



NICE WORK, IF YOU CAN GET IT: Beerfest organiser Leesa Cooksley and judge Dr Evan Evans check a few of the entries in the home brew competition at the Duke of Wellington. Picture: SAM ROSEWARNE

A hundred beers wait to be tasted

MERYL NAIDOO

TASMANIAN beer lovers can taste more than 100 beers on Saturday at Hobart Beerfest.

Yesterday, event manager Leesa Cooksley, of Howrah, and Dr Evan Evans, from the University of Tasmania's brewers and malt research group who is running the My Brew's Better Than Yours home brew competition, checked entries and prepared for tomorrow's judging.

The winner will be announced at the festival.

It comes at a good time for the state's newest brewery, Iron House Brewery at White Sands Resort on the East Coast, which will launch its products at the event.

Head brewer Michael Briggs said development of the new brewery had taken nearly two years.

He hopes to have his beer flowing in Tasmania and interstate within months.

He said the opportunity to reveal their first offspring — an Australian lager, pale ale, porter and wheat beer — was perfect.

After the success of last year's inaugural event, marketing and risk management officer Sally Picot said they had to increase the site size to allow for peak numbers.

"We're going to have it set up the same at Mawsons Place again but we have extended our boundary line," she said.

"We have allowed for about 6000 people over the day."

Beer education classes will be conducted by experts.

Tasting tickets are \$10 for 10 tastings and \$20 for show bags. Food and non-alcoholic drinks will be available.

There will be free parking at the Hobart Regatta Grounds, with a free shuttle bus to the city, five minutes walk from Mawson Place. The event lasts from 11am to 7pm.