



THE BREW HOUSE

The Brew House brings you authentic, easy-to-make micro-brewed beers because the best beer is the beer you made yourself. Craft your favourite beer style today.

Ask your RJS Craft Winemaking retailer to recommend The Brew House beer for you.



Go to www.thebrewhouse.com
for more information.



THE BREW HOUSE

YOUR CRAFT. YOUR BEER.





THE BEST BEER IS ALWAYS THE ONE YOU MADE YOURSELF!

The Brew House is for craft beer makers who have a taste for authentic micro-brewed beers. Truly great beer requires quality ingredients and a skilled brew master. That's where the Brew House comes in. In our 3-vessel craft brew house, our brew master transforms the best barley, malt and hops into small batches of fresh wort. We then immediately package this wort, capturing all its delicate aromas and flavours. No sugar, no concentrate. No extract. Just pure, fresh, unfermented beer. The Brew House makes quality craft brewing simple!

Each kit contains 15 litres of superior quality wort that, in as little as 4 weeks, will make 23 litres of your very own satisfying micro-brewery style craft beer.



CRAFT YOUR FAVOURITE
BEER STYLE TODAY

CERVEZA

Modelled after the classic beer of Mexico! Light-bodied, crisp and clean. Drop in a wedge of lime and let our Cerveza take you to a white sand beach overlooking the Pacific... Don't forget the sunblock!

Bitterness: 8 IBU
Malts: Pale, flaked Rice
OG: 1.044
Hops: Columbus
Color: Straw, golden
Serve at 7°C / 45°F

INDIA PALE ALE

India Pale Ale was developed in England to withstand the long journey to India during colonization. Our India Pale Ale has a copper/golden colour and medium aroma hops, with a slightly higher starting gravity and hop rates than our regular pale ale.

Bitterness: 50 IBU
Malts: Pale, Munich, Carapils, Carastan
OG: 1.051-1.053
Hops: Columbus, Mt. Hood
Color: Dark golden, copper
Serve at 13°C / 55°F

MUNICH DARK LAGER

Since the mid-19th century, this dark beer has been brewed in the Bavarian city of Munich. Our version is characterized by a delicate sweet maltiness, and a toasted nutty flavour.

Bitterness: 20 IBU
Malts: Pale, Munich, Crystal Wheat, Chocolate
OG: 1.055
Hops: Perle
Color: Dark brown
Serve at 9°C / 48°F

PALE ALE

A beer with roots in the English Midlands, pale ale dates back as far as 1780. Today, it is copied worldwide. Our version is crisp, amber-coloured and aromatic.

Bitterness: 30 IBU
Malts: Pale, Crystal, Honey, Carastan
OG: 1.050
Hops: Cascade, Perle
Color: Amber
Serve at 12°C / 54°F

PILSNER

The original pilsner was brewed in the Czech Republic in 1842. Now, it is known for its generous quantities of hops. Our medium-bodied, golden pilsner is a clean, satisfying beer.

Bitterness: 35 IBU
Malts: Pale, Carapils
OG: 1.052
Hops: Columbus, Mt. Hood, Saaz
Color: Pale to golden
Serve at 9°C / 48°F

PREMIUM LAGER

Light Canadian Lager is a crisp, easy to drink beer with a lower alcohol level to bring out the freshness and aroma profile of a true to style all-grain beer.

Bitterness: 12 IBU
Malts: Pale, Wheat and Vienna
OG: 1.043-1.045
Hops: Columbus, Mt. Hood
Color: Pale straw
Serve at 9°C / 48°F

RED ALE

Stylistically positioned between a German Alt Beer and Oktoberfest, our red ale is copper red in colour. It has a pronounced crisp, malty character; with delicate hop bitterness and a pleasing floral aroma. Blessed with all of these thirst quenching attributes, this beer is sure to please!

Bitterness: 18 IBU
Malts: Pale, Crystal, Vienna, Chocolate, Munich
OG: 1.050-1.052
Hops: Columbus, Perle
Color: Copper
Serve at 12°C / 54°F

STOUT

Brewed since at least 1820, stout is Ireland's gift to beer lovers. Ours is dark and rich, with a bold roasted flavor; hint of chocolate and espresso-like finish. So smooth, you'll enjoy having more than one.

Bitterness: 35 IBU
Malts: Pale, Roasted Barley, Black, Carapils
OG: 1.044
Hops: Northern Brewer
Color: Black, opaque
Serve at 13°C / 55°F

International Bitterness Units (IBUs): A measurement of bitterness in beer. The lower the number, the less bitter the beer.
Original Gravity (OG): A measurement of the wort's density before fermentation. Generally, higher OG leads to beers with higher alcohol.