



# A.H.B.H. TASTING NOTES



## TASTING PADDLE \$18 - CHOOSE 4 ALL HANDS BREWS

### CORE BEER RANGE

#### WOOD DUCK CREAM ALE 4.7% ABV, 18 IBU

Our signature beer. Straw coloured, with a mild biscuit and vanilla malt character and notes of spice from Saaz hops. We use nitrogen gas for our cream ale, giving it the characteristic creamy head and extra smoothness on the palate

#### BUNNY HOP LAGER 5% ABV, 30 IBU

Our interpretation of one of the original lagers of the world, the Czech Pilsner, Bunny Hop has the slightest honey tinge from Vienna malt, accentuated by an original Pilsner strain of yeast. Three different noble hops offer a solid, yet surprisingly soft bitterness that brings the legendary balance to a good pilsner. Its light-medium body makes this drop exceedingly easy drinking with any occasion

#### IRISH SPORT STOUT 5.1% ABV, 51 IBU

Stout with a twist. In order to get the typical finish of a good Dry Stout, we've fermented a small amount of the beer with a house blend of acid-producing yeasts and blended it back to the mother batch. The result is a stout with all the coffee and smooth chocolate notes you expect, with an underlying complexity that you don't. Served with nitrogen gas for an authentic thick head and smooth sailing through a pint

#### ROUSEABOUT PALE ALE 4% ABV, 30 IBU

A real New World ale, bursting with NZ hop characters of stone-fruit salad with distinct spice and citrus overtones. Brewed with heritage Schooner malt for an additional depth of flavour and texture. Immensely satisfying for lovers of easy-going, all-day Pale Ales

#### HUMP DAY I.P.A. 6.2% ABV, 45 IBU

Three cheeky Aussie hops, a smarmy British hop, and a couple surprisingly well-dressed American hops party happily together in our tasty IPA. Blending the old world and the new, tropical fruits, black currant, pine resin, citrus and floral notes dominate the flavour and aroma profile. And then there's more hops to crash the party. C'mon, it's IPA!

#### FRUIT BAT SUMMER ALE 5.2% ABV, 22 IBU

Our changeling Summer Ale has a fixed malt base of pilsner and wheat malts, with a quartet of dry-hop additions: Fruit-bomb hops Citra and Mosaic are used in every batch, but the other two hops change each time for a new fruity twist! See the sign on the taps for the latest hops

### SEASONAL & SPECIAL RELEASE BEERS

#### RUSTY ANCHOR BARLEY WINE 11.5% ABV, 40 IBU

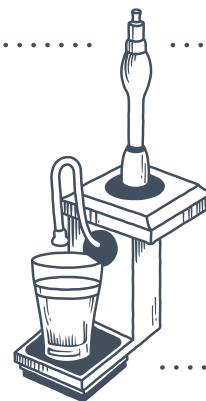
Rich, dextrinous malt base with hints of smoke and raisins. Smooth alcohol character rounds out the complex malts, offering an enjoyable ride to the bottom.

#### DUNKEL IN THE RYE DARK LAGER 4.8% ABV, 24 IBU

A truly unique triple-rye Dunkel brewed with limited edition Crystal and Chocolate Rye malts. Light roast, velvety chocolate and delicate caramel notes are all magically altered by the spicy rye at the heart of the malts

#### 'TAFEL' BELGIAN TABLE BEER 5.4% ABV, 25 IBU

Nutty biscuit and sweet wheat malt undertones supports the real star of any Belgian beer: yeast character. Here we blended two different strains to get a broad ester profile of cherry, plum and pear. Mild notes of spice and earthiness round out the palate in this highly refreshing pale ale with a difference!



### TRY A BEER FROM OUR HAND PUMP

ASK STAFF ABOUT TODAY'S REAL ALE SERVED FROM A TRADITIONAL HAND PUMP

Real Ales generally have a softer bitterness and more floral/fruity character than their twins on our taps, due to the cask conditioning process

Naturally carbonated and served at 5°C