

Swagga Blonde Ale

Aroma: Light sweet malty aroma. Low to moderate fruitiness. Has a low hop aroma. No diacetyl.

Appearance: Rich gold in colour. Clear to brilliant. Medium white head with fair to good retention

Flavour: Initial soft malty sweetness, with some light character malt flavour (e.g., bread, toast, biscuit, wheat). Caramel flavours typically absent. Low in fermentation esters. Light to moderate hop flavour (any variety), but shouldn't be overly aggressive. Low to medium bitterness, but the balance is towards the malt. Finishes medium-dry to somewhat sweet. No diacetyl.

Mouthfeel: Medium-light body. Medium to high carbonation. Smooth without harsh bitterness or astringency.

Overall Impression: Easy-drinking, approachable, malt-oriented American craft beer.

History: Produced by many microbreweries and brewpubs. Regional variations exist but in most areas this beer is designed as the entry-level craft beer.

Ingredients: All malt brew. Any hop variety can be used. A lightly fruity English yeast is used. Some versions may have honey, spices and/or fruit added - but not in the Swagga version.

Vital Statistics: OG: 10.2°P
IBUs: 18 FG: 2°P
EBC: 9 - 11 ABV: 4.8%

Commercial Examples: Russian River Aud Blonde, Widmer Blonde Ale, Fuller's Summer Ale, Hollywood Blonde, Redhook Blond



Swagga Irish Red Ale

Aroma: Low to moderate malt aroma, generally caramel-like but occasionally toasty or toffee-like in nature. Hop aroma is low to none (usually not present). Quite clean.

Appearance: Amber to deep reddish copper colour (most examples have a deep reddish hue). Clear. Low off-white to tan coloured head.

Flavour: Moderate caramel malt flavour and sweetness. Finishes with a light taste of roasted grain, which lends a characteristic dryness to the finish. No flavour hops. Medium-low hop bitterness, although light use of roasted grains may increase the perception of bitterness to the medium range. Medium-dry to dry finish. Clean and smooth (lager versions can be very smooth). No esters.

Mouthfeel: Medium-body. Moderate carbonation. Smooth. Well attenuated.

Overall Impression: An easy-drinking pint. Malt-focused with an initial sweetness and a roasted malty dryness in the finish.

Comments: Brewed as a quaffable ale (without a diacetyl character). When served too cold, the roasted character and bitterness may seem more elevated.

Ingredients: Brewed with roasted amber and black malt to provide reddish colour and dry roasted finish. Kent hops, ale yeast.

Vital Statistics: OG: 11.3°P
IBUs: 20 - 24 FG: 2.5°P
EBC: 30 ABV: 4.9 - 5.1%

Commercial Examples: Old Irish Ale, Kilkenny Irish Beer, O'Hara's Irish Red Ale, Smithwick's Irish Ale, Beamish Red Ale, Caffrey's Irish Ale, Murphy's Irish Red (lager)



Swagga English IPA

Aroma: A moderate hop aroma of floral, earthy or fruity nature is typical, although the intensity of hop character is lower than American IPA. A moderate caramel-like or toasty malt presence is common. Low to moderate fruitiness, from esters and hops is present.

Appearance: Colour a pale to medium amber. Should be clear. Good head stand with off-white colour should persist.

Flavour: Hop flavour is an assertive hop bitterness with a slightly floral, earthy, (English hop).

Malt flavour is medium-low and should show an English character and be bready, biscuit-like, toasty, with a light toffee-like character.

The substantial hop character is balanced with malt flavour, body and complexity to support the hops. No diacetyl present, and fruitiness from fermentation or hops adds to the complexity.

Finish is medium to dry, and bitterness may linger into the aftertaste but should not be harsh. High sulphate water is used to give a distinctively dry finish, some sulphur flavour, and a lingering bitterness are usually present.

Mouthfeel: Smooth, medium-bodied mouthfeel without hop-derived astringency, although moderate to medium high carbonation can combine to render an overall dry sensation in the presence of malt sweetness.

Overall Impression: A hoppy, moderately strong pale ale that features characteristics consistent with the use of English malt, hops and yeast.

History: Brewed to survive the voyage from England to India. The long voyage and rolling seas resulted in a highly attenuated beer upon arrival. English pale ales were derived from India Pale Ales.

Comments: A pale ale brewed to an increased gravity and hop rate. The loosely applied term "IPA" is applied in commercial modern versions of English IPAs of weaker character than their ancestors and is incorrectly used in beers below 4% ABV.

Ingredients: Pale malt (well-modified); English hops; ale yeast to give a fruity

profile. Brown sugar is used. High sulphate and low carbonate water is essential to achieving a pleasant hop bitterness in authentic Burton versions.

Vital Statistics: OG: 14.7°P
IBUs: 43 FG: 3°P
SRM: 8 - 14 ABV: 5.8%

Commercial Examples: Fuller's IPA, Summit India Pale Ale, Samuel Smith's India Ale, Hampshire Pride of Romsey IPA, Burton Bridge Empire IPA, Goose Island IPA.



Swagga Weiss

Aroma: Moderate clove phenol and fruity banana ester. These two flavours should be reasonably balanced and fairly prominent.

Hop character - none.

Aroma A light to moderate wheat aroma (perceived as bready or grainy) may be present but no other malt characteristics. No diacetyl or DMS.

Appearance: Pale straw to very dark gold in colour with a very thick, moussy, long-lasting white head.

The Swagga Weisse is a "kristal-klaar" bavarian wheat beer and is meant to be bright but may show some fine protein haze.

A "mit hefe" is cloudy from suspended yeast (which is roused before drinking). "

Flavour: Low to moderately strong banana and clove flavour. Reasonably balanced and fairly prominent. The soft, somewhat bready or grainy flavour of wheat is typical of a Bavarian Weizen. Hop flavor is very low to none, and hop bitterness is low.

A tart, citrusy character from yeast and high carbonation is often present. Well rounded, flavourful palate with a relatively dry finish.

Mouthfeel: Medium body. The texture of wheat imparts the sensation of a fluffy, creamy fullness that may progress to a light, spritzy finish aided by high carbonation.

Always effervescent.

Overall Impression: A pale, spicy, fruity, refreshing wheat-based ale.

History: A traditional wheat-based ale originating in Southern Germany, a specialty for summer consumption, but generally produced year-round.

Comments: A refreshing beer that is lightly hopped with a unique banana-and-clove yeast character. These beers often don't age well and are best enjoyed fresh.

The limited edition Swagga Weisse "mit hefe" is served with yeast sediment stirred in. Bottles with yeast are traditionally swirled or gently rolled prior to serving. "

Ingredients: 50% of the grist is malted wheat, with some caramel and pilsner malt. A special weizen ale yeast is used to

produce the typical clove and fruity characters and a small amount of noble hops are used only for bitterness.

Vital Statistics: OG: 12°P

IBUs: 14 FG: 3°P

EBC: 9 - 11 ABV: 4.8% "

Commercial Examples: Weihenstephaner Hefeweissbier, Paulaner Hefe-Weizen, Erdinger Weissbier,



