

Beer Galore at Woodside All day Bar and Eatery!

A non-beer drinker's guide to beer tasting.



Not having had a beer in possibly over a month, I wasn't quite sure what to expect of the offer to attend a beer tasting event my editors made me. I'm a weekend drinker, and my poison is usually whisky. The last beer tasting event I got to attend was the only other beer tasting event I'd ever attended, and quite frankly, it was a bit of a letdown. Not so much because of the varieties on offer, but because the amounts they served were miniscule; it'd left me wanting for a whole lot more. The only taste that still remains in my head from the last tasting is of a wheat beer, Schneider Weisse, which I truly loved!

This event, however, promised to be different. I was greeted with an array of different glassware on my table, as opposed to the last time when the glasses were more like test tubes or measuring glasses. The venue, Woodside – an All Day Bar and Eatery in a crowded suburb in Mumbai, I was a little skeptical about. But all that changed as I walked in. The restaurant, with its interesting décor and youthful crowd looked like a fun place. Everything was right for a pleasant evening! The complimentary mug of beer made for a perfect start.

The master of ceremonies for the day, Nikhil Agarwal, Director, All Things Nice, didn't waste any time, and started the evening giving us a lowdown on the history of beer, details about production, ingredients, raw materials, random bits of trivia, and the things that go into making a



Nikhil Agarwal,
Director, All Things Nice

good beer! A lot can apparently be said about a beer just by looking at it. Everything from the colour, the consistency (how cloudy or clear the beer is), the head or the froth on top of your glass, its density or longevity tells you something about the beer.

Explaining how beers differ from each other, Agarwal demonstrated the importance of smell and how it was integral to the taste your beverage imparts with a

simple trick, known as the Cinnamon and Sugar trick. Tasting a mixture of cinnamon and sugar premixed in a bowl, first with the nose closed and then with it open makes it evident that one cannot completely discern the ingredients without the sense of smell. Take away smell from your beverage or for that matter your food, and you take away half its taste!

For the tastings were an assortment of international beers like Asahi's "Super Dry" from Japan, Brooklyn Lager from USA, Erdinger Weißbier from Germany, Fuller's London Pride Premium Ale from UK, Murphy's Irish Stout, and Liefmans Fruitesse from Belgium imported into India by Cerana Imports Pvt. Ltd., the premier importer and distributor of craft beers in India. Exclusively partnering with traditional beer companies from around the world, their portfolio of craft beers is impressive, and some of the beers are a must try!

Since I'm no authority on beers, I shall refrain from disclosing my favourites. All that beer, together with the ambience and the snacks at the Woodside restaurant made for an informative and fun evening, a lot better than what these tasting events sometimes turn out to be.

- George Kurien