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Brewerkz win International Beer Awards for brew that Werkz

Singapore, 24 April 2007 – The beer brewing team from Brewerkz Restaurant & Microbrewery led by brew master Scott Robertson proudly carried home a host of awards, including a gold, two silvers and a bronze for their entries in the Australian International Beer Awards held this week in Melbourne, Australia. All winners were announced at the Awards Dinner held at the Sofitel Melbourne 19 April, 2007.

Brewerkz submitted six entries across a number of categories, winning four impressive awards. Gold and Best in Category awards were won for their Hopback entry, which is well known as one of Asia's only "real ales" made in the traditional English style with a secondary fermentation in the serving vessel. A gold medal winning beer is an outstanding beer that displays the correct balance of taste, aroma and appearance appropriate for the style and excellent technical merit.

Devin Otto Kimble, Managing Director of Brewerkz, praised the beer brewing team from Brewerkz for their dedication to quality and excellence in the production of outstanding beer. "We are proud to be recognized for our beer production in such a prestigious international forum. The competition was certainly tight and judging methods are rigorous", Kimble said.

"The Hopback is truly a throwback to an earlier era when breweries were able to take the time to produce superior beers. There is a lot of expertise required in making a real ale that receives a secondary fermentation in the cask or bottle and is not dosed with extra CO2 as are most 'modern' beers, he added."

A silver award was achieved as a result of the very well-received India Pale Ale and XIPA beers, and a Bronze award was obtained for the unique and delicious Oatmeal Stout entry. A silver medal beer is an excellent product that displays the correct balance of taste, aroma and appearance of the style and a high level of technical merit. A bronze medal beer is a quality product with the correct balance of taste, aroma and appearance appropriate for the style and the absence of major faults.

"From the time we opened Brewerkz ten years ago, one of our biggest selling beers has been our quite strong and very hoppy India Pale Ale. Because of the success of light lagers in this market, we always thought that milder offerings would be best sellers and intended to brew the IPA for beer fanatics, though our customers love it", Kimble says.

“It is now a beer that is recognized as being of international standards, indicating our customers’ palates are certainly sophisticated and when given a choice they will head directly for the highest quality beers”, he adds.

The Australian International Beer Awards saw a record 189 entrants this year with exhibitors up from 130 in 2006 and a total of 938 beers were put to the test.

“The Australian International Beer Awards, now the second largest awards of its type in the world, are certainly living up to their international status with entries received from well-known beer producing countries including, Germany, the US, United Kingdom, Belgium, New Zealand and the Czech Republic,” the University of Ballarat’s Vice-Chancellor, Professor David Battersby, said.

“Additionally, entries have arrived from lesser-known beer making countries including, Sri Lanka, Russia, Thailand, Singapore, Poland, Japan, Honduras, Vietnam, El Salvador, Latvia, Cyprus, Myanmar, Slovak Republic, Samoa, Papua New Guinea, Chile and Romania.”

The Australian International Beer Awards are conducted by the Royal Agricultural Society of Victoria (RAS), an organization dedicated to excellence in agriculture, and the University of Ballarat, which offers the only accredited brewing courses available in the Southern Hemisphere. The Awards were established in 1987 to reward excellence in the field of brewing and to assist in the promotion of the brewing industry and related industries on an international scale.

Kimble says, “It was a great experience to enter the Brewerkz beers to compete with others from across the globe, and bring home a number of medals. Winning these awards provides us with invaluable knowledge on the types of beers that are considered the most palatable internationally, spurring us to continue to develop the best beers in the world”.

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Brewerkz is located at:

30 Merchant Road
#01-05/06 Riverside Point
Singapore 058282
T [65] 6438 7438
www.brewerkz.com

Brewerkz operating hours:

Monday – Thursday: 12 nn – 12 midnight
Friday, Saturday & Eve of PH: 12 nn – 1 am
Sunday: 11am – 12 midnight

For further information, please contact:




Grace Goh
Marketing Executive
MENU Pte. Ltd.
T [65] 6305 4923
Email: grace@menu.com.sg

Trudi Hartley
Director
Labyrinth Branding Pte Ltd
Mobile: +65 9636 7656
Office: +65 6221 3735
Fax : +65 221 3538
Email : trudi@labyrinthbranding.com
Web: www.labyrinthbranding.com

Additional information regarding medal criteria and judging:

Medal Criteria

Awarding Medals

Medal	Points	Description
	17 and over	A gold medal beer is an outstanding beer that displays the correct balance of taste, aroma and appearance appropriate for the style and excellent technical merit
	15.5 - 16.5	A silver medal beer is an excellent product that displays the correct balance of taste, aroma and appearance of the style and a high level of technical merit
	14 - 15	A bronze medal beer is a quality product with the correct balance of taste, aroma and appearance appropriate for the style and the absence of major faults

Judging

Judging Dates

Packaged entries: 13 - 21 March - at the University of Ballarat, Ballarat.
Draught entries: 27 - 29 March - at the Melbourne Showgrounds, Ascot Vale.

Judging Criteria

1. Judges will judge each class without collaboration and, on receipt of all result sheets applicable to any one class, the Chief Judge of the Judges Panel shall have the points totalled, checked and determine the awards.
2. Judges will not have access to Exhibits apart from the glass of each placed in front of them by the Stewards.
3. Exhibits (not including Packaging) will be judged with products able to score a maximum of 20 points. The following five major characters are assessed during the judging process.

DRAUGHT AND PACKAGED EXHIBITS

	Character		Points
A	Appearance	<ul style="list-style-type: none">• Colour• Carbonation/foam• Characteristics	Maximum 3.0 points
B	Aroma	<ul style="list-style-type: none">• Positive characteristics• Aroma Faults	Maximum 5.0 points
C	Flavour & Body	<ul style="list-style-type: none">• General characteristics• Bitterness• Fermentation products• Flavour faults	Maximum 6.0 points
D	Style	<ul style="list-style-type: none">• Appropriate for class	Maximum 3.0 points
E	Technical Quality	<ul style="list-style-type: none">• Absence of major faults• Balance• Drinkability	Maximum 3.0 points
	TOTAL		Maximum 20 points