

Some YB brewery related stuff:

The system is 10 hectolitres. In other words we brew 10 hL at a time

1 hL = 100L

We brew 3 days per week or 30 hL per week.

The system was designed by Ziemann and built in Japan by Miyake.

It takes 10-14 days for a beer to move through the system from brewhouse to tap.

We filter all of our beer.

The beer is unpasteurized, and free of artificial additives, stabilizers or preservatives

Our malts come from Canada, England and Scotland

Our hops come from America, England and Slovakia

We are the smallest brewery in Newfoundland

BEER FLAVOUR AND TASTING

When tasting a beer keep the following points in mind:

- Use 'beer clean' glassware appropriate for the particular style you're tasting and ensure the beer is at an appropriate temperature. Keep beer glassware away from milk, cream or anything containing significant levels of fat.

- Some of the main positive flavour descriptors of beer are: malty, hoppy, bitter, grainy, full, fruity, floral, dry, and balanced.

- These flavors come from a variety of sources. Raw materials - water, malt, hops, yeast *etc* and Brewing processes - mashing cycle, fermentation, aging period *etc*.

- Individual tasters have varying sensitivities. There are very few 'super-tasters' with the ability to detect minute amounts of everything. That being said, a little training can improve anyone's palate.

- IBU = International Bitterness Units. This roughly reflects the concentration of the bitter hop acids in the beer in parts per million. It is an indicator of how bitter any beer is but in extremely malty beers, a high IBU number may be so well balanced by the malt character that its perceived bitterness is less than the high IBU number may have you believe. The recognized low threshold for human detection is 12 IBU's. Many mainstream beers consistently test at or near this level. I've met a few brewers who refer to these beers as *wet air*.

St. John's Stout

4.8% ABV, 58 IBU

Style: Irish stout

Hops: Willamette, Nugget, UK Goldings

Malts: Marris Otter Pale Malt, Superior Pale Ale Malt, Roast Barley, Malted Oats, Dark Crystal Malt.

This traditional Irish Stout is very dark, very heavy and very complex with an extremely long finish. In addition to the high rate of hopping in the kettle there is also a significant grain based bitterness from the roast barley. It is presented with a dense, creamy head.

It is full of complex, burnt, ‘roasty’ flavours. Notes of burnt toast, licorice, chocolate, and espresso but also cedar, berry, pear, walnut and citrus. A certain ‘silkeness’ in the mouthfeel comes from the liberal use of malted oats.

Complements rich hearty fare like steak or meat pies but also spicy dishes like bbq, curries and West Indian fare. It is a classic with shellfish or chocolate or well aged cheeses (Suggested – Stilton, Gruyere, Tilsit, pretty yummy with Brie too). Great with a chocolate souffle or cheesecake.

Suggested server description – our most full bodied beer, it’s a black, thick, smooth and creamy pint, full of malty, roasty, toasty and hoppy character. Fantastic with shellfish or chocolate.

Alternate server description: An alternative stout with more calories than a pint of Coors Light (unlike it’s popular Irish cousin). It’s the cool cousin that you wanted to be like.

Wexford Wheat

5% ABV, 16 IBU

Style – American Wheat Ale.

Hops – Nugget, Cluster, Styrian Goldings, Cascade

Grains – Superior Pale Ale Malt, Marris Otter Pale Malt, Malted Wheat

This is our lightest beer in palate, colour and body. It is a pale straw coloured

sparkling ale. The significant portion of malted wheat in the mash lends a green apple/sour plum note to the middle of the palate. Highly carbonated, light and refreshing, short finish, moreish, not cloying. Our answer to popular mainstream *Wet Air* beers. It is presented with a hazy appearance from the protein content of wheat.

Goes extremely well with seafood, crab and lobster in particular, or salads.
Suggested cheeses – Brick, Oka, mild cheddar, Buffalo Mozzarella

Suggested server description: An American style wheat ale, it has the lightest character of all of our beers. It's sparkling and fresh, lightly hopped with a clean finish. Great with lobster or crab or even a pizza.

Alternate server description: An entry level offering. Our answer to Coors Light.

Yellowbelly Pale Ale

4.5% ABV, 38 IBU

Style – Best Bitter

Hops – Nugget, Cluster, Super Styrians, Ahtanum.

Grains – Marris Otter Pale Malt, Superior Pale Ale Malt, Carastan Malt, Crystal malt

A session beer by design. It is amber in colour and presented bright. Although not the lightest in flavour, it is the lightest beer in our portfolio in terms of calories. Full-bodied malt base counterbalanced by a significant bitterness From the sizeable application of hops. Medium-length finish, malt forward, bitter at length. Notes of

grapefruit, pineapple, caramel, and honey. Fermented warm to accentuate it's fruity/estery character. Our Brewmaster's favourite. Dry hopped with Ahtanum which accentuates the piney, floral and citrus characters of the hop.

Perfect with a burger, fish and chips or a pizza/flatbread. Suggested cheeses – Leicester, Lancashire, Cheddar, Derby or Cambozola.

Suggested server description: Yellowbelly Pale is a dry hopped session pale ale. Only 4.5% alcohol but not lacking in character. Piney, floral and citrus character from the dry hop marry nicely with the malty heart of this beer. Great with anything or nothing. Of all of our beers, this has the lowest calorie content.

Alternate server description: A favourite of beer geeks.

Fighting Irish Red

5.5% ABV, 44 IBU

Style – Traditional Irish Red Ale

Hops – Nugget, UK Goldings, Willamette, Cluster

Grains – Marris Otter Pale Malt, Superior Pale Ale Malt, Carastan Malt. Dark Crystal Malt, Roast Barley

Perhaps our most complex beer. It is big and malty with a very long finish, bitter forward with malt lift toward the end. Lightly carbonated and heavy in body. The small amount of roast barley in the mash contributes complex flavours like burnt toast, strawberry jam, coffee, chocolate, and leather. Deep garnet/ruby in colour, it is presented bright.

Complements strongly flavoured foods such as cheesy, spicy dishes, or game meats. Try it with a chocolate dessert like a souffle or a cheesecake. Suggested cheeses – Aged Gouda, Chesire, Munster, Port Salut, Morbier.

Suggested server description: Our most complex beer and our most alcoholic at 5.5%. A big, malty and roasty Irish Red. Heavy, with a lingering finish. Goes well

with strongly flavoured or spicy dishes. Also great with a cheesecake.

Alternate server description: Rickard's Red on crack.

Copyright – 2014 - Liam Mckenna, Yellow Belly Brewery