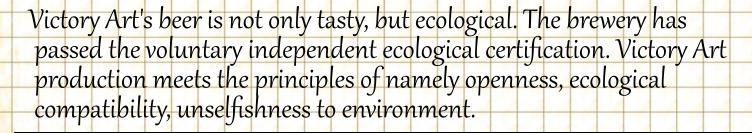


A micro-brewery from a small town near Moscow, Russia. Throughout the years Victory Art Brew have been awarded at Russian (Brewer's Day 2011 and 2012), and

International (Wetherspoon Spring Ale Festival 2012) beer contests. The brewery has a small army of friends and fans who love their beer and wait for their next creations.



勝藝酒廠是俄羅斯莫斯科郊區小地方的微型啤酒廠。

經歷多年的路途上, 酒廠在俄羅斯當地

(Brewer's Day 2011 and 2012)

以及國際(Wetherspoon Spring Ale Festival 2012)競賽得過獎。

勝藝酒廠有粉絲小軍團熱愛他們的啤酒,也等待新作品出爐。 啤酒廠很關注環保,有通過意願性獨立環保認證。





Black Sails 黑帆



6.0% ABV 1BU 50 OG 1.061

Black IPA 黑色印度淡色艾爾

UNTPD 3.81

酒花 Hops: Northen Brewer, Mosaic,

Amarillo

Black sails is a beer of a controversial style - black Indian pale ale. The usual problem for brewers with this style is that dark malts usually bring coffee-chocolate-roast flavours to the beer, and it usually doesn't go well with hop aromas. This beer has that citrus, tropical fruits, lemon, mango, pine needles flavours and very dry hoppy aftertaste. If you drink it with eyes closed it is very hard to guess that the beer is black. Pairing: hot dishes (both Latino-American and Chinese cuisines), snacks, grilled fish, roasted white meat.

黑帆是一種有爭議風格的啤酒 - 黑色印度淡色艾爾。

釀這款酒會面臨的問題是

用於黑啤酒的黑麥芽往往會給啤酒帶來咖啡、

巧克力燒焦的味道與香氣

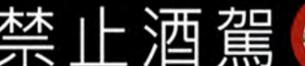
這些特徵與真正IPA的啤酒花香氣不相容。

我們的啤酒有柑橘、熱帶水果、檸檬、芒果、松針的濃郁香氣, 並有非常乾的啤酒花風味和尾韻。如果你閉著眼睛喝啤酒,

很難猜到啤酒是這麼深的顏色。

佐餐: 辣味餐 (中國菜及拉丁美洲菜皆可)、零嘴、烤魚、考白肉。







Red Sails 紅帆



8.0% ABV

1BU 70

OG 1.074

UNTPD 3.86

Red DIPA

紅色雙倍印度淡色艾爾

酒花 Hops: Citra, Simcoe

Red classic American IPA. Distinctly bitter.

Red colour comes from specialty malts used in brewing process.

Taste: grapefruit and long bitter aftertaste.

Aroma: citrus and tropical fruits.

Pairing: hot dishes, Mexican cuisine, Indian cuisine, fruit salads.

紅色美式IPA。新鮮又很乾,苦味很明顯。

為了紅色釀造中使用了特殊麥芽。

味道: 葡萄柚、苦尾韻。

香味: 柑橘、熱帶水果。

佐餐: 辣味餐、墨西哥菜、印度菜、水果沙發。







The Red Machine 紅色機器



ABV 7.9% 1BU 65 061.065**UNTPD** 3.87

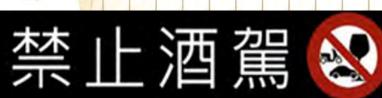
West Coast 1PA 西岸印度淡色艾爾

酒花Hops: Centennial、Columbus、 Chinook、Amarillo

Classic American style IPA.

Quite pale (with a hint of caramel and wheat malts), very dry, with solid bitterness and strong classic flavours of citrus, tropical fruits and pine needles — this is what makes an everyday American IPA as per Victory Art Brew idea. 5 times hops were added during boil and 2 times for dry hopping.

經典美式印度淡色啤酒。 很乾, 帶有苦味與強烈的經典美國柑橘、 熱帶水果和松針的香氣。 釀酒師用了大量啤酒花釀出這個結果: 温泡時加5次,冷跑時加2次。



Nectar Wallon

瓦隆花蜜

6.8% ABV

1BU 30

06 1.0539

UNTPD 3.51

Saison

季節(賽森)啤酒

酒花Hops: Hallertauer Tradition, Hallertauer Melon

This beer is a tribute to the style from

Southern Belgium — Wallonia, a classic Belgian saison.

It underwent numerous experiments with yeast and spices,

malts and hops, mash and fermentation temperatures, and finally

ended up with this satisfying result.

Taste: slightly sour with dryness and astringency.

Aroma: meadow herbs, honey, fruits combined with.

Pairing: roast chicken, seafood (especially mussels) and white mold cheese.

這款啤酒是比利時南部瓦隆區著名啤酒風格 - 賽森。

經過很多試驗來調整配方、挑選酵母、香料、麥芽與啤酒花,

調整了糖化和發酵的溫度,最終的結果我們非常滿意。

味道:微酸、乾型及澀感。

香味: 濃郁的草地草本、蜂蜜和水果香。

佐餐: 炸雞、海鮮(尤其是淡菜)或白黴起士。









Pacman Claus V.2 小精靈老公公V.2

8.2% ABV 65 1BU

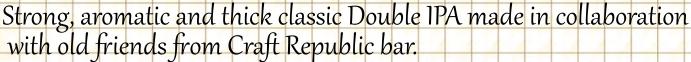
OG 1.08

UNTPD 3.9

Double 1PA

雙倍印度淡色艾爾

酒花 Hops: Waimea, Pacific Gem



Taste: refreshing and crisp, bitter with sweet caramel notes and grapefruit.

Aroma: caramel notes, citrus and herbs.

Pairing: roast meat, snacks, sausages, cheese.

這款濃郁和芳香的經典雙倍印度淡艾爾是 與Craft Republic 酒吧的朋友們合手釀造的。

味道: 清爽、清脆、苦、焦糖與葡萄柚。

香味: 焦糖、柑橘、早本。

佐餐: 烤肉、點心、香腸、乳酪。









van 伊凡



13.0% ABV 100 1.11

Russian Imperial Stout 俄羅斯帝國斯陶特

UNTPD 酒花 Hops: Fuggles, Golding

Very thick, powerful and strong beer made with top fermenting yeast. The beer has high OG, high ABV, enriched with hops and specialty dark malts: pale ale, smoked, whiskey, Special B,

Carafa type 1, Carafa type 3. It adds flavours of

char and creosote to thick taste and aroma of coffee.

Taste: rich with coffee, whisky, malt, turf.

Aroma: Very rich with roasted malt, coffee, creosote and fuel oil.

Pairing: beefsteak, game meat, barbecue, grilled meals,

also fruits, snacks and cheese.

這是一種非常強勁深色上層發酵的啤酒。

這種啤酒具有高初期密度和高ABV,也用大量的啤酒花,

並含有大量的特殊麥芽,包括威士忌麥芽

(用泥炭熏制的六棱 大麥)、泥炭釀造麥芽和比利時棕色麥芽。

這樣的作法會把重油和雜酚油的氣味添加到粘稠味道和咖啡香氣中。

味道: 咖啡、威士忠、麥芽、泥炭。

香味: 咖啡、烤麥芽、重油和雜酚油。

佐餐: 牛排、野味、燒烤、炭烤、水果、點心、乳酪。







King of Ivanteevka, Wheat the I 伊凡鐵耶夫卡之王小麥一世

ABV 8.8% 10 OG 1.074 UNTPD 3.545

Wild ale 野生艾爾

A sour ale brewed with 100% Brettanomyces. Taste: apples, sourness, wine, honey and floral. Aroma: brett yeast, apple, hay.

100%Brettanomyces釀造的酸艾爾。 味道: 蘋果、葡萄酒、酸、蜂蜜與花。

香味: Brett酵母、蘋果、稻草。









Lord of the Hops 酒花之王



ABV 7.7% 1BU 111 061.072**UNTPD** 3.92

Double 1PA 雙倍印度淡色艾爾 酒花 Hops: Pacific gem, Waimea

New Zealand hops are the main point in this DIPA, that's why it is called Lord of the Hops. Strong with smashing 111 IBU and nice scent of tropical fruits, but still refreshing and easy drinking due to dry body and great aromatic from Pacific gem and Waimea hops.

紐西蘭的啤酒花是這款雙倍印度淡色艾爾的重點。 因此也選了酒花之王這個名字。 這款是一種強烈DIPA,具有熱帶柑橘香氣和 111 IBU的 啤酒花苦味。儘管有上述參數, 但由於 Pacific Gem 和 Waimea 啤酒花的回甘與飽和的 酒體這款啤酒喝得很清爽。







Art of Lost Toys V.2 失去的玩具V.2



ABV 12.5% 1BU 45 OG 1.099 UNTPD 3.929

Barleywine 大麥酒

100% Brett Barleywine

Collaboration with Juguetes Perdidos

Taste: dry, light sour, a no-sugar barleywine, very much like a wild ale rather than barleywine, some wine vinegar, bitter aftertaste.

After warming up more barleywine notes appear.

Aroma: sour apple, grape, vinegar, pepper and phenols, figs, more barleywiney afterwarming up.

100% Brettanomyces 大麥酒。 與Juguetes Perdidos 合作。

味道: 乾, 輕微酸, 幾乎無糖大麥酒, 很像野生艾爾,

一點醋,尾韻苦。

回溫後有大麥酒該有的味道。

香味: 酸蘋果、葡萄、醋、胡椒與苯酚、無花果。

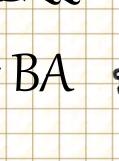
回溫後以大麥酒香氣。







Prearis victory 369 Agrio Dry BA 大草原勝利369 (過桶版: dry)



ABV 14.7% 1BU 10 OG 1.115

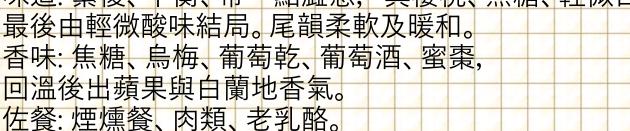
Belgian Quadrupel 比利時四倍艾爾

UNTPD 4.01

Taste: complex and balanced, astringent, withcherry, caramel, light brandy notes, bright sour in the end. Soft and warming aftertaste. Aroma: caramel, prunes, raisin, wine, jujube, after warming up apples and brandy notes.

Pairing: smoked meals, meat, aged cheese.

味道: 繁複、平衡、帶一點澀感,具櫻桃、焦糖、輕微白蘭地等口味,

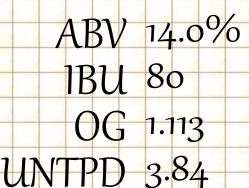








Queen Mary 2017 BA: Brett edition 瑪麗皇后2017年過桶Brett版本



Old Burton Ale 伯頓艾爾

酒花 Hops: Fuggles, Golding

Queen Mary is an almost forgotten style of ale - Old Burton. It is a very sweet and strong type of beer. Water for the brew was altered with gypsum and salts to become more like it is in Burton. Taste is strong, hoppy, with caramel, marmalade and floral scents. Aroma is rich and complex, much like wine, with caramel, honey, biscuit, fruits and anise notes. Pairing: main course with meat or fish, aged cheese,

can serve as a digestive after a full meal.

瑪麗皇后是一個幾乎被遺忘的伯頓艾爾風格啤酒! 伯頓艾爾是一種很烈又非常甜的啤酒。 水的化學成分方面,加了一些石膏和其他鹽類,

讓水質比較像伯頓當地水質。

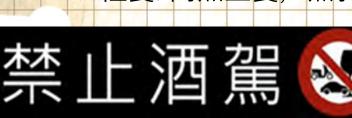
口味很強烈、滿滿酒花、具焦糖、

果醬軟糖與草本味道,酒體濃厚,尾韻苦又長。

香氣很繁複,像葡萄酒,具焦糖、蜂蜜、餅乾、水果及八角等香味。 佐餐: 肉魚主餐, 熟乳酪;能當餐後消化酒。



Queen



HookahPlalce Rockstar Stout N.5 水菸屋搖滾明星#5斯陶特



ABV 6.0%

10

061.090

UNTPD 3.93

Double Milk Stout 雙倍牛奶斯陶特

Double milk stout soft and brutal at the same time. Aroma is sweet and full of chocolate and roasted hazelnut notes. Flavour is bright and full, thick with rich chocolaty tones, hazelnut and vanilla, subtle sourness and sweet aftertaste. Pairings: goes well with smoked dishes, barbecue, roast meat, hard cheese, chocolate and desserts.

雙倍牛奶斯陶特既柔軟又殘暴, 充滿巧克力與煎榛果的香甜氣味。 味道明亮飽滿,豐富的巧克力、 榛果與香草等口味中帶有微酸,尾韻很甜。 佐餐: 搭煙燻類、燒烤、烤肉、硬乳酪與甜點。







ABV 6.9% 1BU 10 OG 1.053 UNTPD 3.92

Farmhouse Ale 農舍艾爾

酒花 Hops: Moscow Early, Podvyazniy

This beer was brewed in collaboration with Jester King Brewery from Texas, US. All ingredients are from Russia: malts, Chuvashian hops, water.

And yeast is a special strain from Jester King.

The wort was filtered with freshly harvested hay, hops boiled separately, and wort wasn't boiled at all.

After that the beer was fermented in wooden barrels which previously contained Russian red wine for more than a year.

A famous blender Nicolas Vermeren from Hanssens brewery (Belgium) helped to make two blends, and this is a second one.

這款啤酒是與來自德州 Jester King Brewery 的合作作品。 所有成分都是俄羅斯當地的, 麥芽、楚瓦仟啤酒花、水, 還採用了從德州帶來的 Jester King 酒廠獨特的菌種酵母。 我們用剛收割的麥稈來過濾麥汁,啤酒花是分開煮的, 麥汁卻完全沒有煮滾過! 啤酒用俄羅斯紅葡萄酒橡木桶裡發酵一年多。 比利時 Hanssens 啤酒廠混合專家 Nicolas Vermeren 協助酒廠作混合。



