Früh Kölsch

Here's a new brewery to our beer club, though it has been around a while. Commencing operations back in 1904, Peter Joseph Früh was the man responsible for starting the Colnër Hofbräu P. Josef Früh brewery in the city of Cologne. Ironically, his first brewing project was started a few years earlier in 1895, but the Cologne administration failed to grant his dispensing licence due to lack of demand!

Now managed by the 5th generation of the family, the brewery continues to supply its flagship kolsch not only to the locals of Cologne, but to beer citizens of the world.

Kolsch is such an uncomplicated beer: beautifully simple, clean and (hopefully) fresh. It is a beer that is easy enough to drink all afternoon, but still flavoursome and interesting enough to have pint after pint.

The aroma is of grassy hops, grainy malt and a little citrus. In the flavour there is the early malt sweetness, crisp and light but still inviting. Well carbonated, it dances across the taste buds drying out as it continues back and offers hop bitterness and a little spicy tingle in the aftertaste.

A plate of cheese and crackers, or a big pretzel if you're really lucky and this beer can transport you to a German beer hall, at least for as long as its lasts.

Style: Kölsch **Country: Germany**

Brewer: Colnër Hofbräu P. Josef Fruh

Alcohol Content (ABV): 4.8% (1.89 Std Drinks)





Ename Pater

This is the newest beer to the Ename range, brewed by Belgium's oldest continuously operating company in Brouwerij Roman. The beer was inspired by the Trappist monks, and the beers they brewed for their own consumption.

Although renowned for brewing some of the best beers in Belgium, the Trappist ales are usually high gravity beers. Mindful of their chaste way of life, and to ensure they can carry out their charitable duties the monks would brew a lower alcohol beer that they could enjoy through the day and evening.

This beer is a nod to those monkish ales, although I'm not sure how many of these could be safely consumed before the end of the day's chores!

The beer is medium bodied with a little malt sweetness that combines with the earthy and floral hops mixed with the Belgian yeasty esthers. Quite well carbonated, it sits lightly on the palate with a little citrus and coriander. It finishes pretty dry with that grassy bitterness lingering in the finish.



Brewer: Brouwerij Roman

Alcohol Content (ABV): 5.5% (1.43 Std Drinks)



Paljas Saison

This brewery has had quite an interesting journey over the last decade.

In 2013 it was elected as Ratebeer's Best New Belgian Brewery, which was quite the accolade for a brewer who made the step up from homebrewer. The beers were being brewed as Brouwerij Anders, which offers contract brewing for quite a few Belgian and other international beer labels.

The early success allowed the founding of a new brewery in the town of Zeebrugge, near the historic city of Brugge. Continued growth of the brewery ultimately led to its sale to Brouwerij De Leite in June 2021.

And this beer certainly played its part in the success of the brewery, having been awarded the title of Best Saison at the World Beer Awards in 2017.

Brewed with wheat and pils malt, Magnum hops for bittering and then a little dry-hopping with a mix of Amarillo, Cascade, Citra and Saaz. It makes for a light and zesty saison, with hints of citrus mixing with the light farmhouse character. It finishes dry with a little prickly hop bitterness.

Style: Saison Country: Belgium

Brewer: Brouwerij Henricus

Alcohol Content (ABV): 6.0% (1.56 Std Drinks)



La Debauche Cindy Bunny



The La Debauche beer labels are always interesting, designed by various artists from the local area. And more often than not there is a literary reference in the name or image. But this one I must confess I know nothing about, and google searches haven't provided any solid leads. I'll look forward to one of our members educating me.

But the label does invoke a sense of fun and freedom. I mean, how many times have you seen a pink bunny coasting down a hill on a bicycle?

The beer is a Belgian style tripel, and it is always interesting to see how a brewer from one country presents a style that is solidly defined in a different country; especially when they are neighbours. So how did our French brewery go with this classic Belgian beer style?

It pours slightly darker than your average Belgian tripel, with a very fruity, yeasty aroma. This fruitiness also comes through in the flavour, with hints of apricot and peach along with some caramel malt sweetness and some gentle spicing.

It doesn't really seem to dry out after this early sweetness, and the aftertaste slightly lacks the lively, prickly finish of the best tripels. All the attributes are there, and its an enjoyable beer, but I'd love that sweet, full body to dry out a little on the back end. Maybe I'm just wanting it to be a Westmalle Tripel!

Style: Tripel Country: France

Brewer: Brasserie La Debauche

Alcohol Content (ABV): 8.5% (2.21 Std Drinks)

Tasting Notes - May 2022: The International Beer Collector www.beercollector.com.au

Schneider Weisse Tap 5 Hopfenweisse Weizen Dopplebock

This beer really does push the boundaries for traditional German wheat beers, and that was the intention. It was a transatlantic collaboration between Schneider head brewer Hans-Peter Drexler and Garrett Oliver from Brooklyn Brewery.

Of course this beer still satisfies the strictures of the Reinheitsgebot, made only of the four core beer ingredients of malt, hops, water and yeast. And at its base, it is traditionally German in style – a wheat beer, unfiltered and unpasteurised.

But this beer is something different. Bittered with Hallertauer Tradition hops, it is also dry-hopped with Hallertauer Saphir, in the form of a big Dopplebock.

It pours this quite heavy looking hazy golden orange, with a nice foamy cap. Aroma is of wheat, flowery hops and of course the banana from the yeast.

The flavour is at once intriguing. It is full of bready malt, with a citrus and grassy hop note. The flavours of the wheat beer yeast are also there, but very much playing second fiddle to that grassy and earthy hop character.

The ABV is covered really well, and I don't think you'd pick this as being 8.2%, having good carbonation which lifts that big dopplebock body. You really want to dive in for another taste as you try and work out what is going on with this beer.

Style: Weizen Bock Country: German

Brewer: Schneider Weisse Brauhaus

Alcohol Content (ABV): 8.2% (3.23 Std Drinks)



Kees 1750 Export Porter

As we've said before, Kees Bubberman is a creative. Sometimes you have to delve deeper than what's written on the label to know what you are about to drink.

This beer is based on an original English recipe from 1750 for a Russian Imperial Stout – the the famed style favourited by Catherine the Great around that time.

The one obvious claim on the label is that this beer is 'black and sticky', and it really is. Thick, viscous and dark is how this beer presents in the glass.

In truth this beer blurs the lines between what we would now classify as an Imperial Porter and a Russian Imperial Stout. It is pitch black with a heavy roasted malt body. Loads of bitter chocolate, rich and semi-sweet caramel malts, with some coffee and a hint of wood smoke.

Low carbonation adds to the silky smooth mouthfeel. As the beer dries out the roasted malt is joined by a little spicy bitterness for a satisfyingly long aftertaste.

Let this warm after taking it from the fridge, and you'll get a lot more out of it. Then sit back and enjoy a beer that is one of the most awarded in the Kees portfolio.

Style: Russian Imperial Stout Country: Netherlands

Brewer: Brouwerij Kees

Alcohol Content (ABV): 10.5% (2.73 Std Drinks)

