

THE LOCAL TAPHOUSE PRESENTS



OFFICIAL GUIDE

# 92 SPECIALLY BREWED BEERS AND PLENTY OF OLD FAVOURITES.

24-26 MAY 2013 • ROYAL EXHIBITION BUILDING, CARLTON  
★★★★★ [GABSFESTIVAL.COM.AU](http://GABSFESTIVAL.COM.AU) ★★★★★



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Dan Murphy's

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MATILDA BAY BREWING COMPANY





# MATILDA BAY

## POPULATION 8



**MATILDA BAY**  
BREWING COMPANY



IT'S WHAT WE DO



FOR PEOPLE OVER THE AGE OF 18 ONLY







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# BEERFEST GUIDE

SESSION 1  
FRIDAY MAY 24  
12PM - 4.30PM

SESSION 2  
FRIDAY MAY 24  
6.30PM - 11PM

SESSION 3  
SATURDAY MAY 25  
12PM - 4.30PM

SESSION 4  
SATURDAY MAY 25  
6.30PM - 11PM

SESSION 5  
SUNDAY MAY 26  
12PM - 4.30PM

NB: Bars close 15 minutes before each session closes.

## TICKETS

Tickets can be purchased from Ticketmaster (Ticketmaster.com.au, 136 100 and usual Ticketmaster outlets).

## ENTRY PROCEDURES

The entrance to GABS is via the main entrance to the Royal Exhibition Building at the Nicholson Street end. Sessions each run for 4½ hours and in order to maximise your time at the event, we recommend you get there a little early. As this is a licenced event, ensure you can provide photo ID on request. The event organisers also reserve the right to check bags or refuse entry.

## TASTING PADDLES

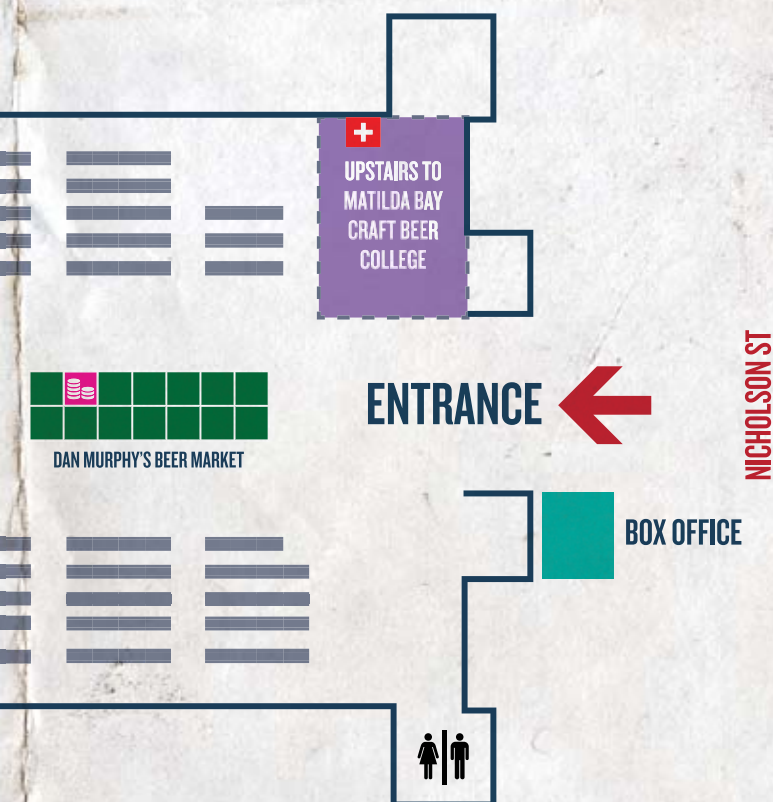
With so many incredible beers and beer styles on offer, sampling is the name of the game at GABS. While 85ml individual tasters are now available to purchase for just 1 token (\$2), Tasting Paddles allow you to purchase up to 5 different tasters and carry them easily to your seat to debate the merits of each beer with your mates! To help the bar staff, please mark the beer numbers on the paddle with the chalk provided before you reach the bar for service. We suggest you start with lighter, more subtle tasting beers before sampling stronger and more challenging flavoured beers.

## GLASS FILLS

At some point during a session, you will certainly find a favourite beer you'd like a bigger glass of. Rinse your souvenir GABS beer glass (there are rinsing stations near Bars 1-4) and order a fill at any of the main bars or the Dan Murphy Beer Market stalls. Please hang on to your glass as you will only receive one although replacement glasses can be purchased from the Merchandise Stall for 2 tokens (\$4).

## OTHER DRINKS

In addition to all the beers on offer at the Container Bars and the individual brewery stands, wines, cider, Schweppes soft drinks and bottled water will also be sold at stands in the Beer Market. Free water is available at hydration stations located by Bars 1-4. O'Brien's Beer has brewed a special, gluten-free beer.







## Dan Murphy's BEER MARKET

LOWEST  
LIQUOR  
PRICE  
GUARANTEE

MANY BREWERIES WILL BE SHOWCASING THEIR REGULAR RANGE OF BEERS AT THE NEW DAN MURPHY'S BEER MARKET. DON'T FORGET TO VISIT THEIR STALLS, MEET THE BREWERY STAFF AND BUY SAMPLES OR GLASS FILLS. THERE ARE SOME OTHER GREAT BUSINESSES EXHIBITING AT THE BEER MARKET TOO. A FULL LIST OF EXHIBITORS CAN BE FOUND ON THE GABS WEBSITE.

### TOKENS

All drink and food purchases at GABS can only be made using official GABS tokens. Each token is worth \$2. Additional tokens are also available for sale from the Token Booths (with cash or card) or from Token Sellers roaming the Great Hall (cash only). Tokens come in strips of 5 (for \$10) but can also be bought individually. Surplus tokens are not refundable and are only valid for GABS 2013. ATMs are located around the Great Hall as shown on the map.

### PEOPLE'S CHOICE BEST BEER OF GABS (SPONSORED BY DAN MURPHY'S)

All GABS attendees are invited to vote for their favourite beer of GABS. One lucky, randomly selected voter will win a 'Year of Craft Beer' (\$2000 worth of gift cards) generously donated by Dan Murphy's, Official Sponsor of GABS. To cast your vote, visit [gabsfestival.com.au/awards](http://gabsfestival.com.au/awards) or visit the Dan Murphy's stall. The People's Choice Best Beer of GABS will be announced at the end of the last session on Sunday as well as on social media.

### BREWER'S CHOICE BEST BEER OF GABS

For the first time, we will invite a small panel of professional brewers participating in GABS to vote for their best beer of GABS selected from the top twenty beers in the People's Choice competition at the end of Session 4. The Brewer's Choice Best Beer of GABS will be announced at the end of the last session on Sunday as well as on social media.

### GABS FOOD VENDORS

There will be an exciting and wide variety of food stands in the Great Hall. All food purchases are by GABS Tokens only.

### SMOKING AREA

Smoking is not permitted anywhere within the Royal Exhibition Building. Smokers are asked to smoke outside the main entrance and to one side. Passouts are available from a GABS staff member inside the main entrance.

### MERCHANDISE

GABS and some other brewery merchandise will be available at the Merchandise Stall. Cash, card or tokens are all accepted.

### ENTERTAINMENT & PUB GAMES

Each session will feature a live band performing on the main stage. There will also be a number of traditional and fun pub games located around the Great Hall.

### STAFF & VOLUNTEERS

The GABS Staff and Volunteers will be wearing GABS t-shirts and be easy to identify. If there is anything you need, don't hesitate to ask one of them for help. Please respect them, they have given up their time to help you have the best experience possible.

### QUICK SPECTACULAR TIPS EAT

THIS WILL NOT ONLY REPLENISH YOUR SYSTEM, IT WILL HELP ABSORB THE ALCOHOL SO YOU DON'T GET TOO TIPSY TOO QUICKLY. NO WANTS TO WITNESS A WEAK, DEPLETED AND DRUNK BEER DRINKER IN ACTION.

### TOLERANCE

GET TO KNOW YOUR LIMITS AND DON'T EXCEED THEM. IF YOU FEEL THAT MOMENT OF ABSOLUTE CHEER, TAKE A BREAK, GRAB SOME WATER AND EAT SOME FOOD.

### LEARN SOMETHING

SOMETIMES THERE'S MORE TO BEER THAN JUST DRINKING IT. ASK QUESTIONS. ENGAGE IN DISCUSSION WITH MATES AND STRANGERS. READ THE TASTING NOTES. TALK ABOUT WHAT YOU DO AND DON'T LIKE. THINK ABOUT WHAT YOU'RE DRINKING. TRY NEW STYLES. GET EDUCATED. IF ALL YOU END UP WITH FROM GABS IS A HANGOVER, YOU'VE TRULY MISSED OUT.

### MODERATION

GABS IS ABOUT APPRECIATING THE BEST BEERS ON OFFER AND NOT HOW MUCH CAN BE CONSUMED. DRINK FOR FLAVOUR, NOT JUST FOR IMPACT. ANYONE WISHING TO TREAT THIS FESTIVAL AS A DRINKING GAME SHOULD HAVE STAYED AT HOME.

### TIME TO GO

WHEN A GABS STAFF MEMBER OR SOME 7 FOOT SECURITY GUY IS KINDLY SUGGESTING YOU'VE HAD YOUR LIMIT... REALISE THAT IT'S TIME TO GO HOME AND JUST LEAVE. ANY OTHER COURSE OF ACTION JUST GETS SLOPPY.





## HOW TO TASTE BEER

When tasting a beer, there's so much more than swilling it down, burping and saying "it's great" or "it's crap." Even though tasting is an individual thing, there are a few steps, which if followed, will take your beer tasting to a blissful level. Here's how Beeradvocate.com recommends you go about tasting beer:

**LOOK** ~ Take pause and marvel at its greatness before you partake of it. Raise the beer in front of you, but don't hold your beer to direct light as this will dilute its true colour. Consider its colour, its head and its consistency.

**AGITATE** ~ Swirl your beer gently in the glass. This will pull out aromas, slight nuances, loosen and stimulate carbonation and test head retention.

**SMELL** ~ Around 75% of what you experience is through your sense of smell. Breathe through your nose with two quick sniffs, then with your mouth open, then through your mouth only (nose and mouth are connected in the experience). Enjoy its bouquet.

**TASTE** ~ Many beers benefit from being sampled at temperatures higher than commonly dispensed. We encourage you to warm the beer in your hands and note the difference. Start by sipping the beer. Let it wander and explore your entire palate. Let your taste buds speak. Note the mouthfeel, the consistency of the liquid's body, and breathe out during the process of tasting. Try to detect any sweetness, salty flavours, acids and general bitterness. Think about what they are, or what they are similar to. Beer tasting is very much an individual experience, and everything about it is highly subjective. There are no beer experts, just beer drinkers with opinions!

Why not have a go at describing each beer you taste?  
Here are some helpful descriptors.

## MATILDA BAY BREWING COMPANY



### 'CRAFT' BEER COLLEGE'

THREE FREE 30 MINUTE EDUCATIONAL SEMINARS ARE SCHEDULED EACH SESSION UPSTAIRS AT THE MATILDA BAY CRAFT BEER COLLEGE AT THE NICHOLSON STREET END OF THE GREAT HALL. SEMINARS WILL INCLUDE 'Q & ALES' WHERE A PANEL OF GABS BREWERS WILL BE AVAILABLE TO ANSWER YOUR QUESTIONS. A FULL PROGRAMME OF SEMINARS CAN BE FOUND ON SIGNAGE BY BARS 1-4, AT THE ENTRANCE TO THE CRAFT BEER COLLEGE AS WELL AS ON OUR WEBSITE. ACCESS IS VIA A STAIRWELL AT THE NICHOLSON STREET END (ONE THE RIGHT AS YOU ENTER THE GREAT HALL). SPACE IS LIMITED SO ENTRY IS ON A FIRST-COME, FIRST-SERVED BASIS.

## HOW TO DESCRIBE BEER MALT

**COLOUR** pale, straw, golden, amber, red, brown, black

**FLAVOUR** honey, bread, caramel, burnt toffee, coffee, chocolate, burnt toast.

**BODY** thin, medium, full, thick, chewy.

### HOP

**FLAVOUR & AROMA** pine needle, citrus, passionfruit, gooseberry, peach, apricot, pineapple, resinous, woody, aromatic, bitter, delicate, floral, juicy, dry

### YEAST

**FLAVOUR & AROMA** spicy, dry, sour, tart, sweet, earthy, barnyard, wet hay, coriander, clove, peppercorn, cinnamon, banana, orange, mandarin, bubblegum, vanilla

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# BARS 1 & 2

## Section 1: BEERS 1-16

### 1 2 BROTHERS BREWERY "The Magic Pudding"

ORIGIN: VIC ABV: 9.5% STYLE: Sticky Ale

The Magic Pudding is a ménage à trois between French oak, pudding spices and whole hop flowers. A flavour collision between a hot cross bun and a sticky date pudding, this ain't your nanna's Christmas cake!

### 2 3 RAVENS BREWERY "Black 55"

ORIGIN: VIC ABV: 5.5% STYLE: American Black Pale Ale

The beer from these guys, who call themselves the Wu-Tang Clan of brewing, has rich dark malts and a generous American hop flavour and aroma. The hop varieties provide dark cherry and tropical notes that blend surprisingly well.

### 3 4 HEARTS BREWING CO. "Cluster F@ck"

ORIGIN: QLD ABV: 3.5% STYLE: Mild IPA (India Pale Ale)

Sweet malt body balanced by sharp, spicy and floral Cluster hops. We have taken the key ingredients used by Australia's most popular mid strength beer (minus the cane sugar) and given it a right royal rogering (or more politely the craft beer treatment).

### 4 4 PINES BREWING CO "Dunkel Monkey"

ORIGIN: NSW ABV: 6.1% STYLE: Infused Double Dunkelweizen

A dark, unfiltered German Weizen (wheat) beer infused with chocolate and lactose. Think chocolate banana milkshake.

### 5 7 CENT BREWERY "Wet Willie"

ORIGIN: VIC ABV: 7% STYLE: Wet Hop Harvest Ale

This is not a wet finger in your ear but a tasty Harvest Ale. Brewed with fresh wet hops picked from our own vines one day and put straight in the brew the next. A nice malt base and a bit of rye balance the lovely fresh hop aroma and resinous hop flavour.

### 6 8 WIRED BREWING "Merge Like a Zip"

ORIGIN: NZ ABV: 9.5% STYLE: Imperial Black IPA (India Pale Ale)

Hoppy, black... [Imperial generally means a stronger version of a style]

### 7 THE AUSTRALIAN BREWERY "Frühstück für den Kaiser" (Breakfast for the Kaiser)

ORIGIN: NSW ABV: 5.5% STYLE: Chocolate & Golden Naked Oat Breakfast Pilsner

A German style Pilsner fit for his Imperial Highness. Expect chocolate and honeyed oats with an orangey tang from the Cascade hops.

### 8 BACCHUS BREWING CO "White Chocolate Raspberry Pils"

ORIGIN: QLD ABV: 4.9% STYLE: Pilsner

Spicy Czech Pilsner infused with raspberries, chocolate & vanilla.

### 9 BAIRD BREWING CO "Daidai Pale Ale"

ORIGIN: JAPAN ABV: 5.5% STYLE: Citrus fruit accented Pale Ale

Citrusy Pale Ale derived from additions of fresh Japanese daidai fruit and accentuated by hopping with four citrus-laden hop varieties.

### 10 BAROSSA VALLEY BREWING "Omega Centauri"

ORIGIN: SA ABV: 8.5% STYLE: Dark Imperial IPA (India Pale Ale)

Massive pine resin aromas are balanced by generous dark malt sweetness. Circa 100 IBUs [International Bitterness Units] this is a beer for 'hop heads'. A massive beer named after one of the largest star clusters in our galaxy.

### 11 BIRBECK'S BREWING CO "The Merchant"

ORIGIN: SA ABV: 7.2% STYLE: Black mid-1800's style IPA (India Pale Ale)

Strong traditional English hop flavours and aromas dominate with earthy and floral notes supported by biscuity malt and hints of roast malt characters. Intensely bitter, hoppy, dry and incredibly drinkable.

### 12 BIRRA DEL BORGO "Myrtle's Bunga Bunga Party"

ORIGIN: ITALY ABV: 7.5% STYLE: Spiced Ale

A blend of Belgian and British beer styles with the use of lemon myrtle that gives a special citrus character both in nose and in the mouth. Refreshing and warming at the same time.

### 13 BLACK HEART BREWERY "The Full English"

ORIGIN: VIC ABV: 6.1% STYLE: English IPA (India Pale Ale)

A hoppy, moderately strong Pale Ale demonstrating biscuit, toffee and caramel malt background flavours balanced with English hop flavours and bitterness.

### 14 BLUE SKY BREWERY "Blue Sky Golden Ale"

ORIGIN: QLD ABV: 4% STYLE: English Ale

A take on an English Bitter, this is golden to amber in colour as a result of additional darker malts. The abundant head releases citrus and floral aromas from the hops combination. The mouthfeel and moderate sweetness are well balanced by the lingering bitterness from the selected hops.

**WILLIAM SMITH & SONS**

ORGANICALLY GROWN, HUON VALLEY, TAS.

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**15 BOATROCKER BREWERY** **ORIGIN:** VIC **ABV:** 6.5% **STYLE:** American IPA (India Pale Ale)  
"Hop Bomb IPA"

This beer from possibly Melbourne's newest microbrewery has a big citrus flavour and aroma.

**16 BOOTLEG BREWERY** **ORIGIN:** WA **ABV:** 4% **STYLE:** Barrel Aged Amber Ale  
"Tom's Oaked Amber Ale"

Biscuit flavours from a blend of malts are enveloped by the bourbon like characteristics that come from being aged in American oak Merlot barrels.

## Section 2: BEERS 17-32

**17 BREWCULT** **ORIGIN:** VIC **ABV:** 7.5% **STYLE:** Balsamic Baltic Porter  
"Acid Freaks"

A collaboration of two brothers - Hendo (a craft brewer) and Ian (a craft vinegar maker). This Baltic Porter is infused with barrel aged Balsamic Vinegar where the sweetness of the Baltic Porter is balanced by the sourness of the Balsamic Vinegar.

**18 BROOKLYN BREWERY** **ORIGIN:** USA **ABV:** 8.4% **STYLE:** Belgian Witbier  
"Grand Cru"

An intensified Belgian Witbier spiced with orange and lemon peel, chamomile flowers and Indian coriander. It's hazy deep gold in colour with a citrusy floral nose backed by honey notes. It opens slightly sweet with an interplay of fruity flavours and then shows a bright zesty palate and a clean, drying finish.

**19 BRIDGE ROAD BREWERS** **ORIGIN:** VIC **ABV:** 6% **STYLE:** Honey IPA (India Pale Ale)  
"Hop to it Honey"

We dumped a truck load of Beechworth Honey into the ferment after the brew was first created using Melbourne Rooftop Honey in the kettle. We also dry hopped [added more hops at the last stage] with a solid amount of locally grown Topaz and Galaxy hops.

**20 BRIGHT BREWERY** **ORIGIN:** VIC **ABV:** 10% **STYLE:** Oak Fermented Barley (Rye/Oat) Wine  
"Supermucilaginouscexpalidocious"

Massive, viscous and gloopy body with layers of malt derived flavour (spicy rye, crust, shortbread, oats, caramel) which meld with sweet vanilla and coconut lactones from the French oak. New season local and US hops dance over the top (juicy and fresh, then dank and spicy).

**21 BURLEIGH BREWING CO** **ORIGIN:** QLD **ABV:** 5% **STYLE:** Strong Pale Ale  
"Hassle Hop"

Developed during a staff retreat, this is a complex, more intense version of an American Pale Ale. Expect a deep orange colour (reminiscent of a 'good' Gold Coast spray tan!) with luscious tropical fruit flavours and aromas from the five hops - one for each of our brewers.

**22 CAMDEN TOWN BREWERY** **ORIGIN:** UK **ABV:** 4.6% **STYLE:** Altbier with French hops  
"Camden vs Alsace"

A style originally brewed in Düsseldorf, Germany, this version from the London brewery has a pronounced malt character offset by traditional European hops from the Alsace region of France. A clean, crisp beer with slight earthy tones.

**23 CHEEKY MONKEY BREWERY & CIDER** **ORIGIN:** WA **ABV:** 7.6% **STYLE:** Imperial Red Ale  
"Imperial Red Ale"

Hoppy, bitter, malty goodness. Big but balanced.

**24 COLONIAL BREWING CO** **ORIGIN:** WA **ABV:** 6.8% **STYLE:** White Stout  
"Gary the White"

While the word 'stout' has come to mean a dark beer, the original meaning was 'trong'. Before the porter brewers commandeered the word to mean a Stout or Strong Porter it referred to any strong beer. This one is an enigma, wrapped in a riddle, that needs to be experienced.

**25 THE CROUCHER BREWING** **ORIGIN:** NZ **ABV:** 5.9% **STYLE:** New World IPA (India Pale Ale)  
"Nuclear Free ANZUS IPA"

A celebration of Australian, New Zealand and US hops, this fruity IPA has grapefruit, pineapple, passionfruit and white grape on the nose.

**26 DOCTOR'S ORDERS BREWING** **ORIGIN:** NSW **ABV:** 7.7% **STYLE:** Barrel Aged Belgian Black IPA (India Pale Ale)  
"Intravenous Elixir"

Created for the über beer connoisseur, this is black with solid bitterness, Belgian yeast and candi syrup complexity with Scottish whiskey barrel induced nuances of oak, peat and booze. Enjoy.

**27 DUCKSTEIN BREWERY** **ORIGIN:** WA **ABV:** 6% **STYLE:** Porter  
"Duckstein Porter"

A dark ale brewed with dark malts whose history is intertwined with stout (which were originally called stout porters). The name was first used in the 18th century by the street and river porters of London. This is a complex and interesting beer and lighter bodied than a stout.

**28 EDGE BREWING PROJECT** **ORIGIN:** VIC **ABV:** 6% **STYLE:** New World Wheat Ale  
"NZ Wheat"

An inviting white head, as fluffy as New Zealand's favourite animal, draws you in and contrasts the hazy, light-golden hue of this harmonious ale. Enjoy the rounded bitterness with stone fruit & submissive tropical fruit characters (from the New Zealand Rakau hops) balancing this delightful tippie.

\*collaboration beers are listed under the brewery's name first in the alphabet

# Open up a little.





# Mornington Craft Beer, Food & Wine Festival

*Beers  
by the  
Bay*

Saturday  
November 16, 2013

Mornington Racecourse  
More information soon

Check our website for earlybird prices using the code GABS.

[www.beersbythebay.com.au](http://www.beersbythebay.com.au)







## 92 SPECIALLY BREWED BEERS AND PLENTY OF OLD FAVOURITES.

### 29 ENDEAVOUR (WITH FLAT ROCK BREW CAFE) **ORIGIN:** NSW **ABV:** 5.5% **STYLE:** Robust Porter "Shipwrecked"

Using fresh 2013 harvested hops, this collaboration beer is a 'robust' interpretation of the ale that originally left England on the HMS Endeavour.

### 30 THE FACTORY **ORIGIN:** VIC **ABV:** 7.2% **STYLE:** Belgian Ale "Hoperotic"

Malt driven Belgian Ale with a sextopic note of hops.

### 31 FERAL BREWING CO **ORIGIN:** WA **ABV:** 6.5% **STYLE:** Black, mildly hoppy and woody "Barrique O Karma"

An extension of our Karma Citra beer brewed for the very first CABS 2 years ago, this Black Ale was fermented in new French oak with lovely coffee chocolate and vanilla notes.

### 32 FERAL BREWING CO **ORIGIN:** WA/ACT **ABV:** 5.6% **STYLE:** Free Range Ale COLLABORATION WITH WIG & PEN TAVERN "Pig Pen (2013 AIBA Collaborator)"

An innovative beer with ingredients sourced from around the globe including malt from the UK, wild and conventional yeast from Belgium and the US, and Australian hops. Easy drinking.

## Section 3: BEERS 33-46

### 33 GAGE ROADS BREWING CO **ORIGIN:** WA **ABV:** 7.8% **STYLE:** Imperial English IPA with Belgian yeast "Double Giant"

This is a traditional English IPA with a decidedly left-of-centre twist. The caramel malt, earthy hops and big bitterness marry perfectly with notes of spice and fruity esters from Belgian yeast. We then throw in a healthy dose of new world hops for an added layer of tropical aromatics!

### 34 GARAGE PROJECT **ORIGIN:** NZ **ABV:** 7.5% **STYLE:** Indochine Pale Ale "Death from Above"

An 'Indochine Pale Ale' brewed with American hops, Vietnamese mint, mango and chili, with balanced bitter sweet heat and mango hop aroma.

### 35 GOLDEN BEAR BREWING **ORIGIN:** NZ **ABV:** 6.8% **STYLE:** IPA made with peaches "I Peach A"

Subtle, mellow hop aroma mixed with a stone fruit edge, notes of licorice and ample mouthfeel delight the taste buds at the first sip. Rich yet tart mouthfeel with a long and enduring bitterness complete the balanced finish.

### 36 GRAND RIDGE BREWERY **ORIGIN:** VIC **ABV:** 5.2% **STYLE:** Dark Lager with juniper berries "The Dark Side Of Juniper"

A seamless marriage of juniper berries and New Zealand's Nelson Sauvin hop character complemented by delicious dark malts.

### 37 GREEN BEACON BREWING **ORIGIN:** QLD **ABV:** 7.5% **STYLE:** Imperial IPA (India Pale Ale) "Uppercut Round I"

This beer is an expression of our love for hops and the Imperial IPA as a style. It will evolve round-to-round based on seasonal availability and the brewers' whim. It will always be bold, always courageous. I'd get some ice on that jaw if I were you.

### 38 THE GRIFTER BREWING CO **ORIGIN:** NSW **ABV:** 5% **STYLE:** Black Rye Witbier "Mr Midnight"

Black Belgian wheat beer with grassy noble hop character [noble hops are low in bitterness and high in aroma]. Dry, sharp, slightly tart mouthfeel with a hit of unusual spice on the nose.

### 39 HARBOUR BREWING CO **ORIGIN:** UK **ABV:** 8.7% **STYLE:** Imperial Stout "Spiced Imperial Chocolate Stout"

This beer is brewed with whole cacao nibs and spices and then aged for 3 months in Appletton Rum barrels. Expect rich dark chocolate and coffee notes counterpointed by subtle and warming spices.

### 40 HOPDOG BEERWORKS **ORIGIN:** NSW **ABV:** 6.5% **STYLE:** Belgian IPA (India Pale Ale) "An American Werewolf In Belgium"

A creature of legend or a beast from a horror story? Think of a beer with the body and yeastiness of a Belgian Strong Ale/Tripel married with the hop profile of an aggressive American IPA - dry and spicy on the palate with citrus, pine and fruitiness from the hops.

### 41 ILLAWARRA BREWING CO **ORIGIN:** NSW **ABV:** 6.6% **STYLE:** Shiraz Barrel Aged Farmhouse Ale "French Kiss"

Fermented with French Saison yeast, having a malt bill like a dark Trappist ale and barrel aged in French oak Shiraz Barrels, this has a subtle malt complexity and spicy esters, smooth Shiraz and alcohol tones coupled with the mellow French oak notes.

### 42 THE INDIAN OCEAN BREWING CO **ORIGIN:** WA **ABV:** 4.6% **STYLE:** Vienna Lager "Dark Lager"

Rich, malty lager with hints of toffee and toasted malt, moderate bitterness to balance the fresh Australian hop aroma.

### 43 IRONHOUSE BREWERY **ORIGIN:** TAS **ABV:** 7% **STYLE:** Black IPA (India Pale Ale) "Holy Smoke"

Malty roasted goodness with a smoked woody aroma and floral notes, this Black IPA is not for beer wimps.

### 44 JAMES SQUIRE **ORIGIN:** VIC **ABV:** 4.7% **STYLE:** Hefeweizen "Cast of Thousands"

Traditional Hefeweizen esters of banana and bubble-gum with rich wheat backbone. Hopped with Hallertau and Saaz for balance.

### 45 KOOINDA BREWERY **ORIGIN:** VIC **ABV:** 4.5% **STYLE:** American Pale Ale "Mosaic American Pale Ale"

A collection of notes create a mosaic of flavours including floral & fruity distinctions that set this apart from any other American Pale Ale.

### 46 LAST DROP BREWERY **ORIGIN:** WA **ABV:** 5% **STYLE:** ESB (Extra Special Bitter) "Last Drop ESB"

This beer is based on the traditional English Special Bitters. We have used all English raw materials including the yeast and Burtonised the water to create an authentic ESB. It is dark copper coloured with lots of body in the form of residual sweetness and balanced out with good bitterness.

\*collaboration beers are listed under the brewery's name first in the alphabet



# BARS 3 & 4

## Section 4: BEERS 47-62

### 47 LIBERTY BREWING CO "Citra Junior"

ORIGIN: NZ ABV: 4.5% STYLE: 1/2IPA (India Pale Ale)

It's all the thrills of our Citra Imperial IPA without the spills. All the tropical fruit... all the citrus... that same drinkability... just half the booze.

### 48 THE LITTLE BREWING CO "Mad Abbot Christmas Ale"

ORIGIN: NSW ABV: 11% STYLE: Belgian Spiced Christmas Ale

Like a Christmas cake in rum, this Belgian Dark Strong festive beer has aromas and flavours of rum, dried fruits, spices & sweet alcohol. This is the brewery's highest ABV beer yet and a new regular beer in their Mad Abbot range.

### 49 LITTLE CREATURES BREWERY "Shepherd's Warning"

ORIGIN: WA ABV: 7.7% STYLE: Barrel Fermented Red IPA (India Pale Ale)

The aroma is barnyard, horse blanket, sherry funk with citrus fruit hop hit from dry hopping. Smooth rounded body, the wood has helped to mellow it but then the finish is sharp, bitter and acidic.

### 50 LORD NELSON BREWERY HOTEL "Black Eyed Rye"

ORIGIN: NSW ABV: 5.2% STYLE: Dark Rye Ale

A full flavoured dark Rye Ale made with 50% rye malt. Highly hopped with a rich malt profile and a dark red/black appearance.

### 51 OLD SALT BREWING CO "Like a Sunrise"

ORIGIN: VIC ABV: 5.5% STYLE: Tropical Orange Coconut Porter

A not so traditional porter - dark and tropical with a tuk tuk load of orange zest. The beer's name is to be spoken with Ketut's accent from the AAMI ads apparently!

### 52 MASH BREWING "The Grasscutter"

ORIGIN: WA ABV: 4.4% STYLE: Lawnmower Ale

Fermented on two different toasts of French oak and mashed in with soft caramel and biscuity malts. Look for pear, peach and melon from new age dry hops.

### 53 MATILDA BAY BREWING CO "Black Boris"

ORIGIN: VIC ABV: 7.5% STYLE: Hoppy Peated Belgian Black

A complex aromatic blend of spice, smoke, passionfruit and gooseberry. Follows on the palate with some hints of Dutch liquorice and sherbet lips with a solid lingering bitterness and a dry finish.

### 54 McCASHIN'S BREWERY "Great Oak"

ORIGIN: NZ ABV: 5.6% STYLE: Red/Brown Ale

A bold, malty ale that's both rich and dry. Notes of sweet spice and vanilla with a balanced bitterness and broad hop aroma. Moderately roasted and toffee malts, with a little smoked character, matured on American oak.

### 55 MIKE'S ORGANIC BREWERY "mike's Udderlicious Milk Stout"

ORIGIN: NZ ABV: 5.5% STYLE: Sweet Milk Stout

Pours dark brown to black with a tan head. Aromas of dark chocolate and toast give way to a creamy, smooth mouthfeel and finishing with mild hop bitterness. This beer gets its name from the lactose sugar that is used to sweeten it.

### 56 MOA BREWING CO "Moa Blackhops IPA"

ORIGIN: NZ ABV: 6% STYLE: Black IPA (India Pale Ale)

A take on the popular Black IPA, this has smoky cigars-toasty flavours and a rich malt backbone. Powerfully aromatic Simcoe and Motueka hops are chucked in and it is fermented with a Belgian ale yeast that imparts some savoury floral aromatics.

### 57 MOON DOG CRAFT BREWERY (WITH NØGNE Ø BREWERY) "Selvmordstøkt"

ORIGIN: VIC/NORWAY ABV: 7.6% STYLE: Cherry Wheat Porter

Smooth milk chocolate meets funky sour cherries.

### 58 MORNINGTON PENINSULA BREWERY "Commonfolk Brown"

ORIGIN: VIC ABV: 7% STYLE: Imperial Brown

Coffee aromas and toffee and raisins through the palate, this ale was brewed with local coffee roasters Commonfolk.

### 59 MORRISON BREWERY "IPA"

ORIGIN: TAS ABV: 6.2% STYLE: English IPA (India Pale Ale)

Floral aroma, some sweet malt notes, grassy, fruity esters. Balanced bitterness with rich malt background, marmalade, earth hops and lingering bitterness.

### 60 MOUNTAIN GOAT BEER "Andy's Reserve Amber Ale"

ORIGIN: VIC ABV: 4.5% STYLE: Spiced Amber Ale

Andy is our resident hop, spice, herb, coffee and chocolate infuser. He's about 4 feet tall and reliable as Melbourne rain. We've brewed a special version of Hightail Ale and let Andy have his way with it. It's a once-only blend of hops and spice to give a very different slant on one of our perennial brews.

### 61 THE MONK BREWERY & KITCHEN + Eagle Bay Brewing Co "Cacao Cabana"

ORIGIN: WA ABV: 5.5% STYLE: Choc Brown Hefeweizen

This is a beer version of everyone's favourite childhood chocolate and banana pops. Starting with a robust Brown Ale and an extra hit of chocolate from Cacao nibs, a German Weizen yeast then enabled us to create the choc-banana flavour. We hope this beer creates a little hit of nostalgia!

### 62 MOYLAN'S BREWING CO "Moylan's International Rye Pale Ale"

ORIGIN: USA ABV: 5.4% STYLE: American Rye Pale Ale

The lovely taste and aroma of hops.





# 92 SPECIALLY BREWED BEERS AND PLENTY OF OLD FAVOURITES.

## Section 5: BEERS 63-78

### 63 MURRAY'S CRAFT BREWING CO "The Caveman"

ORIGIN: NSW  
ABV: 6.2%  
STYLE: Smoked Belgio Dark Ale

Mouthfilling dark malt character with classic Belgian ester and phenolic yeast profile and a delicious smoky finish.

### 64 THE MUSSEL INN "Bush Baby"

ORIGIN: NZ  
ABV: 5%  
STYLE: New Zealand Bush Beer

Brewed using locally grown organic malt and hops with the addition of fresh picked Manuka tips, leaves of the Kawakawa tree and a goodly dollop of Rata honey - all infused in the same forest filtered water the Mussel Inn beers are famous for.

### 65 O'BRIEN BEER "O'Brien Black Lager"

ORIGIN: VIC  
ABV: 5.5%  
STYLE: Schwarzbier (gluten free)

A smooth and dark gluten-free lager with hints of chocolate, coffee and vanilla.

### 66 PARROTD OG "BloodyDingo"

ORIGIN: NZ  
ABV: 8%  
STYLE: Imperial Red IPA

The biggest beer in terms of ABV, malt and hop quantities we have ever brewed. It even badly blocked the heat exchanger by using too many hops when we brewed it! Enjoy huge US hop aromas, a deep red malt base and a wicked US hop bitterness.

### 67 PINCHGUT BREWING CO "Bjorn's Red 'Øl'"

ORIGIN: NSW  
ABV: 7%  
STYLE: Danish Imperial Red Stout

This particular style dates back to the time when Denmark ruled over both Sweden and Norway. A clean finish to this garnet coloured ale is overlaid with textures and flavours that are smooth and malty with toffee notes, and a spicy herbal aroma.

### 68 PRICKLY MOSES "Black Stallion"

ORIGIN: VIC  
ABV: 7.8%  
STYLE: Barrel Aged Imperial Stout

This beer is bold and jet black in colour. A viscous & rich palate with caramel, mocha chocolate & a roasted backbone. It displays some vanilla notes and hints of fortified spirit and red wine imparted from the Madera and Shiraz barrels this beer was aged in. A beer to be savoured.

### 69 RED DUCK "Orange Mosaic"

ORIGIN: VIC  
ABV: 4.2%  
STYLE: Single Hop Belgian Fruit Wit

We used four different techniques to add orange to this brew so natural orange flavours and aromas abound in a tight little Belgian Witbier with a little extra hop interest from Mosaic hops.

### 70 RED DUCK (BREWED BY VICTORIAN HOMEBREWING CHAMPION) "Centennial Men"

ORIGIN: VIC  
ABV: 6.2%  
STYLE: Single Hopped American Pale Ale

Dereck Hales' beer showcases the Centennial hop and was added literally everywhere in the brew - the mash, first wort, during boil, post boil, hop back and dry hop! It has pine and passionfruit aromas with a rich full bodied malt supporting the hops. Easy drinking with a dry finish.

### 71 RED HILL BREWERY "Festbier"

ORIGIN: VIC  
ABV: 5.7%  
STYLE: Märzen

An Oktoberfest beer in the original style - toasty rich, bready and with a full bodied malt complexity and a balanced bitterness so you can drink a stein or two.

### 72 RENAISSANCE BREWING "Enlightenment"

ORIGIN: NZ  
ABV: 4.8%  
STYLE: Double Oaked Scotch Ale on Rye

This Scottish style 70/- (Shilling) Ale is malty and satisfying without too much kick. After fermentation we oak aged a portion of it which we then back blended into the final beer before it sat on oak for a further month to add subtle complexity and depth.

### 73 RIVERSIDE BREWING CO "Breakfast By The River"

ORIGIN: NSW  
ABV: 5.4%  
STYLE: Smoked Coffee Porter

The perfect breakfast beer, this Robust Porter was brewed with smoked malt, oats and maple syrup then 'dry beamed' with coffee that was roasted and ground in the brewery.

### 74 SIERRA NEVADA BREWING CO "Return of the Red Eye IPA"

ORIGIN: USA  
ABV: 6.5%  
STYLE: IPA brewed with Australian Ella and Galaxy hops

Mango and grapefruit aromas are complemented by a malt grown in Chile and Argentina, making for a creamy mouthfeel and dry finish.

### 75 SIX STRING BREWING CO "Chai Porter"

ORIGIN: NSW  
ABV: 6.1%  
STYLE: Spiced Ale / Chai Spiced Porter

You are instantly jetted off to India with aromas of cinnamon, cloves, star anise and cardamom. The chai spices add further exotic flavours to the Porter.

### 76 SOUTHERN BAY BREWING "Le Petit Tronc avec Pêche"

ORIGIN: VIC  
ABV: 6.6%  
STYLE: Fruit / Vegetable Beer

We started with our Saison then allowed it to mature and soak in the peaches. The nose is a double bomb of Belgian and French yeast aromas, notable rye malt character and soft peach undertone. The taste is gently tart with some acidity leading to peach flavours and a spicy Belgian yeast finish.

### 77 STEFANO'S MILDURA BREWERY "Winter Sun"

ORIGIN: VIC  
ABV: 6.8%  
STYLE: Winter Warmer (English Style)

A rich, dark, full-bodied ale big on malt character with warming alcohol presence and a subtle nuttiness.

### 78 SUMMER WINE BREWERY "Warthog"

ORIGIN: UK  
ABV: 6.5%  
STYLE: Dry-hopped US Style Porter

A smooth, subtle porter with fruity notes and malty tones dry-hopped with new world varieties.

\*collaboration beers are listed under the brewery's name first in the alphabet



James Squire

# A MAN OF MANY TASTES





## Section 6: BEERS 79-92

### 79 SYDNEY BREWERY "Stormy Winter's Morning Rise"

ORIGIN: NSW  
ABV: 6.5%  
STYLE: Single Hop Oatmeal IPA

A smooth oatmeal filled beer with a single Centennial hop punch.

### 80 TEMPLE BREWING CO "Scarlet Super"

ORIGIN: VIC  
ABV: 5%  
STYLE: Sour Wheat Beer brewed with fruit and flowers

As red as Scarlett Johansson's lips with more funk than George Clinton and a Pucker Factor of 7, this is a turbocharged version of our popular Scarlet Sour but brewed with more cranberries, hibiscus flowers, additional wild Lambic yeasts and bacteria.

### 81 THIRSTY CROW & WILLIAM BULL BREWERY "Charlie's Pitbull"

ORIGIN: NSW  
ABV: 8.2%  
STYLE: Oak Aged American Stout with a twist

A hop forward American Stout with a strong citrusy aroma which ties in with the orange zest thrown into the boil. It has a strong roasty and nutty espresso character up front and a slight vanilla flavour from the medium roast French Oak used. A craft beer biscotti!

### 82 THORNBRIDGE BREWERY "Colorado Red"

ORIGIN: UK  
ABV: 5.9%  
STYLE: UK/American Style Red Ale

This twist on the popular American Red Style Ale has been hopped instead with a massive amount of oil-rich English hops. It has hints of subtle toffee malt complimented by a heady mix of dried fruit, candied peel, hop resin, rosewater and a fantastic blend of herbal UK hop notes.

### 83 THUNDER ROAD BREWING "Hop Star Extra Pale Ale"

ORIGIN: VIC  
ABV: 5.2%  
STYLE: Extra Pale Ale

Want to learn about hop aroma? Then this is your beer. Delightfully aromatic with complex yet refreshing flavours. It's big bold aroma shouts hop freshness. The flavours deliver a mildly spice and citrus/passionfruit hint. A full flavoured beer that tethers and balances together in harmony.

### 84 TOWNSHEND BREWERY "Riwaka Ale"

ORIGIN: NZ  
ABV: 3.7%  
STYLE: Ordinary Bitter

An easy drinking session ale using Riwaka hops.

### 85 TRUE SOUTH BREWERY "Killer Python Kölsch"

ORIGIN: VIC  
ABV: 4.8%  
STYLE: Kölsch

Light golden in appearance with hints of tropical fruit. Delicate on the palate with sweet fruitiness from the 10 kilograms of Killer Python snakes added through all stages of brewing and fermentation! Designed to be fun and evoke memories of the school canteen.

### 86 TWO BIRDS BREWING "Taco"

ORIGIN: VIC  
ABV: 5.2%  
STYLE: Hoppy Wheat beer with inspiration

The beer was inspired by our recent trip to San Diego where we lived entirely on a diet of fish tacos and craft beer! It's a fun spin on a Belgian Witbier so a zesty and easy drinking ale with citrus and leafy notes.

### 87 VAN DIEMAN BREWING "Dubbel Shot"

ORIGIN: TAS  
ABV: 6.6%  
STYLE: Belgian Coffee Dubbel

A deep reddish, moderately strong, malty, complex Belgian ale infused with cold pressed Columbian coffee beans.

### 88 WAYWARD BREWING CO "Saizen"

ORIGIN: NSW  
ABV: 4.2%  
STYLE: Eurasian Summer Saison

Zen in a glass. A light and refreshing Summer Saison gently infused with Chinese Jasmine Green Tea, lemongrass and Japanese Sorachi Ace hops for a zesty and crisp citrus finish.

### 89 WHITE RABBIT BREWERY "Teddywiddler"

ORIGIN: VIC  
ABV: 3.5%  
STYLE: Berliner Weisse

A sour, cloudy wheat beer. We've used some tricked up White Ale wort as the base including extra oats for mouthfeel and extra raw wheat. Bitterness is very low from using Summer hops and is balanced by some subtle lactic flavours to produce a wickedly refreshing and flavoursome beer.

### 90 YEASTIE BOYS "Golden Age of Bloodshed"

ORIGIN: NZ  
ABV: 6.5%  
STYLE: 'Heavily-Beeted' Belgian Blond

The winner of the People's Choice Best Beer of GABS 2012, the Boys are back with a unique and rustic 'heavily-beeted' twist on the farmhouse-style Belgian Blond... blood red, earthy, with a hint of spice and a zesty citrus finish. Named in honour of Melbourne music legend Rowland S Howard.

### 91 YOUNG HENRY'S BREWING CO. "Divine Manchu"

ORIGIN: NSW  
ABV: 1.5%  
STYLE: Kombucha Beer

Low alcohol, sweet/sour beer made with tea and fermented with a SCOBY - symbiotic culture of bacteria and yeast.

### 92 YOUNG HENRY'S BREWING CO. (BREWED BY AUS AMATEUR BREWING CHAMP) "Schwarz Ale"

ORIGIN: NSW  
ABV: 5.1%  
STYLE: German Black Ale

A reworked 'ale' version of the German Schwarzbier lager, this beer from Michael Wallace has an initial hit of smooth malt flavours combined with luscious chocolate & roast malt character. Balanced bittering, with generous late-hopping provides a full-flavoured and satisfying beer.



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