



THE BREW REVIEW

Crafting The Perfect Pour

INTERNATIONAL BEER DAY

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Celebrating Craftsmanship and Innovation at Brahma Brews, Bangalore



Mr. Murugan C
Vice President
Brewery Division

Dear Readers,

With great pleasure, I introduce you to one of Bangalore's most exceptional establishments, Brahma Brews. This remarkable microbrewery has rapidly become a beacon of excellence in the city's vibrant culinary and craft brewing scene. Today, I am delighted to highlight the unique charm and offerings of Brahma Brews and the state-of-the-art microbrewery equipment provided by Prodebbrewery, which has played a pivotal role in their success.

Prodebbrewery's contribution has been instrumental in elevating Brahma Brews to new heights. Their state-of-the-art brewing systems, known for their efficiency and precision, have empowered the brewers at Brahma Brews to perfect their recipes.

This collaboration has not only enhanced the brewing process but has also allowed for the creation of unique and seasonal brews that keep patrons coming back for more. Brahma Brews is more than just a microbrewery; it is a cultural hub. Regular events, live music, and engaging activities create a lively and inclusive atmosphere where friendships are forged, and memories are made. It is a place where the spirit of Bangalore is celebrated, and the community comes together to enjoy the finest in craft brewing and dining. As we raise our glasses to Brahma Brews, we also extend our gratitude to Prodebbrewery for their invaluable support. Their cutting-edge equipment has been a cornerstone of Brahma Brews' success, enabling them to deliver an unparalleled brewing experience. I invite you all to visit Brahma Brews, experience the magic firsthand, and witness the extraordinary results of this collaboration. Here's to the spirit of innovation, craftsmanship, and the joy of discovering something truly exceptional.



Hello Brewties,

As the head brewer of American Brew Works, it is my distinct pleasure to delve into the fascinating world of Brahma Brews in Bangalore. Brahma Brews epitomizes the essence of modern craft brewing. Their approach seamlessly marries traditional brewing techniques with innovative practices, resulting in beers that are both rooted in classic styles and adventurous in flavor. The brewers at Brahma Brews possess a remarkable ability to create balanced, flavorful beers that appeal to a wide range of palates. From robust stouts to refreshing lagers, every brew is a testament to their creativity.



Mr. Adithya S Eashwaran
Head Brewer

Prodebbrewery's cutting-edge technology ensures precision in every step of the brewing process, from mashing to fermentation. This equipment is designed to maintain the highest standards of hygiene and efficiency, allowing the brewers at Brahma Brews to focus on crafting exceptional beers without compromise. Brahma Brews also stands out for its commitment to sustainability. The brewery has implemented several eco-friendly practices, from water conservation to waste management, further highlighting its forward-thinking approach.

As a fellow brewer, I have immense respect for the team at Brahma Brews. Their passion, creativity, and dedication to quality are truly inspiring. The partnership with Prodebbrewery has undoubtedly played a significant role in their success, providing them with the tools needed to bring their innovative visions to life. Cheers to Brahma Brews and Prodebbrewery for setting new standards in the world of craft beer!

Welcome to yet another success story of PRODEB BREWERY!

This time it's BIGGER!

We Prodeb Brewery, are happy to Announce a Major Milestone with the Successful Installation of Brewery Equipment at South Bangalore's Third Largest Microbrewery, **BRAHMA BREWS..!**

We at PRODEB are strongly dedicated to providing top-quality brewing equipment that helps microbreweries make amazing beer. It's our VISION and MISSION!

At Prodeb Brewery, we understand that exceptional beer starts with exceptional equipment.

Our systems are meticulously designed with precision engineering and cutting-edge technology to ensure a high standard of quality, efficiency, and consistency.

We prioritized minimizing downtime, allowing Brahma Brews to continue its operations without significant interruption.

Our expert team meticulously planned and executed the installation process, ensuring minimal disruption to Brahma Brews' operations.

This collaboration between Prodeb Brewery and Brahma Brews represents a big step forward in our mission to revolutionize the craft brewing experience.

We strive to make vision into reality

Brahma Brews is now ready to serve Bangalore's love for craft beer with our top-notch equipment. Our 10 HL brewhouse can make 12,000 liters of tasty beer every month, ensuring Brahma Brews keeps delighting beer lovers with its unique flavors.



Brew Better with Prodeb is not just a saying, WE LIVE!

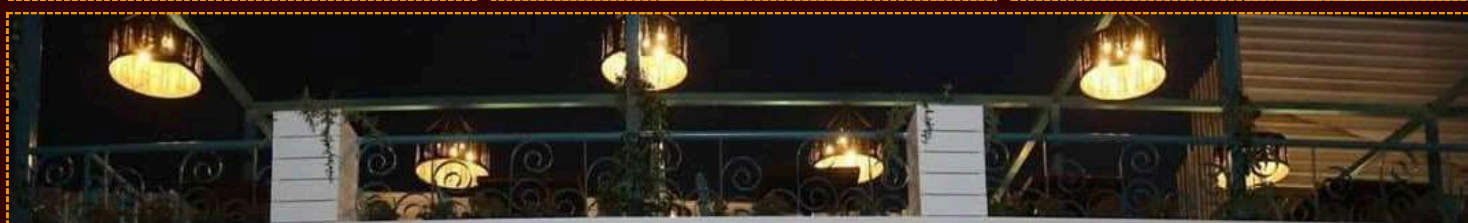
We at PRODEB are committed to pushing the boundaries of brewing technology, ensuring that our clients always have access to the best equipment in the industry.

Our success is measured by the success of our clients.

We are dedicated to providing exceptional support and service, ensuring that our equipment meets and exceeds expectations.

Understanding that every brewery is unique, our team works closely with each client to provide customized solutions tailored to their specific needs and goals. We're proud to be a part of the exciting journey with Brahma Brews. We're passionate about the craft itself. Together, we have the potential to completely change the beer market by providing a wide variety of high-quality beers that suit a wide range of people.

Step inside Brahma Brews and be transported to a world of warm hospitality and great vibes.



Flavours of Beer at Brahma Brews

Belgian Wit Beer

Belgian Witbier is a classic Belgian style known for its refreshing and subtly complex character. At Brahma Brews in Bangalore, the Belgian Wit stands out as a testament to traditional brewing techniques combined with a touch of modern flair. Here's what makes it special:

Appearance:

- Pours a pale, hazy straw color with a frothy white head, characteristic of the style. The haze is due to the high wheat content and suspended yeast.

Aroma:

- Inviting notes of coriander and orange peel dominate the nose, balanced by a mild, bready wheat aroma. Subtle hints of spices and herbal notes add to the complexity.

Flavor:

- The taste is a harmonious blend of sweet malt, citrus zest, and a hint of spice. The use of unmalted wheat provides a light, creamy mouthfeel, while the spices and yeast contribute to a slightly tart, tangy finish.

Mouthfeel:

- Light to medium-bodied with a smooth, creamy texture. The carbonation is lively, enhancing the refreshing quality of the beer.

Brewing Technique:

- Brahma Brews follows traditional Belgian brewing methods, incorporating unmalted wheat and a unique yeast strain that contributes to the characteristic haze and flavor profile. The addition of spices such as coriander and orange peel during the brewing process brings out the distinctive aroma.

Weizenbock Beer

Weizenbock is a robust and flavorful German-style wheat beer that combines the rich maltiness of a bock with the fruity and spicy characteristics of a wheat beer. At Brahma Brews in Bangalore, the Weizenbock is crafted with precision and care. Here's what makes it unique:

Appearance:

- Pours a deep amber to dark brown color with a creamy, off-white head. The beer is typically hazy due to the high wheat content and yeast in suspension.

Aroma:

- Rich and inviting aromas of ripe bananas, cloves, and dark fruits like plums and raisins. There are also underlying notes of caramel and toasted bread, adding to the complexity.

Flavor:

- The taste is a delightful blend of malty sweetness and fruity esters. Expect flavors of caramel, toffee, and dark fruits, complemented by spicy clove and a hint of banana. It provides a smooth, slightly creamy mouthfeel.

Mouthfeel:

- Full-bodied with a velvety texture. The carbonation is moderate, helping to lift the rich flavors and provide a satisfying finish.

Brewing Technique:

- Brahma Brews adheres to traditional German brewing practices, using a high proportion of wheat malt alongside Munich and Vienna malts to create a rich malt backbone. A unique yeast strain is employed to produce the characteristic banana and clove flavors through fermentation.

At the end of the week, in-house special beer will be available, don't miss it !

THE CREATOR'S CRAFT BEER

Ayurveda - Medium Bodied Beer

Ayurveda is a unique offering from Brahma Brews that brings together the art of brewing and the ancient wisdom of Ayurvedic ingredients. This medium-bodied beer is distinguished by its refreshing burst of hibiscus and rose flavors, creating a sensory experience that's both soothing and invigorating. Here's a closer look at what makes Ayurveda special:

Appearance:

- Pours a light amber color with a slight reddish hue, indicative of the hibiscus infusion. It has a clear appearance with a moderate white head that dissipates slowly.

Aroma:

- The aroma is a delightful blend of floral notes, with the hibiscus and rose taking center stage. There are subtle undertones of malt sweetness and a hint of herbal complexity, making the bouquet both refreshing and inviting.

Flavor:

- The flavor profile is a harmonious balance of floral and malty elements. The hibiscus imparts a tart, cranberry-like flavor, while the rose adds a delicate, aromatic sweetness. These are complemented by a gentle malt backbone that provides just the right amount of body and balance.

Mouthfeel:

- Medium-bodied with a smooth, slightly creamy texture. The carbonation is moderate, enhancing the refreshing quality of the beer without overwhelming the palate.

Brewing Technique:

- Brahma Brews meticulously blends traditional brewing methods with Ayurvedic principles. The use of hibiscus and rose petals during the brewing process infuses the beer with natural flavors and aromas. The brewing team ensures that the ingredients are balanced to create a beer that is both flavorful and aligned with the holistic aspects of Ayurveda.

Kolsch - German Style Ale Beer

At Brahma Brews in Bangalore, this Kolsch is brewed to perfection, offering a crisp and refreshing beer that captures the essence of its European roots.

Here's what makes Brahma Brews' Kolsch stand out:

Appearance:

- It pours a clear, pale golden color with a thin, white, frothy head that lingers. The clarity and color are characteristic of the Kolsch style, reflecting its clean brewing process.

Aroma:

- The aroma is subtle yet inviting, with hints of light malt sweetness, delicate fruity esters, and floral hops.
- A slight breadiness in the background adds to its overall complexity.

Flavor:

- The taste is clean and balanced, featuring a mild malt sweetness complemented by a gentle hop bitterness. Notes of light fruits such as apple and pear mingle with a soft, grainy malt character.
- The finish is crisp and dry, making it incredibly refreshing.

Mouthfeel:

- Light to medium-bodied with a smooth, almost creamy mouthfeel. The carbonation is moderate, contributing to its refreshing nature without being overly fizzy.

Brewing Technique:

- Brahma Brews follows the traditional methods of brewing Kolsch, which involves a blend of ale and lager techniques. The beer is fermented at cooler ale temperatures and then conditioned at colder lagering temperatures, resulting in a clean, well-rounded flavor profile. It gives subtle bitterness and floral aroma, staying true to the Kolsch style.

Ananas - Seasonal Beer

Ananas is a seasonal in-house beer at Brahma Brews that showcases a unique blend of tropical pineapple and roasted coriander seeds. This innovative brew combines fruity and spicy elements to create a refreshing and intriguing flavor profile. Here's what makes Ananas a standout beer:

Appearance:

- Pours a bright golden color with a slight haze, topped with a creamy white head. The appearance is inviting, hinting at the vibrant flavors within.

Aroma:

- The aroma is a delightful mix of fresh pineapple and a subtle spice from the roasted coriander seeds. There are also light malt notes in the background, providing a balanced bouquet.

Flavor:

- The taste is a harmonious blend of sweet and tart pineapple with a hint of spiciness from the roasted coriander seeds. The fruity sweetness is balanced by a mild malt backbone, and the coriander adds an earthy, slightly citrusy complexity. The finish is crisp and clean, with a lingering hint of spice.

Mouthfeel:

- Medium-bodied with a smooth and slightly creamy texture. The carbonation is moderate, enhancing the beer's refreshing qualities and lifting the vibrant flavors.

Brewing Technique:

- Brahma Brews crafts Ananas using traditional brewing methods with a creative twist. Fresh pineapple is added during the brewing process to impart its natural sweetness and tartness. Roasted coriander seeds are incorporated to add a layer of spicy, earthy flavor. The careful balance of these ingredients results in a beer that is both refreshing and complex.

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Prodeb Brewery Technology Belgium (P) Ltd.,

712, Shivai plaza, Andheri Kurla Road.,
Andheri East, Mumbai - 400059.

Ph : +91-9483525500 Toll Free : 1800 425 20000

E-mail : info@prodebbrewery.com

Website : www.prodebbrewery.com

Global Offices	Branch Offices
<p><u>USA</u> 439 N Briery Road, Briery Industrial Area, Irving, TX 75061 +1 267 7339 732 Toll Free: 1-(888)-270-2217 info@prodebbrewery.com</p> <p><u>UAE</u> G1 -03, Ajman Free Zone, Ajman, UAE Ph : +971527383123 / +971600588026 info@americanbrewworks.com</p> <p><u>AUSTRALIA</u> +61363877084 info@americanbrewworks.com</p> <p><u>UK</u> +44 20300 27711 info@prodebbrewery.com</p> <p><u>CANADA</u> +1-(403)-469-4015 info@prodebbrewery.com</p>	<p><u>BENGALURU</u> 4th Floor, Novel Office, No:8/2, Yellappa Chetty Layout Ulsoor Road, Bangalore 560 042 1-800-425-20000 +91-9483525500 info@prodebbrewery.com</p> <p><u>DELHI</u> No 55, First Floor, Connaught Place, New Delhi. Pin Code :110001. +91-9483525500 info@prodebbrewery.com</p> <p><u>HYDERABAD</u> +91-94835 25500 info@prodebbrewery.com</p> <p><u>CHENNAI</u> 7, Parivakkam Road, Leelavathy Nagar, Senneerkuppam, Ponnammallee - 600 056 Ph : +91 - 44 - 28362461 - 71 info@prodebbrewery.com</p>

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