



# THE BREW REVIEW

Crafting The Perfect Pour

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## Behind the Brew: Brewer's Message



Being part of Kling Brewery in this beautiful city as a brewer is an absolute pleasure. Our dedication to crafting great beers continues unchanged. Every brew we create is a testament to our passion, and I am sure that the beer enthusiasts in Bangalore will enjoy the flavors and quality we bring. See you all at Kling!

- **Stephen Nelsen**  
Master Brewer

Craft beer is an intricate dance between art and science, and no one understands this better than the head brewer of Kling. With passion and precision, he recently shared his thoughts and vision with beer enthusiasts, taking them on an inspiring journey through the diverse beers crafted at Kling.

**Brewing is my life," he began, his enthusiasm evident. "A lot of people don't realize the hard work and patience it takes to make a good beer. It's the perfect halfway between an art and a science. While brewing requires stringent adherence to process, there's also room for creativity and whimsy.**

Kling's philosophy is clear: to create unique beers that provide experiences unavailable elsewhere. Each brew on their menu reflects this dedication to innovation and craftsmanship.

- **Aadithya**  
Head Brewer

# Congratulations to Kling Breweries

Kling Brewery, a new venture in Bangalore is a testament to their commitment to pushing the boundaries of craft beer and creating unique experiences for beer enthusiasts. This new brewery promises to be a destination for both locals and visitors who appreciate finely crafted beers and a vibrant social atmosphere.

*The collaboration between Kling Breweries and Prodebbrewery is particularly noteworthy. Prodebbrewery, known for its turnkey brewing equipment and precision engineering, in association with American Brew Works, known for its brewing technology will provide the technological backbone for Kling Breweries' new facility.*

This partnership ensures that Kling Breweries will have access to the best brewing systems, allowing them to produce beers of exceptional quality and consistency. Prodebbrewery's advanced equipment, known for its energy efficiency and sustainability, will enable Kling Breweries to operate at peak efficiency while minimizing its environmental footprint. The customizability of Prodebbrewery's systems will allow Kling Breweries to experiment and innovate, creating a diverse range of brews that cater to the eclectic tastes of Bangalore's beer lovers.

As Kling Breweries opens its doors, beer enthusiasts can look forward to an array of unique and flavorful brews, crafted with the highest quality standards. The brewery will not only offer great beer but also provide a social hub where people can come together to enjoy tours, tasting sessions, and interactive brewing workshops. Once again, congratulations to Kling Breweries on this exciting new venture. We eagerly anticipate the positive impact this will have on Bangalore's craft beer scene and look forward to the innovative brews that will soon be pouring from their taps.



## CONGRATULATIONS

Congratulations to **KLING BREWERY** on their Grand Launch !!!

Here's to countless pints, endless success  
and many more milestones to come!!!

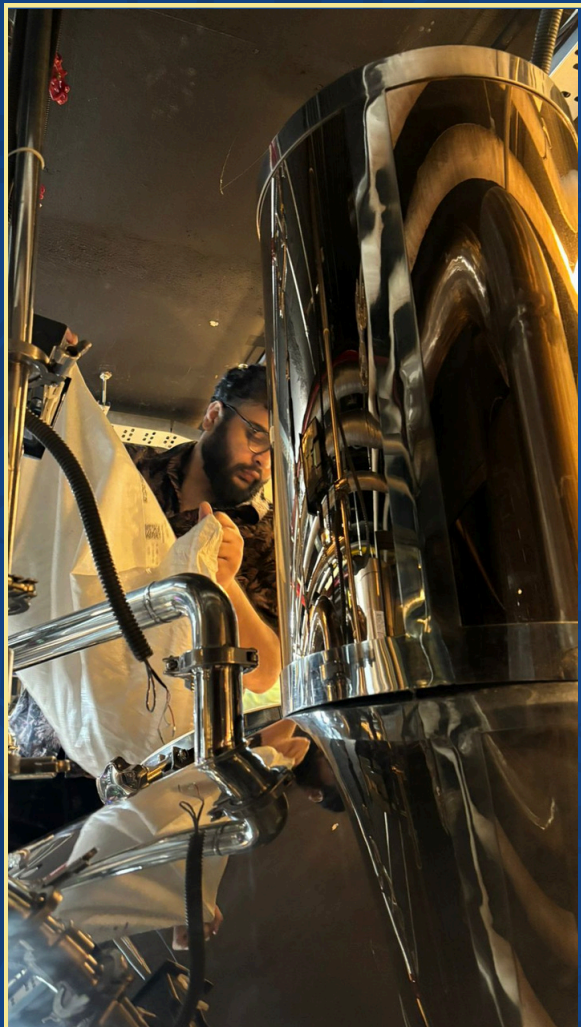
[#beerforbangalore](#) [#vibrantbrews](#) [#klingbrewery](#)



# In the Brew Room: Where Magic Happens



American Brew Works, in association with Prodeb Brewery Technology Belgium Pvt Ltd, has redefined the microbrewery industry with groundbreaking innovations and exceptional quality. Their advanced brewing techniques deliver a truly unique beer experience.



Cheers  
to a  
New Year



When in Bangalore, make sure to visit Kling Brewery on Church Street. Treat yourself to their freshly brewed beers, crafted with distinctive flavors and styles that you won't find in other microbreweries. It's a must-visit spot for every beer lover!



# The Power of Three - Kling Brewery



## Brewery Excellence

Innovative Equipment,  
Powering Your Brew, From  
Start to Finish



## Brewers Excellence

From Concept to Craft:  
Brewing Excellence Starts Here



## The Brewery

Kling Brewery:  
Where Unique Brews  
Flow Freely

Our collaboration paves the way for  
brew-success, ensuring Kling Brewery  
flourishes with world-class brewing solutions.





# Beer Flavors - Kling Brewery

## Bernstein Hefeweizen

Our take on the classic Hefeweizen draws inspiration from South Germany. The word "Bernstein" refers to the amber color of this beer, achieved by using darker caramel malts. This imparts a rounded caramel aroma that complements the signature banana and clove notes of a Hefeweizen. Imagine Banoffee in a glass, but don't be misled—this beer is light, refreshing, and immensely drinkable.

## Sour IPA

The Sour IPA is my pride and joy, and it represents our commitment to innovation. This beer combines the sourness of a tart brew with the aromatic hoppiness of an IPA. Using a unique Australian hop variety called Super Delic, it delivers tropical fruit, candy, and apple aromas. It's a limited-edition beer, so don't miss your chance to try the **first Sour IPA in India** while it's on tap—once it's gone, it's gone for good.

## Belgian Tripel

The Belgian Tripel is a beer traditionally brewed in monasteries. We've brought it to Bangalore with a local twist by adding jaggery. This addition enhances the beer with rich, caramel-like complexity.

But beware: this is our strongest beer, and its potency might catch you off guard. Sip wisely!

## Milk Stout

When Nelson and I set out to brew a stout, we wanted to create something unique. Enter the Milk Stout. Brewed with lactose sugar, this beer boasts a creamy mouthfeel and a hint of sweetness.

If regular stouts are like black coffee, our Milk Stout is the espresso—intense, bold, and unforgettable.

## Pacific Pale Ale

This beer is a personal favorite of Nelson, and it's a delight to introduce it to you. The Pacific Pale Ale is an Australian-New Zealand hybrid with a vibrant, hoppy aroma featuring notes of tropical fruit and citrus.

Brewed with a secret blend of hops from Down Under, this light and refreshing beer is a cornerstone of our lineup.

## Wee Heavy

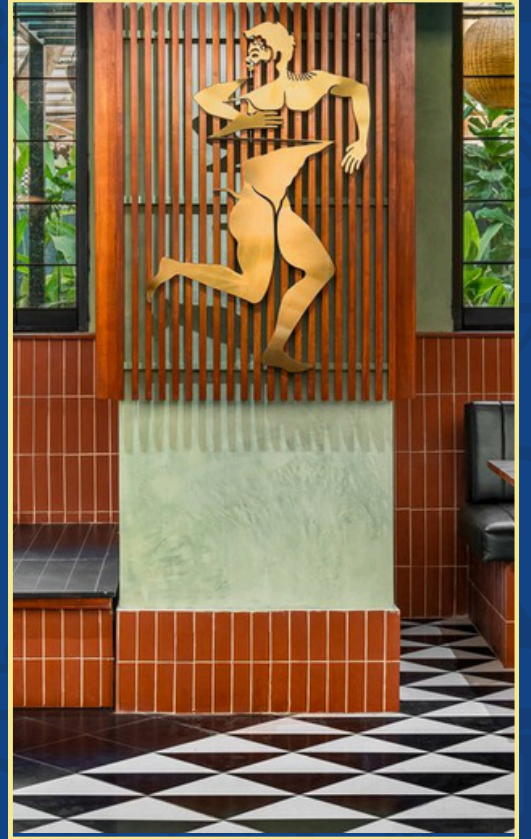
An homage to my time in Scotland, the Wee Heavy is a style close to my heart. This light brown beer features rich flavors of dark caramel and treacle, delivering a syrupy mouthfeel meant to be savored slowly.

It's a malt-forward beer designed for those who appreciate the finer details in every sip. Sláinte!





# Gallery - Kling Brewery







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