



THE BREW REVIEW

Crafting The Perfect Pour

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From the Brewmaster's Desk



Mr. Murugan C

**Sr. Vice President, Brewery Division
Prodebbrewery**

Bangalore, known for its craft beer culture, is ideal for setting up a microbrewery. With a growing demand for artisanal beers, establishing a microbrewery in Bangalore can be a lucrative venture.

Licenses and Permits:

To set up a microbrewery in Bangalore, you need to obtain the following licenses and permits:

- Brewery license from the Karnataka State Excise Department
- Food Safety and Standards Authority of India (FSSAI) license
- GST registration
- Trade license from the Bruhat Bengaluru Mahanagara Palike (BBMP)
- Pollution control board permission

Establishing a microbrewery in Bangalore requires careful planning, execution, and compliance with legal requirements. With a growing demand for craft beer, a well-run microbrewery can be a successful and profitable venture.



Mr. Adithya S Eashwaran

**Head Brewer
American Brew Works**

As the head brewer of American Brew Works, I am continually impressed by the brewing scene in Bangalore. The city's brewing style is a fascinating blend of tradition and innovation, showcasing a remarkable diversity of flavors and techniques.

One of the defining features of Bangalore's brewing style is its emphasis on quality and creativity. From hop-forward IPAs to rich stouts and refreshing lagers, the range of beers produced here is truly outstanding.

This vibrant and dynamic brewing culture is a testament to the passion and dedication of Bangalore's brewers, and it's an exciting time to be part of the craft beer movement in India.

I always look forward to tasting the latest creations from Bangalore, knowing that each beer will offer something new and innovative. The city's brewing scene is a beacon of creativity and excellence, and it continues to inspire brewers and beer lovers alike.



Congratulations!

🌟 Celebrating **365** days of Craft 🌟



As Deck Of Brews, celebrates its 365 days of craft, we "**Prodebbrewery**" look forward to continuing this adventure, brewing exceptional beers, and creating unforgettable experiences for all their brewties.

Cheers to the entire team at Deck of Brews for a fantastic first year and for many more to come!

Deck Of Brews - Experience the Art of Brewing



Welcome to yet another success story of
PRODEB BREWERY!

*Firstly, we can't contain our excitement as we
celebrate our 1st ANNIVERSARY with
DECK OF BREWS*

Get ready to raise the glass, and say CHEERS!

Deck of Brews is where people come together and celebrate the connection and it's the heaven for delicious, craft beers.

Located in Kadubeesanahalli, a popular residential and IT corridor located in the heart of Bangalore.

We at PRODEB have always been passionate about contributing to the booming brewery market in India, crafting unique and flavourful brews that stimulate your desire for craft beer.

Prodeb Brewery is proud to join hands with Deck of Brews, to be part of this exciting movement, offering Bangalore a taste of innovation and dedication to the craft.

We take pride in providing an extensive experience that goes well with consumer's preferred beer with Prodeb's high-quality microbrewery equipment.

With our high-quality brewery equipment, we're happy to equip Deck of Brews to serve Bangalore's

thirst for craft beer with a state-of-the-art system provided by Prodeb, featuring a brewhouse, along with fermentation tanks, and bright beer tanks, capable of producing 12,000 liters of delicious beer every month.

Well, Our story isn't just about providing equipment for crafting beer, IT GOES BEYOND...



Prodeb Brewery thrives to create a welcoming atmosphere where people can connect, share their love of craft beer, and make lasting memories. That's exactly what we did for Deck Of Brews.

At Prodeb Brewery we constantly push beyond boundaries to experiment with a wide range of flavors.

We're proud to be a part of the exciting journey with Deck Of Brews.

We're passionate about the craft itself. Believe, Deck Of Brews is more than just a brewery; we cater EXPERIENCE!

Our inviting space is designed for beer lovers to gather, connect, and share a passion for the finest craft creations.

Whether you're catching up with friends, unwinding after a long day, or seeking a lively evening, **DECK OF BREWS CATERS TO ALL MOODS!**

The Brewery - Deck Of Brews



Flavours of Beer Brewed in Deck Of Brews

Belgian WitBier

A Belgian-style Witbier, is a traditional Belgian beer style known for its pale and cloudy appearance due to being unfiltered and the presence of wheat. Pale straw to light gold in colour with a hazy or cloudy appearance. Flavors are Crisp and refreshing with a delicate balance of sweetness and tartness. ABV Typically ranges from 4.5% to 5.5%. Low bitterness, usually between 8 to 15 IBUs. Wit In Wit Out captures the essence of a Belgian-style Witbier with its fruity and spicy balance, light mouthfeel, and unique twist of Indian flavour from the addition of Jeera (Cumin). Cheers to the Witbier forever!

Doppelbock

Doppelbock is a strong, rich, and malty German lager that originated in Bavaria, known for its full-bodied flavour, higher alcohol content, and dark colour. With a deep amber to dark brown appearance and often ruby highlights, it typically boasts a creamy, tan-coloured head. Doppelbock has a warming finish and typically ranges from 6.5% to 9% ABV, with low to moderate bitterness between 16 and 26 IBUs. Traditionally served at 45-50°F (7-10°C), Doppelbock exemplifies the richness and depth of German brewing traditions, offering a luxurious drinking experience with its complex malt profile and warming qualities.



Jamun Cider

Jamun Cider offers a refreshing and exotic twist on traditional cider, combining the familiar qualities of apple cider with the unique and vibrant flavor of Jamun. This cider is often deep purple or reddish, reflecting the color of the Jamun fruit. Typically ranging from 4% to 6% ABV and usually lightly carbonated. Jamun Cider offers a refreshing and exotic twist on traditional cider, combining the familiar qualities of apple cider with the unique and vibrant flavor of Jamun.

Indian Pale Ale

India Pale Ale (IPA) style that aims to enhance the hop experience with a complex and layered flavour profile, often achieved through the use of a variety of hops and brewing techniques. Its aroma is intense and complex, featuring layers of citrus, tropical fruits, Medium-bodied with moderate to high carbonation, 3D IPA has a smooth texture and a dry finish, typically ranging from 6.5% to 8% ABV and 50 to 80 IBUs.

Flavours of Beer Brewed in Deck Of Brews

Imperial Stout

Imperial Stout is a robust, strong, and intensely flavourful style of stout is known for its high alcohol content and rich, complex flavours, featuring an opaque black appearance with a dense, tan to dark brown head. The aroma is rich and intense, with notes of roasted malt, dark chocolate, coffee, dark fruits like plum and smoke. It often has a creamy texture and a warming finish from the high alcohol content, typically ranging from 8% to 12% or higher, with moderate to high bitterness between 50 and 90 IBUs

Sunny Haze

Sunny Haze beer embodies the essence of a bright and refreshing brew, characterized by its pale to golden yellow hue and a gentle haze reminiscent of sunlit mist. With a light to medium body and moderate carbonation, Sunny Haze offers a smooth and easy-drinking texture, typically with a sessionable ABV ranging from 4% to 6%. Low to moderate bitterness, between 10 and 30 IBUs, ensures a balanced and approachable profile suitable for casual enjoyment. Crafted from base malts like Pilsner or Pale malt with additions of wheat or oats for enhanced haze and mouthfeel, Sunny Haze beer is best enjoyed cool, around 45-50°F (7-10°C). Sunny Haze captures the essence of sunny days and relaxation in every sip, appealing to beer enthusiasts seeking a taste of brightness and joy.



Weizenbock

Weizenbock stands as a robust and flavourful German wheat beer that harmoniously marries the characteristics of a traditional Weizen with the strength and complexity of a Bock. Exhibiting hues ranging from amber to dark brown. Its aroma is richly malty, redolent with notes of bread, banana, and clove, and complemented by spicy phenols derived from the yeast. Undertones of plum, raisin, or fig contribute further depth. Medium to full-bodied, the beer offers a creamy texture imparted by wheat, balanced carbonation, and a gentle warmth from its typical 6% to 8% ABV. Low to moderate bitterness, typically between 15 and 30 IBUs, rounds out its profile, Weizenbock is best savored in a Weizen glass and it shines in colder months, festive gatherings, and as a contemplative sipper due to its complexity and elevated alcohol content.



Pineapple Saison

Pineapple Saison is a delightful variation of the classic Saison beer style, infused with tropical sweetness and the bright aroma of pineapple. Its appearance ranges from pale to golden with a slight haze, fluffy white head. The aroma is vibrant and fruity, dominated by pineapple and other tropical fruits. The flavour profile is refreshing and complex, featuring a pronounced pineapple sweetness balanced by peppery yeast tones. Light to medium-bodied with lively carbonation, it offers a crisp and effervescent mouthfeel. With an ABV typically ranging from 5% to 7%, and low to moderate bitterness between 20 and 35 IBUs, Pineapple Saison is brewed using Pilsner malt as a base with additions of wheat for complexity, complemented by mild herbal or spicy hops like Saaz or Styrian Goldings.



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