

Schneiderweisse Tap 4 Festweisse

It seems obligatory to start off this months beer packs with a traditional German Oktoberfest beer so here we have Schneider-Weisse Festweisse.

Oktoberfest dates back to 1810, where it was originally a festival featuring a horse race. It was organised to celebrate the wedding of the Crown Prince of Bavaria, and all the citizens of Munich were invited. While the horse race is no longer, it is the largest beer festival in the world.

Special beers are made to celebrate Oktoberfest, usually Marzen and the lighter-coloured Festbier. This beer is a little darker in colour with quite a fruity aroma. Banana, citrus and some spice, with a bready malt underneath.

The taste is decidedly fruity, though banana is not so dominant as you might expect. But it really isn't so sweet, with a good dose of hops adding some bitterness to the spicy notes. At actually finishes quite dry, much more so than I was expecting. Its really refreshing, and dangerously easy to drink – where is the 6% ABV.

Tasty, refreshing and easy to drink. I guess that's the remit of a Festbier!

Style: Weissebier

Country: Germany

Brewer: Schneider-Weisse Brauhaus

Alcohol Content (ABV): 6.0% (2.37 Std Drinks)



Maltgarden Let's Make This

Maltgarden seem to have found a niche (at least for me) with these pudding sours. If you missed the first one they did – Don't Let Me Go – I've got some that I'm going to put up on the Extra Beers page.

For anyone not familiar with the term 'pudding sour', it's the same as the 'fruit smoothie sours' we've started seeing from a few Australian brewers. They really aren't sour at all, just tart from whatever fruit is added, with the lactose giving that thick body and sweetness.

The malt body of this beer is made from a combination of barley, wheat, oats, flaked oats and wheat flakes. To this is added banana and passionfruit. And the lactose.

Straight up the beer is sweet, strongly of the banana and lactose though it isn't quite so up front in the aroma. Then the passionfruit chimes in, giving the tart counter to that early sweetness. The body sits heavy on the tongue, leaving a coating of the flavours to chew on after the beer is gone. This is where I get the cheesecake taste.

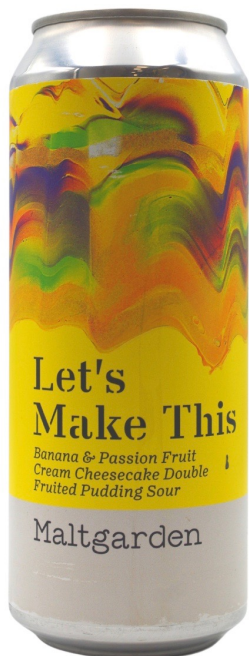
They are clever beers, really well balanced and flavoursome and just that little bit of a surprise. A word of advice if sharing this beer: it pours very differently from start to finish. Most of the thickness is in the bottom of the can, so be sure rotate your pours if sharing. If having it all yourself, there is no such worries!

Style: Pudding Sour

Country: Poland

Brewer: Browar Maltgarden

Alcohol Content (ABV): 5.5% (2.17 Std Drinks)



Join our monthly beer club online at: www.beercollector.com.au/monthly_six_packs

72 different beers over the year, tasting notes and exclusive member offers
Ask about a private tasting event

La Chouffe 40 Years

The small town of Achouffe, near Houffalize in the Belgian Ardennes is the home of the Chouffe brewery, which is celebrating its 40th birthday this year. We first visited the brewery back in 2001, and it was a very rustic affair. It was February and snowing outside, but we were treated to a warm welcome and enjoyed sampling the La Chouffe and McChouffe by the fireplace in the small tasting room.

A lot has changed since then, including the brewery being sold to the Duvel-Moortgat family group in 2006. But the beers are still being made at Brasserie d'Achouffe, and to recognise the milestone they have brewed this delicious Belgian Pale Ale with citrus and sage.

It is an interesting choice given this is the lowest ABV of any of Chouffe's beers, but it is so well done. It pours slightly darker than blonde, with hints of the malty backbone with coriander, sage and a little citrus mixing in with the classic Belgian yeast aroma.

The taste is clean, quite dry with the same flavours as the nose suggested. Spicy with a good level of hop bitterness, this beer is beautifully refreshing while still being flavoursome enough to keep your interest after every sip.

Did you know? The little gnome that appears on all the Chouffe labels is called Marcel!



Style: Belgian Pale Ale

Country: Belgium

Brewer: Brasserie d'Achouffe (Duvel-Moortgat)

Alcohol Content (ABV): 5.6% (1.46 Std Drinks)

Blaugies La Vermontoise

La Brasserie de Blaugies is a farmhouse brewery, located in the town of Dour which is directly south of Ghent right down on the French border. This family enterprise began in 1988, and now involves the two sons as well as their parents who together founded the brewery.

They mostly make saisons – and very good ones at that, though their range does extend to a tripel, an imperial stout and a winter beer.

But the farmhouse brews are what this brasserie is about, so we must start there.

La Vermontoise is a collaborative brew with Hill Farmstead from the US. The name shares this collaboration – Hill Farmstead is in Vermont, and the area around Blaugies (the nearest city is Mons) is known as Montoise.

Rather than do anything too drastic, the beer is based on one of Blaugies other beers (the Saison d'Epeautre which is made with spelt) and then US Amarillo hops added. The beer retains the rustic farmhouse character of all the Blaugies beers, earthy, flowery and slightly spicy with more than enough funk to be interesting. The Amarillo hops add some citrus notes and a little more bitterness.

Style: Saison

Country: Belgium

Brewer: Brasserie de Blaugies

Alcohol Content (ABV): 6.0% (1.78 Std Drinks)



Join our monthly beer club online at: www.beercollector.com.au/monthly_six_packs

72 different beers over the year, tasting notes and exclusive member offers

Ask about a private tasting event

Weißenoher Bonator

Much like their neighbours in Belgium, much of Germany's brewing history is tied to the monasteries. This beer is from the Weissenohe Monastery located in the Franconian part of Northern Bavaria. It is often claimed this is the oldest brewery in the world dating back to 1053, but confirmed documents record the date as 1109. Either way, its been there a while!

The Monastery had an interesting history (as did most European monasteries), having twice been destroyed and rebuilt twice, until it was sold into private hands in 1803. Since then it has been operating just as a brewery and café.

This beer is their doppelbock, a style of beer believed to have come into being when the monks needed sustenance during the periods of fasting. They brewed an extra strong malty beer because 'liquid bread wouldn't break the fast!'

The beer is dark ruby in colour, and we have big sweet malt and fruit aromas. In the taste is toffee and caramel malt, red berries, some spicing and a decidedly woody note from the hops. It finishes drier than you might think, with a gentle warmth from the alcohol that is well hidden in amongst all that flavour.

Style: Doppelbock

Country: Germany

Brewer: Klosterbrauerei Weißenohe

Alcohol Content (ABV): 8.0% (3.16 Std Drinks)



Uiltje Joost Mag Het Weten

Here we have Uiltje flexing their hoppy muscles and presenting a triple IPA.

Our Dutch hop masters have made a beer with a body consisting of pale, pilsner and amber malts, combined with Simcoe, Cascade, Amarillo, Chinook and Centennial hops, and they weren't stingy with the dosage.

We are presented with an inviting orange beer with a neat white foam. The aroma is of tropical fruits of course, like orange, mandarin and grapefruit, a resin character and then that big malt body underneath.

In the flavour the beer is sweet malt and fruit, full and heavy on the tongue. The malty body takes a more prominent role in the flavour than the nose suggested, but the hops are there to moderate that sweetness and lend a nice little spicy tingle to the aftertaste.

Even for a beer with such a big malt body and shitloads of hops I think these high ABV IPA's are a difficult style to brew. Tricky in the sense of restraining that alcohol burn, which so often negatively affects these types of beers.

Happily, this beer doesn't really have this hot alcohol sensation. In truth this is such a big malt bomb of a beer that despite all of this hops, I reckon this is tending toward a (very) hoppy barley wine, which I don't mind at all.

Style: Triple IPA

Country: Netherlands

Brewer: Brouwerij het Uiltje

Alcohol Content (ABV): 11.0% (2.86 Std Drinks)



Join our monthly beer club online at: www.beercollector.com.au/monthly_six_packs

72 different beers over the year, tasting notes and exclusive member offers
Ask about a private tasting event