



# TRUE BREW

## 真正的佳酿

Australia's drink of choice is changing shape thanks to the passion and innovation of a new breed of craft brewers, Cassy Polimeni writes



**B**eer is an Australian obsession. Our love of the amber ale dates back to the days of Captain Cook, when it was believed to fortify sailors and protect them from contaminated water on board. While Australians are now drinking more wine than ever before, beer still makes up half of all alcohol consumed, and the variety on offer is increasing year by year.

Victoria is home to some of the country's most innovative craft brewers whose unique recipes are causing a stir internationally. Steve Jaffares and Guy Greenstone are firmly entrenched in the local scene. Co-owners of The Local Taphouse and Stomping Ground Brewery, and co-founders of the hugely popular Great Australasian Beer SpecTAPular Festival held annually in May, the pair met through a shared love of beer, and have witnessed the changing landscape firsthand.

"I was snowboarding in Canada when a mate who lived there introduced me to beers from microbreweries which had begun springing up across Canada," Guy says. "I instantly loved the taste and the concept of independent brewers having a go and producing beer with such great, diverse flavour."

Guy returned to Australia and after graduating from university, he took a job with one of the country's major brewers. He learned a lot, but continued to seek out small-batch beers which weren't always easy to find back then. One of his favourite watering holes during that time was The St Kilda Local, a "shabby chic" bar owned by Steve Jaffares.

**啤**酒是澳大利亚人为之痴迷的一种饮品。我们对这种琥珀色麦芽酒的热情可以追溯到库克船长 (Captain Cook) 时代，当时人们认为啤酒能够为水手壮胆，使他们在船上免受污染水的侵害。虽然澳大利亚人消费的葡萄酒量正在逐年增加，但啤酒仍在所有酒水消费中占据一半的地位，而且提供的啤酒种类也逐年增加。

维多利亚拥有全国最具创意的数家啤酒厂，它们采用的独特配方蜚声国际。Steve Jaffares 和 Guy Greenstone 便深深扎根于当地啤酒业。他们是 The Local Taphouse 和 Stomping Ground Brewery 的共同拥有人，每年五月份携手举办极受欢迎的澳洲最大啤酒节 (Great Australasian Beer SpecTAPular Festival)，二人的结识源于对啤酒的共同热爱，共同见证了不断革新的行业面貌。

"我当时正在加拿大体验单板滑雪，一位当地的朋友向我介绍了几种小啤酒厂酿制的啤酒，这些啤酒厂在加拿大各地如雨后春笋般地涌现出来，" Guy 如此说道。"我一下子就爱上那种口感以及独立酿酒厂的理念，他们不断尝试酿造口感丰富的优质啤酒。"

Guy 回到澳大利亚，大学毕业后便在全国一家大型酿酒厂工作。他学到很多，但仍继续寻找小批量酿制的啤酒，这在当时并不容易找到。当时他最喜爱的酒吧之一是 St Kilda Local，那是一家"怀旧风格"酒吧，酒店老板就是 Steve Jaffares。



“Steve and I became mates and I was always talking to him about beer and trying to get him to put better beers on tap. He'd been exposed to some great US beers while living in LA, and was rotating some pretty interesting beers through one tap. He approached me about setting up a dedicated craft beer venue and we found a site in Richmond. When it fell through at the eleventh hour we decided to turn the existing venue into The Local Taphouse, a 1930s vintage European-inspired tavern.”

They opened with 20 taps and planned to represent a broad range of beer styles with around four constantly rotating, but they enjoyed sourcing new flavours so much they ended up rotating all 20 taps regularly.

“We haven't looked back. We now go through around 450 different tap beers each year and try to champion Australian independent beer as much as possible, but we also enjoy getting some of the best ‘indie beer’ worldwide.”

### A NEW FESTIVAL IS BORN

The pair took things up a notch when they decided to host regular in-house festivals called ‘SpecTAPulars’ to showcase beers from around the world. Each one had a different

“Steve 与我成为朋友，我总是与他讨论啤酒，试着说服他供应更好的桶装啤酒。他在洛杉矶生活时曾经接触了几种一流的美国啤酒，并通过一个酒桶轮流供应几种相当有趣的啤酒。他与我商谈开设一个专用的精酿啤酒点，我们在里士满 (Richmond) 找到一处场所。直到最后一刻，我们决定将当时那个酒吧改建成 The Local Taphouse，那是一座 20 世纪 30 年代的欧式复古酒馆。”

他们开设有 20 个啤酒龙头，并且计划通过四个不断轮换的啤酒龙头展示多样啤酒风格。不过他们十分享受发现新口味，最后决定定期通过 20 个啤酒龙头轮流供应不同风格的啤酒。

“我们不会停滞不前。如今，我们每年会尝试大约 450 种不同的龙头啤酒，全力支持澳大利亚独立酿造啤酒，但同时也享受在世界范围内寻找几种最佳的“独立酿啤酒”。”

### 一个全新的节日由此诞生

当二人决定定期举办名为“SpecTAPulars”的内部节日，以展示来自世界各地的啤酒，便将事情推向了一个全新高度。每个节日都有不同的主题 - 猕猴桃、星光灿烂 (美式)、北美麋和加拿大骑警 (加拿大式)、意大利人。这些活动极受欢迎，有主题食物、娱乐表演以及身着华丽服饰的赛马者。毫无疑问，他们的重心最终将转向当地啤酒，2011 年首届澳

theme - Kiwi, Star Spangled (American), Moose and Mountie (Canadian), Italian. They were hugely popular events with themed food and entertainment and punters in fancy dress. Inevitably their focus eventually turned to local brews, and the first Great Australian Beer SpecTAPular (GABS) was held at The Local Taphouse in 2011.

“We invited 20 Aussie brewers to make a ‘Festival Beer’ especially for the event. To our great surprise, they all did! We had queues out the door all day and practically everyone from the tight-knit brewing industry attended, so it was really social and great fun.

“That’s when we knew this concept was really striking a chord with brewers and punters. We knew we’d need a bigger place to hold it the following year so we set about looking for a space and found the stunning Royal Exhibition Building in Carlton. We asked brewers from Australia, New Zealand and further afield to make a Festival Beer for the event and, again, they all obliged.

“We ended up attracting around 11,000 people across three days. Despite a few hiccups, the festival was a massive success and everyone had a blast. The crowds were very forgiving of our mistakes since it was our first attempt.

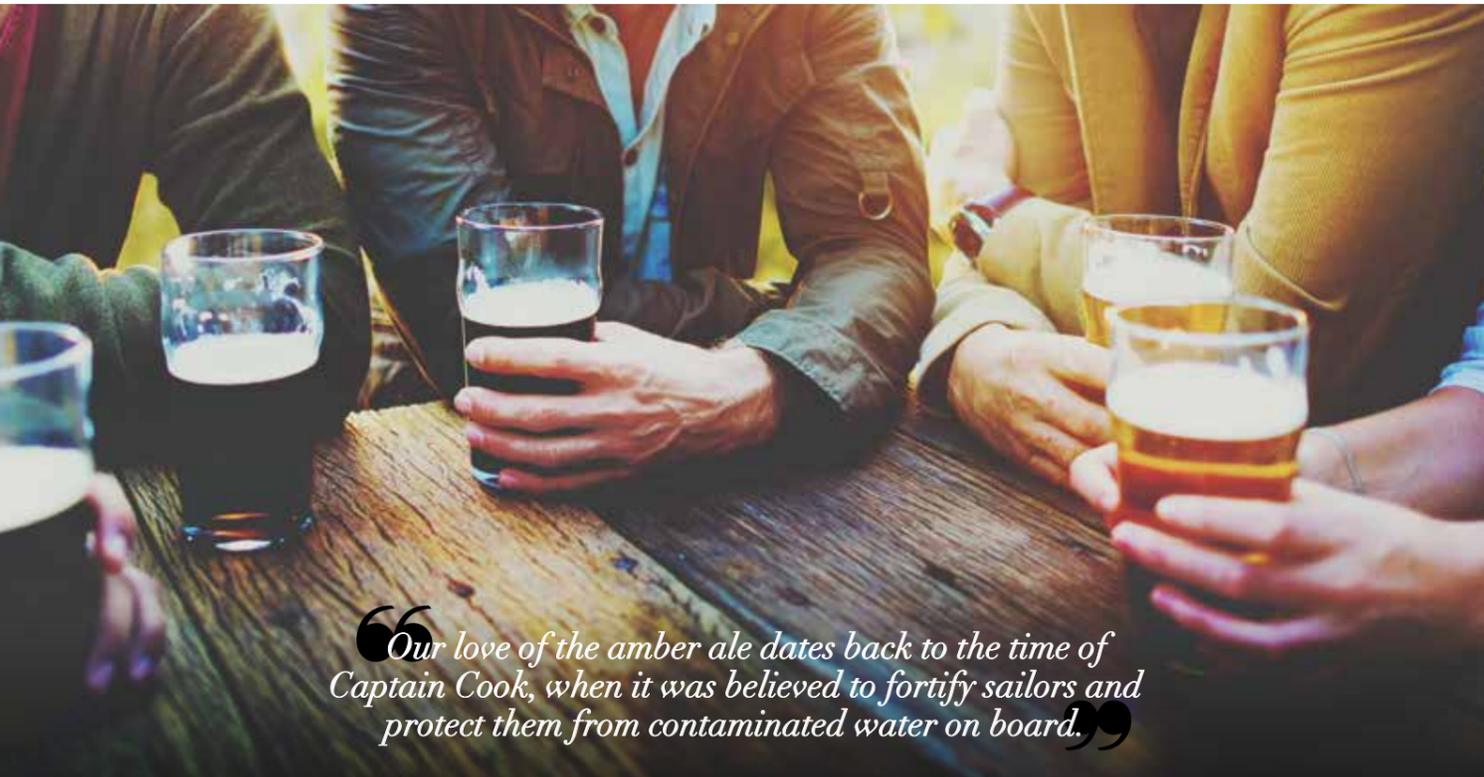
洲最大啤酒节 (Great Australasian Beer SpecTAPular Festival) 在 The Local Taphouse 拉开帷幕。

“我们邀请了 20 个澳洲啤酒厂为这场活动特意酿制了‘节日啤酒’。令我们大为吃惊的是，大家全都同意了！我们店门前全天人头攒动，关系密切的所有酿酒行业人士无一缺席，因此这场活动是一次真正的社交活动，十分有趣。

“也是在这个时候，我们才知道这一理念真正赢得酿酒厂和客户的共鸣。我们知道来年我们需要一处更大的地方举办这一活动，于是我们便着手寻找场地，最后在卡尔顿 (Carlton) 找到令人惊叹的皇家展览馆 (Royal Exhibition Building)。我们请求澳大利亚、新西兰以及更远地区的酿酒厂为这场活动酿制一款节日啤酒，大家再一次全部同意了我们的要求。

“最后，我们在三天时间内吸引了大约 11,000 人前来。尽管其中发生了一些小插曲，但是整个节日获得了巨大成功，每个人都玩得非常尽兴。众人都十分包容我们的不足之处，毕竟这是我们的首次尝试。但我们损失了一大笔钱，几乎没有勇气再做尝试。”不过他们的确再次尝试了，利用他们的经验成功举办了第二届年度 GABS 节。





*“Our love of the amber ale dates back to the time of Captain Cook, when it was believed to fortify sailors and protect them from contaminated water on board.”*



But we lost a fortune on it and almost didn't have the guts to try again.” But try again they did, drawing on their experience to launch the second annual GABS Festival.

“This time we asked 90 brewers to make a Festival Beer and introduced exhibitor stands where brewers could showcase their range and engage directly with punters. Around 12,000 people attended and the exhibitor stands helped us make sure that there were no big queues.

“The food on offer was also fantastic and we realised that we were more than just a beer festival, it was all about having a great day out. We got a great response in Melbourne as well as Sydney, where we took the festival the following year.”

Now in its sixth year, the event has evolved into GABS Beer, Cider & Food Fest which, as Guy says, “better reflects what we're all about”. As well as enjoying great beer, cider and food, participants can take part in demonstrations that help increase their awareness of what goes into each product. The event is staffed by hundreds of dedicated volunteers, a testament to just how passionate Victorians are about their beer – for many, it's more than just a drink, it's a way of life.

#### CULTURE CLUB

Craft beer makes up less than five per cent of the Australian beer market, although it is constantly growing. In the United States craft beer penetration is closer to 12 per cent. Guy believes this has a lot to do with our respective histories and influences.

“Culturally, North America has always been less influenced by Europe and the UK, and therefore less inclined

“这次，我们邀请了 90 个啤酒厂酿造节日啤酒，并推出展台供酿酒厂展示其系列产品，与客户直接互动。大约 12,000 人参加了这次活动，展台帮助我们确保不会有太多人排队等待。

“提供的食物也十分诱人，我们意识到这不仅仅是一次啤酒节，更是一次精彩纷呈的一日游体验。第二年我们在墨尔本和悉尼也举办了这一节日，获得了良好的反响。”

如今到了第六个年头，这场活动已经演变成 GABS 啤酒、苹果酒和美食节，正如 Guy 所说的，它“更好地反映了我们所关注的核心”。除了享受一流的啤酒、苹果酒和美食之外，参与者还可以参加各种演示活动，旨在帮助他们深入了解每款产品所包含的成分。这场活动得到了数百位专业志愿者的帮助，这也见证了维多利亚人对于啤酒的热爱程度 - 对很多人而言，它不仅仅是一种饮品，更是一种生活方式。

#### 文化俱乐部

精酿啤酒在澳大利亚啤酒市场的占有率不足 5%，不过这种状况正在不断改善。在美国，精酿啤酒的渗透率接近 12%。Guy 认为这与我们的独特历史和影响有莫大关系。

他表示，“从文化上而言，北美受欧洲和英国的影响始终较小，因此不太倾向于承袭一直以来的做法”。“他们还能种植仅在世界某些地方才能良好生长的啤酒花。我想，在澳大利亚仍然采用传统方式酿制啤酒时，所有这些共同促进了精酿啤酒的流行。

“如今，澳大利亚在酿制优质啤酒方面肯定拥有自己的一席之地，全国共有 300 多个正在运营的酿酒厂，未来还有更多酿酒厂加入，独立精酿啤酒的市场份额将不断增加。这在首都内城区以及重要的区域城镇尤为明显，如维多利亚的巴拉瑞特 (Ballarat) 和本迪戈 (Bendigo)。”

当时，Steve 和 Guy 自然而然地萌发了创办 Stomping Ground 酿酒公司的想法。

to just do what has always been done,” he says. “They're also able to produce hops which only grow well in certain parts of the world. I think these factors combined to make craft beer take off there back when Australia was still doing things the traditional way.

“These days Australia definitely holds its own when it comes great beer being produced and, with over 300 breweries in operation across the country and many more still to come online, the market share of craft and indie beer is just going to keep growing. It will be most pronounced in the inner city suburbs of capital cities and key regional towns like Ballarat and Bendigo in Victoria.”

It's only natural, then, that Steve and Guy would want to get in on the action. Enter Stomping Ground Brewing Co.

“After serving great beers at The Local Taphouse for so many years and getting to know exactly what we love to drink and what resonates with our customers, we felt it was a natural progression to start making beer ourselves.

“We found a fantastic warehouse site in Collingwood and have been slowly but surely creating a warm, inclusive environment for people from near and far to come and taste the beers that we love to drink.

“People can see straight into the working brewery where the beer they're drinking is being made, and we have a full kitchen onsite serving up fresh, seasonal, locally sourced food to complement it.”

#### TASTE EDUCATION

For newcomers looking to develop their craft beer palette, Guy says the first step is finding a venue that champions craft beer and has a great range.

“在 The Local Taphouse 供应优质啤酒这么多年，我们开始明确了解我们喜欢饮用哪些啤酒、哪些口感能够引起顾客的共鸣，之后便觉得开始自行酿造啤酒不过是自然而然的事情了。

“我们在科林伍德 (Collingwood) 找到一个很棒的仓库，开始稳扎稳打地为远近的人们营造一处温馨、包容的环境，欢迎他们前来品尝我们喜欢饮用的啤酒。

“人们可以直接看到处于工作状态的啤酒厂，他们饮用的啤酒就是在那里酿制的，我们还在现场设有一个设备齐全的厨房，供应从当地采购的新鲜时令食材，让一切体验臻于完美。”

#### 口感教育

对于想要培养他们精酿啤酒味蕾的新顾客而言，Guy 表示第一步就是找到一个支持精酿啤酒并供应各类精酿啤酒的场所。

“首先从品尝一杯或几口啤酒开始。这是尝试不同口感的良好方式，无需豪饮一品您可能不喜欢的啤酒。通常，啤酒花较多的啤酒（如 IPA）不会立即获得饮酒体验较少的人士青睐，因此麦芽含量更多的啤酒，如牛奶黑啤酒或巧克力波特酒，或是 Hefeweizens、Saisons 和 Witbiers 都是不错的入门之选。但品酒是一种高度个人化的体验，关键在于走出去亲自尝试一番！”

OPPOSITE PAGE: Bonding over a brew is a national pastime.

THIS PAGE, CLOCKWISE FROM LEFT: Companies like Aussie Brewery Tours will introduce you to a range of breweries and beer styles; Red Hill Scotch Ale, from the brewery's core range; al fresco ales at Hargreaves Hill Brewing Co; behind the scenes at Mornington Peninsula Brewery.



“Start with a paddle or flight of beer. It’s a great way to try different flavours without having to get through a whole pint of something that you might not like. Often the hoppier beers (like IPAs) are not immediately appealing to the uninitiated, so more malt-driven beers – like a milk stout or chocolate porter – or Hefeweizens, Saisons and Witbiers can be a great place to start. But it’s a very individual journey, so the key is to get out there and try!”

Another way to experience the ever-expanding collection of boutique breweries and cider houses in Victoria is with an organised tour, like those run by Aussie Brewery Tours. There are a number of tours on offer, and each one departs from an inner city location before heading out for a full day of exploration in the Yarra Valley, Mornington Peninsula or inner city Melbourne.

The itineraries for all tours are flexible and designed to showcase the best of what’s on offer, depending on the time of year, day of the week and what specialty products are available, so gather your mates or make some new ones over a pint on one of these tailor-made tours. Costs include transport and guide, a gourmet lunch, tasting sessions and complimentary drinks ([aussiebrewerytours.com.au](http://aussiebrewerytours.com.au)).

To stay abreast of brew news while you’re on the road check out *Froth*, a free craft beer magazine started by history book editor Emily Day. Emily had been blogging punchy one-line beer reviews for some time and says, “I always wanted to start a magazine, I just needed a topic I was excited about.” *Froth* is free and available at bars across Victoria ([frothbeer.com](http://frothbeer.com)). **DV**

想要体验维多利亚不断壮大的精品啤酒厂和苹果酒屋，另一种方式就是参加组团旅游，例如由澳洲啤酒厂旅游公司 (Aussie Brewery Tours) 运营的项目。目前提供很多旅游路线，每个路线都从内城区出发，然后动身前往雅拉河谷 (Yarra Valley)、莫宁顿半岛 (Mornington Peninsula) 或墨尔本内城区享受一整天的探索体验。

所有旅行路线的行程安排都十分灵活，旨在根据每年的时令、日期或供应的特色产品，展示当地拥有的最佳产品，因此您不妨叫上好友，或是在量身定制的旅程中通过品酒结识一些新朋友。费用包含交通费和导游费、美味午餐、品酒活动和免费饮料 ([aussiebrewerytours.com.au](http://aussiebrewerytours.com.au))。

想要在途中了解酿酒行业的最新新闻动态，不妨翻阅 *Froth*，这是免费提供的精酿啤酒杂志，由历史书编辑 Emily Day 创办。Emily 有时会在博客上发布一些短而有力的啤酒评论，她曾说，“一直以来我都想创办一份杂志，只不过需要一个让我兴奋的话题。”*Froth* 在维多利亚各大酒吧免费提供 ([frothbeer.com](http://frothbeer.com))。 **DV**

THIS PAGE: Tasting paddles or flights deliver a range of flavours without the commitment. OPPOSITE PAGE: Punters at GABS Beer, Cider & Food Fest.





# BREWING UP A STORM

Keep an eye out for these local heroes as you make your way around Victoria

## BOATROCKER BREWERY

*Braeside*  
Based in the industrial southeast, Boatrocker is a working brewery across the road from a 100-seat barrel room serving up tasty bar food and beers on tap.

[boatrocker.com.au](http://boatrocker.com.au)

## BAD SHEPHERD

*Cheltenham*  
Craft beer, smoked meat and good old-fashioned comfort food rule the roost at this microbrewery and restaurant, the brainchild of husband and wife team Derek and Diti Hales.

[badshepherd.com.au](http://badshepherd.com.au)

## MOUNTAIN GOAT

*Richmond*  
A veteran of the craft beer scene, Mountain Goat has been kicking around since the late 90s. Drop in to the Goat Bar on Wednesdays for a brewery tour or round up your mates for pizza and beer on Fridays.

[goatbeer.com.au](http://goatbeer.com.au)



## TWO BIRDS BREWING

*Spotswood*  
West Australian transplants Jayne and Danielle brew classic varieties alongside innovative twists like Taco Beer, made with flaked corn, coriander leaf and fresh lime peel.

[twobirdsbrewing.com.au](http://twobirdsbrewing.com.au)

## TWO BROTHERS

*Moorabbin*  
The bayside institution features an airy beer garden and recently renovated beer hall serving up live tunes, pizzas and charcuterie on Thursday afternoons and Fridays from noon til late.

[2brothers.com.au](http://2brothers.com.au)

## HAWTHORN BREWING CO.

*Hawthorn*  
Influenced by artisanal ales from Asia, Europe and the Americas, Hawthorn grew from a passion for home brewing into an internationally-awarded brewery.

[hawthornbrewing.com.au](http://hawthornbrewing.com.au)

## MOON DOG BREWING

*Abbotsford*  
Free popcorn, a giant projector screening key sporting events and its own pizza van serving up piping hot pizzas whenever the bar is open - Moon Dog has it all.

[moondogbrewing.com.au](http://moondogbrewing.com.au)

## STOMPING GROUND BREWERY

*Collingwood*  
A working brewery in Melbourne's inner north with its own bar, restaurant and beer garden, Stomping Ground is the love child of GABS founders Steve and Guy.

[stompingground.beer](http://stompingground.beer)

## TEMPLE BREWERY

*East Brunswick*  
Distinctive, handcrafted beers and a substantial menu of bar snacks, share plates and mains, from classic burgers to gourmet fare, charcuterie and desserts.

[templebrewing.com.au](http://templebrewing.com.au)

## WEST CITY BREWING

*Footscray*  
Based in Melbourne's inner west, the team at West City describe themselves as 'gypsy brewers', which offerings that include Footscray Ale, Sunshine Ale and Oaty Session Stout.

[westcitybrewing.com.au](http://westcitybrewing.com.au)

← CITY  
REGIONAL →

## BLACK DOG BREWERY

*North East Victoria*  
Handcrafted beers made from premium ingredients and Warby Range Water. The name is a nod to the late, great Macca, who was the brewery's resident hound.

[blackdogbrewery.com.au](http://blackdogbrewery.com.au)

## BRIGHT BREWERY

*Bright, Victoria*  
Born in the Gold Rush and forced to close during WWI, the original Bright Brewery has been resurrected and uses pristine mountain water and local hops to craft their brews.

[brightbrewery.com](http://brightbrewery.com)

## HARGREAVES HILL BREWING CO.

*Yarra Glen, Victoria*  
Like a phoenix from the ashes, Hargreaves Hill emerged stronger than ever after its first home was destroyed in the Black Saturday fires. Try their full range and one-off specials at the restaurant and cellar door in Yarra Glen.  
[hargreaveshill.com.au](http://hargreaveshill.com.au)



## COLDSTREAM BREWERY

*Coldstream, Victoria*  
Taste a paddle in the Brewery Bar, catch up with friends over a pint in the pub, or enjoy a sumptuous lunch or dinner made from local produce at this Yarra Valley gem.

[coldstreambrewery.com.au](http://coldstreambrewery.com.au)

## GRAND RIDGE BREWERY

*Mirboo North, Victoria*  
One of Australia's best-known craft breweries, Grand Ridge is housed in a former butter factory with a restaurant, deli and guest house on site. Its 14 beer styles include dessert and limited release.

[grand-ridge.com.au](http://grand-ridge.com.au)

## LITTLE CREATURES

*Geelong, Victoria*  
An expansive and welcoming brewery bar, the Little Creatures Geelong is a spin off of the original Freo site. It's also home to a kitchen and a courtyard hosting regular craft markets.

[littlecreatures.com.au](http://littlecreatures.com.au)

## MORNINGTON PENINSULA BREWERY

*Mornington, Victoria*  
Tucked away in the industrial area of Mornington, MP Brewery occupies a cosy warehouse with live music and woodfire pizza to accompany their unique ales.

[mpbrew.com.au](http://mpbrew.com.au)

## RED HILL BREWERY

*Red Hill, Victoria*  
Located within its own hop garden on the Mornington Peninsula, Red Hill Brewery serves highly drinkable European beer styles like Wheat Beer, Pilsner, Scotch and seasonal ales alongside gourmet fare.

[redhillbrewery.com.au](http://redhillbrewery.com.au)



## STEVE & GUY'S TOP PICK

"Bridge Road Brewers is probably the most innovative brewery out there. They make fantastic beer and are always coming up with great ideas. Being so close to the hop region in Victoria, they are continually experimenting with new varieties." [bridgeroadbrewers.com.au](http://bridgeroadbrewers.com.au)