# BRIDGE BAR SERIES BREWERS CRAFT BEER BREWED BY THOSE ON THE BEER FRONTIER



BREWED BY:

## JOSIE BONES

BEER NAME:

### Revolution

BEER STYLE: AUSTRALIAN PILSNER

BREWERS NOTES: Brendan O'Sullivan;

Earlier this year Shane Morley from Steam Brewing (NZ) asked me why no Australian breweries were producing an Australian Pilsner. It is true that the kiwis have been making many world class Pilsners showcasing New Zealand hop varieties for years, and in the last decade Australian hop breeders have produced some really unique aroma varieties - so I found it difficult to give Shane a rational explanation. I took it as a personal challenge to reinvent a style that Australia knows all too well (lager), inspired by North German Pilsners (such as Jever) using modern Australian hop varieties.

#### TASTING NOTES:

Appearance: Pale straw - golden. hop haze. Strong dense head. Aroma: Spicy, and tropical hop aromas, some yeast ester. Flavour: Combination of soft luscious fruity hop character and lager yeast esters. Finishing with strong hop bitterness.

#### INGREDIENTS:

Malt: Weyermann Pilsner, Carapils

Acidulated malt.

Hops: Summer, Stella and Topaz Yeast: Saflager S-23 Dried Yeast.

#### VITAL STATS:

ABV: 5.1% OG:1.047
IBUs: 40 FG:1.008

SRM: very pale? Not filtered or pasteurised.