

ATLANTIC BEER FESTIVAL 10TH ANNIVERSARY

FESTIVAL DE LA
BIÈRE
DE L'ATLANTIQUE

10^{ÈME}
ANNIVERSAIRE

FRIDAY/
VENDREDI

MAY

29

MAI

7:30PM-10PM

SATURDAY/
SAMEDI

MAY

30

MAI

2:30PM-5PM &
7:30PM-10PM





Welcome

This is the **Atlantic Beer Festival**, to make sure everyone enjoys this event, please follow this suggested beer etiquette:

After you receive your portion of beer (4 ounces), please move away from the booth so others can be served as well. A “please” and “thank you” will be appreciated by everyone involved in the festival.

Please feel free to follow these general tasting tips.

Start your tasting session with the light flavoured beers first and progress to the more intense flavoured beers next. To learn more about beer styles, please feel free to talk to brewery representatives or the brewers present.

You can be attentive to the following aspects and take notes of your scores as overall impressions:

Appearance: foam, color and

clarity.

Aroma: bouquet (1st impression), dominant and secondary aroma.

Flavor: evaluation of mouth feel and persistence of aftertaste. Is it watery, syrupy, velvety, creamy, malty, fruity, chocolaty, vinous, sweet, acidic, bitter, etc...

And most important... have a great time, consume responsible and **don't drink and drive**.

Shaun Fraser,
Co-Chairman / coprésident

Scott MacLeod,
Co-Chairman / coprésident

YOUR BEER STYLE GUIDE

Check out the Beer Styles we're featuring in store each month:

MAY

WHEAT

Aromatic & Fruity

JUNE

FLAVOURED

Medium Light & Fruity Nuances

JULY

SESSION

Light & Flavourful

AUGUST

IPA

Moderate & Hoppy

SEPTEMBER

BEER 101

Let's Talk BEER

OCTOBER

HARVEST

Fresh & Flavourful

NOVEMBER

BEER & FOOD

Combining Delicious

DECEMBER

HOLIDAY

Seasonal Tastes

JANUARY

IMPERIAL

Big & Bold

FEBRUARY

PILSNER

Crisp & Smooth

MARCH

STOUT / PORTER

Medium & Roasted

nb
alcool • liquor

www.anbl.com

Bienvenue

Festival de bière de l'Atlantique : Afin que chacun profite de l'événement, veuillez suivre l'étiquette en matière de bière proposée:

Après avoir reçu votre échantillon de bière (4 onces), veuillez vous éloigner du stand pour laisser la chance aux autres de s'approcher. Tous les participants au festival apprécieraient vous entendre dire « s'il-vous-plaît » et « merci. »

N'hésitez pas à suivre ces astuces générales de dégustation:

Débutez d'abord votre séance de dégustation par des bières légèrement parfumées et poursuivez avec d'autres bières dont

le parfum est très intense. Pour en apprendre davantage au sujet des types de bière, informez-vous auprès des représentants de brasseries ou des brasseurs qui seront sur place.

Soyez attentif aux éléments suivants et notez votre pointage qui servira d'appréciation générale:

Aspect : Mousse, couleur et brillance.

Arôme : Bouquet (Première impression), arôme dominant et secondaire.

Parfum : Évaluation des sensations en bouche et de la persistance. Sont-elles aqueuses, sirupeuses, veloutées, crémeuses, laiteuses, fruitées, chocolatées, vineuses, sucrées,

acides, amères, etc. ?..

Sans oublier bien entendu... de vous amuser, de consommer de manière responsable et de **ne pas boire et conduire**.

Shaun Fraser,
Co-Chairman / coprésident

Scott MacLeod,
Co-Chairman / coprésident



Welcome

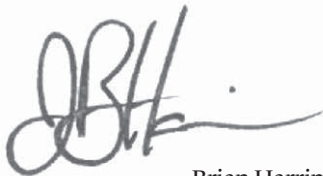
I would like to welcome you to the annual Atlantic Beer Festival. This year the festival celebrates their 10th Anniversary.

As president and CEO of NB Liquor, I am proud to support a successful industry leading event. In this first year, the festival was attended by approx. 600 beer fans. Ten years later, we have 5x the attendance and 3x the product selection.

Every year the organizers raise the bar by bringing in new and exciting additions to the festival. This year, one lucky guest will win a trip to Belgium! During their 7 day stay, they will have the opportunity to visit 6 breweries and see firsthand how Belgians craft beer. Also new to the festival is the Belgian Beer Pavilion featuring specialty beer & food from the region.

You will have the opportunity to enjoy many of the festival products at select ANBL stores.

It's so great to see how large this festival has become and it wouldn't have been possible without the support of the community, the breweries and of course you, the guests.



Brian Harriman
PRESIDENT & CEO

Bienvenue

J'aimerais vous souhaiter la bienvenue au Festival de bière de l'Atlantique annuel. Cette année, le festival célèbre son 10e anniversaire.

En tant que président et chef de la direction d'Alcool NB Liquor, je suis fier d'appuyer un événement incontournable d'une industrie prospère. Au cours de sa première année, le festival a accueilli quelque 600 amateurs de bière. Dix ans plus tard, nous avons cinq fois plus de sélections de produits. Chaque année, les organisateurs montent la barre en apportant d'excellents nouveaux ajouts au festival. Cette année, un invité chanceux gagnera un voyage en Belgique! Pendant son séjour de sept jours, il aura l'occasion de visiter six brasseries et de constater de visu la manière dont les Belges fabriquent leur bière. Il y a également comme autre nouveauté au festival, le pavillon de la bière belge qui met en vedette des bières de spécialité et des mets de ce pays.

Vous aurez l'occasion de savourer un grand nombre de produits du festival aux magasins d'ANBL sélectionnés.

C'est formidable de voir l'ampleur qu'a prise ce festival, et cela n'aurait pas été possible sans l'appui de la collectivité, des brasseries et, bien sûr, le vôtre, vous qui êtes notre invité.

Je vous remercie et nous souhaitons encore être des partenaires pour cet événement pendant de nombreuses années à venir.



Brian Harriman
PRÉSIDENT ET CHEF DE LA DIRECTION



Visit ANBL to learn about what ciders we offer, what's coming soon and what styles and levels of sweetness they have. From traditional, dry ciders to the more modern sweet and fruity styles ...

WHAT'S YOUR CIDER STYLE?

Traditional or Modern?

Traditional ciders are generally drier and have more alcohol than modern ciders. Traditionals can range from light and fresh to a more rustic, old-world style. Moderns are sweeter and sometimes experiment with all kinds of different fruit, spices and flavourings.

How Sweet is YOUR Taste?

DRY: If you prefer very low amounts of sugar and a crisp acidity, this is the taste for you.

MEDIUM: Enjoy rich fruit flavours and a touch more sweetness? You're a medium!

SWEET: Like sweet, fruity flavours over ice on a hot summer day? How sweet it is!



The History of Today's Hottest Brewing Trends: From Double IPAs to Session Ales

BY CRAIG PINHEY

Whether you are hunting down brews on tap in Atlantic Canadian beer bars or shopping for bottled brews at better beer purveyors anywhere in North America, the trend to big, hoppy beer is in your face. Double IPAs are today what IPAs were 15 years ago. They are no longer a rarity nor brewed only as one-offs: they are staples for some breweries, and definitely for some drinkers...

But there is a relatively new trend in craft beer, ISAs, or India Session Ales. These are the Ego to DIPA's Id*. While some brewers want to blast consumer's taste buds with reckless abandon by boiling the maximum amount of hops that they can hold in their kettle, and aiming for alcohol levels approaching 9%, ISA brewers are looking for a more measured, practical result: moderation.

ISAs are low in alcohol, under 5%, and preferably pushing closer to 4, but are hopped up like an IPA. Some brewers prefer to keep them relatively balanced in bitterness, whereas others brew them to be very bitter. When alcohol is low, high bitterness can result in an unbalanced beer with an unpleasant finish. Alcohol and malty sweetness help balance out this bitterness. The best ISAs are the ones that focus on providing intense hop flavour and aroma, while keeping bitterness in check.

Let's step back to the origin of the IPA style. There has been some



controversy in recent years about the actual history of IPA. The generally accepted explanation is that the India Pale Ale style developed when English brewers gradually discovered that higher alcohol, highly hopped beer survived the voyage to British troops stationed in India much better than regular ales, and even resulted in clearer brews. These beers inspired the move to paler ales in England, which became the norm, and they were dubbed India Pale Ales.

Some beer historians/writers, including Britain's Martyn Cornell, question some of the historical

assumptions. In his online article "Four IPA myths that need to be stamped out for #IPADay" Cornell dispels several claims often found in beer texts. Amongst other things, he suggests that IPA wasn't called that until 40 years after it had been regularly sent to India. It was just pale ale. He also says that it wasn't sent to the stationed British troops in the early 1800s, but had been sailing there since the late 1700s, perhaps earlier, and drunk by middle and upper classes including civilians and military officers. The troops probably drank porter. And he notes the idea of adding extra

hops to beer for preservation purposes was well known from at least 1760, for beers sent to anywhere warm, not just India.

In any case, DIPA and ISA, the ridiculously named Black IPA (why not call it IBA - it's not pale?), and other variations like India Pale Lager, India White Ale and Imperial Pale Ale, all evolved from the hoppy pale ales that became popular in England in the 1800s.

Although today's craft beer nuts might be surprised to hear it, the popularity of IPAs is a relatively recent phenomenon in Canada. In the mid 1980s when the first craft breweries began to pop up here, there were no IPAs, unless you counted Alexander Keith's, which is actually a Canadian ale, more like a cream ale, with very low hops and regular strength. There were mostly Bitters, from Halifax's Granite Brewery (1985 - that is 30 years this year!) and eventually Picaroons (~1995), who also made a red ale at the time of their start-up. There was also a pioneering German style lager, in the 1980s, from New Brunswick's first modern craft brewery, Moncton's Hanshaus, but no IPAs.

Halifax's Granite Brewery did not in fact brew an IPA until Kevin Keefe's brother Ron brewed one at the Granite Brewery spin-off in Toronto, which opened in the mid 90's. Modern Pioneers Propeller, Garrison and Pump House did not brew IPAs until fairly recently. In fact Propeller resisted it for years, even though local hopheads were

practically begging them to do it.

Even the USA's pioneering west coast breweries did not start out making IPA, which is hard to fathom. Anchor's Cascade hop laden Liberty Ale, although the precursor to Sierra Nevada's famous Pale Ale and eventually all of the citrusy, piney IPAs that are commonplace, was not an IPA. Liberty is a pale ale, albeit a strong and hoppy one; arguably an IPA by taste. Grant's IPA, a pioneering brew from Washington, was not their first beer. They started with a Pale Ale when Bert Grant opened his brewpub in 1982.

These days, though, it is difficult to imagine a new craft brewery opening up without brewing at least one IPA, or variation thereof, and stronger, more bitter brands as part of their portfolio.

Big hoppy beer is what the people want, and breweries are smart to deliver it, whether it is a 4 hour sail to India, a short drive to your local ANBL, or at this year's upcoming Atlantic Beer Festival in Moncton.

*Id: the unorganized part of the personality structure that contains a human's basic, instinctual drives

Ego: seeks to please the id's drive in realistic ways that will benefit in the long term rather than bring grief

Cheers!

Craig Pinhey

Craig Pinhey is a beer writer and former award winning homebrewer who lives in New Brunswick, Canada



TROUDUDIABLE.COM



Historique des tendances actuelles en brasserie: des doubles IPA aux bières session

PAR CRAIG PINHEY

Que vous soyez sur la piste de bières en fût dans les bars à bière du Canada atlantique ou que vous marchandez des bières en bouteille chez de meilleurs fournisseurs de bière partout en Amérique du Nord, la tendance est à la forte bière houblonnée. Les IPA doubles sont aujourd'hui ce qu'étaient les IPA il y a 15 ans. Elles ne sont plus une rareté, elles ne sont plus brassées comme cuvée d'exception: elles sont des bières de première nécessité pour certaines brasseries, et certainement pour certains buveurs de bière...

Mais il y a une tendance relativement nouvelle dans la bière artisanale, la ISA, ou la India Session Ale. C'est l'égo* à l'id* des DIPA. Alors que certains brasseurs veulent avec insouciance faire sauter les papilles des consommateurs en ajoutant le maximum d'houblon que peut contenir leur bouilloire, et alors qu'ils visent des niveaux d'alcool approchant le 9%, les brasseurs ISA recherchent un résultat pratique plus mesuré: la modération.

Les ISA sont faibles en alcool, moins de 5 %, de préférence plus proche de 4 %, mais sont elles houblonnées comme les IPA. Certains brasseurs préfèrent les garder relativement équilibrées en amertume, alors que d'autres les brassent pour être très amères. Lorsque l'alcool est faible, une haute amertume peut résulter en une bière déséquilibrée avec une finale désagréable. La teneur en alcool et la douceur maltée aident à balancer cette amertume. Les meilleures ISA sont celles qui se concentrent sur la saveur et l'arôme intense du houblon, tout en gardant l'amertume en harmonie.

Revenons à l'origine du style IPA. Une certaine controverse rampe au cours des dernières années sur l'histoire réelle de la IPA. L'explication généralement admise est que le style India Pale Ale a été développé alors que les brasseurs anglais découvraient au fil du temps que les bières à plus haute teneur en alcool et très houblonnées se gardaient mieux que les bières ordinaires lors du transport de troupes britanniques

stationnées en Inde, et même ces bières étaient plus claires. C'est ce qui a inspiré l'adoption de bières pâles en Angleterre, et ce qui est devenu la norme. On les surnomma India Pale Ales. Certains historiens/écrivains, y compris Martyn Cornell de Grande-Bretagne, s'interrogent sur quelques unes des hypothèses historiques. Dans son article en ligne *Four IPA myths that need to be stamped out for #IPA Day* (Quatre mythes qui doivent être éradiqués pour le jour #IPADay), Cornell dissipe plusieurs de ces déclarations que l'on retrouve souvent dans les textes sur la bière. Entre autres, il suggère que la IPA n'a été nommée IPA que 40 ans après qu'elle soit régulièrement expédiée vers l'Inde.

C'était tout simplement une bière blonde. Il dit également que la IPA n'a pas débuté comme bière envoyée aux troupes britanniques stationnées en Inde dans les années 1800, mais qu'elle était transportée bien avant depuis la fin des années 1700, peut-être plus tôt, et cette bière était bue par les classes moyennes et les classes supérieures, y compris les civils et les officiers militaires. Les troupes probablement buvaient une porter. Et il note que la notion d'ajouter plus de houblon à la bière pour mieux la conserver était bien connue à partir d'au moins 1760, et que l'ajout de houblon était courant pour toute bière envoyée à n'importe quel pays chaud, pas seulement vers l'Inde.

De toute façon, la DIPA et la ISA, la bière du nom ridicule de Black IPA (pourquoi pas l'appeler IBA, si elle n'est pas pâle?), et d'autres variantes comme la India Pale Lager, la India White Ale et la Imperial Pale Ale, tout a évolué à partir de bières pâles houblonnées devenues populaires en Angleterre dans les années 1800.

Bien que les mordus de bière artisanale de nos jours pourraient être surpris de l'entendre, la popularité des IPA est un phénomène relativement récent au Canada. Au milieu des années 1980, lorsque les premières brasseries artisanales commençaient à apparaître ici, il n'y avait pas de IPA, à moins que vous comptiez celles d'Alexander Keith, qui sont en fait des bières

canadiennes, plus comme une bière à la crème, avec un très faible houblon et une teneur normale en alcool. Il y avait surtout des Bitters, provenant de la Granite Brewery de Halifax (1985 - 30 ans cette année!) et, éventuellement, Picaroons (circa 1995) qui a également fait une bière rousse au moment de son lancement. Il y avait aussi une lager de style allemand, dans les années 1980, produite par la première brasserie artisanale moderne au Nouveau-Brunswick, la Hanshaus, à Moncton, mais aucune IPA.

Granite Brewery de Halifax n'a pas en fait brassé de IPA avant que Ron, le frère de Kevin Keefe, en ait brassée une à sa brasserie dérivée de la Granite Brewery à Toronto, ouverte au milieu des années 1990. Les pionniers modernes comme Propeller, Garrison et Pump House n'ont pas brassé de IPA jusqu'à assez récemment. En fait, Propeller a résisté pendant des années, même si les fous du houblon locaux l'ont pratiquement supplié de le faire.

Même les brasseries pionnières de la côte ouest des États-Unis n'ont pas débuté par faire une IPA, ce qui est difficile à comprendre. La Liberty Ale de Anchor, haute en houblon Cascade, bien que précurseur de la célèbre Pale Ale de Sierra Nevada et finalement de toutes les IPA, une bière aux saveurs de pin et d'agrumes qui est maintenant monnaie courante, n'était pas une IPA. La Liberty Ale est une bière blonde, quoique forte et houblonnée; sans doute une IPA par le goût. La IPA de Grant, un breuvage pionnier de Washington, n'était pas leur première bière. Ils ont commencé avec une Pale Ale lorsque Bert Grant ouvrit sa brasserie artisanale en 1982.

Ces jours-ci, cependant, il est difficile d'imaginer qu'une nouvelle brasserie artisanale ouvre sans brasser au moins une IPA, ou une variation de celle-ci, et de compter de plus fortes marques, plus amères, dans leur liste de produits.

Une forte bière houblonnée, c'est ce que veulent les gens, et les brasseries font bien de l'offrir, que ce soit une escale de quatre heures vers l'Inde, un saut et un bond à votre ANBL local, ou lors du prochain Festival de la bière

de l'Atlantique, à Moncton, cette année.

* Id : la partie non organisée de la structure de la personnalité, qui contient les pulsions de base d'un être humain

Égo : l'adaptation qui se fait de façon réaliste en vue de profiter à long terme plutôt que d'apporter le malheur

Santé!

Craig Pinhey

Craig Pinhey, écrivain sur le sujet de la bière et ancien brasseur de bière artisanale primé, réside au Nouveau-Brunswick, au Canada.



Bus Services
Available After Each Session.

Services de bus
disponibles après chaque session.

- Bus #1 **Downtown - Centreville - Northend**
- Bus #2 **Downtown - Centreville - Elmwood**
- Bus #3 **Downtown - Centreville - Dieppe**
- Bus #4 **Downtown - Centreville - Riverview**
- Bus #5 **Downtown - Centreville EXPRESS**
- Bus #6 **Downtown - Centreville EXPRESS**
- Bus #7 **Downtown - Centreville EXPRESS**

Sponsored by





The Atlantic Beer Festival presents

BELGIAN Beer Week

Come to one our Beer Festival Events for a chance to

WIN A BEER LOVERS DREAM VACATION

to Belgium with an exclusive tour of Trappist Breweries

Date	Event/Feature	Location	Time
Sunday May 24	Brewmaster Dinner	Pump House (Orange Lane)	7:30-12pm
Monday May 25	Averbode Beer	Laundromat (St. George St.)	5-9 pm
Tuesday May 26	Duvel 4 Beer	St. James Gate (downtown)	5-9 pm
Wednesday May 27	Delirium Beer	Plan b (St. George St.)	5-9 pm
Thursday May 28	La Chouffe Beer	Pump House (Orange Lane)	5-9 pm
Friday May 29	ABF Tasting Session	Coliseum Agreeena 'A'	7:30-10pm
Saturday May 30	ABF Tasting Session	Coliseum Agreeena 'A'	2:30-5pm
Saturday May 30	ABF Tasting Session	Coliseum Agreeena 'A'	7:30-10pm

Visit any/all of the above events and enter for a chance to win a Beer Lover's Dream Vacation to Belgium.

Belgian Beer Week and Dream Vacation Proudly Sponsored by

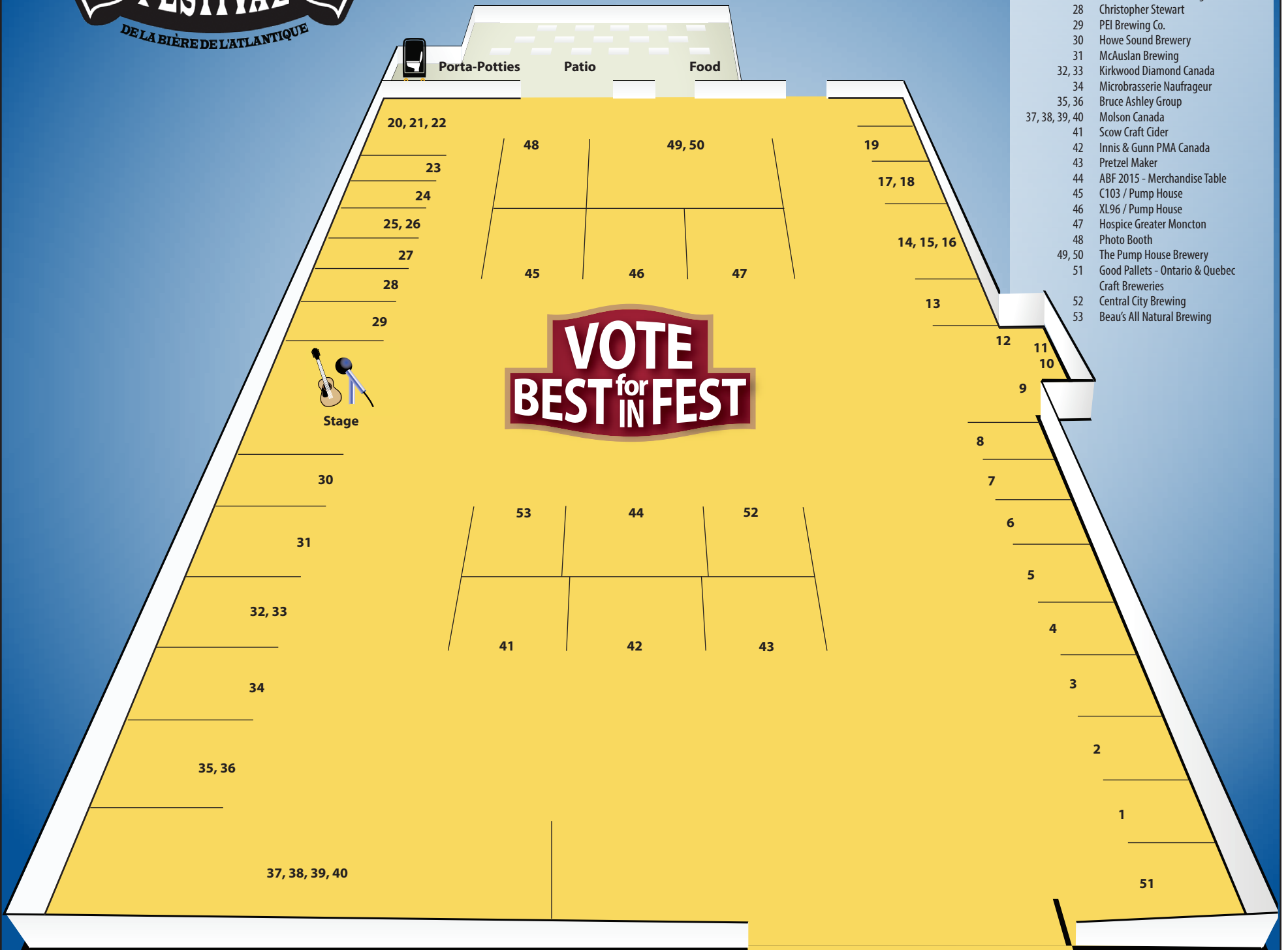




Arena "A" Moncton Coliseum ATLANTIC BEER FESTIVAL FLOOR PLAN

PLAN D'ÉTAGE FESTIVAL DE LA BIÈRE DE L'ATLANTIQUE Agrena « A » Colisée de Moncton

- 1 Churchill Dauphinee
- 2 Somersby Ciders
- 3 Mill Street Brewery
- 4 Lake of Bays Brewing
- 5 Mark Anthony Brands
- 6 Sleeman Breweries
- 7 Unibroue
- 8 Garrison Brewing Company
- 9 St. James Gate
- 10,11 Belgian Beer Pavilion brought to you by:
McClelland Imports & Horizon Beers
- 12 The Travel Store
- 13 Muskoka Brewery
- 14,15,16 Moosehead Brewery
- 17,18 American Craft Breweries
- 19 SABMiller
- 20,21,22 Labatt
- 23 Pump House
- 24 Petit Sault Brewery
- 25,26 Micro-brasserie Le Trou du diable
- 27 AMCA Sales & Marketing
- 28 Christopher Stewart
- 29 PEI Brewing Co.
- 30 Howe Sound Brewery
- 31 McAuslan Brewing
- 32,33 Kirkwood Diamond Canada
- 34 Microbrasserie Naufrageur
- 35,36 Bruce Ashley Group
- 37,38,39,40 Molson Canada
- 41 Scow Craft Cider
- 42 Innis & Gunn PMA Canada
- 43 Pretzel Maker
- 44 ABF 2015 - Merchandise Table
- 45 C103 / Pump House
- 46 XL96 / Pump House
- 47 Hospice Greater Moncton
- 48 Photo Booth
- 49,50 The Pump House Brewery
- 51 Good Pallets - Ontario & Quebec
Craft Breweries
- 52 Central City Brewing
- 53 Beau's All Natural Brewing



Beer Descriptions Etc...

Booth #1 - Churchill Dauphine

Paulaner Hefe-Weissbier - The no. 1 Hefe-Weissbier in Germany and one of the world's favourites. Naturally cloudy and shining silky gold in the glass under a really strong head of foam. At the first mouthful this Weißbier classic has a mild aroma of banana. Finer palates detect a trace of mango and pineapple and the balance between sweet and bitter. Beer connoisseurs appreciate the fine note of yeast and the mild but sparkling mix of oranges. It is a typical beer garden beer, which brings people together all over the world.



Bavaria 8.6 Red - A rich ample beer with malt and light caramel notes, for an ambiguous, lingering sensation which is at once powerful and sweet, with very little bitterness. A taste unlike anything you've ever experienced...



Dublin's Pub Cider - Cider crafted with the best apple varieties from our orchards. Every step from selection to blending to fermentation, follows a strict process faithful to the traditional Irish method. Enjoy this fine quality cider.



Sir Perry Cider - Sir Perry pear cider is made in the traditional English style, using 100 percent fermented pear juice. With flavours of fresh pear and toast reminiscent of sparkling wine, its mouth-watering, tangy acidity is balanced by just a touch of residual sugar. This medium-bodied beverage is excellent with appetizers and desserts.



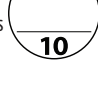
Brew Dog IPA - This 5.6% trans-atlantic fusion IPA is light golden in colour with tropical fruits and light caramel on the nose. The palate soon becomes assertive and resinous with the New Zealand hops balanced by the biscuit malt. The finish is aggressive and dry with the hops emerging over the warming alcohol. This fresh, full flavour natural beer is our tribute to the classic IPAs of yesteryear. The post modern twist is the addition of amazing fruity hops giving an explosion of tropical fruit flavours and a sharp bitter finish.



Amsterdam Sweetwater Squeeze Radler Blood Orange - A thirst-quenching blend of our house made soda, blood orange juice, and a unique beer base.



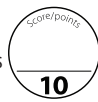
Booth #2 - Somersby Ciders
Somersby Apple Cider - Somersby Apple is a refreshing cider made from fermented apple juice and natural apple flavouring. No artificial sweeteners, flavours or colourings. Its uniquely juicy apple taste makes it a tasty and natural choice for the relaxed moments with your friends.



Somersby Pear Cider - Ripe and smooth in taste, it's a delicious twist on the Somersby you know and love. Rest assured, we wouldn't let any artificial sweeteners, colours or flavours come near this beauty.



Somersby Citrus Cider - Somersby Citrus Fruit is a refreshing cider made from fermented apple juice and natural citrus flavouring. No artificial sweeteners, flavours or colourings. Its uniquely juicy apple taste makes it a tasty and natural choice for the relaxed moments with your friends.



Somersby Blackberry Cider - Somersby Blackberry is a fruity flavoured cider with a breath of fresh and a natural mild taste of blackberry. With its fruity freshness Somersby Blackberry is another perfect fruity variation.



Booth #3 - Mill Street Brewery

Mill Street Organic - This 100% all natural certified organic lager is Ontario's first organic lager, and contains no pesticides, insecticides, herbicides or chemical fertilizers. Brewed with imported malt and hops, this 4.2% European-style lager offers a light, crisp and refreshing flavour, with a clean finish.



Mill Street Tank House - This is a very balanced beer in every sense; between bitterness and sweetness, as well as the hop/malt intensity. It's a wonderfully drinkable full-bodied beer with huge malt and hop flavours that perfectly complement each other. We use five varieties of malt in the recipe to give the beer depth and an abundance of cascade finishing hops to impart the



refreshing citrus aroma that leaves you wanting more.

Mill Street Belgian wit - A refreshing beer made with a unique blend of ingredients. The soft texture and pale colour come from the use of wheat, coriander and orange peel. Our special yeast also produces the complexity and deep fruity flavour. Unfiltered, the resulting cloudiness gave rise to the term "Wit" or White beer.



Mill Street 100th Meridian - A delicious Amber Lager made with organic ingredients from west of the 100th Meridian. Come down and try it out! Brewed with organic prairie malt and Bravo and Cascade hops.



Booth #4 - Lake of Bays Brewing

Lake of Bays 10 Point IPA - Crafted for lovers of bolder brews, this British-style IPA offers a balanced flavour profile without going hop wild. Dry hopping produces a clean, fresh flavour and aroma that's in a class of its own.



Lake of Bays Spark House Ale - Our second year-round beer is a true Irish-style red ale. Crafted naturally, this full-flavoured dark brew boasts a complex taste that sits high above the rest.



Lake of Bays Crosswind - As our flagship beer, Crosswind Pale Ale offers a flavour profile that flirts with the line between ale and lager. Excellent for the craft newbie and as a solid standby for the veteran.



Lake of Bays Spring Maple - The flow of maple sap is one of the first signs of spring. To celebrate, we've made a Belgian ale with a touch of syrup from the Ontario Maple Syrup Producers' Association, for a remarkable flavour you've been waiting for all winter.



Lake of Bays River Walker Ginger Lemon Ale - Crafted with all-natural ingredients and a measure of citrus and spice for a refreshingly unique flavour, River Walker is inspired by the log drivers who once walked the waters of the North.



Lake of Bays Rock Cut Lager - True to its style, this lager pours with a rich, dark golden colour and delicate white foam. The bouquet includes gentle notes of fresh cut grass with a touch of breadiness and the most subtle hint of caramel. There's a slight sweetness at the start, which quickly changes to crusty bread flavours. The finish is clean and crisp with a nice dryness. Overall, very refreshing, smooth and well-balanced.



Booth #5 - Mark Anthony Brands

Pilsner Urquell - It is called the "model of meter" among beers. All other pilsners are a better or worse attempt to copy the original - the first ever Pilsner Urquell. Its unparalleled exceptionality is guaranteed by the same recipe dating from 1842.



Peroni - Brewed from the finest spring planted barley malts, has a unique balanced taste with a delicate aroma arising from the hops of the most exclusive varieties. Young, balanced and sparkling, Nastro Azzurro is the beer for the knowledgeable and demanding consumer.



Grolsch Iconic Swing Top - Untraditional since 1615, Grolsch, the classic premium Dutch lager, owes its superb quality to the selection of the finest ingredients, a natural brewing process and the unique combination of two hop types; taste and aroma hops, discovered by Peter Cuyper in the mid 1600s and still used today.



Kozel - There's nothing quite like the authentic flavour of Kozel, an award-winning Czech beer. Brewed in the Bohemian village of Velké Popovice from the finest Saaz hops, Pilsner malted barley and soft forest spring water, its well-balanced flavour and delicious hoppy aroma have remained the same since 1874.



Okanagan Premium Dry Pear - This extra special dry cider is finely crafted from select apples and pears. Strong pear nose with a crisp, clean finish for that authentic cider experience. It's Seriously Good Cider.



Okanagan Premium Ginger Apple - This unique cider blends the refreshing taste of Okanagan apples with just the right amount of natural ginger flavour for a distinctive cider experience. It's Seriously Good Cider.



Okanagan Premium Crisp Apple Cider - If anything could capture the delicious taste of fresh Okanagan apples, this would be it! It's made from Okanagan fruit for an authentic, homegrown cider experience. It's Seriously Good Cider.



Booth #6 - Sleeman Breweries

Sleeman Original Draught - With its golden colour and concentrated white foam collar, Original Draught is well balanced and easy to drink. In this particular lager you'll notice a distinctive floral hop aroma with a refreshing finish.



Sleeman Beechwood Smoked - Sleeman's newest offering to beer lovers!



Okanagan Pale Ale - Clear and copper coloured, it is fruity on the palate and hearty in hops with a nice, round finish. We are honoured that Pale Ale continues to be BC's most popular craft brew.



Okanagan Sonder Hefe - Natural, unfiltered and crisp. This golden coloured German-style wheat beer is made with a unique yeast strain that gives it a malty aroma and subtle banana-clove flavours with a dry, yet refreshing finish. Sonder - short for Besondere - means special, referring to the unique yeast strain used for our newest brew.



Okanagan 1516 Bavarian Lager - The decree states that only four ingredients can be used when making beer: barley, hops, yeast and water. The result is a lager with a crisp finish and a rich golden colour.



Booth #7 - Unibroue

Blanche de Chambly - Subtle bouquet of spice, citrus notes, aromas of yeast breads, coriander, and cloves. Wheat and subtle spices blanketed in citrus flavors reminiscent of orange and lemon.



Eau Bénite - Well balanced. Pleasant spicy warmth of alcohol, slightly sweet with hints of ripe fruit and honey.



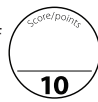
Don Du Dieu - Smooth, complex flavor that is slightly fruity, malty, nutty, and yeasty, with a hint of unfiltered sake.



Éphémère Pomme/Apple - Delicate balance of fruit and spice, hint of sweetness, hint of tartness, redolent of Granny Smith Apples.



Éphémère Poire/Pear - Mild ripe pears complemented by a distinctive wheat acidity. A feeling of freshness which is intensified by a spicy finish.



Booth #8 - Garrison Brewing Company

Raspberry Wheat Ale - This golden amber wheat ale comes alive with a unique, all-natural raspberry flavour. A crisp, refreshing, one-of-a-kind taste that's perfect all year round. Golden-amber colouring; light and refreshing wheat ale with a moderate fruit aroma and delicate raspberry flavour; crisp, dry finish.



Hop Yard - Deep golden, medium bodied and nicely bitter, Hopyard Pale is exceptional in the West Coast style. Generous hopping in the boil and further dry-hopping produce a fruity/floral aroma and refreshingly bitter finish. A true thirst-quencher!



Tall Ship - This refreshing premium ale is golden-amber with light maltiness, crisp hop aroma, and smooth, clean finish. Launch into Halifax's own Tall Ship Amber Ale, and celebrate our rich nautical history.



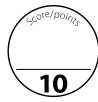
Irish Red - This classic beer style was inspired by centuries of Celtic brewing history. Specialty kilned malts such as dark caramel and Munich dominate the Irish Red resulting in a ruby red colour and smooth malty taste.



Imperial IPA - Launched and enthusiastically received at the first annual Halifax Seaport Beer Fest in August 2007, this ale has quickly become known as the hoppiest beer in Atlantic Canada. Unfiltered Imperial I.P.A. is a robust, full-bodied and complex brew in the Double IPA style. An intensely fruity aroma combines nicely with a malty caramel backbone, clear hop bitterness and lingering citrusy finish. This beer is for the true hophead!



Sugar Moon Maple - A truly Canadian Ale brewed with Nova Scotia Maple Syrup from "Sugar Moon Farms". The term was originally coined by Native Americans for the sugaring season, and this is certainly a beer to be enjoyed under a cold summer moon. Available in the late spring.



Booth #9 - St. James Gate

St. James Gate Real Pale Ale - A true collaboration between two independent New Brunswick companies (PumpHouse & St. James Gate). An aromatic bouquet of hops and citrus fruits in our take on a pale ale, the light - medium bodied maltiness leading to the smooth, lingering finish made in small batches and finished with dry hops.

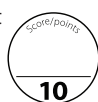


Booth #10 #11 - Belgian Beer Pavilion brought to you by: McClelland Imports & Horizon Beers

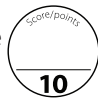
Averbode - Full-mouthed, malty sweet, with a pleasant hop character thanks to the carefully selected hop varieties. The result is a refreshing, full-mouthed and rather bitter beer, offering an intense moment.



Delirium Nocturnum - Dark brown-red. A compact white-yellow, stable and lacing head. Scent: Touches of caramel, mocha and chocolate. Spices such as liquorice and coriander are also present. Flavour: Initially, a very good mouthfeel of alcohol and softness. This is followed by an increasing bitterness, partially from the hop, but also from the roasted malt and chocolate malt. Towards the end a nice balance between bitterness, sour and sweet.



Delirium Tremens - The particular character and the unique taste of "Delirium Tremens" result from the use of three different kinds of yeast. Its very original packing, which resembles cologne ceramics, and the colourful label contribute to its success.



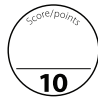
La Guillotine - Initially rather sweet, because of the alcohol. The intense taste and roundness mask the presence of high bitterness.



Stiegl - Clear deep golden yellow colour with medium dense head; aromas of floral hops, grain/malt with grassy and lemon notes; dry, light to medium bodied, with flavours of floral/grassy hops and malt, with citrus and herbal notes; lightly bitter on the finish.



Stiegl Grapefruit Radler - Real fruit juice gives the new Stiegl Radler a distinct, tart aroma and natural cloudiness.



Mongozo Premium Pilsner - Fairtrade - organic - gluten free.



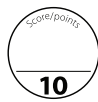
Fruiti Strawberry White - Fruiti is a high quality Belgian white beer blended with pure fruit juice. The strawberry juice complements the zesty fruitiness of the wheat beer and the result is a natural, soft and refreshing drink that is simply delicious!



Erdinger Dunkel Weissbier - Erdinger Weissbier 'dark' is a rich and smooth wheat beer specially from Erdinger Weissbräu. It owes its full-bodied flavor to the fine hops and dark malt used in its production. The dark beer specialty is brewed according to an age-old recipe.



Erdinger Weissbier - The Premium Weissbier at the top of its class. Not only in the context of the Erdinger assortment Erdinger Weissbier with fine yeast applies undisputed as the classical authors, as the white beer absolutely. It is brewed with fine yeast after a delivered prescription and naturally strictly after the Bavarian purity requirement.



Houblon Chouffe - Brewed for the first time in 2006. It is an Indian Pale Ale, characterised by a harmonious balance between a pleasant fruitiness and pronounced bitterness by using three types of hops. HOUBLON CHOUFFE is an unfiltered beer which is refermented both in the bottle and in barrels.



Rochefort Trappistes 10 - The top product from the Rochefort Trappist brewery. Dark color, full and very impressive taste. Strong plum, raisin, and black currant palate, with ascending notes of vinousness and other complexities.



Rochefort Trappistes 8 - The lower gravity cousin to Rochefort 10. Nicknamed "Spéciale" ("The Special"), this beer is the most recent production. The Rochefort 8 has a more tawny colour and a more pronounced aroma, with an even richer fruitiness (a slight undertone of fig?) and a little more spiced dryness, like that of a cake, which gives a balanced finish to the final notes.



St. Bernardus Wit 4 - Traditional Belgian white beer developed and brewed in collaboration with the legendary Master Brewer Pierre Celis. This ale is very pale (whitish-yellow color) and quite hazy. The head is white and dense. In aroma, it has a wheaty, apple-like, tartness; herbal-spicy notes with coriander and orangey fruitiness and honeysih sweetness. Very refreshing; perfect thirst quencher!



La Chouffe - Bottle conditioned. Golden Ale, strong, spicy, lightly hoppy, with evolving taste. Natural beer, bottle conditioned, unfiltered, not pasteurised and without any additives.



Duvel - A Duvel is still seen as the reference among more full-bodied ales. Its bouquet is lively and tickles the nose with an element of citrus which even tends towards grapefruit thanks to the use of only the highest-quality hop varieties. This is also reflected in the flavour, which is beautifully balanced with a hint of spiciness. Thanks to its high CO2 content, this beer has a wonderful roundness in the mouth. A Duvel is both the perfect thirst quencher and the ideal aperitif.



Chimay White - Chimay Tripel, with its typical golden colour, its slightly hazy appearance and its fine head is especially characterised by its aroma which results from an agreeable combination of fresh hops and yeast. The beer's flavour, as sensed in the mouth, comes from the smell of hops: above all it is the fruity notes of muscat and raisins that give this beer a particularly attractive aroma. The aroma complements the touch of bitterness. There is no acidity, but an after-bitterness which melts in the mouth.



Chimay Premiere Red - Chimay Red is noted for its coppery colour which makes it particularly attractive. Topped with a creamy head, it gives off a light, fruity apricot aroma produced by the fermentation. The taste perceived in the mouth is a balance confirming the fruity nuances noticed in the fragrance. Its taste, which imparts a silky sensation to the tongue, is made refreshing by a light touch of bitterness.



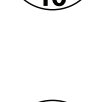
Chimay Blue - Chimay Blue is principally distinguished by its character of a strong beer. This is a beer whose fragrance of fresh yeast with a light, flowery rosy touch is especially pleasant. Its flavour, noticed when tasting it, only accentuates the pleasant sensations perceived in the aroma, while revealing a light but pleasant touch of roasted malt.



Booth #12 - The Travel Store - Enter to win the ultimate beer geek vacation to Belgium, which includes visits to several Trappist breweries. Sponsored by Michelle & Joanne from The Travel Store, The Atlantic Beer Festival and G Adventures.



Booth #13 - Muskoka Brewery
Muskoka Detour - We took a left turn from a normal IPA, dry-hopping it to create a truly sessionable brew with a rewarding aroma, big hop flavours and clean finish. The result is a perfect way to quench your thirst for the unexpected.



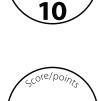
Mad Tom IPA - Dry-hopped with Chinook and Centennial hops, this IPA has a vibrant aroma, depth of flavour, and crisp citrusy undertow like no other. So brace yourself, and crack one open for old Mad Tom. This is an awakening in craft beer that gets more enticing with every sip.



Muskoka Summerweiss - Seasonally brewed and available in limited quantities, Muskoka Summerweiss ("vice") is crafted with visions of summer in mind. Naturally hazy by design, the perfect balance of wheat, barley and subtle hopping makes this an intriguingly aromatic, flavourful and sessionable summer wheat beer. To release more flavour, agitate bottle slightly before opening. Cheers to you Summer!



Twisted Tea Original - Real iced tea made from a blend of select teas and lemon.



Twisted Tea Half & Half - Real iced tea with lemonade flavour.



Booth #17 #18 - American Craft Breweries
Allagash White - Our interpretation of a traditional Belgian wheat beer, Allagash White delicately balances full flavor with a crisp, refreshing taste and subtle hints of spice. Naturally cloudy, bottled with yeast.



Muskoka Moonlight Kettle - Our first release in the Moonlight Kettle Series delivers a little spicy sweetness for summer with tropical fruit taste, and an aroma of spices, clove and pepper. Pour a glass of this light golden orange brew with a creamy head to kickback and enjoy the hazy days of summer.



Booth #14 - #15 - #16 - Moosehead Brewery

Moosehead Light - Moose Light is a refreshing light lager that's aged longer for an extremely smooth finish. Its fresh and easy-drinking taste makes it a welcome guest at any get together. Our emphasis on quality and traditional craftsmanship has made Moose Light a winner at the renowned World Beer Cup.



Moosehead Light Radler - The newest addition to the Moosehead line-up is Moose Light Radler, a 4% abv beverage described as containing 85% beer and 15% fruit juice, the latter a blend of grapefruit, grape and lemon juices.



Moosehead Light Radler Lemonade - Unfiltered, cloudy appearance, Lemon yellow colour, Soft lemon fragrance, Bright citrus, front of the mouth and dry lemon flavor.



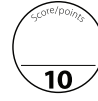
Hop City Barking Squirrel - Barking Squirrel is a 5% ABV amber lager with a distinct rich burnt orange colour and subtle noble hop aroma. Its medium body, pleasant hop bitterness and caramel malt sweetness makes it smooth and drinkable with a slight hop aftertaste.



Hop City Big Mouth Ale - Big Mouth is a medium bodied pale ale with a rich golden colour. Its unique blend of US Cascade hops and UK Kent Golding hops brings out a flowery, citrus aroma and pleasant hop bitterness. Caramel malts balance this brew's bitterness, making for a refreshing, well-balanced ale.



Hop City HotBot IPA - Programmed with 5 West Coast American hops, HopBot IPA brings out waves of absurd citrus and tropical aroma and flavor. The Citra, Centennial, Mosaic, Summit and Willamette hops are perfectly balanced by a solid malt backbone.



Hop City Lawn Chair - With a light golden colour and naturally cloudy appearance, Lawn Chair "Classic" Weisse is a true Bavarian style Hefeweizen. An unfiltered wheat beer with a spectacular aroma of banana and clove. With a beautiful balance of exotic and spicy notes, followed by a crisp refreshing finish.



Samuel Adams Boston Lager - This Go To Beer™ started it all. Samuel Adams Boston Lager helped lead the American beer revolution, reviving a passion for full-bodied brews that are robust and rich with character. Since 1984, Samuel Adams Boston Lager has used only the finest hand-selected ingredients to create this perfectly balanced, complex and full-bodied original brew.

La Pitoune Ale - Jumelle de la Pitoune lager mais produite en fermentation haute, cette blonde translucide et vive exhale un léger parfum d'agrumes et d'épices. Un goût quelque peu fruité soutenu par une bonne assise de malt cède le pas aux houblons délicats en finale. Une bière très légère et rafraîchissante.



La Morsure - Au commencement, tout nous semble paisible : se présente à nous une rousse au col blanc tenace, à l'apparence plutôt commune. Mais déjà, à l'approche du nez nous vient le pressentiment que la chute sera violente. En bouche, on se laisse d'abord berné par un léger sucre caramélisé rapidement envahi par une contre-attaque vive et rapide de houblon. Une amertume verte et intense nous envahit de toute part tandis que le petit goût de sucre caramélisé soutient un équilibre avec une délicieuse finale prenant l'allure de noisettes.



La Blanche de Shawi - Voile opalescente aux couleurs de blé, elle dessine une fine dentelle au fil des gorgées. Nez d'agrumes subtilement épicés de coriandre et de citron. Elle offre d'abord à nos papilles la grande douceur de son blé puis une alternance aigre-fruité. Finale sucrée. Très désaltérante.



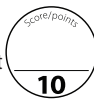
La Buteuse - Bière ambrée coiffée d'une riche mousse. Sa robe pleine de fines bulles champenoises conduit avec elle des parfums de sucres et d'épices exotiques. Le tout est soutenu par la chaleur de l'alcool et de ses effluves enivrantes.



Le Sang-d'encre - Bière d'un noir intense, coiffée d'une mousse moka laissant de riches traces de dentelle sur le verre. Nez généreux de café chocolat et de houblons herbacés. Ronde et crémeuse en bouche, l'amertume est soulignée par un trait anisé qui s'efface sèchement dans une douceur de sucre candi.



La Saison du Tracteur - Blonde opalescente coiffée d'une généreuse couronne de mousse. On trépegne en humant ses arômes complexes d'agrumes et de fruits de la passion qui dévoilent les prémices d'une satisfaction future. La bouche offre les mêmes fruits, parallèlement au goût d'épices produits par une levure saison authentique. Il en résulte une bière désaltérante, combinant avec un charme certain le flair du Nouveau Monde et la rusticité du vieux continent.



Apocalypso - L'Apocalypso est une bière voilée qui marie parfaitement l'élégance de la blanche belge au caractère houblonné et complexe des IPA américaines. Surplombée d'une écume abondante, elle propose un nez de résine, de bonbon, de litchi et de poire. Sa bouche, d'abord douceuse, est une vague durable d'amertume sapinée qui ne demande qu'à être chevauchée.



Albert 3 - Albert est une bête courageuse lancée en orbite par l'équipe du Trou du diable dans le but avoué de conquérir les palais en quête perpétuelle de bières sèches et houblonnées. Les données recueillies à l'intérieur de son habitat pressurisé révèlent une présence maltée, combinée à une amertume fine mais durable.



Dubai Pillée - La Dubai Pillée est une bière dorée et cristalline dont la mousse blanche et tenace laisse échapper de fines bulles qui vous picotent la langue. Elle présente un nez exotique dominé par la mangue, le fruit de la passion et l'abricot, mélange qui rappelle la fraîcheur du sauvignon blanc. En bouche s'installe rapidement un équilibre entre le malt sucré et les fruits confits où la chaleur de l'alcool dévoile à peine ses charmes, et dont la finale se confond entre douceur et amertume.



Mellifera - La Mellifera est une blonde voilée à laquelle ont été ajoutés à l'ébullition trente kilos de miel local, suivi d'une fermentation lactique. Son nez fleurit bon l'hydromel citronné et rappelle subtilement le petit bonbon au miel. En bouche se rajoute un côté floral qui confirme sans équivoque que la douceur...



Booth #27 - AMCA Sales & Marketing

Hops and Robbers IPA - This is golden IPA with an exceptionally rich and complex character. Fruity aromas of lemon with hints of pineapple combine crisply with toasty caramel flavours and a tasty malt backbone. Dry hopping with cascade hops ensures more hop aromatics are retained in the finished beer. Made with pride and panache, Double Trouble Brewing's flagship brand Hops & Robbers is refreshingly delicious.



Prison Break Pilsner - Locked into drinking the same old lagers? Aged for 30 days, Prison Break Pilsner's unconfined flavour demonstrates just how good a lager



can taste. Full of aromatic and balanced hopping for maximum flavor security. This Breakout Pilsner will surely set your palate free of uninspiring lagers. We hope you run with our Prison Break Pilsner.

Fire in the Rye - Un-filtered and single hopped with centennial. Our Single Hopped, Roasted Rye Pale ale has landed! Fire in the Rye combines the smouldering aroma of rye with the floral notes of centennial hops. Landing at a flavourful 60 IBUs, this is our boldest beer yet! We hope you love Fire in the Rye as much as we do.



Rare Bird Brewery - Guysborough, Nova Scotia

Pale Ale, Full Steam Stout & Red Ale - Our commitment to making you a great Nova Scotia craft beer starts with quality ingredients. We begin by selecting the finest hops and malted barley. Then we combine these fresh ingredients with pure, unchlorinated artisan water. No preservatives are added to our unique recipes. Our beer is then fermented in copper clad, polished stainless steel fermenting tanks. After fermentation is complete, we store the beer in stainless steel storage tanks in a temperature control room that holds the beer at 4° Celsius for optimal flavour. We invite you to come and enjoy the exceptional taste our commitment to brewing excellence creates.



Booth #28 - Christopher Stewart

Gull - Golden pilsener from Reykjavik, Iceland.



Brio - This beer is produced by Borg Bruggþús exclusively for "Ólstofa Kormáks og Skjaldar" in downtown Reykjavik.



Booth #29 - PEI Brewing Co.

Gahan Island Red - This deep red ale deftly balances rich malt flavours of toast and toffee with subtle spicy hop aromas and a cleansing bitterness. One of our original brews, this beer makes a great introduction to the enticing flavours of craft beer and is also very versatile for pairing with food.



Gahan Blueberry Ale - Enjoy a fruit beer that isn't afraid to be a beer. Our Blueberry Ale is the perfect blend of organic local blueberries and a snappy, refreshing wheat beer. With a malt bill of almost 50% Canadian Wheat, 50% Canadian barley, and a touch of crystal malt, it's bursting with crisp, clean malt flavours. We add real blueberry puree during fermentation which adds a subtle fruitiness and a slightly purple cast. This unfiltered brew delivers



refreshing flavours without the tiresome sweetness found in most fruit beers.

Gahan 1772 IPA - This beer doesn't hold back. We start with as much Canadian barley as we can fit in our mash mixer, then add some toasty Munich malt and toffee-flavoured crystal malt for a rich, malty balance to the hop onslaught that follows. We cram our kettle with Centennial and Cascade hop varieties for refreshing clean bitterness and hop flavour, then dry hop in the fermenter for an aroma that will spank you right in the face. Party like its 1772!



Gahan Sir John A Honey Wheat - One of our original brands, this crisp flavourful wheat beer has been a spring board for many craft beer love affairs over the years. We add a special blend of Canadian barley and wheat malts for brisk clean flavour, spicy hops for balance, and bucket loads of local honey for its lovely floral aroma. John A's Honey Wheat is an easy drinking light ale with great thirst quenching qualities.



Gahan Iron Bridge Brown - Iron Bridge Brown Ale is a testament to the power of malt. With a base of Canadian barley malt for breadly crispness, the rich roasty-toasty aromas are the result of premium British chocolate and black malts. Hopped lightly to let the malts take centre stage.



Beach Chair Lager - An ode to malt and hops, our approachable craft lager is made with only top quality Canadian Pilsner malts, spicy European noble hops, and lager yeast. After lengthy cold-conditioning, the resulting clean character allows the malt and hops to sing out! Grab a chair and sing along.



Gahan Seasonal - PEI Brewing Company's latest seasonal offering.



Booth #30 - Howe Sound Brewery

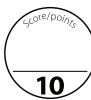
Devils Elbow IPA - An assertive ale that is heavily bittered and dry-hopped providing an intensive aroma and brewed using selected English and North American barley and hops. It is named for the dramatic grade 4 Devil's Elbow rapid on the Elaho River, north of Squamish, BC, Canada.



King Heffy Imperial Hefeweizen - A refreshing, German-styled wheat beer with a distinctive banana and clove aroma, it is made with barley, wheat, hops, water and hefe yeast and named in recognition of the thousands of climbers who come from around the world to climb Squamish, BC's walls, crags, cracks, slabs and boulders.



Super Jupiter Grapefruit ISA - From the ashes of our popular, Super Jupiter Grapefruit India Pale Ale, rises a phoenix- Super Jupiter India Session Ale! This I.S.A. is drenched in delicious, grapefruit, citrus and tropical fruit from the Centennial and Azacca hops. The inclusion of grapefruit peel only amplifies its bold refreshing character. Long live Super Jupiter!



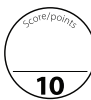
Woolly Bugger Barley Wine - A rich, malty barley wine-style ale, with an intense the depth of flavour. Named for the Woolly Bugger wet fly, one of the most effective and widely used patterns in fly fishing. Brewed with pale, crystal, cara, chocolate and special B malts, Nugget, Fuggles and Golding hops, water and ale yeast.



Rail Ale Nut Brown - A smooth, flavourful nut brown ale with hints of chocolate and licorice. Made with 100% barley, hops, water & yeast, it is named in recognition of the region's strong railway history and Squamish BC's West Coast Railway Heritage Park - Home of the Royal Hudson and Western Canada's largest collection of heritage railway equipment.



Garibaldi Honey Pale Ale - A refreshing, lightly hopped golden ale brewed with all-natural Lillooet honey and made with barley, honey, hops, water and yeast. It is brewed in recognition of the Sea to Sky regions highest peak, Mount Garibaldi (8,776 ft, 2,675 m) which was named for Italian hero Giuseppe Garibaldi, the man of two worlds.

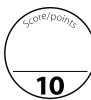


Baldwin & Cooper Best Bitter - A smooth, malty well-hopped ale, with a full aromatic nose made with 100% barley, hops, water and yeast. The "best bitter" description refers to this beer's higher alcohol content and its depth of hop bitterness. It is named for Jim Baldwin & Ed Cooper, the first men to climb the Grand Wall of the Stawamus Chief (702 m) in July, 1961.



Booth #31 - McAuslan Brewing

St-Ambroise Oatmeal Stout - St-Ambroise Oatmeal Stout's expert blend of deeply roasted malts has made it an international medal winner, including one of the nine Platinum medals awarded at the 1994 World Beer Cup. You'll fall in love with your first sip of this rich brew punctuated by espresso and chocolate notes, topped with a thick, creamy head with just a hint of mocha.



St-Ambroise Pale Ale - Our flagship beer - the one that put McAuslan on the map. St-Ambroise Pale Ale is a golden, generously hopped brew, and a perennial favourite of the many pale ale drinkers who have enjoyed its rich, fruity flavour since 1989.



St-Ambroise Apricot Wheat Ale - Natural apricot flavour is married to barley and wheat malts to give St-Ambroise Apricot Wheat Ale its uniquely delicious, subtly sweet taste. A natural, delightfully refreshing choice for adventurous palates that appreciate a light ale with a playful twist.

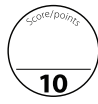


St-Ambroise IPA - McAuslan presents its New World take on the classic IPAs of the 19th-century England. In those days, the beers was brewed extra-strong and generously hopped to help it survive the long journey to India. Inspired by that history and today's bold American IPAs, we've married Cascade and Chinook hops with a subtle blend of malts - anyone who appreciates strong ale will love it. Hop bitterness and malt smoothness: it's a journey your taste buds will enjoy time and again.



Booth #32 #33 – Kirkwood Diamond Canada

Brick Waterloo Dark - Looks dark, tastes light. It's Ontario's favourite dark lager. A dark beer that is slowly brewed with Canadian grown malted barley, specialty coloured malts, imported hops and pure cultured brewers yeast. Dark lagers are enjoyed all year long, and they're not as filling as ales.



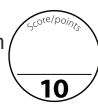
Brick Waterloo IPA - Waterloo IPA is a distinctively Canadian IPA that combines the citrus and floral hop aroma of American IPAs with the sweetness, body and finish of British-style India Pale Ales.



Brick Waterloo Radler - Waterloo Lemonade Radler is a blend of real lemon juice and crisp lager beer. It's the perfect drink to pair with freshly made garlic hummus. Small batch brewed in the traditional German style, crisp and über refreshing.



Steam Works Pale Ale - This northwest style pale ale combines hints of lightly toasted malts with a beautiful floral & citrus hop aroma that tingle the senses. Undertones of malt sweetness & a balanced hop bitterness make for a very refreshing finish.



Steam Works Pilsner - An homage to the original Pilsners of the Czech Republic. A light golden coloured lager beer with lively carbonation, topped with a beautiful white foam lace. Lightly toasted malt flavours underscore a German hop character, bringing floral & spicy notes to this refreshing, light bodied & hoppy pilsner.



Steam Works Jasmine IPA - Pours golden in colour with a lively white head. It has a very floral and citrus nose from the hops and jasmine flowers while hints of spicy phenolics and fruity esters come through on the finish. The taste of caramel malt is balanced by the lavish dryhop character and refreshing jasmine flavours. Hoppy, refreshing and complex!



Steam Works Saison - Brewed in the French and Belgium saison style.



Hickson IPA - This floral IPA has aromas of peach and citrus with a sustained bitterness. Citra, Cascade, Chinook and Centennial hops.

Charles Henry Amber Ale



Charles Henry Belgian White



Hickson Imperial IPA



Hickson Limited Edition



Charles Henry IPA



ALL NATURAL, PREMIUM AND PURE
EST. 1996

MUSKOKA Brewery

IT'S YOUR SAME FAVOURITE
MUSKOKA CRAFT BEER –
WITH A NEW LOOK!

UNFILTERED BEERS

Muskoka Brewery is proud to announce our new packaging and bottle to reflect our dedication to being all natural, premium and pure - like the region we're from. We have an unquenchable thirst for great craft beer and we hope you have the chance to enjoy some. Cheers!



MAD TOM IPA 6-PK BOTTLES

Inspired by late night stories around the fire, Muskoka Mad Tom will instantly grab your attention. Dry-hopped with Chinook and Centennial hops, this IPA has a vibrant aroma, depth of flavour, and crisp citrusy undertone like no other. So brace yourself, and crack one open for old Mad Tom.

ABV: 6.4 IBU: 62



DETOUR 6-PK BOTTLES

Life's more interesting when you take the less paddled fork in the river. We took a left turn from a normal IPA, dry-hopping it to create a truly sessionable brew with a rewarding aroma, big hop flavours and clean finish. Enjoy!

ABV: 4.3 IBU: 30



SUMMERWEISS 473ML CAN

All hail the blazing beacon of Summer! Muskoka Summerweiss ("vice") is crafted with all the sensations of the season. Naturally hazy by design, the perfect balance of wheat, barley and subtle hopping makes this an intriguingly aromatic, flavourful summer wheat beer. Seasonally brewed and available in limited quantities. Cheers to you, Summer!

ABV: 5.0

Gary McMullen

Gary McMullen
Founder

Bracebridge,
Ontario, Canada

Find out more at:

MUSKOKABREWERY.COM



Tork 88

Booth #34 - Microbrasserie Naufrageur

IPA au Thé du Labrador - La première bière de cette gamme a été lancée sur le marché au mois de juin dernier. La IPA au thé du Labrador sera de retour sur les tablettes d'ici quelques jours. Bière très aromatique mais bien équilibrée, la IPA au thé du Labrador marie les notes agrumes du houblon aux arômes forestiers et mentholés du thé du Labrador.

L'Étape du phare - The newest offering from this award winning Quebec Micro-Brewery.

Booth #35 #36 - Bruce Ashley Group

Tiger - World acclaimed lager beer. Awarded championship gold medals in London, Geneva and Paris.

Czechvar - Czechvar is the special name (editor's note: for North America) of the world famous beer produced by the renowned brewery in Ceske Budejovice, Czech Republic. Benefitting from over 700 years of brewing experience of the South Bohemian region, Czechvar is the golden original, acknowledged by many connoisseurs as one of the best lagers in the world.

Crabbie's Original - Steeped ginger combined with quality ingredients and matured for 6 weeks to create a deliciously distinctive flavour.

McEwan's Scotch Ale - Deep brown colour. A chocolate and caramel body with a lingering sweet finish. Originally brewed by McEwan's at the Fountain brewery in Edinburgh. Production moved from Fountain to the Caledonian Brewery in 2004. The McEwan's brand passed to Heineken in 2008 after their purchase of Scottish & Newcastle's British operations. Heineken sold the brand to Wells & Youngs in 2011. Packaged (bottle & can) McEwan's beers are produced at Wells & Youngs brewery in Bedford.



Bitburger - The classic Bitburger - a mature and most agreeable beer - is brewed with the best of ingredients in the same traditional way it has been for many, many years. The result is delicately tart and pleasantly bitter - with a strong hop taste.

Belhaven Black Scottish Stout - Belhaven Black Scottish Stout really is something completely different. Bursting with roast coffee and chocolate flavours, this is a truly genuine and premium pint.

Booth #37 #38 #39 #40 - Molson Canada

Coors Banquet - Coors was first introduced by Adolph Coors in April 1874. It's nicknamed the Banquet Beer. Legend has it that in the late 1800s, thirsty miners threw celebratory banquets, with Coors as the honorary beer because of its superior craftsmanship. Prior to its nationwide distribution in 1991, Coors built a cult following, with presidents, movie stars and consumers toting the beer back from Colorado or making special trips to buy the uniquely crisp and drinkable beer.

Coors Altitude - Made for the nights that reach new heights, and brewed to 6.4% abv. Refreshing taste, straight up.

Mad Jack Premium Apple Lager - A perfect balance of flavours that makes Mad Jack so delicious. With a natural flavour and ready for your first taste, things are about to get a little crazy.

Rickard's Radler - It was in the German countryside of the 1920s that the first Radler was born. After a hoard of thirsty cyclists swarmed a quaint Bavarian pub, a quick-thinking barkeep added citrus soda to his brew so he'd have enough drink to quench the crowd. The rest is well, history. Now, almost a century later, you can enjoy our light and crisp Radler after a long ride in the hot sun or a lazy afternoon in the shade. Sip and enjoy all summer long.

GIB Hey Day Heffeweizen - Vaguely tart with light clove and banana flavours and aromas. Finishes crisp and dry.



EXTRA DELICIOUS BEER

EXTRA DELICIOUS BEER

EXTRA DELICIOUS BEER

EXTRA DELICIOUS BEER



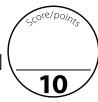
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Molson Canadian Stone Fruit - Highly aromatic peach and apricot nose. Fine mousse on the palate with more peach and apricot flavours. Medium-length finish. A joy to drink.



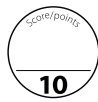
Booth #41 – Scow Craft Cider

Scow Craft Cider - SCOW Craft Cider is made from pressed apples, and only apples. We do not add any sugar or juice concentrates. Scow Craft Cider is gluten free. All apples are cold-pressed using our traditional vertical press, and are then filtered prior to fermentation.



Booth #42 – Innis & Gunn – PMA Canada

Innis & Gunn Original - This is our firstborn brew, whose accidental discovery started our story in 2003. Its originality also lies in its singular taste – notes of biscuity malt and vanilla swirling within a creamy, mellow character.



Innis & Gunn Lager - Our Lager takes its inspiration from the German style of lager, Helles. Helles was first produced in Munich in the late 1800s as an alternative to the typical 'dunkelbier' ('dark coloured beer') produced in the area ('Helles' means 'light-coloured' in German). Ours, like the first Helles beer that was brewed back in 1894, has a sweet, malty flavour balanced with a light aromatic hoppiness that makes it very refreshing.



Innis & Gunn Toasted Oak IPA - India Pale Ale first made its name in the 19th century. Here's hoping our pioneering IPA can make its mark too. Its fervent hoppy character hails from the unique addition of large quantities of hops at three separate points during brewing. The result is a beer that's rounded yet refreshing, with delicate floral notes and oodles of zesty freshness.



Melville's Ginger Beer - It's deep, it's spicy and it packs a mighty punch. Say hello to the latest addition to the family: Ginger beer. Yes, a ginger beer that is actually a beer. Ginger root might be an ugly old thing (in truth, there's no 'might be' about it) but it doesn't half make for a mighty fine beer. Provided you make it the way we do, obviously. That way being slowly and naturally, with nothing else added. So what you get is a ginger experience that's out of this world, from out of your bottle.



Booth #43 – Pretzel Maker

Fresh hot and tasty pretzels!

Booth #44 – ABF 2015 - Merchandise Table

Atlantic Beer Festival swag for sale.

Booth #45 - C103 / Pump House

Black and Blue Beer - A popular combination of Pump House Muddy River Stout and Blueberry Ale.



Booth #46 - XL96 / Pump House

Outlaw Red Leaf Ale - Deep reddish hue Irish inspired Ale with a lingering nut like maltiness. Dry hopped for a medium bitterness with a smooth finish.



Booth #47 – Hospice Greater Moncton

50/50 Draw

The Atlantic Beer Festival continues to support local charities.

Booth #48 – Photo Booth

Say cheese!

Booth #49 #50 – The Pump House Brewery

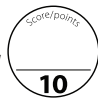
Pump House Premium Pilsner - The high quality hop bitterness gives this beer a pleasant refined taste. Malty taste components do not play a big role in this style of beer, and thus are barely perceptible in our Pilsner. We just added enough maltiness to make our Pilsner not too bitter for even the novice beer lover. Our Pilsner has a high level of attenuation which makes it very dry - an ideal companion for every occasion.



Pump House IPA - The first taste impression is of a very agreeable hop bitterness. Just enough to make you appreciate hops again, without being astringent or puckering. The citrus aroma plays very well together with the hop bitterness, while a pleasant maltiness in the background completes the picture of a prime example for a well balanced IPA. Definitely a beer for hop addicts and newbies to craft beers alike.



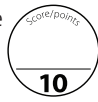
Blueberry Ale - Blonde coloured ale with the wonderful essence of fresh blueberries. Sweet flavours of peppery blueberries, malts and spicy hops make this one a winner all the way. A one-of-a-kind refresher.



Cadian Cream Ale - A golden coloured ale lending itself to the wonderful malty aromas layered with just a kiss of spicy hops for a clean, smooth finish that will keep you coming back for more.



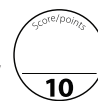
Fire Chief's Red Ale - A deep tawny reddish hued Irish-inspired ale with a lingering nut-like maltiness. Very lightly hopped with a pleasant estery fruitiness expiring to wonderfully smooth finish. Slainte!



Scotch Ale - Deep brown-amber coloured with a rich smokey aroma. Flavours of caramel, chocolate and peated malts. With it's silky smooth, lightly smokey, roasty character it is a fantastic gold medal winning example of the style.



Pump House PREMIUM LAGER - A tribute to the Reinheitsgebot (beer purity law) of 1516, brewed using just barley, hops, yeast and water. Cold aged and matured for more than six weeks, there are no adjuncts, or artificial carbonation - resulting in a 100% natural lager.



Biere de Garde - A Belgian/French ale style, chestnut brown in colour. Low bitterness but characterized by complex fruity esters and alcohol can be evident. 7.5% ABV



Weizen - A classic unfiltered German style wheat beer with a spicy clove-like, banana bouquet and flavour from the Weinstephan yeast strain. Malty and lightly acidic making this one very refreshing. Garnish with lemon. Prosit! 5.0% ABV



4 Alarm IPA - India Pale Ale %7 ABV - Our classic west coast style IPA is hoppy, fruity and citrusy with a fantastic caramel malt backbone keeping it well balanced. Tawny amber coloured and medium bodied with a long lingering finish. Fantastic with spicy foods or tangy salads. 80 IBUs.



Muddy River Stout - Our oatmeal stout is deep midnight black coloured with a roasty aroma of malts, espresso and chocolate. Full and velvety with more sweet flavours of malt, coffee and chocolate as suggested in the aroma. Lightly acidic with a big finish, oatmeal surely isn't just for breakfast anymore!



Pail Ale - An aromatic bouquet of hops and citrus fruits in our take on a pale ale, the light - medium bodied maltiness leading to the smooth, lingering finish screams at you to have another sip!



Maple Ale - A malty amber ale with a twist - it's brewed with fenugreek seeds and locally produced dark maple syrup lending a pleasant complexity with hints of maple to the brew. Medium mouthfeel with a smooth, clean finish. You know spring is here at last when this beer hits the taps! 5.0% ABV



Winter Warmer - Winter Warmer is a traditional malty-sweet English style that is brewed in the winter months and spiced with cloves, nutmeg and cinnamon. Deep dark amber coloured with a big malt presence and lingering spicy notes. Comfort food at it's best! 7.0% ABV



Booth #51 – Good Pallets - Ontario & Quebec Craft Breweries

Brasserie Les Trois Mousquetaires

Kellerbier - Unfiltered golden lager inspired by the beers poured directly from cellars in bararian Franconia.



Porter Baltique - Strong dark lager inspired from Porters around Baltic Sea region.



Hopfenweisse - Wheat ale mixing the flavors of Germany's hefeweizens and America's typical hops.

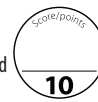


Doppelbock - Strong brown lager used as liquid bread by bavarian monks during lent.



Grand River Brewing

Plowman's Ale - This is a big, bold beer that is loaded with five types of hops but also backed up with a hearty grain that establishes balance and body. This deep copper coloured beer has beautiful spicy and a slight citrus hops note right from the start with a rounded malt finish accompanying the hop bitterness.



Pugnacious Pale Ale - The Pugnacious Pale Ale is an American Pale Ale brewed with four healthy doses of cascade hops added throughout the boil. This punchy yet balanced pale ale is loaded with character from the citrusy cascade hops to the sweet yet light malt backbone.



Mill Race Mild - Darkly coloured and rich in appearance, this mild ale is brewed in the traditional style of British mild beers that are disappearing even from the pubs of London, England. Grand River Brewing has revived this traditional style of beer that is deep in colour but doesn't possess the harsh bitterness that many people associate with a darker beer. The pronounced creamy head welcomes you and is followed with a beautiful roasted barley flavour and a smooth creamy taste. This is a beer that just makes you want to have another and with being a mild, go right ahead.



Black Oak Brewing

10 Years Bitter - The Pugnacious Pale Ale is an American Pale Ale brewed with four healthy doses of cascade hops added throughout the boil. This punchy yet balanced pale ale is loaded with character from the citrusy cascade hops to the sweet yet light malt backbone.



Dieu du Ciel!

Pêche Mortel - Pêché Mortel (French for "Mortal Sin") is an intensely black and dense beer with very pronounced roasted flavours. Fair trade coffee is infused during the brewing process, intensifying the bitterness of the beer and giving it a powerful coffee taste. Pêché mortel is brewed to be savored; we invite you to drink it in moderation.



Moralité

Le concept de Moralité peut donner lieu à diverses interprétations et au Québec, il a un lien historique avec l'alcool. Chose certaine, nous utilisons une quantité immorale de houblon provenant d'un savant mélange de Simcoe, Citra et Centennial. Il en résulte une finale sèche, aromatique et légèrement résineuse évoquant des fruits tropicaux et laissant apparaître une amertume tranchante. La Moralité est née d'une collaboration avec John Kimmich de la brasserie The Alchemist du Vermont.



Booth # 52 - Central City Brewing

Red Racer Maple Bacon Ale - An easy drinking amber ale with hints of fresh maple and smoky bacon! Not just for breakfast anymore, our flavour forward yet sessionable Maple Bacon Ale can be enjoyed during any time of the day!



Red Racer IPA - A style of ale that was fashioned to survive the long voyage from England to India during the British colonization. Hop, hops, and more hops! This ale has an intense aroma and a long lingering finish. A beer for the connoisseur, this is the Brewmasters choice.



Red Racer ISA - Mosaic hops lend to this light and fruity ale with a good bitterness and malt balance, coupled with refreshing hop aromatics. This session ale is big on flavour and light in alcohol.




Booth #53 - Beau's All Natural Brewing

Lug-Tread - Available year-round, Lug-Tread Lagered Ale is our award winning, flagship beer. It is hand-crafted with Spring Water and Certified Organic Malts & Hops. We brew this tasty golden ale and then lager it to create a beer like nothing else in Ontario.



Tom Green Beer - Beau's and Canadian actor and comedian Tom Green have collaborated to create The Tom Green Beer. A milk stout, The Tom Green Beer displays flavours of chocolate and coffee, while delivering a creamy, velvety texture, and finishing with a mild sweetness.

Moncton
14 Church Street Moncton E1C 4Y9
(506) 388-GATE (4283)

Dieppe
200 Golf, Moncton, NB E1A 8J6
(506) 859-GOLF (4653)

Shediac
222 Belliveau Street, Shediac, NB E4P 0M2
(506) 351-GATE (4283)

Belgian Inspired Brews

CRAIG PINHEY

One of the hottest beer trends in North America is brewing complex beers that have more in common with Belgium's classic Chimay, Cantillon and Rodenbach than they do with anything from Molson, Labatt or even the larger craft brewers.

There was a recent online discussion involving Belgian beer, specifically North American beers that are brewed to emulate the style of various beers that are associated with Belgium. The argument was whether it was correct to call them Belgian beers, or even "Belgian style" beers.

The general consensus was that "Belgian inspired" might be the most accurate term, and this is fitting, as the best beers of Belgium are truly inspiring...

Belgium's beer culture is blessed with an unparalleled number of beer styles, which are as complex as they are diverse. Although some

people might think of the rather mundane Stella Artois as a Belgian classic, it is a simple European style lager, much like Jupiler, another pils under the Anheuser-Busch-InBev umbrella, or Maes, owned by Heineken.

Beer enthusiasts are much more interested in the more enigmatic beers of Belgium, which range from spicy to sour, fruity to herbal, and wood aged to 'horsey', as evidenced in the lambic beers brewed using open fermenters that allow local flora to take over the ferment, and can be so sour that they have sweet fruit added to make a balanced beer (try Mort Subite Kriek or Framboise, \$4.99 at ANBL).

Although the Belgians drink a lot of "everyday" lagers, many of the biggest selling beers from Belgium, even though made by large brewing conglomerates, are quite flavourful, including Affligem and Leffe - spicy abbey style ales made in the style of the famous beers

brewed at Trappist monasteries; Hoegaarden, a classic witbier (a wheat beer spiced with coriander seed and dried orange peel); and Palm, a fruity pale ale.

The Belgians love intense aroma and flavour in their beer, and so do a lot of New Brunswickers.

In Fredericton, New Brunswick, Grimross specializes in Saisons (farmhouse ales), spicy Belgian ales, sour beers and "brett" beers (brett is *brettanomyces*, the wild yeast associated with some of Belgium's most complex brews), while Moncton's Acadie Broue also brews up Belgian inspired concoctions including their annual Tintamarre Saison. Edmundston's Les Brasseurs du Petit-Sault opened last year to great acclaim for their authentic Tante Blanche witbier, and have followed up with several other brands, including a spicy ale called Bob LeBouef. Even Pump House got on board, brewing a bier de garde this year, a variation on the farmhouse style

associated with Northern France. The newest producer in the Belgian vein will hopefully be Distillerie Fils du Roy in Petit-Paquetville, who plan to add bier de garde to their line-up of craft spirits and liqueurs this spring.

One of the more interesting and historical beer categories in the world is Trappist Ale, and its cousin Abbey Ale. Trappist ales come from the Vatican approved Cisterian Order of the Strict Observance. Monks have reportedly been brewing beer in Northern Europe for over a thousand years. These days the Trappist monks don't do much actual brewing - with Westvleteren as the exception - but maintain a supervisory role over secular brewery workers.

Abbey style beers are those ales brewed similarly to Trappist ales, but they are not from actual monasteries. Still, they can be very good, such as the very tasty, spiced N'ice Chouffe, \$10.25 at ANBL. An excellent Belgian 'beer tasting in

a box' is the St. Bernardus Mixed Pack for \$23.35, which has the St. Bernardus Abt 12, Wit, Prior 8, Pater 6, Watou Tripel and Tripel.

The oldest Trappist brewery is Rochefort, dating to 1595. Although there were only six Trappist breweries as of 1997, five in Belgium and one in Holland, there are currently ten Trappist breweries, including six in Belgium, two in Holland, one in Austria, and one - believe it or not - in Massachusetts! The main styles associated with Trappist ales are singel, tripel and dubbel. Singel is a lower alcohol version brewed by some monasteries for consumption by the brothers (no, there no sisters), dubbel is typically brown and malty, whereas tripel is stronger and golden. Orval only has one beer, and it is not defined as any of those three.

The ANBL has Holland's Koningshoeven Tripel Trappist Ale

PLEASE SEE → BELGIAN, 15

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**PAS LÉGÈRE AU GOÛT.
LA BIÈRE LÉGÈRE ORIGINALE EST ICI.**

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Bières d'inspiration belge

PAR CRAIG PINHEY

L'une des tendances les plus en vogue dans le monde de la bière en Amérique du Nord est la production de bières complexes qui ont plus en commun avec les classiques Chimay, Cantillon et Rodenbach de la Belgique qu'elles n'ont avec les bières de Molson, Labatt ou même de plus grands brasseurs.

Une discussion en ligne récemment portait sur les bières belges, bières spécifiquement nord-américaines qui sont brassées dans le but d'imiter le style de différentes bières associées avec la Belgique. L'argument était à savoir si c'est correct de les appeler bières belges, ou même bières « à la belge ». Le consensus général était que le terme le plus précis serait « bière d'inspiration belge », ce qui est approprié, puisque les meilleures bières de la Belgique sont vraiment inspirantes...

La culture de la bière belge est riche d'un nombre inégalé de styles de bière, qui sont aussi complexes qu'elles sont diversifiées. Bien que certaines personnes pourraient penser à la plutôt banale Stella Artois comme classique belge, elle n'est qu'une simple lager de style européen, tout comme la Jupiler, un autre pils sous l'égide Anheuser-Busch InBev, ou la Maes, de Heineken.

Les amateurs de bière sont beaucoup plus intéressés par des bières parmi les plus énigmatiques de la Belgique, dont la gamme de saveur va de bière épicée à amère, de fruitée à herbacée, de vieillie au bois à saveur d'écurie, comme en témoignent les bières de lambic brassées en utilisant des levures sauvages qui permettent à la flore locale de s'emparer du ferment, et qui peuvent être si aigres qu'on doit y ajouter des fruits sucrés pour en faire une bière équilibrée. (Essayez la Mort Subite Kriek ou Framboise, 4,99 \$ chez ANBL).

Bien que les Belges boivent beaucoup de lagers « de tous les jours », un grand nombre des plus grandes bières les plus vendues en Belgique, même si fabriquées par de grands conglomerats de brassage, sont tout à fait savoureuses, y compris la Affligem et la Leffe - bières épicées de style d'abbaye fabriquées dans le genre des célèbres bières brassées dans les monastères trappistes; la Hoegaarden, une witbier classique (une bière de blé

épicée avec des graines de coriandre et du zeste d'orange séché); et la Palm, une bière blonde fruitée.

Les Belges aiment l'arôme intense et la saveur dans leur bière, et de même un grand nombre de Néo-Brunswickois.

À Fredericton, au Nouveau-Brunswick, Grimross se spécialise en bières de saison, bières belges épicées, bières aigres et bières « brett » (de brettanomyces, levure de souche sauvage associée à certaines des bières les plus complexes de la Belgique). À Moncton, Acadie Broue brasse aussi des concoctions à inspiration belge, dont leur bière de saison annuelle, la Tintamarre. Les Brasseurs du Petit-Sault, d'Edmundston, inauguraient l'année dernière, avec beaucoup de succès, leur authentique witbier Tante Blanche, et ils ont poursuivi avec plusieurs autres marques, y compris une bière épicée appelée Bob LeBoeuf. Même la Pump House est à bord, brassant une bière de garde cette année, une variation sur le style de bière de ferme associé au Nord de la France. Le plus récent producteur dans la veine belge sera, espérons-le, la Distillerie Fils du Roy, de Petit-Paquetville, qui a l'intention d'ajouter une bière de garde à leur gamme de spiritueux et de liqueurs artisanales ce printemps.

Une des catégories de bière des plus intéressantes et historiques au monde est celle de la bière trappiste, et sa cousine la bière d'abbaye. Les bières trappistes proviennent de l'Ordre cisterien de la stricte observance, approuvé du Vatican. Les moines auraient brassé de la bière en Europe du Nord depuis plus de mille ans. De ces jours, les moines trappistes ne font pas beaucoup de véritable brassage - Westvleteren étant l'exception -, mais ils gardent toujours un rôle de supervision sur les ouvriers de brasseries laïques.

Les bières de style abbaye sont des bières brassées de manière similaire aux bières trappistes, mais elles ne proviennent pas de monastères réels. Pourtant, elles peuvent être très bonnes, comme la très savoureuse et épicée N'Ice Chouffe, à 10,25 \$ au ANBL. Un excellent carton de découverte de bière belge est le carton mélange de St. Bernardus, pour 23,35 \$, qui comprend six bières: Abt 12, Wit, Prior 8, Pater 6, Watou Tripel et Tripel.

La plus ancienne brasserie

trappiste est celle de Rochefort, datant de 1595. Bien qu'il n'y avait que six brasseries trappistes en 1997, cinq en Belgique et une en Hollande, il y en a actuellement dix, dont six en Belgique, deux en Hollande, une en Autriche, et une - croyez-le ou pas - au Massachusetts! Les principaux styles associés à la bière trappiste sont la singel, la tripel et la dubbel. La singel est une version à teneur d'alcool faible brassée par certains monastères pour la consommation par les Frères (non, il n'y a pas de Sœurs); la dubbel est généralement brune et maltée; alors que la tripel est plus forte et blonde. Orval ne dispose que d'une seule bière, et celle-ci n'est pas définie comme l'une de ces trois.

Le magasin ANBL offre la bière trappiste Koningshoeven Tripel de Hollande pour 9,69 \$, et au fil des ans a offert plusieurs autres bières trappistes.

Un point commun reliant les bières belges classiques, y compris les bières trappistes, est qu'elles sont en grande partie définies par la fermentation, plutôt que par le malt ou le houblon. Que ce soit le pot-pourri de levures sauvages et de bactéries qui donnent au lambic ses saveurs étrangement attirantes, la nature aigre des bières de Flandre comme la Rodenbach, ou les saveurs épicées et fruitées découlant de l'utilisation des souches de levures belges classiques, les bières belges sont indéniablement parmi les plus complexes et les plus mémorables au monde.

Elles sont souvent fortes - trompeusement fortes - il suffit de demander à toute personne qui a consommé en un court temps deux bouteilles de Duvel ou de Delirium Tremens (3,99 \$ chez ANBL) - et elles ont tendance à se marier facilement aux aliments, comme des vins. Elles sont généralement faibles en amertume, avec Orval (à nouveau) comme exception, mais certaines ont une acidité qui aide à l'accord bière et mets.

Que ce soit les bières d'inspiration belge brassées aux Maritimes ou les bières belges authentiques disponibles à ANBL, vous pouvez profiter de l'expérience de la bière belge ici-même au Nouveau-Brunswick.

Découvrez le pavillon de bière belge au Festival de la bière de l'Atlantique 2015, à Moncton.

Santé!
Craig

Belgian Inspired Brews

BELGIAN → 14

for \$9.69, and has had several other Trappist beers over the years.

One common thread that connects classic Belgian beers, including Trappist ales, is that they are largely defined by their fermentation, rather than the malt or hops. Whether it is the potpourri of wild yeast and bacteria that give lambic its strangely appealing flavours, the sour nature of Flanders ales like Rodenbach, or the spicy and fruity flavours arising from using classic Belgian yeast strains, Belgian ales are undeniably among the most complex and memorable brews in the world.

They are often strong

- deceptively so, just ask anyone who has consumed two bottles of Duvel or Delirium Tremens (\$3.99 at ANBL) in a short period - and tend to be food friendly, matching up as well as wines. They are generally low in bitterness, with Orval (again) as an exception, but some have a sourness that helps for food matching.

Between the Belgian inspired beers brewed by Maritime breweries and actual Belgian beers available at the ANBL, you can enjoy the Belgian beer experience right here in New Brunswick.

Look for the Belgian beer pavilion at the 2015 Atlantic Beer Festival in Moncton.

Cheers!
Craig

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