

Burnley
BREWING

BURNLEY BEERS

Beer

A BURNLEY BEER IS TO BE ENJOYED IN GREAT COMPANY, BE THAT YOUR OWN OR WITH YOUR MATES. WE WANT TO EDUCATE OUR COMMUNITY ABOUT BEER THROUGH OUR INNOVATIVE BREWS AND PASSIONATE TEAM. WITH THOUGHTFUL INGREDIENTS AND PROGRESSIVE COLLABORATIONS, WE MAKE BOLD AND DISTINCTIVE BEERS FOR FORWARD DRINKERS.

PILSNER

Malts: Pilsener, Carahell **Hops:** Helga, Hallertauer Tradition **Plato:** 12°P **Colour:** 6 EBC **Bitterness:** 23 IBU **ABV:** 5.2%

Brewed in the classic Czech style, our pilsner is straw-like in colour, with a crisp, clean mouth-feel created by the traditional German lager yeast and fermentation method, with moderate hop bitterness. Displaying a slight malty sweetness and a hint of herbal hop aroma from the German Hallertau hop, you'll want to drink this beer til the cows come home.

PALE ALE

Malts: Pale Ale, Wheat **Hops:** Galaxy, Cascade **Plato:** 12°P **Colour:** 6 EBC **Bitterness:** 42 IBU **ABV:** 5.1%

Our Pale ale is pale golden in colour with a citrusy, tropical punch aroma. Its crisp body will leave you wanting more, with lingering, hop-driven flavours. Grapefruit tones from the American Cascade hop are supported by the Australian Galaxy hop, in this cracking beer perfect for any occasion. San Francisco's Anchor Brewing brewed the first batch of American Pale Ale in 1975, arguably kicking off the craft beer revolution and inspiring this beer.

VIENNA LAGER

Malts: Vienna, Pilsener, Munich Dark **Hops:** Spalt Select, Hallertau Tradition, Saaz **Plato:** 12.5°P **Colour:** 20 EBC
Bitterness: 22 IBU **ABV:** 5.6%

This light amber beer displays complex malt flavours, leading toward a light toasty-ness, with slight floral and spicy hop flavours, medium-high carbonation and medium-light body. Developed by Anton Dreher, who in 1820 inherited his father's brewery at the age of ten. Too young to take over operations, Dreher instead began his beer-ducation by visiting breweries across Europe. While in the UK, Dreher stole some malt and wort samples, which he took home to Vienna and created arguably the world's first pale lager, predating the pilsner by one year.

ESB (Extra Special Burnley)

Malts: Maris Otter, Light Crystal, Medium Crystal **Hops:** Fuggles, East Kent Golding **Plato:** 13.8°P **Colour:** 33 EBC
Bitterness: 40 IBU **ABV:** 5.0%

The daggy dad of old world beers, the Extra Special Bitter was the biggest and strongest beer in old-time England. Our Extra Special Burnley is smooth, full-bodied, low in carbonation and dark copper in colour. Maris Otter, Light and Medium Crystal Malts exhibit notes of sweet caramel and biscuit, balanced by the fruity esters developed by the traditional English yeast strain and UK hop variety, which brings a nice earthy/spicy intricacy. This is a beer so complex you can sit and sip and keep discovering more.

WEST COAST IPA

Malts: Pale Ale, Munich Light **Hops:** Magnum, Fortnight, Citra **Plato:** 15°P **Colour:** 10 EBC **Bitterness:** 54 IBU **ABV:** 6.5%

Our American West Coast IPA displays high hop bitterness with enough malt backbone to support a balanced beer. Starring the recently released Fortnight hop, this beer has a golden colour, smooth medium body and a massive citrus aroma. This beer is the perfect match to our sticky lamb ribs, and safe to say it's bloody delicious.

COFFEE BROWN ALE with Lactose

Malts: Maris Otter, Medium Crystal, Oatmeal, Munich Dark, Chocolate **Additions:** Lactose (Milk sugar), These Days Coffee Roasting's Ethiopian single origin coffee

Hops: Willamette, Cascade **Hops:** Willamette, Cascade **Plato:** 14.5°P **Colour:** 45 EBC **Bitterness:** 30 IBU **ABV:** 5.7%

Put your hand up if you love coffee? Who are we kidding? This is Melbourne, of course you love coffee. Which is why we've buddied up with Richmond's newest boutique coffee roasters, These Days Coffee Roasting, for an awesome beer/coffee match made in heaven. A super complex beer, exhibiting rich, sweet malt and dark stone fruit coffee aromas. Dark copper in colour, this beer is full-bodied and slightly sweet thanks to the addition of lactose; the sugar found in milk that is too complex for the yeast to digest. Better than your morning brew? We'll leave that to you.

DRY STOUT

Malts: Maris Otter, Wheat, Chocolate, Munich Dark, Roasted Barley **Hops:** Fuggle, East Kent Goldings **Plato:** 10.2°P
Colour: 90 EBC **Bitterness:** 40 IBU **ABV:** 4.2%

Our dry stout is unexpectedly sessionable, thanks to its light body, low carbonation and dry finish. Black in colour with an off-white head, this is a well-rounded beer with medium hop bitterness and slightly ashy, roasted coffee flavours.