

# CRAFT BEER TASTING NOTES

---



## INGREDIENTS

**MALT:** Imported specialty malt and the best selected barley malt

**HOPS:** The best aroma hops in the world gives it an unique flavour and an exquisite bitterness

**YEAST:** Specially cultured Pilsner yeast

**WATER:** Crystal clear Paarl mountain water

## PILSNER

*A Craft Pilsner with a strong hop aroma and nice bitter finish.*

---

**ALCOHOL:** 5.2Vol%

**BITTER UNITS:** 30 IBU

**COLOUR:** Light Blonde

**FERMENTATION:** Brewed in the style of the Lager. Cold fermentation, bottom fermenting yeast

**TASTE:** Carefully selected hops imparts a strong, hoppy aroma with a nice bitter finish

**INTERESTING FACT:** Pilsner originated in the Czech Republic. Bitter units must be above 28 IBU.



## INGREDIENTS

**MALT:** Imported specialty malt and the best selected barley malt

**HOPS:** Aroma hops

**YEAST:** Special cultured Lager yeast

**WATER:** Crystal clear Paarl mountain water

## LAGER

*A crisp, hoppy and generous Craft Lager.*

---

**ALCOHOL:** 5.1Vol%

**BITTER UNITS:** 24 IBU

**COLOUR:** Light Blonde

**FERMENTATION:** Cold fermentation. Bottom fermenting yeast

**TASTE:** Malty and hoppy, fresh crisp and elegant taste, easy drinking

**INTERESTING FACT:** Lager is the beer consumed most in the world. The name, Lager, is the German word for storing. Cold storage or “lagering in caves” was a common practice throughout the medieval period. Scientists assume that with the introduction of the first cooling plants, the top fermenting yeast degenerated into slower growing, bottom fermenting yeast. As a result the beer had a longer shelf life.



#### INGREDIENTS

**MALT:** 50% different caramel barley malt & 50% wheat malt

**HOPS:** Aroma hops and a specially-selected hop for a more citrusy flavor

**YEAST:** Our very own cultured yeast strain

**WATER:** Crystal clear Paarl mountain water

## KRYSTAL WEISS

*A Craft Krystal Weiss, clear-filtered weissbier, with an elegant twist of lemon and grapefruit.*

---

**ALCOHOL:** 5.0Vol%

**BITTER UNITS:** 14 IBU

**COLOUR:** Krystal version of Amber Weissbier, beer filtered

**FERMENTATION:** Warm fermentation. Top fermenting yeast

**TASTE:** Aromatic twist of lemon & grapefruit flavours, slightly more bitter than Amber with a dry finish

**INTERESTING FACT:** When creating this speciality Weissbier our Brewmaster was inspired by the German tradition of serving Krystal Weiss with a slice of lemon.



#### INGREDIENTS

**MALT:** 50% barley malt and 50% wheat malt. Secret speciality malts

**HOPS:** Similar aroma hops as used in the CBC Lager

**YEAST:** Our very own cultured yeast strain

**WATER:** Crystal clear Paarl mountain water

## AMBER WEISS

*A German-style Craft Amber Weissbier. Fruity and satisfyingly aromatic.*

---

**ALCOHOL:** 5.4Vol%

**BITTER UNITS:** 11 IBU

**COLOUR:** Amber, slight reddish colour. This beer is not filtered and retains a cloudiness from the yeast

**FERMENTATION:** Warm fermentation. Top fermenting yeast

**TASTE:** Fruity and aromatic — banana ester and a slight hint of clove is noticed in the finishing. Since our Amber Weiss is only slightly hopped, no more than a light bitterness is noticeable in the finish

**INTERESTING FACT:** In Germany, especially in Bavaria, Weissbier is considered a typical breakfast beer. Weiss means white because of the old beer categories of either Dark or lighter coloured beer.



### INGREDIENTS

**MALT:** Selected German barley malts and caramel malts.

**HOPS:** Exclusive usage of Mandarina Bavaria hops, additionally dry hopped after secondary fermentation.

**YEAST:** Our very own cultured ale strain.

**WATER:** Crystal clear Paarl mountain water

## MANDARINA BAVARIA IPA

*This fruity IPA offers strong naartjie, nectarine and lemon notes.*

---

**ALCOHOL:** 6.5%Vol%

**BITTER UNITS:** 65 IBU

**COLOUR:** Golden orange

**FERMENTATION:** Warm fermentation, top fermenting yeast.

**TASTE:** The bitterness is balanced with a strong malt backbone. This fruity IPA offers strong naartjie, nectarine and lemon notes accentuated by a lively orange colour.

**INTERESTING FACT:** A first ever in Africa, IPA made with Mandarina Bavaria hops, basically an all-German ingredients IPA.



### INGREDIENTS

**MALT:** Vienna Malt as backbone, and multi-layered with other local and imported malts.

**HOPS:** Hallertauer Perle.

**YEAST:** Our very own cultured lager yeast.

**WATER:** Crystal clear Paarl mountain water

## HARVEST LAGER (SEASONAL)

*The Harvest Lager has a rich malt aroma with a slight hint to spicyness, clean lager aroma, subtle hop aroma, with a beautiful saturated golden colour.*

---

**ALCOHOL:** 6.1%Vol%

**BITTER UNITS:** 22 IBU

**COLOUR:** Golden amber

**FERMENTATION:** Cold fermentation, bottom fermenting yeast.

**TASTE:** It is a full bodied malty and caramel flavoured beer with the best noble hops from Bavaria.

**INTERESTING FACT:** The Harvest Lager is a Maerzen Style beer which was only brewed since 1840's in Bavaria/Germany.



## INGREDIENTS

**MALT:** Caramel Malt, Muencher Malt, Wheat Malt, special Cara Red.

**HOPS:** Different aroma and noble hops from various regions in Germany.

**YEAST:** Special Weiss beer strain from the Technical University Weihenstephan/ Germany.

**WATER:** Crystal clear Paarl mountain water.

## RED WEISS (SEASONAL)

*A seasonal amber colour Hefeweissbier unfiltered with a slight red tone from the most expensive caramel malt in the world.*

---

**ALCOHOL:** 6.1%

**BITTER UNITS:** 18 IBU

**COLOUR:** Amber red and slightly cloudy because unfiltered.

**FERMENTATION:** Top fermenting.

**TASTE:** Fruity banana esters from our special top fermenting yeast pair with hints of bitter chocolate ,vanilla and complex malt notes.

**INTERESTING FACT:** A seasonal amber colour Hefeweissbier unfiltered with a slight red tone from the most expensive caramel malt in the world. Fruity banana esters from our special top fermenting yeast pair with hints of bitter chocolate ,vanilla and complex malt notes makes it a must for every Weiss lover and a masterpiece of German brewing tradition.