

# Explore the world of Wines with Campbell's

## Summer Beer

Beer is the world's most widely consumed alcoholic beverage; it is the third most popular drink overall, after water and tea. It is thought by some to be the oldest fermented beverage. Beer is produced by the saccharification of starch and fermentation of the resulting sugar. The starch and saccharification enzymes are often derived from malted cereal grains, most commonly malted barley and malted wheat. Unmalted maize (US: corn) and rice are widely used adjuncts to lighten the flavor and because of their lower cost. The preparation of beer is called brewing. Most beer is flavoured with hops, which add bitterness and act as a natural preservative, though other flavourings such as herbs or fruit may occasionally be included. Some of humanity's earliest known writings refer to the production and distribution of beer: the Code of Hammurabi included laws regulating beer and beer parlours, and "The Hymn to Ninkasi", a prayer to the Mesopotamian goddess of beer, served as both a prayer and as a method of remembering the recipe for beer in a culture with few literate people. Today, the brewing industry is a global business, consisting of several dominant multinational companies and many thousands of smaller producers ranging from brewpubs to regional breweries.

The strength of beer is usually around 4% to 6% alcohol by volume (abv) though may range from less than 1% abv, to over 20% abv in rare cases.<sup>1</sup>

### Beer styles

Most beer styles fall into broad types roughly according to the time and temperature of the primary fermentation and the variety of yeast used during fermentation. As the terminology of brewing arose before the advent of the science of microbiology, "yeast" in this context may refer not only to fungi but to some bacteria, for example *Lactobacillus* in Berliner Weisse.

Top-fermenting yeast typically ferments at higher temperatures (15–23°C, 60–75°F), producing significant amounts of esters and other secondary flavours and aromas, often resembling those of apple, pear, pineapple, grass, hay, banana, plum or prune.

Top-fermented beers include Brown Ale, Mild Ale, Old Ale, Pale Ale, Stout and Wheat beer.

Pale lagers are the most commonly consumed type of beer in the world. Lagers are of Central European origin, taking their name from the German lagern ("to store"), and normally use a bottom-fermenting yeast which begin fermenting at 7–12 °C (45–54 °F) (the "fermentation phase"), and then stored at 0–4 °C (32–39 °F) (the "lagering phase"). During the secondary stage, the lager clears and mellows. The cooler conditions also inhibit the natural production of esters and other byproducts, resulting in a "crisper" tasting beer.

Modern methods of producing lager were pioneered by Gabriel Sedlmayr the Younger, who perfected dark brown lagers at the Spaten Brewery in Bavaria, and Anton Dreher, who began

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<sup>1</sup> <http://en.wikipedia.org/wiki/Beer>

brewing a lager in Vienna, Austria, in 1840–1841. With modern improved fermentation control, most lager breweries use only short periods of cold storage, typically 1–3 weeks.

Most of today's lager is based on the original Pilsner style, pioneered in 1842 in the town of Pilsen (Plzeň), in an area of the Austrian monarchy now located in the Czech Republic. The modern pale lager that developed from Pilsner is light in colour and high in forced carbonation, with an alcohol content of 3–6% by volume. The Pilsner Urquell or Heineken brands of beer are typical examples of pale lager, with the Pilsner Urquell brand having a hop presence more associated with the pilsner style. Principal styles of lager include pale lager, Bock, Dunkel, Helles, Oktoberfestbier / Märzen, Pilsner, Schwarzbier and Vienna lager.

Beers of spontaneous fermentation use wild yeasts rather than cultivated ones. By the Middle Ages, brewers had learned to crop the yeast from one brew and use it in the next. Only in a few isolated regions were wild yeasts still used. The best-known region where spontaneous fermentation is still used is the Senne Valley in Belgium where Lambic is produced.

Hybrid or mixed style beers use modern techniques and materials instead of, or in addition to, traditional aspects of brewing. Although there is some variation among sources, mixed beers generally fall into the following categories:

- Altbier and Kölsch, both of which are top fermented before being cold conditioned, i.e. lagered.
- Steam beers were invented by German immigrants living in California and are made with a type of bottom-fermenting yeast that can ferment at warmer temperatures. The name "steam beer" is a trademark of the Anchor Brewing Company, though other brewers brew this beer under the designation "California common".
- Fruit and vegetable beers are mixed with some kind of fermentable fruit or vegetable adjunct during the fermentation process, providing obvious yet harmonious qualities.
- Herb and spiced beers include herbs or spices derived from roots, seeds, fruits, vegetables or flowers instead of, or in addition to hops.
- Wood-aged beers are any traditional or experimental beer that has been aged in a wooden barrel or have been left in contact with wood chips or cubes. Often, the barrel or wood will be treated first with some variety of spirit or other alcoholic beverage; bourbon, scotch and sherry are common.
- Smoked beers use malt that has been treated by exposing it to smoke from burning or smoldering wood so that a smoky aroma and flavour is present. The best known examples of this style are the Rauchbiers of Bamberg, Germany. Brewers outside Germany have also used smoked malt in porters, Scotch ale and other styles.
- Champagne-style beers are finished "à la méthode originale", mainly in Belgium, and include Grottenbier, Deus and Malheur Bière Brut.

## Ales

An ale yeast is called top fermenting because of its tendency to flocculate (gather) at the surface of the brew during the first few days before settling to the bottom.

To brew an ale, fermentation must take place in warmer temperatures for the yeast to multiply and do its magic. Ales are usually higher in alcohol and will be noticeably fuller and more complex.

## **Pale Ale**

Pale ale is a beer which uses a top-fermenting yeast and predominantly pale malt. It is one of the world's major beer styles.

## **Stout**

Stout and porter are dark beers made using roasted malts or roast barley, and typically brewed with slow fermenting yeast. There are a number of variations including Baltic porter, dry stout, and Imperial stout. The name Porter was first used in 1721 to describe a dark brown beer popular with the street and river porters of London. This same beer later also became known as stout, though the word stout had been used as early as 1677. The history and development of stout and porter are intertwined.

## **Mild ale**

Mild ale has a predominantly malty palate. It is usually dark coloured with an abv of 3% to 3.6%, although there are lighter hued mild's as well as stronger examples reaching 6% abv and higher.

## **Lager**

Lager is the English name for cool fermenting beers of Central European origin. Pale lagers are the most commonly consumed beers in the world. The name "lager" comes from the German "lagern" for "to store", as brewers around Bavaria stored beer in cool cellars and caves during the warm summer months. These brewers noticed that the beers continued to ferment, and to also clear of sediment, when stored in cool conditions.

Lager yeast is a cool bottom-fermenting yeast (*Saccharomyces pastorianus*) and typically undergoes primary fermentation at 7–12 °C (45–54 °F) (the fermentation phase), and then is given a long secondary fermentation at 0–4 °C (32–39 °F) (the lagering phase). During the secondary stage, the lager clears and mellows. The cooler conditions also inhibit the natural production of esters and other byproducts, resulting in a "cleaner"-tasting beer.

Modern methods of producing lager were pioneered by Gabriel Sedlmayr the Younger, who perfected dark brown lagers at the Spaten Brewery in Bavaria, and Anton Dreher, who began brewing a lager (now known as Vienna lager), probably of amber-red colour, in Vienna in 1840–1841. With improved modern yeast strains, most lager breweries use only short periods of cold storage, typically 1–3 weeks.

## **Wheat Beer**

Is a beer that is brewed with a large proportion of wheat in addition to malted barley. Wheat beers are usually top-fermented (as required by law in Germany). The main varieties are weissbier, witbier, and the sour varieties, such as lambic, Berliner Weisse and gose

Two common varieties of wheat beer are witbier (Dutch – "white beer") based on the Belgian tradition of using flavourings such as coriander and orange peel which was revived by Pierre Celis at the Hoegaarden Brewery, and the Celis Brewery in Austin Texas and weissbier (German – "white beer") based on the German tradition of mixing at least 50% wheat to barley malt to make a light coloured top-fermenting beer. Both the Belgian witbier and the German weissbier were termed "white beers" because historically they are pale unfiltered and have a hazy appearance due to the type of yeast. Belgian white beers are often made with raw unmalted wheat, as opposed to the malted wheat used in other varieties.

German wheat beers are called weizen ("wheat") in the western (Baden-Württemberg) and northern regions, and weissbier or weiss ("white beer" or "white") in Bavaria. Hefeweizen (the prefix "hefe" is German for yeast) is the name for unfiltered wheat beers, while kristallweizen ("kristall" being German for crystal) is the same beer filtered.

Breweries in other countries, particularly the U.S. and Canada, will brew wheat beers based on these two main traditions using special wheat beer yeasts.

Sour beers such as Berliner Weisse, gose, and Lambic are made with a significant proportion of wheat.

Wheat beers are commonly marketed as spring or summer seasonal products.

### **Beer Serving Temperatures**

Very cold (0-4C/32-39F): Any beer you don't actually want to taste. Pale Lager, Malt Liquor, Canadian-style Golden Ale and Cream Ale, Low Alcohol, Canadian, American or Scandinavian-style Cider.

Cold (4-7C/39-45F): Hefeweizen, Kristalweizen, Kölsch, Premium Lager, Pilsner, Classic German Pilsner, Fruit Beer, brewpub-style Golden Ale, European Strong Lager, Berliner Weisse, Belgian White, American Dark Lager, sweetened Fruit Lambics and Gueuzes, Duvel-types

Cool (8-12C/45-54F): American Pale Ale, Amber Ale, California Common, Dunkelweizen, Sweet Stout, Stout, Dry Stout, Porter, English-style Golden Ale, unsweetened Fruit Lambics and Gueuzes, Faro, Belgian Ale, Bohemian Pilsner, Dunkel, Dortmunder/Helles, Vienna, Schwarzbier, Smoked, Altbier, Tripel, Irish Ale, French or Spanish-style Cider

Cellar (12-14C/54-57F): Bitter, Premium Bitter, Brown Ale, India Pale Ale, English Pale Ale, English Strong Ale, Old Ale, Saison, Unblended Lambic, Flemish Sour Ale, Bière de Garde, Baltic Porter, Abbey Dubbel, Belgian Strong Ale, Weizen Bock, Bock, Foreign Stout, Zwickel/Keller/Landbier, Scottish Ale, Scotch Ale, American Strong Ale, Mild, English-style Cider

Warm (14-16C/57-61F): Barley Wine, Abt/Quadrupel, Imperial Stout, Imperial/Double IPA, Doppelbock, Eisbock, Mead

Hot (70C/158F): Quelque Chose, Liefmans Glühkriek, dark, spiced winter ales like Daleside Morocco Ale.<sup>2</sup>

### **Kronenbourg 1664 Blanc**

Brewed by Kronenbourg (Carlsberg)

Style: Belgian White (Witbier)

Obernai, France

Refresh with a bottle of BLANC 1664

**CSPC: 157495 Price: \$15.95\***



<sup>2</sup> <http://www.ratebeer.com/Story.asp?StoryID=479>

– sweet and fruity with a delightful hint of citrus. Made with a high proportion of wheat, BLANC 1664 is pale and cloudy which gives it the appearance of being 'white', while underlying tones of coriander and cloves, balanced with subtle citrus from the sweet orange peel, make for an intriguing taste. A true original. Best served at 3 Degree Celsius for a clean, crisp, ooh la la taste.

## Thorn Bridge Brewing Kipling

**CSPC: 745905 Price: \$5.25\***

Thornbridge branded beers were first brewed in early 2005 after the establishment of a 10 barrel brewery in the grounds of Thornbridge Hall. Our initial focus was on a range of cask beers that used traditional recipes but provided a modern twist through the use of a wide range of hops, malts and the innovation and passion of the brewing team. After winning a succession of awards from September 2005 onwards ( we have now won over 200 national and international awards) a new 30 barrel, state of the art, brewery and bottling line was built at Bakewell in September 2009 to meet with demand and increase the product range.

From the beginning at Thornbridge we knew that excellence and quality of process and product would be paramount to our success and delighting drinkers. Our vision was to create products that would make us of the leading new breweries in the UK. The adoption of the Innovation, Passion and Knowledge strap line for the brewery was no hollow promotional stunt but a cultural statement of how through our many activities we would go about our day to day business.

Thornbridge now operates from two brewery sites. Our original Hall brewery highlights the traditional infusion mash ale system whereas the contemporary Riverside brewery highlights our ability to innovate through technology. The Hall is about experimentation and barrel-aging and creation including premium bottled products. Riverside is innovation, allowing us to attain perfection through fantastic brewing, quality control and packaging of the beer in cask, keg and bottle.

Brewed by Thornbridge

Style: American Pale Ale

Bakewell, England

South Pacific Pale Ale

Kipling is a soft, but full flavoured, South Pacific Pale Ale with flavours of passion fruit and kiwi.



## Whistler Paradise Valley Grapefruit Ale

**CSPC: 750507 Price: \$13.95\***

First established in 1989, the Whistler Brewing Company is an originator in the BC craft brewing movement. And today, while many craft breweries have come and gone, we are still proudly 100% BC owned and 100% BC brewed.

Authentic. Hand Crafted. Artisan Beers. That's the Whistler beer experience. More flavor. More Character. More to Experience.

There is a little bit of Whistler in every one of our products. We want to share the stories, the experiences, and our simple love of craft beer.

Brewed by Whistler Brewing Company

Style: Fruit Beer

Whistler, Canada

It's our own slice of paradise. It's a summer blonde with a twist – literally. You see, we've added plenty of dried grapefruit rind along with Sterling and Willamette hops. The result is a refreshing grapefruit aromatic with a clean citrus finish. It's the perfect patio beer for summer 2013.

Pair it with:

- Asian dishes
- Curries
- A hot summer afternoon!

Paradise Valley Grapefruit Ale is a seasonal beer, available only from May – September.



## Melville's Strawberry

**CSPC: 756076 Price: \$11.95\***

We're a small independent brewer, so real beer is everything to us.

And by real beer we mean, of course, beer that's only ever made using top quality ingredients. Beer that is never churned out in bulk, but expertly crafted in small batches. All three Melville's beers start with a lager made with barley, hops, yeast and water and no additives.

Our real beer is made with real fruit. Which might sound a bit odd, but it's the balance of fruit – 20% of every bottle - that makes Melville's so crisp and so deliciously refreshing that just the thought of it may well have you wishing that you had one in your hand right now.

You'll never be able to look at a strawberry tart again without thinking that those poor strawberries would have had a much better end in a bottle of Melville's Strawberry Craft Lager. But we are very, very fussy about the strawberries we use. They've got to be Jubilee strawberries. And the juiciest ones at that. So now you know.

Serving Suggestion: Serve chilled or over ice with desserts or summer salads.

### Ingredients

Lager malt, Super Styrian hops, our own strain of yeast, Spring water and Jubilee Strawberries

### Tasting notes

Colour: Cherryade red

Nose: Fresh strawberry, ice-cream and apple.

Taste: Freshly picked strawberry, citrus hop and boiled sweet, light malt.

Innis & Gunn

Brewed at Banks's (Marstons plc)

Style: Fruit Beer

Edinburgh, Scotland



## Melville's Ginger Beer

**CSPC: 756077 Price: \$11.95\***

We have captured the mouth-watering flavours of natural ginger by blending real stem ginger with crisp craft-brewed lager. The resulting is deep, spicy and really packs a punch! Purity of flavour is so important to us we never use juice from concentrate. To enjoy Melville's Ginger Beer at its most refreshing serve it cold or try it served over ice.

Tasting Note: Pale amber colour; aromas of baked ginger with a light citrus note; intense spicy ginger flavours with a candied sugary finish.

Serving Suggestion: Serve with gingersnap cookies, Asian food, West Indian foods or on its own.

Innis & Gunn

Brewed at Banks's (Marstons plc)

Style: Spice/Herb/Vegetable

Edinburgh, Scotland

