



Iron House Brewery head brewer Michael Briggs samples one of the four new beers available at the White Sands Resort.

East brews are boutique

Report and picture:
RACHAEL BRAIN

FOUR new brews are now available for beer lovers, created exclusively on the State's East Coast.

Iron House Brewery, part of the White Sands Resort at Four Mile Creek, recently released its first batch of boutique beers with four varieties available.

Head brewer Michael Briggs said the brews, which were extremely popular at the recent Hobart Beerfest, were all made with natural spring water sourced from a spring on the pristine site overlooking the Tasman Sea.

"It's been two years in the making and the creation of the brews was very much a trial and error process," Mr Briggs said.

"We're the only micro-brewery on the East Coast, and being a family business, there was a lot of dinner table talk about the best way to go ahead.

"Micro-brewing is still relatively new in Tasmania, but we've created four beers here that we feel meet the benchmark created by Moorilla's Moo Brews."

The unique brews, brewed in an imported pub brewery system, include a pale ale, a full-flavoured beer created with Australian and German malts and American yeast, which has a nutty malt flavour and crispy bitterness.

A refreshing lager with a flowery aroma is also available, along with an English style porter ale featuring chocolate and caramel flavours.

Mr Briggs has also created a wheat beer in the traditional Bavarian style, with a slight banana flavour offset by spicy characteristics.

The development of the brewery comes as part of an overall \$10 million upgrade of the White Sands Resort, with construction of a 400-seat conference centre, bistro and fine dining restaurants under way.

The beers are served at the White Sands restaurant, and are also on tap at Angasi Restaurant at Binalong Bay.

Mr Briggs said they would soon be available in other areas of the State.