



HomeBrew Club Singapore

**Newsletter Four
1st Half 2009**

Our Newsletter is open for all to read, but it is mainly published for our members. We welcome your input by email to newsletter@homebrew.com.sg

News and this Newsletter

I imagine that the lack of complaints, that we have not issued a newsletter for three years, is an indication that no one found it particularly interesting. The fact that also in the intervening three years, no one has requested the solution to the crossword from the 1st half 2006 newsletter, suggests that no one attempted it. Perhaps nobody found the Newsletters!

In the earlier newsletters we requested article submissions from members, but we received very little. The news is that we now have a presence on Facebook so the need for a newsletter is virtually redundant. The main purpose of this proposed last edition is to close the loop in terms of providing the solution to the now three year old crossword and to give you a summary of my investigation into the Hong Kong Micro Brewery scene, which I undertook last month.

If members suddenly feel the need for more newsletters to be produced we are open to restarting the newsletter, but for that to be worthwhile we need to receive input. I hope to see you all at a monthly Singapore HomeBrew Club meeting soon.

Tony – HBC Secretary (April 2009).

A search for Micro Breweries in Hong Kong

by Tony Mortlock (March 2009)

Here is a report from my two recent trips to Hong Kong:-

It was almost by chance that I decided to look for micro breweries during a couple of business visits to Hong Kong in early 2009. One evening in February I was walking around the Lan Kwai Fong bar area, on Hong Kong Island, with a work colleague from Australia, when I spotted the Hong Kong Brew House.



We sat at a table and summoned a waitress. "What beers do you make here?" I asked. "Hong Kong beer is made here" she replied. "OK, we'll have two pints of that please". Having got half way through the not particularly interesting lager, I summoned the waitress again. "Would it be possible to look at the brewery?", "The what?" she replied. "The equipment, where the beer is made". "Oh, it is not made in this building, it is delivered. But it is made in Hong Kong."

Three weeks later in early March, I was back in Hong Kong again, this time without my colleague. I decided to do some internet research. My Google search for ["Hong Kong" microbrewery] first turned up a rather old article, dated 1995, which talked about the formation of Hong Kong's first microbrewery the "South China Brewing Company" with their "Crooked Island Ale". More searches indicated that this company had been later acquired by the "Hong Kong Beer Company", who of course make "Hong Kong Beer".

Several more searches produced another interesting sounding bar called the “East End Brewery” at Quarry Bay. A look at the map showed that this was just a few stops along the MTR line from Causeway Bay. On this occasion I was staying near Times Square and Causeway Bay was the nearest MTR stop. Just before I left for the MTR, I discovered they had another branch just a short walk from where I was staying. So I headed there.



As you will probably surmise I took the photo above towards the end of my beer sampling session. When I first took my seat at the bar, the waiter asked me if I would like to drink Boring beer or Premium Boring beer or something more interesting.

The waiter presented me with a very interesting looking beer menu, which told me the prices of the various boring beers and others. Luckily my timing coincided with a one for one happy hour.

I told him I would like to try the beers they made on the premises. Unfortunately just as with the “Hong Kong Brew House”, it turned out that the “East End Brewery” does not brew. Their local beer comes from the “Hong Kong Beer Company”.

What's Brewing

Draft Beer

Happy Hour 2 for 1
 Tying Tao \$45
 San Miguel \$48

Premium Draft Beer

Happy Hour \$42
 Regular Hour \$52
 Stella Artois 0.5 lt.
 Hoegaarden 0.5 lt.

House Draft Beer

Happy Hour 2 for 1
 Regular Hour \$46
 Aldrich Bay Pale Ale /
 Too Soo Brew / Seasonal Brew

Boring Beer

































Happy Hour \$32
 Regular Hour \$42

Budweiser / Blue Girl
 Corona / Carlsberg
 Crown Lager
 Heineken
 San Miguel (Philippines)
 San Miguel Light
 Victoria Bitter

Premium Boring Beer

Happy Hour \$39
 Regular Hour \$49
 Asahi
 Boddingtons (Can)
 Guinness
 James Boag's
 Samuel Adams

Exciting Micro - imports

★	Size	Price	Origin	Alcohol
	330ml	\$42	Hong Kong	4.5%
	250ml	\$32	Belgium	5.1%
	330ml	\$40	Belgium	7.0%
	330ml	\$42	Belgium	8.0%
	330ml	\$45	Belgium	9.0%
	750ml	\$88	Belgium	7.0%
	750ml	\$90	Belgium	8.0%
	750ml	\$92	Belgium	9.0%
	1500ml	\$220	Belgium	9.0%
	3000ml	\$698	Belgium	9.0%
	330ml	\$42	Belgium	8.5%
	750ml	\$90	Belgium	8.5%
	1500ml	\$220	Belgium	8.5%
	330ml	\$40	Belgium	4.5%
	330ml	\$40	Belgium	3.6%
	330ml	\$40	Belgium	4.2%
	330ml	\$40	Belgium	6.7%
	330ml	\$40	Belgium	3.8%
	330ml	\$40	Belgium	6.6%
	250ml	\$40	Belgium	2.5%
	250ml	\$40	Belgium	3.5%
	750ml	\$98	Belgium	6.0%
	330ml	\$40	Belgium	6.0%
	250ml	\$40	Belgium	4.0%
	250ml	\$40	Belgium	3.0%
	330ml	\$40	Belgium	8.0%
	750ml	\$85	Belgium	8.0%
	12oz	\$40	USA	5.8%
	12oz	\$40	USA	7.0%
	12oz	\$40	USA	5.5%
	12oz	\$40	USA	5.0%
	12oz	\$40	USA	4.9%
	12oz	\$40	USA	5.5%
	12oz	\$40	USA	6.1%
	12oz	\$40	USA	8.0%
	12oz	\$40	USA	5.2%
	12oz	\$40	USA	7.0%
	12oz	\$40	USA	5.1%
	12oz	\$40	USA	6.7%
	12oz	\$40	USA	5.2%
	12oz	\$40	USA	5.6%
	500ml	\$50	England	4.4%
	500ml	\$50	England	5.0%
	500ml	\$50	England	5.7%
	500ml	\$50	England	5.9%
	300ml	\$50	England	4.7%
	500ml	\$50	England	4.7%
	500ml	\$50	England	5.6%
	500ml	\$50	Scotland	4.4%

At the time of writing this a larger version of this and the food menu can be found at http://www.elgrande.com.hk/outlets/dir_attachments/8_0.pdf

Having asked which local beers were available, it turned out that their taps were right in front of my eyes.



Having already tried Hong Kong beer on my previous trip, I went for the Too Soo Brew and the Aldrich Bay Pale Ale. The waiter agreed that I could have one pint of each as part of my one for one deal, instead of having to have two of each. This was just as well as I found neither one to be particularly exciting. If you like malty brews these were fine. For me I like to get the fresh floral aroma from the hops, but I didn't get that.

In terms of taste, both beers were very similar. Even their colour was similar, which made me wonder if they had served me the same beer twice by accident, or whether all taps lead to one source. The menu had also mentioned seasonal ale. When I asked about that, I was told that the Too Soo and the Aldrich Bay were the current seasonal ales.

All I can say is that if taste is important to Hong Kong beer drinkers, then Archipelago, Brewerkz, Pump Room and Red Dot, all ought to be able to take this market by storm. Or may be Richard W. should attempt to take it by Storm.

Despite a lot of internet searches I have not found a microbrewery in Hong Kong, which also brews on the same premises as where you can drink the beer. In fact the only microbrewery in Hong Kong appears to be what is now called the Hong Kong S.A.R. Brewing Company.

According to their web site (which looks like it may not have been updated since 2003) http://www.wrongdesign.com/hksarb/f_home.htm brewery tours are possible. It seems they also have many other beers to try.

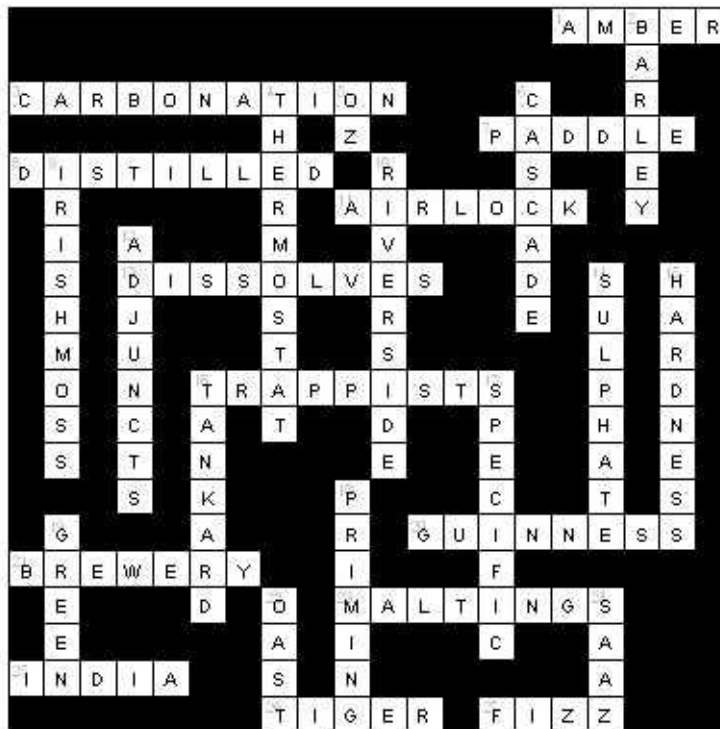
Although nothing to do with beer, I thought it worth mentioning that the day after my visit to the “East End Brewery”, I found myself with thirty minutes to spare, before my meeting at Fat Kwong in Kowloon, so I killed some time by wandering around a super market. There, I spotted these healthy nourishing wines.



I am told that the label on the right reads dragon beetle nourishing wine. The label on the left uses Chiew to represent wine, but apparently that is a less accurate sounding translation than the Jiu on the label on the right (perhaps it depends on dialect). Apparently the Shi is a type of diving water beetle found in lakes in China, which may be makes it similar to the mangda found in water logged paddy fields in Thailand, which some people from the Isan part of Thailand love to eat.

The Solution to the Crossword in Edition 3 of the Newsletter published in 1st Half 2006.

HomeBrew Club 002 - Singapore



Across

- | | |
|---|--|
| 1. Sappy fossils and a type of ale (Morgans supply a kit for making it) | 20. A brand of stout from Ireland |
| 3. Putting CO2 into liquids | 21. A place where beer is made |
| 7. For stirring wort and propelling a canoe | 23. A place where barley is converted to malt |
| 8. Water with no mineral content | 25. A country to where strong pale ale was shipped |
| 11. Keeps out bacteria while bubbling | 26. Singapore beer with a tail |
| 13. What sugar does in water | 27. Plenty of fine bubbles |
| 16. Monks who make beer in Belgium | |

Down

2. Grain from which malt is made
4. Controls the temperature
5. Home of a wizard abbreviated measurement
6. A waterfall of hops
9. Seaweed extract used for fining (5+4)
10. A point containing Brewerkz
12. Non malt sources of sugars
14. A salt of calcium used for adding hardness to water
15. Difficult classification of water
16. This beer vessel does not run on tracks
17. A very particular type of gravity
18. Adding sugar for secondary fermentation
19. Inexperienced sprouting malt before it is roasted
22. A circular house where hops are dried
24. Hops into some Pilsners