



BeerFun

BeerFun /beer fun / v. adj. pl. (fun experiences with beer) **1** A group activity and/or event where the primary goal is to have fun whilst responsibly consuming quality beer expertly matched with food. **2** An educational yet fun endeavor by which a group is taught all there is to know about quality beer and how best to enjoy it.

July 2011 – December 2011: Course Dates & Outlines

Winter Warmers

Saturday 16 July from 3 – 4:30pm

While many people only think of beer as a perfect thirst quencher for the summer months, it can also be an excellent drink to warm you up in winter. Plenty of beer styles have been brewed specifically for the cold weather, and we look at 5 of the best. Join us by the fireplace to taste your way through some of the most highly rated winter warmers around and enjoy perfectly-matched hearty food.

Discover Trappist Beers

Saturday 6 August from 3 – 4:30pm

There are only 7 Trappist Breweries in the whole world; this means beers that are still brewed in a traditional way in a monastery by the monks. Don't confuse this with 'Abbey Beers', Trappist beers adhere to strict guidelines, and as a result are consistently rated as among the best beers in the world. Taste your way through the Trappist world, and learn about the sacrifices that have gone into creating these masterpieces.

Pale Ale: The Modern Phenomenon

Saturday 27 August from 3 – 4:30pm

One of the major beer styles in the world, the modern pale ale has been brewed since the beginning of the 18th Century. Enjoying a widespread renaissance in recent years; pale ales now vie with lagers for dominance. Boasting more sub-styles than any other category, learn why these beers are so popular while tasting your way through a variety of them and enjoying canapés designed to complement the beers.

“Wilkommen zum Oktoberfest!”

Saturday 17 September from 3 – 4:30pm

Known as the largest fair in the world, Oktoberfest has been taken place since 1810 and is known worldwide as a celebration of all things German, particularly German beer. Germany is regarded as making some of the best beer in the world and over the course of an afternoon we will celebrate the opening day of Oktoberfest with five of the best German beers around, matched to tasty traditional German food. Prost!

Sours: The Beers that Louis Pasteur Killed

Saturday 8 October from 3 – 4:30pm

Whilst sour beers are certainly not prevalent in our local bottle shops (even specialty ones), they are the oldest style of beer known to man that is still in commercial production today. Sour beers are often known as Lambics (though they are not the only ones) and most famously come from the Lembeek region of Belgium. Spontaneous fermentation, *Brettanomyces* and *Lactobacillus* are all part of the exciting world of sour beer. Taste beers with fruit in them, beers with candied sugar in them and beers that will really make you pucker. Welcome to sour town.

Bring the Brewery to the People!

Saturday 12 November from 3 – 4:30pm

One of the oldest craft breweries in Victoria, Richmond's Mountain Goat has been delivering delicious beer to the people since 1996. Meet one of the brewers and discover the stories behind the beer as we taste our way through the Mountain Goat range including one or two seasonal surprises!

Introduction to Belgian Beers

Hosted by Charles Coll

Saturday 26 November from 3 – 4:30pm

The Introduction to Belgian Beer session provides a comprehensive session of beer education with delicious food to match. Be entertained by the tales of beer writer Charles Coll, while being introduced to the world of Belgian beer. One of the great beer countries of the world, Belgium is home to some of the best beers being made today. Learn about correct tasting methods, beer handling, palate identification and food matching.

Pils, Pilsner, Pilsener? Lagers demystified

Saturday 10 December from 3 – 4:30pm

95% of the world's beer production comes from the lager family. Learn the history of the lager and how it came to dominate the global beer market. Discover some of the lesser known varieties of lager which offer a rich and distinct alternative to the mainstream choices that have dominated beer sales for years. You may be surprised by what you find.

Tickets: \$65 for 1 session, \$300 for a pack of 5 sessions

For bookings contact Belgian Beer Café Eureka on 9690 5777 or eureka@bbcmelb.com