

FLAVOURLY

ISSUE THIRTEEN | FLA

Shiny NEW TOYS

**A LOOK AROUND FOURPURE'S
NEW-AND-IMPROVED BREWHOUSE**

with head brewer John Dribergen

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Welcome

A hello from the editor

Year two of the Flavourly magazine is starting off in the best way; we've been taken over by the one-and-only Fourpure!

With a brand new brewhouse and a bunch of other upgrades, Fourpure's beers are tasting better than ever, so it was the perfect time to catch up with one of our favourite stops on the Bermondsey Beer Mile. I jumped on the train down the road and chatted to head brewer John Dribergen about what he's going to do with all of his shiny new toys.

In honour of Fourpure, we're getting all scientific with water, malt, hops and yeast, as our resident beer expert Anna Aitken schools us on beer's big four ingredients.

In gin, we have two very distinct stories to tell. Firstly, we speak to Blackwater Distillery's Peter Mulryan about the unfortunate set of circumstances that led to him realising a dream. Then, we travel to remote Badachro where love and local produce combine to unleash a phenomenal gin.

As always, we're keeping you updated with what we're drinking. Head to the back of the magazine to see our must-haves for this month.

Now then, I'll leave you to get stuck in.

Cheers!

Kevin O'Donnell

This magazine is proudly included with your monthly discovery club hamper or gift hamper of either great craft beer or gin. Box Alcohol Contents*: Craft Beer Club 10 x 330ml, £25. Gin Discovery Club 3 x 200ml, £35
*discount offers excepted, subject to change

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#DRINKDIFFERENT

Every month, we pick the best photos shared online with the hashtag #DrinkDifferent and showcase them right here in the Flavourly magazine with a prize for the best of the bunch!

Winner



Congratulations!
Though props and pets are usually the way to win here, the beautiful composition was simply enough to give Robert the victory!
Congrats and please enjoy £20 to spend on our bottleshop!
Email support@flavourly.com to claim your prize!

Robert Tolson

Honourable mentions



Matt Ellis on Twitter



lucyrooney23 on Instagram



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Beer Discoveries

Each month, Flavourly's resident beer geeks scour the globe for the most delicious craft beers that the brewing world has to offer and delivers them right to our community members' front doors.

Here's what they found...

EASY PEELER - FOURPURE BREWING CO.
4.0% ABV, *SESSION IPA*

A session IPA with a laidback, fruity twist. There's a gorgeous tangerine nose to this, although the flavour is subtle and compliments the zesty, hop taste of the IPA behind it. The kind of session IPA that comes easy on a lazy afternoon.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



AMERICAN PALE - FOURPURE BREWING CO.
5.0% ABV, *AMERICAN PALE ALE*

This pale ale is inspired by the great examples of the style from California. Cascade, Centennial and Citra hops contribute elegant floral and citrus hop flavours and aromas, that are gently supported by a lightly toasted malt character.

SERVING TEMPERATURE: CHILLED (7-10°C)



PILS LAGER - FOURPURE BREWING CO.
4.7% ABV, *PILSNER*

A reimagined German Pilsner. Generous hopping with Mittelfruh and Saaz gives this beer a delightful floral and spicy aroma. The finish is dry, crisp, and refreshing. Inspired by cycling adventures through Germany and the Czech Republic.

SERVING TEMPERATURE: COLD (4-7°C)



SESSION IPA - FOURPURE BREWING CO.
4.2% ABV, *SESSION IPA*

The transatlantic influence of American brewing inspired this beer with big, bold hops in an easy drinking, sessionable package. Mosaic, Simcoe, Cascade and Centennial hops deliver a powerful hit of exciting hop character.

SERVING TEMPERATURE: CHILLED (7-10°C)



JUICEBOX - FOURPURE BREWING CO.
5.9% ABV, *IPA*

Pure, tropical, fruity pleasure in a big tall can. Fresh orange zest and heaps of aromatic hops give this beer bright, intense flavours of mango, papaya and bitter orange. A restrained yet present bitterness makes you want that next sip.

SERVING TEMPERATURE: CHILLED (7-10°C)



INDY LAGER - FOURPURE BREWING CO.
4.4% ABV, *HELLES LAGER*

Brewed with the finest malts, classic German aroma hops and Fourpure's house lager yeast then matured at low temperatures to bring out a delicate spicy and lemon zest hop flavour. Refreshing and easy drinking crisp craft lager.

SERVING TEMPERATURE: COLD (4 - 7°C)



BEARTOOTH - FOURPURE BREWING CO.
5.3% ABV, *AMERICAN BROWN ALE*

Beartooth uses four different malts to deliver a beer of considerable complexity, with flavours of caramel, chocolate, and coffee. There are also two American hop varieties to complement the malt character with bright, citrusy notes.

SERVING TEMPERATURE: CHILLED (7-10°C)



FLATIRON - FOURPURE BREWING CO.
4.7% ABV, *AMERICAN RED ALE*

This mahogany red beer is a beautiful marriage of malt and hops. Elegantly balanced, notes of caramel, toffee, and toasted grains are complemented by a bright, citrusy and tropical American hop character with a smooth finish.

SERVING TEMPERATURE: CHILLED (7-10°C)



SHAPE SHIFTER - FOURPURE BREWING CO.
5.9% ABV, IPA

This flavoursome West Coast IPA is inspired by a love of those tasty, green hops. Aggressive dry hopping with Citra, Mosaic and Centennial imparts intense flavours and aromas of mango, grapefruit and pineapple.

SERVING TEMPERATURE: CHILLED (7-10°C)



GALLEON - FOURPURE X FULLER'S
4.4% ABV, LAGER

This crisp, dry-hopped lager has been influenced by heavy lashings of Loral, a modern hop variety with noble heritage that straddles the fence between old and new world aromatics. Very pleasant, with floral, peppery, citrus characteristics.

SERVING TEMPERATURE: COLD (4-7°C)



ON THE ROAD - BEER STORY
5.2% ABV, IPA

This adventurous IPA explores the kicks and inspiration of floral and citrus hops grown on Uncle Sam's West Coast. Californian ale yeast accentuates these bold hop flavours to deliver a big hop aroma and taste.

SERVING TEMPERATURE: CHILLED (7-10°C)



CLOCKWORK ZEST - BEER STORY
5.4% ABV, PORTER

Take a dive into the utopian blend of chocolate malt, Madagascan cocoa nibs and very subtle oils of orange zest. Equatorial African coffee beans round off this Red Island inspired porter. Full of chocolatey flavour.

SERVING TEMPERATURE: CHILLED (7-10°C)



WOKKA - BREW BUDDIES
4.8% ABV, AMERICAN PALE ALE

A simple grain bill of pale and Vienna malt allow the big resinous and tropical flavours of American Chinook and Mosaic hops to shine. Everything you expect of a top quality American pale ale, yet it has a subtle creativity all of its own.

SERVING TEMPERATURE: CHILLED (7-10°C)



ST01 - BREW BUDDIES
4.5% ABV, STOUT

A smooth dark stout with hints of chocolate. Hopped with Simcoe in both the boil and dryhop to impart a rich and smooth taste. Invitingly drinkable with a lasting palate, this is the kind of stout you can session on without ever growing tired of it.

SERVING TEMPERATURE: CHILLED (7-10°C)



DAVID'S NOT SO BITTER - SPEY VALLEY
4.4% ABV, BITTER

A simple, well balanced bitter. Smooth, malty and sweet, good body with plenty of hoppy aroma. Not so dark, not so strong, and not so bitter – just right! This is a great all-rounder beer with a great profile that isn't too bitter.

SERVING TEMPERATURE: CELLAR (10-13°C)



SPEY STOUT - SPEY VALLEY
5.4% ABV, STOUT

Full-bodied and smooth with the rich aroma and robust flavours of liquorice and chocolate, Spey Stout has had great reviews from stout fans. Its clean, well-balanced flavours are even converting those who typically prefer lighter beers.

SERVING TEMPERATURE: CHILLED (7-10°C)



SAILOR TERRY - SPEY VALLEY
6.1% ABV, *STOUT*

Spey Stout's rum-soaked maritime cousin, on shore leave for winter! Brewed with oranges, satsumas, ginger, star anise, cinnamon, and rum-soaked vanilla pods to warm the cockles of your heart in winter. Argh, this is good.

SERVING TEMPERATURE: CHILLED (7-10°C)



FORÅRS BOCK - NØRREBRO BRYGHUS
7.0% ABV, *BOCK*

A golden red full-bodied beer, the aroma is filled with dark malty goodness and aromatic hops. Flavour is slightly sweet caramel with a hint of dried fruit and there's a medium level of bitterness to balance things out.

SERVING TEMPERATURE: CELLAR (10-13°C)



DAZED & CONFUSED - BAD CO.
5.5% ABV, *MILK STOUT*

Dazed & confused is a velvety milk stout with smash hits of chocolate, toffee and crystal malts. Amped up with complex flavours, this easy drinking ale will leave your thirst quenched, dazed, and confused for so long it's not true.

SERVING TEMPERATURE: CHILLED (7-10°C)



SATISFACTION - BAD CO.
6.7% ABV, *BROWN ALE*

A certain band famously sang, "I can't get no satisfaction," and that's because they weren't signed up to Flavourly! We're bringing our community this brown ale built on a sophisticated malt base, with a climax of caramel, raisin and biscuit.

SERVING TEMPERATURE: CHILLED (7-10°C)



**BE SURE TO VISIT YOUR ACCOUNT ON FLAVOURLY.COM
TO RATE AND REVIEW ALL YOUR FAVOURITE BEERS**

Partners in Beer

Before making their way to your doorstep, the delicious craft beers in your Flavourly box are lovingly created by some of the best brewers in the world. Meet our latest partners in beer.



FOURPURE BREWING CO.

Fourpure is a London based family brewery founded in 2013 by brothers Dan and Tom. Family owned and run, beer is their passion and their travels are what inspire them to brew. Their approach to exceptional brewing is all about attention to detail and not cutting corners, in an age-old industry they aspire to constantly innovate, they are nimble and progressive yet strive to stay true to the principles of brewing – respecting the four core ingredients used to make beer: grain, yeast, hops and water. This was the inspiration for the name Fourpure. Their growing team hails from a broad range of backgrounds with a shared sense of enterprise, and a focus on quality control, their people and training led them to be named 2017 Most Innovative and Brewery Business of the Year at the Society of Independent Brewers annual awards.

BAD CO.

Authentic, honest, irreverent. Bad by name, their beers are anything but. Inspired by the American approach to ale production and the current British craft brewing renaissance, BAD Co. Brewing's award-winning range of beers are craft-brewed, with outstanding flavours and impact. Their beers make a statement; they are bold and they are expressive.

**SPEY VALLEY BREWERY**

David MacDonald and local farmer Innes MacPherson set out to produce world-class beers on the farm in Mulben in 2007. Brewing from a tiny pilot plant for the first four years, the brewery survived on the owners' day jobs and focused exclusively upon getting the recipes and the products right. The team behind the brewery is as eclectic and characterful as the beers themselves.

**BEER STORY**

Beer Story sets out to marry two passions; great literature and travelling the world. With that in mind, they brew each of their core range of beers based on, and using the ingredients and brewing practices synonymous with, a given region. Having started brewing in September 2017, Beer Story have quickly cemented themselves in the Aberdeenshire beer market.

**BREW BUDDIES**

Brew Buddies is owned and run by Murray and Simon. They met at secondary school where they struck up a good friendship and, shortly after, a taste for real ale! Much has happened in the years since but two things have remained firm, their friendship and a love of beer! So much so, they decided that they would brew their own beer, to recipes they love.

**NØRREBRO BRYGHUS**

Nørrebro Bryghus opened in 2003 and since then have brewed over 200 different beers. Their goal is to create a varied range of beers so that there's one for everyone, aiming to be the best beer in Denmark. Much of their inspiration manifests in the form of US style beers, with a sprinkling of other European styles too.





The beer pipeline that runs behind Fourpure's brewhouse

Shiny NEW TOYS

A LOOK AROUND FOURPURE'S NEW-AND-IMPROVED BREWHOUSE

WORDS & PHOTOS: Kevin O'Donnell

Flavourly heads to Bermondsey to check out Fourpure's brand new brewhouse and what it means for the future of one of the country's top craft beer brands.

You'd be forgiven for thinking that Fourpure had been around for years and years, so synonymous are their brews with the rising popularity of craft in the UK. Their Pils Lager is essentially required-drinking for those on the journey from mass-market lagers to craftier offerings, as well as being one you can come back to time and time again. Their story, however, began less than five years ago when Fourpure was founded by brothers Dan and Tom Lowe in 2013.

Inspired by their travels – to places with incredible beer, of course – Dan and Tom sought to bring some of that flavour to their home country, innovating while staying true to the principles of brewing; their name pays homage to water, grain, hops and yeast, the four core ingredients used to make beer. They've blazed trails (Fourpure were the first brewery in the UK to can their entire core range) at the same time as keeping things pure and simple (that same core range features some of the tastiest, easiest drinking beers on the market).

Now, in 2018, they're ready to take things to the next level. With the installation of 12 new 200-hectolitre fermentation tanks, massive pale and lager malt silos, a new centrifuge, new grain crusher and a gleaming new Craft Star brewhouse, they've got some shiny new toys to play with and it's going to change everything.

A new brewhouse in Bermondsey

Two trains, a taxi and about six hours of travel separate me from my destination. As my driver pulls into the Bermondsey Trading Estate, only a humble awning indicates that I've arrived at the home of one of the UK's leading craft brewers: Fourpure.

As I step through that awning, I'm greeted by dozens of people in Fourpure garb hurriedly bustling around, popping up fairy lights and putting the finishing touches on the enhanced brewhouse and taproom, as they prepare to introduce the world to their new baby in just an hour's time. Then, out of the corner of my eye, I see it; the monstrous new kit that's an absolute

gamechanger for this family-run brewery. A gleaming colossus of steel tanks and pipes; it's a thing of beauty.

The additional kit, which adds efficiency and increases brewing capabilities, also offers tighter controls, affords better yields and has lots of fun features that allow for better wort management, hop additions and a plethora of technical efficiencies that will refine the beer and enhance their brewers lives for the better. Perhaps most importantly, though, as co-founder Tom Lowe explains to me: "It allows us to brew more.

"We quadruple our capacity. It also gives us more flexibility with tank space to brew different beers. Moving from the old brewhouse where we could brew three times a day, we can brew like eight times a day and we've got more [fermentation vessel] capacity so we can hold beer in tank for longer.

“We've got capacity to really flex our brewing muscles.”

"The beer quality will improve but also we can fit more one-off brews in. So, we can meet our obligations, but we've got capacity to brew imperial porters, imperial stouts, sours, saisons and we can really flex our brewing muscles."

With the tools now at their disposal to take their brewing to new heights, it'd all be for nothing if Fourpure didn't have the right person at the helm. Luckily for them, their brand-new toys are in safe, experienced hands with head brewer John Driergeren.

A brief history of brewer John

John's love-affair with beer started all the way back in his high school days. He tells me: "Although I grew up mostly in the States, I actually went to high school in Switzerland where the drinking age is 16 – thankfully! My dad always had an interest in beer, mostly Belgian styles, so I started to get an appreciation for it.

"My favourite place was this brewpub in the city. I'm sure the beer wasn't great but, at

the time, I just thought it was really cool to be drinking beer in the place that it was made."

Moving back to America in the mid-2000s solidified John's passion for beer and is where he was first exposed to brewing. "I just started seeking out good beer wherever I could. I had a friend whose dad was into homebrewing so we brewed with him a couple of times. That sort of became a hobby."

Post-graduation with a career in sustainable investment on the horizon, John had been bitten by the beer bug and there was no looking back. He says: "I got a job, but I realised I didn't want to do that. I wanted to work in beer. I wanted to work in a brewery, somehow. I'd been homebrewing for five years by that point, really into craft beer by then y'know?"

"I just started hanging out at breweries, seeing what I could do. I ended up doing some volunteer work at Brooklyn Brewery – nothing glamorous, cleaning but being close to the action. Living the dream in a sort of way."

Fate brought John to London before the craft beer boom began booming. He explains: "At the time, the only brewers were Fuller's and Meantime. So, I got a job at Meantime and, over the course of my three or four years there, I started working my way up. I started off working in the cellar, cleaning and dry-hopping and filtering. Then I started brewing and doing some lab work. Then I started working in new product development.

"I felt, after a time being there and growing a lot professionally, I wanted to move on. I saw that Fourpure were hiring so I applied for the job and they hired me. I've been here ever since. Since the beginning."

Shiny new toys

Over four years later, no one is more excited than John at the possibilities this brewhouse upgrade will bring. He explains: "We had a very rudimentary, second-hand, extremely manual, extremely labour-intensive brewhouse before. We literally climbed into the mash tun with a shovel to dig out every brew before. We didn't have anywhere near the fine degree of control





Head brewer John and his shiny new toys

“ | It's like when you get an amazing, shiny, new toy – you just wanna try everything.

over every brewing parameter that we do now. I mean, everything is different, and everything is better.

“[The new brewhouse] is all controlled by a touch screen on the brew deck where you see all your vessels on one screen, control all your valves, all your pumps. And we also have remote access to that from the brewer's office via a PC. So, there's a high degree of automation and sophistication. It's great.”

Ultimately, all of this control is meaningless if it doesn't maintain or improve the quality of Fourpure's beery offering. So far, though, everything is looking – and tasting – better than ever. “We've had our first – and starting to see our second – generation of beers coming out of the brewhouse now,” explains John. “I'm amazed, in particular, by how the flavours in the beer are expressed so much more cleanly. And that's sort of true across the board. It's like the articulation of flavour is just much more refined and precise.

“The malt character is just brighter. The hop character is more intense and cleaner. You can

taste every individual component in a way that you just couldn't before. It's to do with the quality of the wort that the brewhouse is producing.”

The new brewhouse does more than improve on existing recipes, though. It gives Fourpure even more scope to try new, inventive and exciting things. “It's the flexibility that I love,” says John. “Everything from kettle-souring a beer to brewing a very, very traditional German lager with four or five different steps in the mash programme. We can do big, strong, dark beer without sacrificing volume or efficiency.

“I'm excited about all of it really.”

A new member of the family

One of the new beers coming fresh off the upgraded kit is the latest addition to Fourpure's core range, starring in Flavourly boxes this month, Easy Peeler. The little sibling of their immensely popular citrus IPA Juicebox, this tangerine session beer is tasting fantastic.

The brewhouse warming is in full swing as I bring a snifter glass of Easy Peeler to my nose



Co-founder Tom Lowe looking forward



in the brewery taproom; I'm blown away by the aroma of tangerine peel. It's seriously powerful but also super fresh. My first sip is unbelievably refreshing, the flavour is perfectly-balanced citrus sitting on a slightly creamy body. On the back end, there's just a hint of hop bitterness. I waste no time in going back in for another, even bigger, mouthful.

"What I like about Easy Peeler as a recipe is that it's quite modern," John explains. "I've been looking at different things that have been happening in the modern IPA space and applied different techniques selectively in this beer.

"For instance, about 25 percent of the grist is flaked product; so, flaked oats and flaked barley. And that's something that I like that's been happening in the New England IPA space. It's not a New England IPA but it does have that body, that mouthfeel that does seem to amplify the expression of the dry hop character.

"We focused a lot on drinkability with this beer. One of the best things with the new brewhouse is the fact that, using the same amount of hops, we'll get just a more intense character from the hop additions."

Fourpure, looking ever forward

If Easy Peeler is any barometer, this new brewhouse is an exciting prospect for beer drinkers not only up-and-down the country but around the world. The team are already using it to great effect, producing outstanding beers in bigger volumes than ever before. Keen to expand their reach, Tom Lowe explains that, "eight percent of [Fourpure's beer] goes into export. Seven or eight percent goes into Manchester and the North of England. And an even smaller amount goes into Scotland.

"So, I think if we can replicate what we're doing here in London in other parts of the UK, and the world, there's a big market to go for."

And though the new brewhouse has only recently been officially 'warmed,' Tom isn't for letting Fourpure rest on its laurels. He's still looking forward. He says: "We see ourselves growing with the craft beer trend, taking opportunities as they come. I guess, in five years, we possibly won't be here – we'll be in another site."

“ “ | We see ourselves growing with the craft beer trend. I guess, in five years, we'll be in another site...

Water & Malt & Hops & Yeast.

WORDS: Anna Aitken

Water, malt, hops and yeast are the four key elements that make beer. This month's takeover by Fourpure struck me as the perfect time to look more closely at what goes into our favourite drink. Fourpure's name is a nod to the German beer purity law of 1516, the Reinheitsgebot, which restricted brewers to using only these four ingredients. Now, brewers are rarely so constrained yet nearly all the beers you drink start with these same four building blocks.



Water

Everyone knows water is H₂O, right? Except, what comes out of your tap or straight from the ground is never just that. Water has minerals dissolved in it which give the water different characteristics, commonly described as 'hard' or 'soft', that are determined by the type of rock it goes through before it enters the water supply. Those minerals react during brewing to enhance different flavours from the other ingredients. Water also contains trace elements such as copper and zinc, which are essential for healthy yeast.

Historically, regional beer styles were determined by the type of water available locally. London porters benefitted from the high levels of calcium carbonate in the water. By contrast, the subtle features of an original Czech pilsner remain in balance because the soft water in the town of Pilsen contains few dissolved minerals.

Burton-on-Trent became known for producing crisp and hoppy ales in the 19th century after the gypsum in the local water was found to enhance the hop flavours. Brewers even add gypsum (calcium sulphate)

to water before brewing to achieve the same effect, a process known as Burtonisation.

Most commercial brewers now treat their water in a variety of ways to achieve the water profile needed for the style of beer they are making. That's why you'll see a host of styles, in some cases even dozens, all coming from the same brewery, allowing brewers creativity to shine.

Water is the biggest component of beer by weight. It can take anything from five to 20 litres of water to make a single litre of beer. Once you consider the water required to grow the barley and hops, this figure goes up to 60 litres or more. It's no wonder many breweries get creative when it comes to sourcing and saving water where they can. Staffordshire's Freedom brewery get all their water from boreholes and filter any waste water from the brewery through reed beds for a truly sustainable system. In 2014, when Fourpure started brewing, they used ten litres of water to produce each litre of beer but have continuously improved and, impressively, now use half this amount.



Malt

Malted barley is the heart of beer – giving sugars that the yeast can convert into alcohol and a palette of colours for the final beer.

Barley is a cereal plant that has been cultivated for about 10,000 years. There is a good deal of evidence that our ancestors favoured varieties for making beer over those that made bread. It's now the fourth most widely grown cereal in the world with around 150 million tonnes grown each year – although not all of this goes into making beer.

Before they can be used for brewing, barley grains must be malted to add flavour and undergo the chemical changes required to extract that all-important sugar. Malting involves partially germinating the barley seed and then roasting it, to stop the germination and remove water, leaving a stable grain which can then be stored. Depending on the length of time and level of heat applied you can produce malts that range from pale to black. The malts used determine the final colour of the beer, from pale gold through to amber, red then onto mahogany and black.

The roasting level also results in different

flavours in the malts – lighter malts will have biscuit-y, bready, caramel and nutty flavours. Those in the middle may taste of toffee, toast, or raisins. At the other end of the spectrum, darkly roasted malts will have bitter flavours like dark chocolate, coffee and burnt sugar.

In the brewery, malts are crushed and then cooked with water at around 66°C which is the perfect temperature for the enzymes in the malt to convert starch into sugar. Depending on the malts used, different quantities of sugar, colour and flavour are extracted. As a rule, the darker the malt, the less sugar and the more colour it will give. Brewers will almost always use a variety of different malts in any one recipe. It may go without saying, but the more fermentable sugars that are released, the more alcohol that can be produced by the yeast. DIPAs and Imperial Stouts may use double or triple the quantity of malt that a regular strength beer would have, which is one of the reasons they cost so much.



Hops

Hops are the cone-shaped flower of the climbing plant *humulus lupulus* – a close relation to cannabis but without the psychotropic effects. Hops provide bitterness, preserving power and a host of distinctive flavours to beer.

Over 100 million tonnes of hops are grown each year and there is an ever-increasing number of hop varieties for brewers to choose from. This variety adds complexity when choosing the perfect hop for any beer recipe. Author and homebrew hero Randy Mosher has an elegant solution in his *Mastering Homebrew* book which, despite the name, I've seen on the shelf of more than one commercial brewery. Mosher divides hops up into 'personality groups', such as Noblesse, Britannic, Cascadian and Pacifical; creating some order in the apparent chaos of competing styles.

Breeding isn't the only factor in hop character with terroir and climate playing as much of a role in hop growing as they do in grapes for wine. Hops that grow in warm areas like the USA will have strong aromas like grapefruit, passionfruit, rose or even bubblegum whereas those from cooler areas like the south of England will produce more subtle aromas

reminiscent of grass, black pepper or green herbs and mint.

When hops are boiled with the wort, bitter tasting compounds in them called alpha acids are extracted. The longer you boil hops, the more bitterness goes into the beer, but they will lose their fresh flavours, in the same way as vegetables become flavourless when you overcook them. To counteract this, brewers will add hops at several points in the boiling stage of the brew to strike a balance between the bitter and aromatic qualities.

There are varieties of hops that are exclusively used for bittering (Nugget, Columbus) and others like citrus and tropical fruit-scented Citra, which are used for their aroma. The third type of hops are dual-purpose and can be used in brewing from the initial bittering stage all the way through to adding aroma in the final dry-hopping. Centennial is a dual-purpose hop that is well used in craft beer for both its bittering qualities and floral, citrus aromas.



Yeast

It's commonly said brewers don't make beer, the yeast does. If it weren't for yeast converting sugar into alcohol in the process known as fermentation, beer would be nothing more than an odd tasting soft drink. Amongst all the complex interactions between beers' simple ingredients, it is key that all brewers remember that yeast is alive and very sensitive to extremes of temperature or pH. It's also not particularly tolerant to alcohol, with most brewing yeast dying if the ABV goes above 10%.

While there is more variety in the types of yeast than in all the other beer ingredients combined – some breweries will have their own yeast cultures that have been kept alive over decades or centuries - they can be divided into three broad categories; ale, lager and wild.

The choice of yeast is what distinguishes a lager from an ale. Lager yeasts ferment at the bottom of the fermentation tank instead of bubbling away on the top as an ale would. They work best at a lower temperature – around 10-13°C which is half the temperature most ale yeasts prefer, and they generally give

a clean and neutral flavour, allowing the other ingredients to shine through.

Wild yeasts will be familiar to anyone who has tasted a Belgian Lambic, but they are a source of innovation in craft brewing too. Wild Beer in Somerset have been pioneers in the use of British wild yeasts to produce a broad range of sour and funky flavoured beers.

The different yeasts impart many interesting flavours to the beer – fruity aromas like banana and pear come from compounds called esters which are a by-product of fermentation. Another result of fermentation are phenols, which can be detected by a spicy or clove aroma, typical of a Hefeweizen or Saison. It's likely yeast has a big role to play in the unusual flavours of Buxton x Omnipollo collab Yellow Belly, a peanut butter and biscuit imperial stout that contains neither peanuts nor biscuits.



Gin Discoveries

Each month, Flavourly's team of top gin drinkers (we mean... "experts") helps our community discover the best small batch craft gins from the most exciting micro-distilleries in the country - and beyond!

Here's what our community of gin lovers is sipping...

BADACHRO GIN

Created in the small town of Badacharo, in the Scottish Highlands, there's as much of the Scottish village in the bottle as there is in the name.

This gin has been created through foraging local ingredients, with the idea that they will only use what they can see from the distillery. It leads to a fresh, unique, special gin, with gorse blossom, bog myrtle, elderflower and a host of other botanicals coming together to give a taste of the Scottish highlands.

Husband and wife team Gordon and Vanessa Quinn gave up a life in the nine to five to take up their passion, and you can feel it in the bottle.

Tasting notes: Aromatic, leading with juniper and myrtle with quite a robust body and slight citrus end. Exceedingly smooth.

Known botanicals: Juniper, wild myrtle, gorse blossom, coriander, lemon and citrus peel, lime leaf, angelica, liquorice, elderflower, lavender.

Perfect serve: Works as a sipping gin or with a nice tonic. Serve with either a slice of orange, a handful of crushed blueberries, or strawberries and a vanilla pod.





BLACKWATER NO.5

Taking its name from the nearby Blackwater River, which actually flows by the distillery on its passage from the Cork, Kerry border and east into Waterford, and founded by Peter Mulryan, the distillery is emerging as one of the most prominent from the Emerald Isle.

Blackwater No.5 Gin was designed using only the botanicals imported into Ireland by White's of Waterford during the 19th Century, the Blackwater River being the host to many a merchant ship and cargo vessel in its day. They trawled through the company's dusty archives to find a treasure trove of unique botanicals, two of which are the unique foundations of the gin's distinctive flavour.

Tasting notes: A firm juniper flavour gives way to sweetness of lemon peel and Seville orange. Angelica, orris and liquorice root all come through alongside spicy flavours of cinnamon, green cardamom and all spice.

Known botanicals: Juniper, coriander, cinnamon, liquorice, nutmeg, green cardamom, allspice, angelica, orris root, Seville orange, lemongrass and lemon peel.

Perfect serve: We recommend it in a G&T with rosemary and grapefruit.

SOVEREIGN ELDERFLOWER & GOOSEBERRY LIQUEUR

We're delighted to be bringing you this crafty creation from our good friends over at Sovereign Spirits. Gin liqueurs are all the rage at the moment, as distilleries look to test the versatility of these sweet, inviting beverages. This is up there with the most unique of the bunch.

Sovereign Spirits is a family enterprise, run from our farm in the heart of Clipstone Park, an area steeped in Plantagenet history and legend. From the 11th century onwards, Clipstone Park was the royal hunting estate and general playground for a long line of monarchs, including the infamous King John, famous for his ruthless nature and of course, the creation of the Magna Carta.

This stunning, sweet yet subtle liqueur is blended with a handpicked British Gin, using the finest elderflowers and gooseberries available to achieve an unparalleled flavour.

Tasting notes: At first a hit of sweetness followed up with a subtle tartness in a perfect, flavoursome balance. Strong notes of elderflower are complemented by tangy gooseberry, making for a creative liqueur.

Perfect serve: Sovereign suggests you enjoy this one on its own on a cold winter's evening, or as the base to a crisp glass of sparkling wine.



A BLOODY GOOD GIN

Personal tragedy motivated Peter Mulryan to achieve a dream and open his own distillery. In doing so, he married two of his great loves together; gin and the South East of Ireland. He hasn't looked back since.

INTERVIEW by Cameron Willis

Firstly, tell us your motivations for opening Blackwater Distillery?

My father died. My son got cancer. I turned 50. It was one of those times when you look at everything in a new light. I had written about spirits for 15 years. I knew what I really wanted to do was open a distillery. It was a time of change.

Why gin?

Good story this. About ten years ago I was in the Scottish Highlands producing a TV show for the BBC with whisky writer Dave Broom. He suggested my distaste for gin stemmed from drinking the wrong kinds. He was right. All gins are not created equal.

What's the gin distilling culture like in Ireland?

That compounded gin that put me off in the first place is the market leader in Ireland. In fact, for close to forty years it was the only gin produced there. Dingle Gin changed everything and Blackwater No.5 was only the third craft gin on the island. That was three and a half years ago, since then it's gone a bit mental. Now, like Scotland and England we are awash with great craft gins!



How would you describe Blackwater gin?

I wanted to create a bloody good 'go to gin'. So it had to be a London Dry. I was hugely impressed with Sipsmith when it first came out. I loved the way it was at once both classic yet modern. When I researched the spice trade, I found that a huge amount of the gin spices that made their way to London and Plymouth were carried on ships built in Waterford, where we are based. I looked up the ship manifests, saw what they were carrying and confined my pallet to the range of spices imported back in the Victorian period.

What's the make-up of your gin?

A good gin comes in waves. It unfolds in your mouth. So I built Blackwater No.5 to do just that. First up, firm juniper, this is to be expected in a London Dry. Sweetness builds with the addition of coriander, and it is reinforced by both lemon peel and another classic ingredient, Seville orange. There are a lot of roots in Blackwater No.5, this reinforces the juniper. We use angelica, orris and for a final taste rumble, you can't beat liquorice. Spices are critical to a classic gin and we get a buzz from cinnamon sticks, green cardamom and all spice.

Do you have any more plans, gins or editions in the pipeline?

I am currently working on a new gin brand. It will be a very contemporary gin, the anthesis of Blackwater No.5. This summer we move to a new distillery building. We can show visitors around. So if you are ever in the sunny South East of Ireland, come say hello! We're the only distillery in the world that runs on coffee, fig rolls and noodles.



BLACKWATER
No. 5

SMALL BATCH
IRISH GIN

THE RIVER BLACKWATER
AND ITS VICINITY 1844



BADACHRO

Life, love and local produce

WORDS: Cameron Willis

They say there's no better ingredient than love, and when it comes to a gin made in the ancient and little known Scottish village of Badachro - alongside a range of stunning local botanicals - it might just be the most valuable one of all.

Perfectly camouflaged by a windswept beach, lush Highland land, ambling pastures of crops and, of course, the stunning, vast, emptiness of the Atlantic Ocean, Badachro is a place that not many people know of in Scotland let alone anywhere else. It's as remote as remote wee Scottish villages come.

Yet it finds itself as the perfect backdrop for a gin foundry built on a whirlwind romance, two kindred spirits and their very own happily ever after.

Loving couple and Badachro Gin founders Gordon and Vanessa are hoping to put this hidden gem on Scotland's North-East coast on the map. Not least by utilising the wealth of unbelievable ingredients on their doorstep, but also because it's now the place they call home, and a huge part of the reason they first fell in love.

Gordon, previously a high-end marketing and advertising specialist, and Vanessa, a Munich born food and drinks worker who moved to Scotland to study, first met, almost poetically, in the bar in Badachro while they were both on holiday. They were married within 12 weeks and travelled and worked around

the world together, before packing it all in to live in a caravan back where it all began in Badachro, while they built their family home. Now, with two kids, they've set out to gin happily ever after in Scotland's Highlands, and want nothing more than to share it with us.

Badachro Gin is a pretty special addition to the ginplosion in the Scottish market. Alongside the TLC that's handcrafted into it, the recipe uses ingredients which have been foraged in the surrounding



We thought maybe we could create something that would be a true, real memory of Badachro.

areas, meaning that the gin is a fair reflection of the pure water, clean air and fresh land that defines the region. This makes it a uniquely Scottish Highland gin, with more than a touch of wilderness sutured throughout it. For Gordon and Vanessa, this is exactly what they wanted.

“We thought maybe we could create something out of that which really would be a true, real memory of Badachro,” explains Gordon. “It was going to be super-small scale, for our B’n’B guests and maybe the local pub [Badachro Inn]. I did a full-on training course in distilling with the world-renowned Institute of Brewing & Distilling and then went to work in a distillery for a while. After that, I knew I wanted to be a distiller, so Vanessa and I went for it.”

Gordon distils the gin on their much-loved copper pot still ‘Delilah’. Local water and air are combined with local botanicals to produce a gin which the couple hope stands out as vividly to drinkers as the surrounding heathers around Badachro first did to them. It’s local Scottish distilling at its best, and local Scottish gin at its most

flavoursome.

“We hand pick local wild myrtle, elderflower, gorse blossom and lavender and distil these along with several traditional botanicals,” said Gordon. “There are 14 botanicals in our currently popular Badachro Gin. The gin is quite aromatic, leading with juniper and myrtle with quite a robust body and slight citrus end.

“It’s quite punchy in terms of flavour compared to a traditional ‘flat profile’ gin. It is exceedingly smooth and is, unintentionally, developing a reputation as a fine sipping gin.”

The gin is best taken this way, as a sipping gin, or in a traditional G&T, garnished with a slice of lime and a cardamom pod – the dryness from which beautifully balances the aromatic, full bodied aspect of the gin. It’s fresh, fragrant and wonderfully Scottish.

Whilst the primary focus for Gordon and Vanessa remains on their flagship Badachro Gin, they’re currently aging rum in oak barrels and have two other products in the pipeline. One will be a complete variation on the gin they currently produce, and the other will be an as yet unrevealed spirit. The

premise here is clear – keep things fresh, keep things local, and keep it creative. More than all of that – keep the joy of what they’re doing inside the bottle, and that starts by anchoring things in Badachro.

“We want to keep Badachro Distillery as a family business, based here in Badachro, and grow to a sustainable size over the next five years,” says Gordon. “We’d also like to balance UK sales with exports into key European and some Far East markets and do our bit to further enhance Scotland’s enviable reputation as a premium spirits producer.”

Badachro are focusing on growing their distribution across Scotland and the rest of the UK, and want their drinkers to act as ambassadors throughout the country, telling pubs and local stockists their story. Right now, you have the chance to try this unique, local gin and make your own mind up. It’s humble, honest and just like the love and care the people behind it have for each other and for the gin, inspired by the magic and mystery of Badachro.

MIX IT UP



Photo: Erich Wagner

The Badachro Bramble

Ingredients:

40ml Badachro gin
20ml lemon juice
10ml sugar syrup
15ml crème de cassis

Method:

Mix the gin, lemon juice and sugar syrup in a shaker with crushed ice, strain into a tumbler and finally add the crème de cassis, garnishing with a wheel of lemon.



Blackwater French 75

Ingredients:

45ml Blackwater No. 5
10ml lemon juice
5ml sugar syrup
Champagne (top)

Method:

Shake the gin, lemon juice and sugar syrup with cubed ice. Strain into a Champagne Flute, top up with champagne and garnish with a twist of lemon.



Photo: Dtarazona

Sovereign Sour

Ingredients:

45ml Sovereign Elderflower & Gooseberry Liqueur
20ml St. Germain Liqueur
15ml lemon juice
1 egg white

Method:

Place all the ingredients into a cocktail shaker, add ice then shake vigorously. Strain into a chilled glass.

Must-have beers

With over 350 craft beers available on our online bottleshop, working out where to start can be a daunting task. Well, we're doing the hard work for you. Here are some of the coolest, newest and best beers available right now on Flavourly.com that you just have to try...



1. Founders Special Edition Collection

We've managed to get a very special slice of a very exciting pie (or maybe that should be pancake?).

Here is your chance to get some of the first ever batch of Founders Canadian Breakfast Stout to have arrived in the UK. This is the only way you'll be able to get Founders' chocolate and coffee imperial stout aged in maple syrup bourbon barrels - rated a perfect 100 on RateBeer!

Alongside the Canadian Breakfast Stout there are two bottles of Backwoods Bastard, a bottle of DKML and a bottle of DOOM Barrel Aged. With only 24 bundles to go around don't waste any time getting yours!

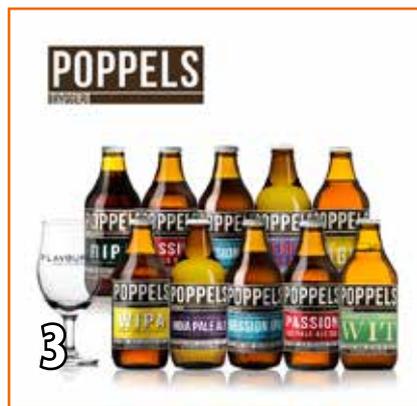


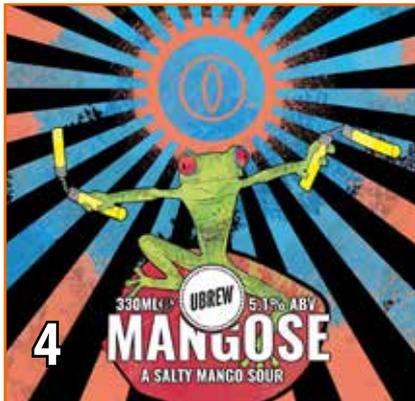
2. The Porterhouse Collection

Porterhouse's passion for great beer led them to success in a land dominated by global drinks brands. Here's a selection of some of their best with a glass to enjoy them from.

3. Poppels Collection

We introduced these Swedish beauties in our summer Scandinavian takeover box last year and liked them so much that we've put together a pure Poppels bundle for you to enjoy.





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4. Mangose, UBREW

A salty mango sour from the tirelessly creative UBrew; this is a must try for sour beer lovers and anyone who enjoys a mango lassi. It's tangy, tart and super fruity.



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5. Beach Bum, Beatnikz Rep.

Beach Bum is for drinking in the sun or, if that's not possible, reminiscing about drinking in the sun. Lots of Mosaic and Azacca hops give this pale ale a fresh tropical fruit flavour.



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6. Horny Bull Stout, Hillstown

Created for the 'Beer Fed Cattle Project' at Hillstown Farm, a stout that is strong and full bodied with exceptional depth. Flavours enjoyed are coffee and chocolate with fruity hops.



7

7. Untraditional Lager, Pillars

Untraditional Lager is a modern take on lager brewed in line with the Bavarian Purity Law. Rooted in experimentation, this is a no-nonsense lager for the modern age.



8

8. Hurricane IPA, Eight Degrees

A hurricane of hops that's dripping with citrus and pine, this was the 2013 winner of a 'Hop Off' contest so you can be assured that this one will be as hoppy as they come.



9

9. Selassie, Omnipollo

A rather magical imperial stout made up of ten speciality malts. It's oozing with the rich depth of coffee, vanilla beans adding a delicious aroma and sweet touch to the flavour.

Flavourly bottleshop must-haves

Must-have gins

Alongside our innovative #LetterboxGin that drops delicious gin liqueur right through your door, our bottleshop on **Flavourly.com** is home to some of the country's newest, coolest and most unique craft gins that the gin renaissance has to offer.



1. Dingle Gin + FREE glass

Dingle Original Gin is a totally unique gin, broadly categorised as a London dry. The painstakingly chosen botanicals are macerated in spirit for 24 hours before distillation where further flavour is infused from the flavour basket in the neck of the still. The water used to cut the spirit down to bottling strength is drawn from Dingle's very own well, 240 ft below the distillery.

You'll taste amongst the botanicals, rowan berry from the mountain ash trees, fuchsia, bog myrtle, hawthorn and heather for a taste of the Kerry landscape. It's a formula unknown elsewhere and is calculated, to create the sense of place and provenance.



2. Peaky Blinder Spiced Gin

By order of Birmingham's favourite 1920s street gang, Peaky Blinder Spiced Dry Gin offers a taste of that Peaky Spirit. This gin has a spiced finish with citrus and heavy juniper notes.



3. Daffy's Red Gooseberry Ed.

A limited edition red gooseberry gin was made in collaboration with Red Magazine. This is a small batch 41.4% ABV gin, infused with whole fresh unpressed Scottish red gooseberries.



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4. Try Me... Naked

Quadruple distilled using ten of the finest botanicals into a very special recipe, this is the FIRKIN Gin you know and love, but Naked! No ageing. No whisky casks. Just the Firkin signature

5. Pomegranate & Rose Liq.

This delicate and floral creation from Edinburgh Gin is a toast to the flavours of the far east. Fragrant rose gives way to juicy pomegranate and citrus. It's like Turkish Delight in a bottle.

6. Manchester Gin Raspberry

This raspberry-infused variant of the stunning Manchester Gin is made with the finest raspberries to give a beautiful fruity aroma and an unmistakable appearance.

7. Manchester Gin Wild Spirit

Wild Spirit is another evolution of the Manchester signature gin recipe. It is a creamy, savoury gin with complex herbaceous notes that is inspired by long walks through the woodlands.

8. The Lakes Gin

This Cumbria bred gin shakes up the traditional gin botanical blend by throwing in some locally grown ingredients like heather, bilberries and meadowsweet.

9. Blackwater Juniper Cask

Juniper berries are what give gin its distinctive flavour. Which got Blackwater thinking. What would happen if you aged gin in a cask made from juniper wood? This delicious gin.

Must-have whiskies

The wonderful world of whisky is a vast, diverse entity. Whether you're thirsty for your first dram or a connoisseur planning on picking up the perfect bottle for your collection, the selection on [Flavourly.com](https://www.flavourly.com) right now has something for every whisky drinker.



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1. The Pogues Irish Whiskey

The liquid has an aroma of malts and cracked nuts, with a sweet taste and a smooth flavour. It is distilled using ingredients indigenous to Ireland, like spring water from the idyllic River Ilan.

2. Jameson Caskmates

This is a classic Irish whisky with a twist, having been aged in stout-seasoned whisky casks for plenty of depth in the flavour with rich notes of coffee, cocoa and butterscotch coming through.

3. Peaky Blinder Whiskey

They're more than fond of a libation in the BBC show, and this whiskey has a smooth, complex, and lingering character. Don your grandad's flatcap and look out your best suit.

4. Lagavulin 16 Y.O.

A much sought-after single malt with the peat-smoke that's typical of southern Islay. The 16 year old has become a benchmark Islay dram from the Lagavulin distillery.

5. Deanston Virgin Oak

A cotton mill turned distillery on the banks of the River Teith at the very heart of Deanston. It has a nice sweetness of candied fruits, vanilla toffee and heather honey.

6. Woodford Reserve

A stunning bourbon, the heavy scent of Woodford Reserve is deep and fruity, accompanied with the sharpness of mint and orange alongside traces of tobacco and vanilla. Serve in an Old Fashioned.

Must-have drinks

Beyond craft beer, gin and whisky, Flavourly.com is home to every bottle you'll ever need and then some - all under one virtual roof. This month's must-haves cover a wide range of categories from rum and vodka all the way to tequila and birch spirit!



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1. Freya Birch Spirit

Upholding ancient traditions from the far north of the world, this spirit is distilled from the sap of the birch, harvested just once a year in early spring. Pure, wild and untamed.

2. Dingle Vodka

Dingle Distillery Vodka is quintuple distilled. That fifth distillation makes a huge difference. You can taste it in the incredible purity that is as pure as the environment where it is made.

3. Peaky Blinder Spiced Rum

Rounding out the Peaky Blinder range, this is a Caribbean rum, blended with warming spices and orange peel and aged in sherry casks. A richly dark and sweetly spiced drink.

4. Espresso Vodka Liqueur

Based on The Lakes Vodka, this triple distilled coffee liqueur has a smooth texture with lots of freshly roast coffee flavours. Delicious in a cocktail or over ice.

5. Simcoe Dry Hop Vodka

Mikkeller's Simcoe Dry Hopped Vodka is traditionally distilled with top quality winter wheat in a copper still, dry hopping at the end with Simcoe to add their own beer-inspired twist.

6. Patron XO Cafe

From Jalisco Mexico, the heart of the finest tequila production in the world, Patron XO blends natural coffee essence with XO Fine tequila to a precise recipe. It slips down easily.

Next Month:

Beers that are
**JUST THE
TICKET**

See you then!

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MACO TAG & LABEL

KEEP
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COUPON

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