the expanding demand for the beer bottle.

The progression from mouth-blown to machine-made bottles transformed the bottling industry. Now bottles are readily available, frequently reused and recycled, and inexpensive to make.

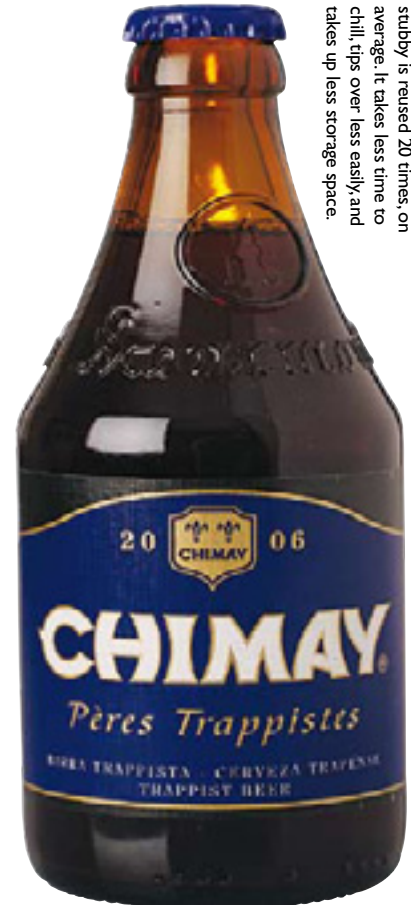
BOMBER Offering the ideal quantity for sharing (650ml), the bomber is a classic type of bottle for enjoying with friends. It is common in American specialty markets and brewpubs, and is also popular with home brewers because of its large storage capacity.



LONGNECK Probably the most widespread beer bottle today, the Longneck (known in the industry as the industry standard bottle, or ISB) is arguably the most traditional and recognisable beer bottle. It is commonly reused, on average 16 times. The long neck provides a cushion of air that absorbs the pressure of carbonation to reduce the risk of exploding.



ALE BOTTLE Bottles commonly used to store ales differ significantly from those used to store other kinds of beer. Their specific dimensions serve to preserve the ale and enhance its flavour during pouring. Ale bottles typically measure 8-12cm across, with a long barrel and medium sized neck, echoing the dense and varied aromas of the ale inside. They are usually highly decorated with embossed lettering.



STUBBY Shorter and fatter than the longneck, the stubby has many advantages. Stubbies are usually made of thick glass, making them hardwearing and reusable before being recycled. The stubby is reused 20 times, on average. It takes less time to chill, tips over less easily, and takes up less storage space.

SWING TOP Swing-top bottles are commonly used for bottling Belgian beers. They are used because their closures are re-sealable so they can carry large quantities without the beer spoiling.



BOWLING PIN Many breweries coined their own trademark bottle style to publicise their beers. A prime example is the Orval brewery in Belgium. It introduced its own distinctive bowling pin bottle (which is said to help keep yeast sediment from getting into the glass) to celebrate the rebuilding of the Abbey, within whose walls the beer is brewed, after it was burnt to the ground in the French Revolution.



**ALTENMÜNSTER**

Allgäuer Bräuhaus, Marktoberdorf
www.allgaeuer-brauhaus.de

When founded in 1453, Allgäuer specialized in the production of historic beers, and for some time they even produced a stone beer. The brewery now produces the Altenmünster range of beers, sold nationwide in flip-top bottles by the Radeberger group.

BREWING SECRETS A fragrant blend is added during the copper boiling stage.

AYINGER

Münchner Straße 21, 85653 Aying
www.aying.de

The small 1,200 year-old village of Aying owes its fame to this brewery and the Inselkammer family, who have run the brewing company since 1878. The brewery has now moved to a modern building that also houses a company museum.

BREWING SECRETS Locally grown barley and wheat is used in the beers.

BECK'S

Am Deich 18/19, 28199 Bremen
www.becksbeer.com

Since 2002 Beck's has been the flagship brand of InBev Germany, and also its largest beer export. Henrich Beck, Lüder Rutenberg, and Thomas May founded the brewery in 1873 with the international market firmly in mind and began exporting almost immediately. Beck's Pilsner was a hit in foreign markets even before it was first sold in Germany, in 1949.

BERG BRAUEREI ULRICH ZIMMERMANN

Brahausstraße 2, 89584 Ehingen-Berg
www.bergbier.de

The Zimmermann family took over this brewery in 1757, when it had already been in existence for 313 years.

BREWING SECRETS On German Beer Day, 23rd April – the day on which reputedly the Reinheitsgebot (beer purity law) of 1516 was announced – the brewery take maturation to an extreme, brewing a batch that stays in the cellar for 120 days.

BERLINER-KINDL-SCHULTHEISS-BRAUEREI

Indira-Ghandi-Straße 66-69, 13053 Berlin
www.berliner-kindl.de

Many of the most famous Berlin breweries closed in the period when the city was divided – between 1945 and 1989 – and the situation worsened after reunification. The Radeberger group concentrated the production of Berliner Kindl, Schultheiss, Potsdamer Rex, and Berliner Pilsner in one mega brewery.

BÜRGERBRÄU BAD REICHENHALL

Waaggasse 1-3, Bad Reichenhall
www.buergerbraeu.com

This impressive historic brewery building, dating back to 1633, sits in the town centre of Bad Reichenhall in the southeasternmost corner of Germany. Murals ornament the exterior of the brewery as well as the walls of the newly renovated tap.

BREWING SECRETS One third wheat and two thirds barley give a delicate taste.

DREI KRONEN MEMMELSDORF

Hauptstraße 19, 96117 Memmelsdorf
www.braugasthoefe.biz/dreikronen/cms/

Hans-Ludwig Straub, the owner of this extremely old brewery, focuses on on-premise sales of his beers. He is also chairman of the "Private Brauerei-gasthöfe", an initiative of small breweries that run their brewery taps themselves and aim to educate their customers about fresh beer.

ERDINGER WEISSBRÄU

Lange Zeile 1 & 3, 85435 Erding
www.erdinger.com

The world's largest wheat-beer brewery was founded in 1886. Owner Werner Brombach ran national advertising campaigns in the 1970s promoting wheat beer as the typical style for Bavarian beer. Few breweries spent money on advertising, and the campaigns made a big impact.

BREWING SECRETS The hops come from within 50km of the brewery.

BB-SIDE HEAD

JUBELBIER

DARK ALE 5.5% ABV
A hint of coffee in the nose; medium body, rich in toasty flavours without apparent sweetness.

BRAUER BIER URIG WÜRZIG

GOLDEN LAGER 4.9% ABV
Malty nose; mild taste with medium body; a hint of bitter aftertaste.

CELEBRATOR

WHEAT BEER 6.7% ABV
Very dark brown; complex roasty notes; very full-bodied and almost sweet; toasty aromas, a hint of lard.

KIRTA-HALBE

WHEAT BEER 5.5% ABV
Dark amber, with a fruity nose reminiscent of pears. Full-bodied but well balanced, with a nutty aftertaste.

BECK'S PILSNER

PILSNER 4.8% ABV
Very pale straw, just a hint of hay-like hop aroma. Light to medium body and a mild bitter aftertaste.

HAAKE BECK KRÄUSEN

LAGER 4.9% ABV
Dark golden, with yeasty aromas. Medium body; a distinctive bitterness with some citrus notes.

ULRICHSBIER

LAGER 5.3% ABV
Amber to copper; malty nose; full-bodied to sweet, with a nutty bitterness in the aftertaste.

BERG ORIGINAL

LAGER 5.0% ABV
Golden; apple strudel on the nose; full-bodied to sweet on the palate, very smooth mouthfeel.

BERLINER PILSNER

PILSNER 5.0% ABV
Probably the best-selling beer in Berlin, golden in colour, with a marshmallow-like aroma.

KINDL WEISSE

SOUP ALE 3.0% ABV
Very pale and opaque, with a fruity, citrus smell that has an underlying earthy or tar-like note.

SUFFIKATOR

WHEAT BEER 7.3% ABV
Bright red, aromas of sandalwood and a hint of burning rubber; full-bodied with warming alcohol.

ALPENSTOFF

LAGER 5.3% ABV
Light copper in colour; red apple aromas; refreshing and slightly sweet, hardly bitter.

STÖFFLA

LAGER 4.5% ABV
Copper-coloured and slightly hazy, very stable head; smoky and fruity (plum, pear) aromas.

LAGER

LAGER 4.5% ABV
Amber, slightly hazy; very sweet malty nose, but less sweet on the palate. Just a hint of hops to finish.

WEISSBIER MIT FEINER HEFE

WHEAT BEER 5.3% ABV
Opaque straw colour, just a hint of banana and cloves; highly carbonated, medium body.

PIKANTUS

WHEAT BEER 7.3% ABV
Dark brown; slight banana aroma, a hint of roasted nuts; refreshing but still sweet and chocolatey.

BB-SIDE HEAD

BEER TOUR

BRUSSELS

Belgium does beer like no other brewing nation. Despite growing success with exports, there is no better place to go sampling than the Brussels' own unique blend of cafes, brasseries and tea-rooms. Brussels' famous Grand'Place is the only Unesco World Heritage site to host an annual beer festival (the first weekend of September).



1 Grand'Place (n°10) in the famous Brewers' House Beer tents are erected on the Grand'Place for this festive weekend of tasting, organized by the Confederation of Belgian Brewers and the Chevalerie du Fourquet des Brasseurs. More than 30 Belgian breweries present a selection of their best brews.

2 Poehenellekelder (5 Rue du Chêne - closed Monday), a Bohemian heaven and, despite its central location, remarkably free of tourists. The wall adornments and collectibles are hand-picked and provocative, not a job lot from pub kitsch central. The list of 90 beers is a good introduction to Belgian ale.



3 The Mort Subite (7 Rue Montagne aux Herbes Potagères) is probably the best surviving fin-de-siècle long bar in the world. For adventure, drink *gueuze sur lie* from De Keersmaecker, with a small plate of local jellied meat, like *tête pressée* or *kip-kap* (pig cheeks).

4 Galeries Royales St Hubert was Europe's first shopping arcade (opening in 1847). Halfway along is an entry to an extraordinary, sprawling cellar bar, *Delirium (4a Impasse de la Fidélité)*. Here they serve more than 2,000 beers, the official world record. More than 400 are Belgian.



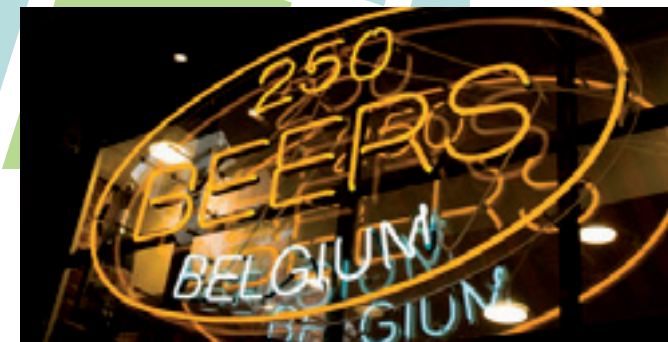
5 Restobières (32 Rue des Renards - closed Monday-Wednesday). Situated in a tangle of medieval lanes, with endless fish restaurants. A delightful bistro with inspired food, great ambience, and a memorable beer list.

6 Delirium (4a Impasse de la Fidélité). Here they serve more than 2,000 beers, the official world record. Despite this, most are drinkable. More than 400 are Belgian, and they delight in sourcing the rare and obscure. This goes for their cheeses, too.

7 Zageman (116 Rue de Laeken - closed Saturday and Sunday), a simple, turn-of-the-century backstreet cafe on the unfashionable side of Boulevard Adolphe Max. Try *Cantillon*, *Drie Fontainen*, *De Cam* and black-label *Girardin* while gazing at the football-league results board from 1943 and an advert for the film *Mémoires d'un Gynécologue*.



8 In't Spinnepokke (1 Place du Jardin aux Fleurs - closed Sunday. Web: www.spinnepokke.be), an ancient tavern-style restaurant off the beaten track, Jean Rodriguez practises on clients the recipes for his cookery books, which teach the art of *cuisine à la bière*. The list here reaches 80 and features the local classic, draught lambic. Lambics are an acquired taste. Fermented using wild yeast, they have a mustiness alien to many palates. Their most developed form is *oude gueuze*, a beer style that now enjoys a legally protected appellation: it has a refined character with the nobility of a fine peasant vintage.



9 D'Hane's Bier Circus (89 Rue de l'Enseignement - closed Saturday and Sunday), uphill from Central station. The approbation is for the creativity behind the list of more than 200 beers. Ardennaise microbrewers get their chance in the big city here, along with Flanders' only 100 per cent organic beer-maker, *Hopperd*.

WHAT IS IT ABOUT...?

GUINNESS



St James's Gate

The Guinness story began in 1759. Arthur Guinness signed a lease on a dilapidated brewery located on Dublin's James's Street with a vision of brewing his own stout – an ambitious idea due to swamping competition from whiskey and gin, the popular alcoholic drinks of the day. Arthur remained undeterred and brewed his dark, rich beverage so well that by 1838 the St James's Gate Brewery had become the largest in Ireland. Its popularity continued and by 1914 the brewery was the biggest in the world, producing more than one million barrels a year.

Guinness brewing is a delicate and particular process. St James's Gate brewery employs a stringent tasting programme to guarantee the perfect pint every time. From the texture and depth of the head, to the smoothness and temperature of the Guinness itself, nothing is left to chance.



1 SOAK Unlike other beers, stouts are made using barley as opposed to wheat. Around 10 per cent of the total Irish barley crop is used to make Guinness. But first, the barley has to be converted to malt. It is soaked in water and then dried, transforming it from a hard substance to crunchy and edible.

2 MALT The malt is crushed and mixed with flaked and roasted barley to create a substance known as grist.



3 MASH After weighing, the grist is fed into a mash vessel along with hot water and thoroughly mixed at 65°C. Sieving separates the lumps from the sugary liquid, wort, before it is transferred to a copper kettle.



4 BOIL At this stage the hops and more roasted barley are added to give Guinness its distinctive taste. The substance is then boiled for 90 minutes.



5 FERMENT AND MATURE The addition of yeast in the presence of oxygen happens next during fermentation. Cultivated for decades since Arthur's original, the yeast used today is a very refined fungus. During fermentation the sugars in the mixture are converted to alcohol and carbon dioxide (giving Guinness its famous creamy head). The liquid is then left to stand for a few days, to mature.



6 BLEND The process, so far, has taken 10 days. The liquid is carefully blended into bright beer tanks, a process that produces the true flavour of Guinness, before receiving another quality check. Nitrogen, the last addition, in a delicate balance with carbon dioxide, contributes to the smoothness and creaminess of the final draught Guinness.