

BEER STYLES



LION NATHAN



BEER STYLES



Like other naturally fermented beverages beer has many unique individual styles and characteristics not to mention its rich history originating from many diverse civilisations around the world.

This booklet is designed to offer some insight into the various unique styles and ingredients of beer but also to suggest how to enjoy beer with a wide range of food styles.

You will discover as we have here at Lion Nathan that in learning about what makes beer unique and diverse you will grow your appreciation and affinity of this great natural product. You may even be quietly surprised at diverse range of beers that are available in varying styles!

This booklet will first take you through the different styles of beer available followed by the naturally produced ingredients used to make fine beer.

You will also find an informative table which is a great way to compare beer styles by their bitterness, alcohol and colour.

Finally the booklet will talk individually about great Lion Nathan brands covering their unique taste and aroma characteristics including a suggested food match.

Enjoy!

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1 BEER STYLES



1. BEER STYLES

ALE

- Traditionally Ales are fermented with top fermenting yeasts. When used in small batches, these yeasts float to the surface of the brew at the end of fermentation. Beers that are fermented at higher temperatures (18°C – 24°C) often contain more aromatic flavours.
- Ales are typically darker than Lager-style beers.
- Ales can range considerably, from those with very low to negligible hop character through to American-style or English-style Pale Ales and India Pale Ales, which typically have very high levels of hop character and bitterness

LAGER

- Lagers are fermented with bottom fermenting yeasts, which drop to the bottom of the fermentation vessel once finished.
- Lagers are traditionally fermented at lower temperatures eg 10°C – 15°C and do not usually have the fruity ester flavours and aromas associated more with Ales.
- Lagers are also lighter in colour, ranging from very pale straw to golden.

PILSENER

- Pilseners can be thought of as a sub-section of Lager-style beers. They are generally European-style lagers that have been brewed with higher levels of bitterness, hop character and alcohol content.
- Pilseners are generally very light in colour.

BITTER

- A style of British origin. These are similar to Ales, being generally darker in colour with higher bitterness levels than Lagers. They are often quite low in carbonation, which is typical of English-style beers from the tap. When bottled however, carbonation may be a little higher.
- Bitters are gold to copper coloured.
- Bitters may also have low to moderate levels of hop character.

DRAUGHT

- Draught beers are typically poured from a tap (ex keg) into glasses or jugs. This can be confusing as in New Zealand we often put the same beer into bottles.
- In New Zealand these beers are usually darker in colour than Lagers and have a slightly higher level of sweetness.



2 HOPS GUIDE

2. HOPS GUIDE

MOTUEKA This hop represents a substitute for the traditional Saaz hop with a New Zealand twist. Motueka is responsible for creating a unique citrus flavour in several beer styles.

RIWAKA Developed at the same time as the Motueka, from similar parentage. This Saaz type hop distinguishes itself with delicate citrus and passion fruit aromas. Is similar to Motueka, but with a subtle difference.

PACIFICA An aroma type hop, this cultivar was bred through the open pollination of the highly regarded Hallertauer Mittlefrüh variety. Pacifica displays classic Hallertau citrus and floral aroma characteristics. Orange marmalade aptly describes the citrus aroma notes achieved through late addition.

NZ HALLERTAUI Bred from parentage of two-third Hallertau Mittlefrüh and open pollinated by one third New Zealand-derived male. The hop has a very restrained floral characteristic from atop an aroma of freshly zested lime.

NZ CASCADE This hop was bred from crossing an English Fuggle with a male selection believed to have been a crossing of Fuggle with the Russian variety Serebrianka. This hop displays quite exceptional levels of citrus moving more toward grapefruit characteristics.

NELSON SAUVIN Variety bred from New Zealand variety Smoothcone and a selected New Zealand male. The essentially oil profile displays fresh crushed gooseberries a descriptor often used for the grape variety Sauvignon Blanc, giving rise to this variety's name.

GREEN BULLET This hop was bred by open cross pollination of the New Zealand Smoothcone variety. The Green Bullet has quite high Alpha while it also produces reasonably high levels of oil that complement and balance the very traditional resinous hop character. Green Bullet also carries a solid Styrian characteristic of subtle spiciness and is an excellent bittering variety.

PACIFIC GEM Another hop bred from the New Zealand variety Smoothcone crossed with a Californian Late Cluster/Fuggle cross. This hop does not carry the punchy aromas usually associated with higher Alpha hops but is a useful bittering hop. The hop is often described as producing oaken flavours with a distinct blackberry aroma.

PACIFIC JADE Developed by the crossing of the NZ variety First Choice (a relative of the Late Cluster) and an Old Line Saazer Male. The aroma of this hop delivers a herbal infusion of fresh citrus and crushed black pepper. The citrus aroma and flavour notes work well to temper malt sweetness in full flavoured Ales especially when used moderately as a finishing hop.

SUPER ALPHA Bred from the New Zealand Smoothcone variety and cross open pollination. A slight note of fresh grassiness can be detected beneath a mix of aromas such as pine needles and lemongrass which when used as a late addition will become quite evident in the finished beer.

Information on hops sourced from <http://www.nzhops.co.nz>



3 MALT
GUIDE

3. MALT GUIDE

PILSENER/LAGER MALT is barley that has been germinated and then kilned to provide a light flavour and colour with lots of available sugar for the fermentation.

CRYSTAL MALT is made by taking green malt just prior to kilning, briefly stewing it and then roasting it

ROASTED MALT Normal dried malted barley is further processed in a roasting drum. Temperature treatment starts at 70-80 deg C and rises to 220-230 deg C after approximately 2-2.5 hours. This produces very dark malt

CHOCOLATE MALT Normal dried malted barley is further processed in a roasting drum. Temperature is lower than that for roasted malt.

DARK CRYSTAL MALT is made by taking green malt prior to kilning, briefly stewing it to provide flavour and colour

MUNICH MALT is a well modified pilsener malt which is kilned in such a way that modification continues during kilning and very high finishing heats (105-120 degC) are used.

PALE ALE MALT Pale Ale Malt is derived from normal spring barley varieties and is lightly kilned to produce malt with biscuit flavours

CARAMALT is a low colour crystal malt with a glassy endosperm. It has sweet caramel flavours.

ROASTED WHEAT MALT Prepared by malting selected varieties of wheat and then roasting to achieve a dark, dry flavoured material.

4 BEER CHARACTERISTIC TABLES

The following tables will guide you in discovering the unique differences around beer colour, bitterness and alcohol content. These unique differences have distinct affect on how beer looks and tastes and also have a significant influence in determining the actual finished style of many beers available in the market place.

Beer colour is influenced by the types and combinations of malt used during brewing and how the malt is treated before brewing.

Beer bitterness is influenced by the types and combinations of hops used during the brewing process.

Beer alcohol content is influenced by the yeast type and the yeast fermentation process of the malt sugars.

Use this table when tasting beer to help you understand and discover the subtle and not so subtle variations that are present in the different styles of beer.

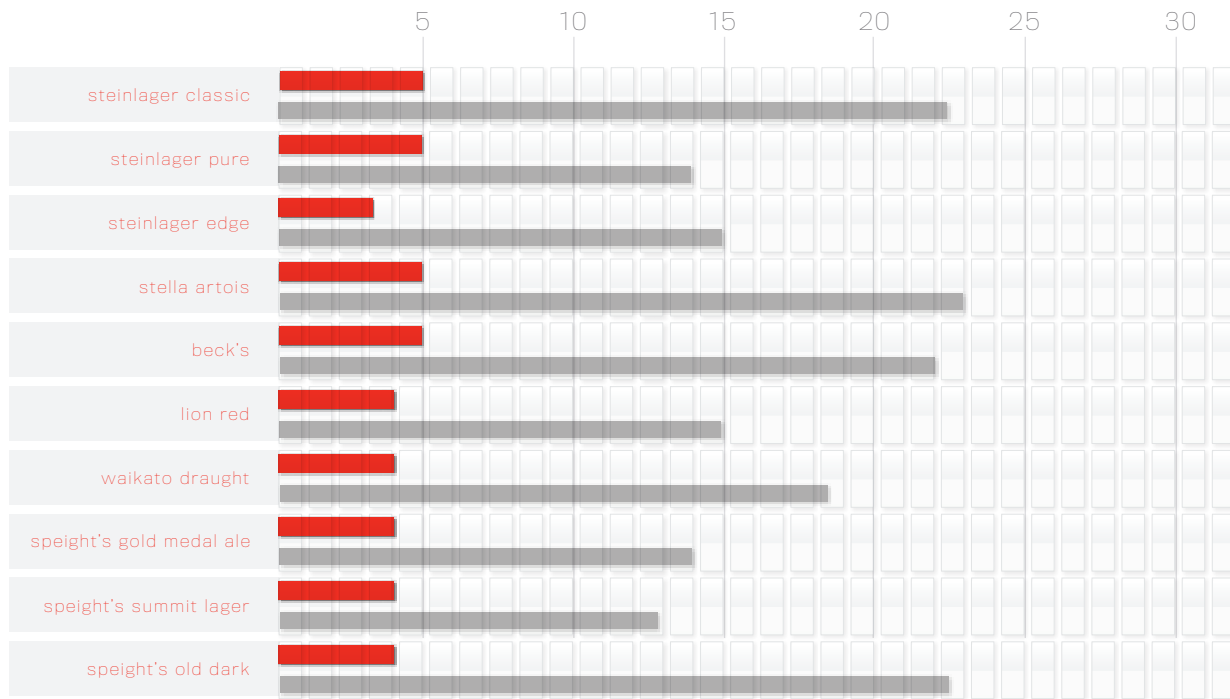
You will learn to appreciate the distinct taste and aroma variations that are present in the many different styles of beer and how these variations lend themselves so well to the many different flavours found in commonly available food dishes.

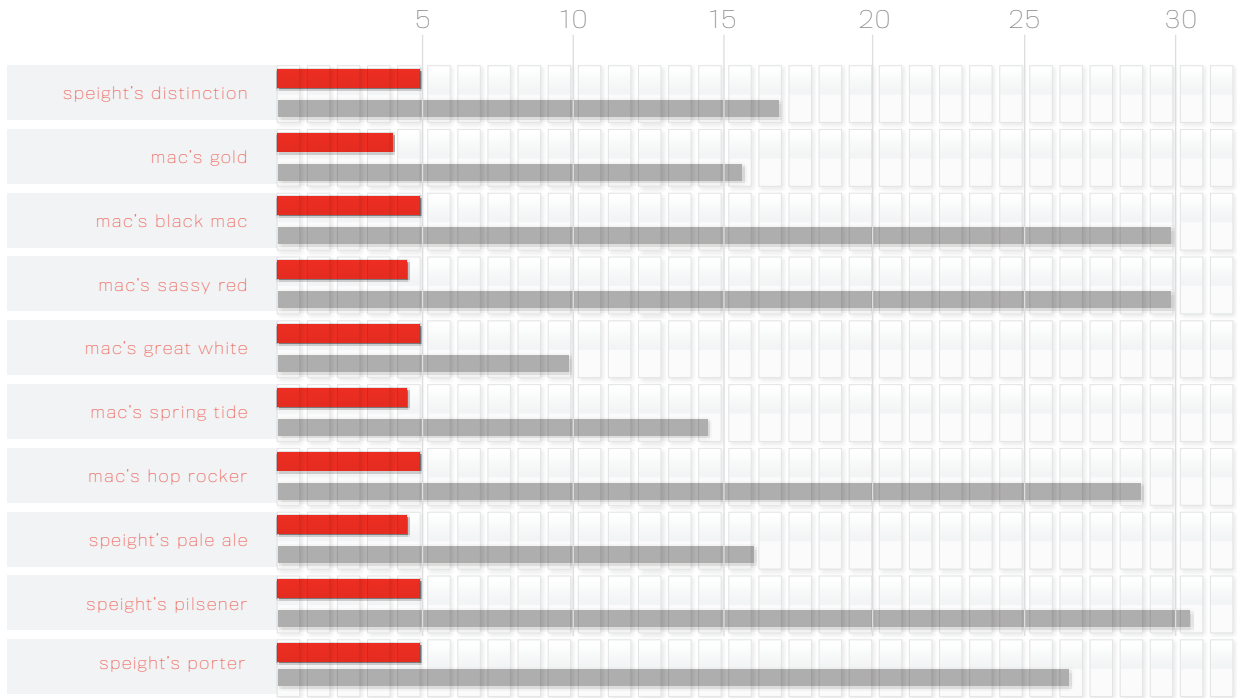


Alcohol percentage



Bitterness is measured in EBU's (European Bitterness Units)










colour chart









* Colour is measured in EBC (European Brewing Convention) units






5. FINISHED BEER BRANDS

BEER	STYLE	MALT	HOPS	TASTING NOTES
	New Zealand Draught Style	Pilsener	Green Bullet, Pacific Gem, Super Alpha	Robust maltiness and well balanced bitterness matches well with red meat dishes. Slightly lighter in colour and sweeter than Speight's GMA. 4% ABV
	New Zealand Draught Style	Pilsener	Green bullet, Pacific Gem, NZ Hallertau	The Hallertau hops contribute a spicy aroma and the higher brewing temperature encourages more esters or fruity notes. These match well with hearty stews and casseroles. 4% ABV
	New Zealand Ale Style	Pilsener	Green Bullet, Pacific Gem, Super Alpha	Smooth taste with a malty flavour. Great with meat dishes including rabbit. 4% ABV
	Ale	Pilsener, Caramalt, Crystal, Chocolate, Roasted	Green Bullet, Super Alpha, Pacific Gem	Malty, slightly caramelised with sweetness dominating the palate. Great with sweet roasted meats such as lamb or goat. 5% ABV
	Dark Ale	Pilsener, Caramalt, Crystal, Chocolate, Roasted	Green Bullet, Super Alpha, Pacific Gem	A full bodied dark beer with caramel, chocolate and roasted notes which make it a match with hot rich desserts. On the savoury side it goes well with cheese boards or rich meat dishes. 4% ABV
	Porter	Pilsener, Ale, Caramalt, Dark Crystal, Chocolate, Roasted Wheat	Nelson Sauvín, Cascade	Fermented in traditional open top Kauri Gyles. Taste is complex, rich with distinctive chocolate, coffee and slightly smoky flavours which pair equally well to rich chocolate desserts or game such as duck or venison or strong cheeses. 5% ABV







5. FINISHED BEER BRANDS

BEER	STYLE	MALT	HOPS	TASTING NOTES
	Pale Ale	Pilsener, Caramalt	Super Alpha, Motueka	Fermented in traditional open top Kauri Gyles. Citrus and tropical fruit aroma from the late hopping of the Motueka hops added toward the end of the boil. Subtle biscuit flavour with hints of toffee, can be matched with salmon and fruity tagines. 4.5% ABV
	Pilsener	Pilsener Munich	Motueka, Nelson Sauvin, Pacific Hallertau, Green Bullet	High hop aroma and fruity flavour from adding the hops late in the boil. Munich malt gives the beer a smooth biscuity background. Match with spicy foods. 5.0% ABV
	Lager	Pilsener, Munich	Pacific Hallertau	The Munich malt provides a delicate biscuity flavour contributing to the beers lush golden hue. The hops give fruity/ floral aromatics. Match with salmon and chicken dishes. 4% ABV
	Lager	Pilsener	Green Bullet, Super Alpha	Steinlager has a dry tangy finish with the green bullet hops providing a grassy, green flavour and crisp bitterness. Great with any spicy meal and herby tomato pasta. 5% ABV
	Lager	Pilsener, Munich	Green Bullet, Super Alpha, Nelson Sauvin	A very refreshing, crisp tasting lager boasting Steinlager classic's Green Bullet hops for crisp bitterness while balanced with Steinlager Pure's Nelson Sauvin hops that contribute a light fruity character. Match with white meats and seafood dishes. 3.5% ABV
	Pilsener	Pilsener	Green Bullet, Pacific Jade, Nelson Sauvin	Clean bitterness balanced with the malt flavour, Saaz hops give spicy citrus aroma, match with white meat and seafood dishes with a little spice. 5% ABV

5. FINISHED BEER BRANDS

BEER	STYLE	MALT	HOPS	TASTING NOTES
	Lager	Pilsener, Crystal	Pacific Gem, NZ Hallertau	Hints of citrus from the hops, caramel sweetness from the crystal malt with a fruity character from the yeast make Mac's Gold a great match with subtle chicken and fish dishes e.g. smoked salmon and cream cheese on crusty bread 4% ABV
	Lower Carbohydrate Lager	Organic Pilsener, Organic Roasted	NZ Cascade, Nelson Sauvin	Pear and bubble gum esters from the yeast, fruity notes from the hops make this a good match with gourmet salads, white fish with herby crust or a lightly spiced Thai dish. 4.5% ABV
	Belgium-Style Wheat Beer	Pilsener, Wheat, Unmalted Wheat	NZ Hallertau	A naturally cloudy beer with coriander and orange added. Aromas from the Belgium yeast include banana, Turkish Delight, cloves and rose petals. Match with shellfish and other seafood dishes or with a spicy apple dessert. 5% ABV
	Pilsener	Pilsener, Crystal	NZ Cascade, Nelson Sauvin	Citrus and fruity wine like aromas with plenty of bitterness from the hops. Match with spicy foods or rich herby tomato dishes. 5% ABV
	Dark Ale	Chocolate, Dehusked Roasted Barley	NZ Hallertau, Pacific Hallertau, NZ Fuggles	Velvety chocolate taste with hints of caramel and chocolate. Match with oysters, blue cheese or chocolate dessert. 4.5% ABV
	Ale	Pilsener, Caramalt, Crystal, Dark Crystal, Chocolate	Motueka, Pacific Gem	Bursting with spicy flavours and aromas from the hops while the malts add a caramelised, toffee nutty flavour. Match with hearty meat dishes, char grilled steak or strong cheese. 4.5% ABV

5. FINISHED BEER BRANDS

BEER	STYLE	MALT	HOPS	TASTING NOTES
	German Pilsener Lager	Pilsener	"Bittermix" an imported blend of European varieties	Beck's has a crisp, fresh palate and slightly bitter aroma making it a great match for any antipasto platter. 5% ABV
	Pilsener	Pilsener	Czech Saaz	Clean bitterness balanced with the malt flavour. Saaz hops give spicy citrus aroma, match with white meat and seafood dishes with a little spice. 5% ABV
	Pilsener	Pilsener malt, unmalted wheat	Lightly hopped with dried orange peel and coriander seeds	Unfiltered it remains naturally cloudy and has a sweet, sour and spicy taste. Match with mussels and fries, Thai or Chinese dishes and fruit based desserts e.g. apple pie. 4.8% ABV
	Stout	Pilsener Malt, Roasted Barley, other specialty Malts	Bittering Hops	The full and rich roasted malt flavour of Guinness is balanced by a strong bitter finish. The malted barley is roasted in a similar process to that for coffee beans, giving Guinness its black appearance. Around the world Guinness is known for its characteristic creamy head which surges to the top of the glass using a mixed nitrogen and CO ² gas. Match with oysters, stew or chocolate dessert. 4.2% ABV
	Irish Ale	Pilsener Malt, Roasted Malts	Bittering Hops	Rich ale with a smooth, clean taste. Like Guinness is known for its characteristic creamy head which surges to the top of the glass using a mixed nitrogen and CO ² gas. Match with roast meats or caramel desserts. 4.3% ABV
	Low Carb Lager	Pilsener Crystal	Cascade, Nelson Sauvin, Pacific Jade	Refreshing full flavour with less than half the carbohydrates of regular beers. 4.5% ABV.

5. FINISHED BEER BRANDS

BEER	STYLE	MALT	HOPS	TASTING NOTES
 <p>KIRIN 純粹一番搾り製法 FIRST PRESS BEER</p>	Lager	Pilsener Malt	Czech Saaz Hops	Smooth finish, mild taste. Match with sushi or spicy dishes. 5% ABV
 <p>LION BROWN</p>	NZ Draught	Pilsener	Pacific Jade, Green Bullet, Pacific Gem	Malty aroma and a nutty, biscuity note that goes well with grilled meats. 4% ABV
 <p>ICE LAGER</p>	Ice Beer	Pilsener Malt	Blended hop aroma and bittering extract	Smooth clean flavour and a sweet, fruity aroma. Great match spicy seafood and pizzas. 4% ABV
 <p>LIGHT ICE LAGER</p>	Ice Beer	Pilsener Malt	Blended hop aroma and bittering extract	Smooth clean, crisp, refreshing flavour with floral notes. Match with herby pasta, seafood and pizza. 2.5% ABV
 <p>Kaiser Brewery</p>	Lager	Pilsener	Super Alpha, Green Bullet, Pacific Gem	A light golden lager with a sweet, malty flavour, a fruity aroma and a soft refreshing taste. Perfect with fish and chips. 3.5% ABV
 <p>CANTERBURY LAGER DRAUGHT</p>	NZ Draught	Pilsener	Pacific Jade, Green Bullet, Pacific Gem	Moderately malty beer, balanced with hops and a hint of sweetness, goes well with Canterbury lamb dishes. 4% ABV