

VICTORIA'S HIGH



COUNTRY

.....

BREWERY

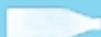
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TRAIL



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*Experience the unique breweries that
make up Victoria's High Country*



CRAFT BREWERS' MAP / FROTHY FACTS / BREWING WORKSHOPS & EVENTS



GUIDE TO:

Victoria's High Country

BREWERY TRAIL

Extending from the river to the mountains, Victoria's High Country Brewery Trail weaves a scenic path to some truly lip-smacking hand-crafted beers. Each of the four breweries exudes its own personality and style, just like each of their brews. Taste the difference in our local craft beers, made with passion, the best ingredients, and the pristine waters of Victoria's High Country.

See close up where the beers are brewed, and learn what goes into crafting a unique beer. You might even learn a secret or two from talking to the brewers themselves. Family friendly, our breweries have great outdoor areas for that beer in the sun.



The High Country has long been renowned for its outstanding natural beauty and fresh air, not to mention laying claim to some of Australia's finest gourmet producers, most acclaimed restaurateurs and internationally recognised winemakers.

Now there's another great way to round out a High Country day of savouring local fare, touring wineries, hitting the Rail Trail for a leisurely cycle or feeling the exhilaration of a downhill mountain bike track (as you'll find many of our thrill-seeking brewers do!) – and that's kicking back with a cool ale to drink it all in.



VICTORIA'S HIGH COUNTRY BREWERY TRAIL

THE BREWER'S FAVOURITE MOUNTAIN BIKE RIDES

JAMES BOOTH

from The Black Dog Brewery

Booth Track, located in the Warby Ovens National Park. For sentimental reasons, good extreme riding and there are some great views.

PETE HULL

from Sweetwater Brewing Company

The Survey Track, Mount Beauty. Great 5km of single track that can be ridden as fast or slow as you like. Ride it up and down, ride the road up and the track down or get dropped off at the start... and only 1km from the end to a cold beer at the Sweetwater Brewing Company.

SCOTT BRANDON

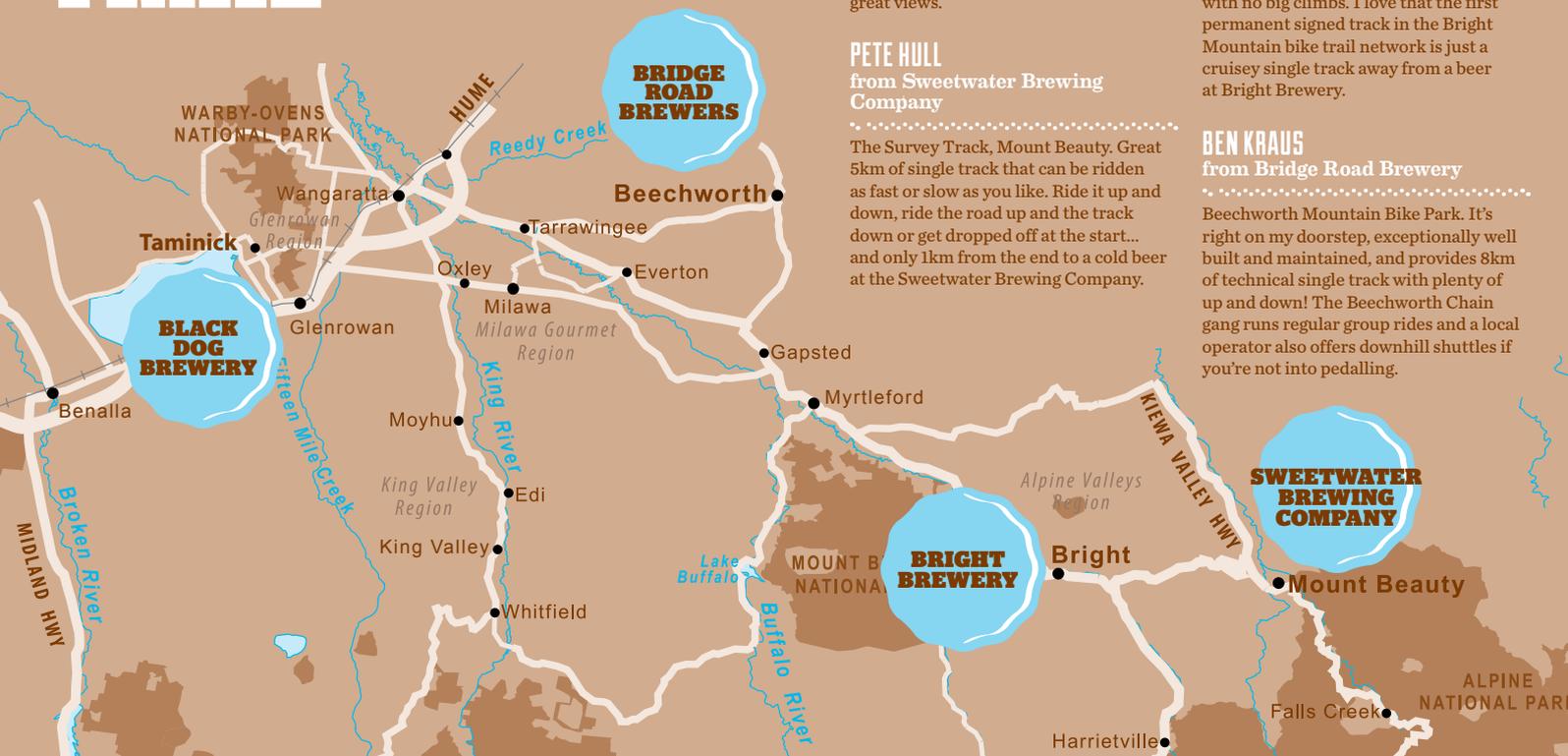
from Bright Brewery

The Roger Packham single track – more fun than you can poke a stick at. It's an intermediate skill level single track with no big climbs. I love that the first permanent signed track in the Bright Mountain bike trail network is just a cruisey single track away from a beer at Bright Brewery.

BEN KRAUS

from Bridge Road Brewery

Beechworth Mountain Bike Park. It's right on my doorstep, exceptionally well built and maintained, and provides 8km of technical single track with plenty of up and down! The Beechworth Chain gang runs regular group rides and a local operator also offers downhill shuttles if you're not into pedalling.





Taking the usual brewer's path, James Booth started brewing kit beers after turning 18 and as his interest escalated he progressed into full grain brewing. James is the fourth generation of winemaking at Taminick Cellars and studied oenology. He completed his wine science degree at Charles Sturt University Wagga. The winemaker for nine vintages, he saw the demand for well-brewed beers growing and decided to put his skills to work as a brewer.

Frothy Facts



Black Dog Brewery is named after Macca, the cellar's resident black dog with the red collar. Each beer label visually depicts the character of the black dog himself as the individual beer names suggest.



Taminick

BLACK DOG BREWERY

Black Dog Brewery is a craft brewery located at Taminick Cellars winery near Glenrowan in North East Victoria. Our beers are hand-crafted from premium malted barley, hops and yeast strains with pure Warby Range water. Hand-crafted small batch brews made using traditional techniques and no preservatives ensures each beer is of the highest quality, the way beers are meant to be. There are four beers in the initial range, Lazy Dog Ale, Howling Pale Ale, Leader of the Pack India Pale Ale and Dead Dog Stout. Limited release specialty beers will also be unleashed to tantalise the tastebuds of the beer connoisseur.



OPENING HOURS
THUR to MON
11-5pm

339 Booth Road
Taminick via GLENROWAN

03 5766 2282

www.blackdogbrewery.com.au

BREW LENGTH	75L
BREW HOUSE	Unknown origin!
TYPE/MAKE UP	3 vessel
COMPOSITION	Mash/Lauter & Kettle/Whirlpool
KETTLE/BOIL POWER SOURCE	Electric/Gas
FERMENTER CAPACITY	1000L
BRITE BEER CAPACITY	300L
WATER SOURCE	Warby Range water
NUMBER OF REGULAR BREWS	4
BOTTLE/KEG FACILITY	Both bottles and kegs

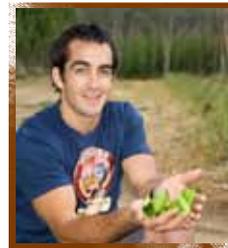


BRIDGE ROAD BREWERS

Beechworth

Bridge Road Brewers is one of Australia's leading craft breweries, located in the region's most picturesque town. Conceived by Ben Kraus in 2004/05, in his Dad's back shed, this Beechworth brewery is more than worth a visit. Bridge Road Brewers has countless awards under its belt and a beer list to quench even the most avid beer hunter's thirst. Experience unique hand crafted beers whilst they are being brewed under your nose. The brewery, the bar and its pizza kitchen are all located in a 150 year old coach house and stables. The Coach House is located behind Tanswells Commercial Hotel, in the heart of Beechworth. The brewery has indoor seating, a large beer garden and children's outdoor play area.

BREW LENGTH	1000L
BREW HOUSE	Unknown origin!
TYPE/MAKE UP	2 vessel
COMPOSITION	Mash/Lauter & Kettle Whirlpool
KETTLE/BOIL POWER SOURCE	Electric 36KW
FERMENTER CAPACITY	16,000L
BRITE BEER CAPACITY	5000L
ANNUAL PRODUCTION	150,000L
WATER SOURCE	Beechworth Town water (Spring fed Lake Kerford)
NUMBER OF REGULAR BREWS	10
BOTTLE/KEG FACILITY	Both bottles and kegs



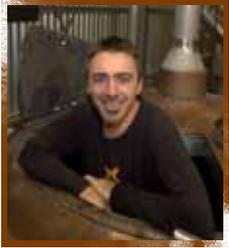
At 21, Ben Kraus headed to Europe to learn more about the art of making wine. Somewhere along the way, he got distracted on the ski slopes of Austria and ended up working at Tiroler Bier, a traditional microbrewery in Innsbruck, and returned to Australia a brewer.

Ben wasted no time in establishing Bridge Road Brewers in 2005. He now enjoys the backing of brewer Steve Mathews, originally from the UK with a brewing history at Mac's of New Zealand and True South in Black Rock (Melbourne).

The key ingredient to much of the success of Bridge Road Brewers and its beer is silver duct tape. Keep your eye out for it when visiting.

Frothy Facts





Scott Brandon, father of three, avid telemark skier, cyclist, and owner of Bright Brewery, lives eats and breathes the aroma, taste and quality of his mountain crafted beer. Inspired by the brewing traditions of Europe and the craft beer revolution in North America, Scott and his dynamic wife Fiona have built Bright Brewery into a multi-award winning asset for the beautiful town of Bright. Reports that Scott bikes and skis with beer in his CamelBak are unproven.

Frothy Facts



In the warmer months look out for hops vines (bines) growing along the north wall. The flowers (cones) are the part used in brewing.



Bright

BRIGHT BREWERY

It's all about living the brewing life. With hops in abundance along the banks of the Ovens River, fresh mountain water flowing past the brewery door, mountains to ride, ski and paraglide over, and parklands as far as the eye can see for families to explore... how could any brewer worth his wort not be here! At Bright Brewery all these elements collide to create award winning Mountain Crafted beers & cider.

Relax on the terrace overlooking the riverside parkland (the kids love it!), or plonk yourself at the bar to examine the brewing equipment and bend the brewer's ear. In winter cosy up to the fire, utilise the free WiFi and indulge in a dark rich ale.

Explore the line-up of beers plus the seasonal brews and pick one to take home in a 5 litre minikeg. Delicious simple meals for the whole family, Fairtrade organic coffee and local wines.



OPENING HOURS
12 NOON TILL EVENING
7 DAYS

121 Great Alpine Road,
BRIGHT

03 5755 1301

www.brightbrewery.com.au

BREW LENGTH	1200L
BREW HOUSE	Biering (Germany)
TYPE/MAKE UP	3 Vessel
COMPOSITION	Mash,HLT,Kettle/Whirlpool
KETTLE/BOIL POWER SOURCE	Steam
FERMENTER CAPACITY	8400L
BRITE BEER CAPACITY	4800L
ANNUAL PRODUCTION	60,000L
WATER SOURCE	Ovens River
NUMBER OF REGULAR BEERS	6 plus seasonal beers
BOTTLE/KEG FACILITY	Both bottles and kegs



SWEETWATER BREWING COMPANY

Mount Beauty

Sweetwater Brewing Company is based in the beautiful town of Mount Beauty where the Kiewa River emerges from steep mountain valleys. Kiewa is the word meaning 'sweet water' in the language of the original indigenous visitors to the region and we have adopted this name in recognition of the history of the area and the important part that the pure clear mountain water plays in the beer we brew. We aim to produce beers where the flavours of the malt, hops and yeast are allowed to shine through and enhance our mountain water.

The Sweetwater Brewery provides a great location to enjoy our beers in an Australian Alps inspired beer hall with views to the summit of Mount Bogong, the highest mountain in Victoria and the spiritual heart of the Victorian High Country. Whatever brings you to the High Country, relaxation or adventure, you will love Sweetwater Brewing Company Brewery and beers.

BREW LENGTH	250L
BREW HOUSE TYPE/MAKE UP COMPOSITION	'Sweetwater Custom' 3 vessel Hot Liquor Tun, Mash Lauter Tun and Kettle
KETTLE/BOIL POWER SOURCE	Electric
FERMENTER CAPACITY	3 x 500L
ANNUAL PRODUCTION	Approx 25,000L
WATER SOURCE	Kiewa River
NUMBER OF REGULAR BREWS	6
BOTTLE/KEG FACILITY	Both bottles and kegs



OPENING HOURS
Fri – Sun 1-6pm
(Check website for additional seasonal hours)

211 Kiewa Valley Highway
TAWONGA SOUTH

03 5754 1881

www.sweetwaterbrewing.com.au



Owner and Head Brewer, Peter Hull, was a qualified Food Technologist with a successful career in Food Operations Management prior to stepping off the corporate roundabout with his wife Leanne and moving to Mount Beauty to 'Live the Dream'. Establishing and building the brewery himself, Pete has called on all of his knowledge, skills and experience to establish the business and create a range of beers that are enjoyed by locals and visitors. He is particularly proud of the fact that all of our beers have been made by himself in our own brewery.

At Sweetwater the water of the Kiewa is more than just our name, - we ski it as snow, fish and swim in it and make it into great beer.

Frothy Facts





HIGH COUNTRY HOPS

Rostrevor Hops Gardens



WHAT ARE HOPS? *(Humulus lupulus)*

Hops (*Humulus lupulus*) are a dioecious (which means there are girl and boy Hop plants), perennial plant. In beer, hops provide bitterness to balance the sweetness of malt sugars, as well as flavors, aromas, resins that increase head retention, and antiseptics to retard spoilage. Often referred to as a “vine”, hops are actually a “bine”, using a strong stem and stiff hairs to climb rather than tendrils and suckers to attach.

The crop requires long summer days and frosty winters which means they are perfect for our High Country climate.

It is the female plant that has the all-important green cones which produce lupin rather than pollen and this is used to add bitterness, aroma and flavour to beer.

During the growing season the hop bines will grow 15-20 cm per day and are grown to 6 metres. The plant commences flowering in January and the cones are harvested in March.



www.hops.com.au



Fresh or Wet Hops – Fresh hops are green, unprocessed cones, often added to the beer within hours of harvest. Wet hops give beers an intense, bright hop flavor and aroma. However, because they lack the concentration that comes with drying, a much larger volume is needed to achieve the same result as from dried hops. The additional vegetative matter can lend beer a grassy character and results in greater wort loss for the brewer.



HISTORY of ROSTREVOR

Chinese settlers commenced growing hops in the Ovens Valley in the early 1890s in the foothills of Mount Buffalo at Eurobin.

The Panlook brothers commenced growing hops around that time and named their farm Rostrevor Hop Gardens in 1920. The homestead at the entrance to the farm, which you can see as you cycle past the gardens on the Murry to Mountains Rail Trail, was built in the early 1900s and is now used as the farm office.

In the early years of hop growing up to 600 workers were needed to pick the hop by hand. A special train would bring workers to Rostrevor from Melbourne for the hop harvest in March.

HOPS IN THE HIGH COUNTRY

Rostrevor is a large employer of both permanent and casual staff within the Ovens Valley and are an integral part of our community. At the harvest period in March up to 130 people are employed and shifts are worked both day and night, six days per week.

One great advantage of brewers operating in hop production areas is the opportunity to make a wet hop beer. Something that Bridge Road Brewers and Bright Brewery have both been doing for a number of years with their seasonal releases such as The Harvest and M.I.A India Pale Ale.





BREWING WORKSHOPS & EVENTS

BREWER FOR A DAY

at Bright Brewery

The ultimate beer-lovers' experience. Join our brewer for a hands-on day brewing a batch of Bright Brewery's award-winning beer. Be there for every step of a real brew day. Finish the day with a tasting board of all our beers on tap - you'll have earned it. We'll also invite you back for a couple of beers on us, when your own special batch is ready to enjoy. Take this opportunity to get wort to ferment at home, wearing your new Bright Brewery brewer shirt of course.

Call the Brewery for more information:

☎ 03 5755 1301 or visit www.brightbrewery.com.au

BREWER'S BEER & BREAKFAST

at Bridge Road Brewery

Join the team for a morning learning the ins and outs of brewing, baking, breakfast and beer! Ben Kraus and the brewing team will run you through a morning's brewing and explain all you wanted to know about where beer comes from and how it is made. Breakfast and beer included.

During High Country Harvest each May
8.00 - 10.00am

Call the Brewery for more information:

☎ 03 5728 2703 or visit www.bridgeroadbrewers.com.au



TOUR & TASTING

at Bright Brewery

Come behind the scenes each week to find out how we brew local ingredients right in the heart of beautiful Bright.

Every Friday 3pm (other times by appointment if available).
(must be over 18 years).

Call the Brewery for more information:

☎ 03 5755 1301 or visit www.brightbrewery.com.au



HOP V GRAPE

at Black Dog Brewery

In the battle of hop versus grape enjoy a delicious meal matched to specially selected hand-crafted Black Dog beers and estate-grown wines to sway the diner's choice of beer or wine. As part of the annual High Country Harvest in May, it's a beer education not to be missed.

During High Country Harvest each May

Call the Brewery for information:

☎ 03 5766 2282 or visit www.blackdogbrewery.com.au



