INTRODUCTION

The general appreciation of good quality well-made artisanal beer in Hong Kong have come a very long way since 2009 when we began organising the Hong Kong International Beer Awards. The knowledge and appreciation of drinkers has led to the growth of a fertile specialty beer industry in Hong Kong. This industry covers the whole supply chain of craft beer bars, specialist importers, retailers and even a vibrant local brewing scene.

The quality of entries in the 9th edition of the HKIBA’s was the highest we have ever seen and judges debated long and hard over the scoring of beers, heated discussions and re-tastings were required to come to a final conclusion in several of the categories. All of the entries were blind tasted in their respective beer-style categories by our esteemed judging panel made up of accredited beer judges and brewers.

Our sincere thanks to all of the importers and craft brewers who entered their products to be judged. Our thanks to all of the judges who agreed to put their taste-buds to the test in search of the best ales. Special thanks to the Hong Kong Craft Beer Association for their support of the event, to Coaster magazine for their help with the production of this guide and to our generous sponsor Cicerone the certification programme for hospitality beer professionals.

Finally I would like to wish all readers of this winners guide all the best on their own craft beer journey. I recommend that you seek out these exceptional brews and make sure that you continue to spread the word of all your favorite brews as together we try to convert the world to drink more Brilliant Beers!!

Stuart Bailey
Managing Director
Diversified Communications
Hong Kong, LLC

CHEERS!
Lager

**Ballast Point Brewing Co (USA)/ Ballast Point Longfin Lager (ABV: 4.5%)**

A solidly balanced Helles that finishes clean with a hint of hops, fitting easily into any German beer garden. Great for enjoying on the beach, the boat or anywhere else you can put an ice chest full of beer.

**Available in Hong Kong from**

Distributor: Thirsty Brothers Limited
Address: Flat B, 11/F, Boldwin Industrial Building, 16-18 Wan Sing Street, Kwai Chung, N.T, Hong Kong

Contact Person: Thomas Lau
Tel: 9181 2383
Email: thomas.lau@nextstep.com.hk

**Founders Brewing Co (USA)/ Founders PC Pils (ABV: 5.5%)**

PC Pils is Founders’ take on the classic Pilsner style. While Noble hops have been the preferred choice of Pilsner brewers around the world, Founders went with some of its favorite American varieties: piney Chinook, citrusy Cascade and punchy Centennial.

**Available in Hong Kong from**

Distributor: AmeriCraft Imports
Address: Unit 3C, 235 Wing Lok Street Trade Centre, Sheung Wan, Hong Kong

Contact Person: Laurie Goldberg
Tel: 9311 3082
Email: laurie@americraftimports.com

**Nine Dragons Brewery (Germany)/ Nine Dragons Fist of Fury (ABV: 5.6%)**

Described as being as dark as the night and strong like a dragon, this black lager has full malt flavour with notes of biscuit and roasted malt, followed by hints of coffee and chocolate. The finish is balanced by spicy and floral aromas of German and Czech hops. Smooth, rich and very drinkable.

**Available in Hong Kong from**

Distributor: Blossom Power Trading Co. Ltd.
Address: 10A Säng Hing Industrial Building, Kwai Chung, Hong Kong

Contact Person: Jimmy Fung
Tel: 6718 8097
Email: jimmy.fung@blossompowertrading.com
BLONDE / GOLDEN

ARK KOREA CRAFT BREWERY (SOUTH KOREA)/
ARK COSMIC DANCER (ABV: 5.5%)

Ark is one of the first bottled craft beers in South Korea, fusing traditional beer styles with Korean ingredients. Cosmic Dancer was brewed as a seasonal beer for hot summer nights. It’s an American-style Wheat Ale with a blend of fresh, fruity hops that give it tropical and citrusy notes. Its bright golden colour and refreshing dryness make for a delightful boost.

Available in Hong Kong from
Contact Person: Jimmy Fung
Tel: 6718 8097
Address: 10A Sang Hing Industrial Building,
Kwai Chung, Hong Kong
Email: jimmy.fung@blossompowertrading.com

PALE ALE

HITACHINO (JAPAN)/
HITACHINO NEST DAI DAI ALE (ABV: 6.2%)

This ale is brewed with the Japanese wild-breed mandarin orange called fukure mikan. The refreshing flavour of the mikan complements the citrusy hops well, showing a great balance between hop bitterness and the umami flavour.

Available in Hong Kong from
Contact Person: So Tsz Ngan
Tel: 9490 5952
Email: so.ginny@hitachinohk.com
Address: Rm 2902-03, Tower II,
Lippo Centre 89 Queensway,
Admiralty, Hong Kong

AMBER ALE

HITACHINO (HK)/
HITACHINO NEST AMBER ALE (ABV: 5.0%)

A rich, exquisitely balanced amber ale with flavorful roasted malts and aromatic British hops. It’s an all-rounded beer that pairs well with spicy foods and hearty winter dishes.

Available in Hong Kong from
Contact Person: So Tsz Ngan
Tel: 9490 5952
Email: so.ginny@hitachinohk.com
Address: Rm 2902-03, Tower II,
Lippo Centre 89 Queensway,
Admiralty, Hong Kong
BROWN ALE

FOUNDERS BREWING CO (USA)/
FOUNDERS SUMATRA MOUNTAIN BROWN (ABV: 9%)

This bold Imperial Brown Ale gets its body from a team of malts including caramel malt for sweetness, flaked barley for dense foam, a bit of chocolate malt for the deep colour, and aromatic and Munich malts to add even more depth. German and Perle hops add a touch of bitterness to balance the malty sweetness – and the addition of rich Sumatra coffee takes it to a decadent level.

Available in Hong Kong from
Distributor: AmeriCraft Imports
Address: Unit 3C, 235 Wing Lok Street Trade Centre, Sheung Wan, Hong Kong
Contact Person: Laurie Goldberg
Tel: 9311 3082
Email: laurie@americraftimports.com

BRITISH-STYLE ALE

DESHUTES BREWERY (USA)/
DESHUTES MIRROR POND PALE ALE (ABV: 5.0%)

Founded in 1988 as a public house, Deschutes built its reputation by emphasising balanced, easy-drinking beers. Mirror Pond highlights the brewery's craftsmanship by balancing citrusy Cascade hops with bready Munich malts to produce a pale ale that's equal parts malty and hoppy.

Available in Hong Kong from
Distributor: Hop Leaf LTD
Address: Unit G2, 3/F, Block B, Marvel Industrial Building, 17-23 Kwai Fung Crescent, Kwai Fong, Hong Kong
Contact Person: Zinc Lo
Tel: 2439 9956
Email: Zinc@Hopleaf.hk

HEROES BEER CO (HK)/
HEROES AP-09 ONE STAR SCOTCH ALE (ABV: 6.8%)

A straightforward, rich, smooth Scotch Ale with complex nutty, caramel, cookie dough, and toffee malt flavours. Brewed with loads of premium Maris Otter malt, East Kent Golding hops and Edinburgh Scottish Ale yeast, an extra-long boiling process gives this beer added colour, body and depth. Enjoy at 12-14 degrees Celsius to fully experience the richness, smoothness and complexity.

Available in Hong Kong from
Distributor: Heroes Beer Co
Address: Rm 1411, Remex Centre, 42 Wong Chuk Hang Road, Hong Kong
Contact Person: Jason Lowe
Tel: 6906 5012
Email: jason.lowe@heroesbeerco.com
**BELGIAN SAISON**

**JOLLY PUMPKIN ARTISAN ALES (USA)/**
**JOLLY PUMPKIN BAM BIERE (ABV: 4.5%)**

Named after the brewery’s dog Bam, who was struck by a car but bounced back in tenacious Jack Russell fashion, this farmhouse ale is brewed for those who have been knocked down, picked themselves up, dusted off and carried on undaunted. Golden, naturally cloudy and dry-hopped for a perfectly refreshing balance of spicy malts, hops and yeast.

**Available in Hong Kong from**
Distributor: AmeriCraft Imports
Address: Unit 3C, 235 Wing Lok Street Trade Centre, Sheung Wan, Hong Kong
Contact Person: Laurie Goldberg
Tel: 9311 3092
Email: laurie@americraftimports.com

**BELGIAN-STRONG DARK**

**NIPPON CRAFTBEER (JAPAN)/**
**KAGUA ROUGE (ABV: 9.0%)**

Kagua Rouge was designed from day one as a five-star beer to be paired with food. Brewed in Belgium by master brewers using Japanese yuzu fruit and sansho pepper, Kagua Rouge straddles the line between beer and wine. It has a spicy, slightly peppery flavor that pairs with a multitude of foods, just as you would a red wine.

**Available in Hong Kong from**
Distributor: Hop Leaf LTD
Address: Unit G2, 3/F, Block B, Marvel Industrial Building, 17-23 Kwai Fung Crescent, Kwai Fong, Hong Kong
Contact Person: Zinc Lo
Tel: 2439 9956
Email: Zinc@Hopleaf.hk

**IPA (BRITISH-STYLE)**

**LITTLE CREATURES BREWING (AUSTRALIA)/**
**LITTLE CREATURES IPA (ABV: 6.4%)**

Little Creatures India Pale Ale delivers big, rugged hop flavours with the massive addition of 25kg of hops in the hop back! With aromas of passionfruit, grapefruit and a touch of aniseed spice, and light bronze in colour, it’s coarsely filtered to present a clear beer without stripping out all the amazing flavours. A smooth, round palate that’s soft in the middle and delivers a long, bitter finish that leaves you wanting a little more.

**Available in Hong Kong from**
Distributor: Little Creatures Hong Kong Limited
Address: Shop 1 G/F New Fortune House, 5A New Praya, Kennedy Town, Hong Kong
Contact Person: Eric Chung
Tel: 6629 1260
Email: eric.chung@littlecreatures.hk
LAGER

IPA (AMERICAN-STYLE)

IPA IMPERIAL

PIRATE LIFE BREWING (AUSTRALIA)/
PIRATE LIFE MOSAIC IPA (ABV: 7.2%)

To celebrate the second birthday of Pirate Life earlier this year, the brewery decided to create a homage to the most delicious of hops. Mosaic does the talking and the resulting beer is as the name implies: a kaleidoscopic journey through tropical flavours. Backed by a clean, light malt bill, it’s the beer equivalent of a fruit-punch juice box.

Available in Hong Kong from
Distributor: AR Importers Ltd
Address: Crawford House Suite
1104 - 70 Queen’s Road Central
Contact Person: Jock Auld
Tel: 5197 6050
Email: jock.auld@ar-importers.com

IPA (AMERICAN-STYLE)

IPA IMPERIAL

Mikkeller (Denmark)/
Mikkeller Nuclear Hop Assult (ABV: 8.0%)

At 8% ABV, this is a big, bold beer. Named for the thrash metal band Nuclear Assault, the brew delivers a powerful amount of pineapple, grapefruit and tropical fruit flavours, rounded out by sweet caramel notes. It’s perfect for hop heads and anyone who likes their craft beer aggressive.

Available in Hong Kong from
Distributor: Hop Leaf LTD
Address: Unit G2, 3/F, Block B,
Marvel Industrial Building,
17-23 Kwai Fung Crescent,
Kwai Fong, Hong Kong
Contact Person: Zinc Lo
Tel: 2439 9956
Email: Zinc@Hopleaf.hk

IPA SESSION

Yardley Brothers (HK)/
Yardley Brothers Machine Men (ABV: 5.0%)

Cryo Hops, made using a proprietary cryogenic separation process that preserves a super-fresh hop character, give this brew an intensely fresh hop hit. Mosaic and Hallertau Blanc hops add notes of white wine, mangoes and passionfruit. Machine Men features low bitterness, while an incredible aroma and flavour come from the ultra-high hop oil content.

Available in Hong Kong from
Distributor: Yardley Brothers Limited
Address: Unit 10 5/F Block A,
Wah Tat Industrial Centre,
No.8 Wah Sing Street,
Kwai Hing, Hong Kong
Contact Person: Luke Yardley
Tel: 9543 4963
Email: luke@yardleybrothers.hk
**WHEAT-HEFFE**

**TUATARA BREWERY (NZ)/ TUATARA WEIZ GUY (ABV: 5.0%)**

New Zealanders like to eat bread by the truckload, so it’s no surprise they used some wheat to make a mighty good beer. It gives it a sweet, cloudy base, while the yeast produces a unique flavor of ripe bananas, vanilla and clove.

**Available in Hong Kong from**
Distributor: Hop Leaf LTD
Address: Unit G2, 3/F, Block B, Marvel Industrial Building, 17-23 Kwai Fung Crescent, Kwai Fong, Hong Kong
Contact Person: Zinc Lo
Tel: 2439 9956
Email: Zinc@Hopleaf.hk

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**WHEAT-WIT**

**BROUWERIJ HET NEST (BELGIUM)/ HET NEST POKER FACE (ABV: 5.5%)**

Brewed according to Belgian traditions, this wheat beer gives a pleasantly fresh aroma, clouded with a laced head, and subtle notes of coriander and Curaçao. It’s all balanced out with Noble American hops to bring a subtle bitterness.

**Available in Hong Kong from**
Distributor: Bel Boy Express Limited
Address: Rm719 Kapok Industrial Building 373 To Kwa Wan Road, Kowloon City, Kowloon
Contact Person: Yonnie Yeung
Tel: 6688 7646
Email: yonnie@belboyexpress.com

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**PORTER**

**MOONZEN BREWERY (HK)/ MOONZEN KITCHEN GOD HONEY PORTER (ABV: 6.0%)**

Protector of the hearth and family, the Kitchen God reports household activities directly to the Jade Emperor. Moonzen has enriched this espresso porter with honey to sweeten his words – or keep his lips sealed.

**Available in Hong Kong from**
Distributor: Moonzen Brewery Company Limited
Address: 2A New East Sun Building 15 Shing Yip Street, Kwun Tong
Contact Person: Michele Wong
Tel: 6113 0551
Email: beer@moonzen.hk

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**STOUT**

**HITACHINO (JAPAN)/ HITACHINO NEST ESPRESSO STOUT (ABV: 7.0%)**

A Russian Imperial Stout brewed with well-roasted espresso beans, this richly dark brew delivers the ideal balance of rich malts and coffee flavours.

**Available in Hong Kong from**
Distributor: Hitachino HK Trading Ltd.
Address: Rm 2902-03, Tower II, Lippo Centre 89 Queensway, Admiralty, Hong Kong
Contact Person: So Tsz Ngan
Tel: 9490 5952
Email: so.ginny@hitachinohk.com
STOUT IMPERIAL

FOUNDERS BREWING COMPANY (USA)/ FOUNDERS KBS (ABV: 11.8%)

Also known as Kentucky Breakfast Stout, this Imperial Stout is brewed with a massive amount of coffee and chocolate, then cave-aged in oak bourbon barrels for an entire year to make sure those wonderful bourbon undertones come through in the finish. KBS makes your taste buds squeal with delight.

Available in Hong Kong from
Distributor: AmeriCraft Imports
Address: Unit 3C, 235 Wing Lok Street Trade Centre, Sheung Wan, Hong Kong
Contact Person: Laurie Goldberg
Tel: 9311 3082
Email: laurie@americraftimports.com

SPECIALTY BEER

STONE BREWING CO (USA)/ STONE MOCHA IPA (ABV: 9.0%)

Stone is widely credited with starting the West Coast IPA craze back in 1996, and the brewery continues to perfect its craft by pushing the boundaries of beer. For Mocha IPA, Stone starts with their iconic IPA as a base, then adds copious amounts of coffee and chocolate for a hybrid brew that combines the hoppiness of an IPA with the roasted and chocolate flavours of a mocha.

Available in Hong Kong from
Distributor: Hop Leaf LTD
Address: Unit G2, 3/F, Block B, Marvel Industrial Building, 17-23 Kwai Fung Crescent, Kwai Fong, Hong Kong
Contact Person: Zinc Lo
Tel: 2439 9956
Email: Zinc@Hopleaf.hk

FRUIT BEER / RADLER

BROUWERIJ HUYGHE (BELGIUM)/ FLORIS FRAMBOISE (ABV: 3.7%)

Floris Raspberry is a deep red, cloudy refined fruit ale. Based on the original wheat beer (Floris White), the coriander and citrus notes give you a nice equilibrium in the aroma, while in the taste, you detect a perfect sweet and sour balance with the long lasting Raspberry flavours in the aftertaste.

Available in Hong Kong from
Distributor: Bel Boy Express Limited
Address: Rm719 Kapok Industrial Building, 373 To Kwa Wan Road, Kowloon City, Kowloon
Contact Person: Yonnie Yeung
Tel: 6688 7646
Email: yonnie@belboyexpress.com

SOUR BEER

YARDLEY BROTHERS & LITTLE CREATURES (HK)/ YARDLEY BROTHERS/LITTLE CREATURES HK FRAMBOISE (ABV: 4.5%)

Coming together in collaboration, Yardley Brothers and Little Creatures created a beer without limits. Using a self-cultured lactobacillus bacteria to add a crisp and refreshing sourness, saccharomyces yeast to ferment the balanced malt profile, and tons of fresh raspberries, you’ve got a perfectly refreshing summer beer.

Available in Hong Kong from
Distributor: Yardley Brothers Limited
Address: Unit 10 5/F Block A, Wah Tat Industrial Centre, No.8 Wah Sing Street, Kwai Hing, Hong Kong
Contact Person: Luke Yardley
Tel: 9543 4963
Email: luke@yardleybrothers.hk
SMOKED BEER

Yeastie Boys (NZ)/
Yeastie Boys Rex Attitude (ABV: 7.0%)

The world’s first heavily peated single-malt ale, this deceptively innocuous and game-changing beer is possibly the smokiest in the world – and certainly one of the most polarising. Very subtle and beguilingly drinkable for those who get past the initial shock factor. Gold but bold, with notes of leather, tweed, kippers, whisky and cigars.

Available in Hong Kong from
Distributor: The Tramline Liquor Co
Address: 1102, 99 Wellington Street, Sheung Wan
Contact Person: Mark Brough
Tel: 6908 4844
Email: mark@thetramlineliquorco.hk

GINGER BEER

4 Pines Brewing Co/Brookvale Union (Australia)/
Brookvale Union Ginger Beer (ABV: 4.0%)

With a cloudy appearance and a light-medium straw colour, the bouquet explodes with fresh ginger root aroma. The taste is exhilaratingly gingery and quite sweet, but its spiciness cleans the finish.

Available in Hong Kong from
Distributor: Hitachino HK Trading Ltd.
Address:  Rm 2902-03, Tower II, Lippo Centre 89 Queensway, Admiralty, Hong Kong
Contact Person: So Tsz Ngan
Tel: 9490 5952
Email: so.ginny@hitachinohk.com

CIDER APPLE

Dunkertons Cider (England)/
Dunkertons Organic Black Fox Cider (ABV: 7.0%)

This light golden cider has fragrant notes of traditional cider apple varieties, carefully blended for a deliciously robust cider that leaves your mouth full of lively sweet and tangy aftertastes.

Available in Hong Kong from
Distributor: Authentic Cider
Address: 5B Li Dong Building, 9 Li Yuen Street East, Central, Hong Kong
Contact Person: Jeremy Stunt
Tel: 6271 0017
Email: jeremy@authenticcider.com

CIDER PEAR

Dunkertons Cider (England)/
Dunkertons Organic Perry (ABV: 7.5%)

A delicious sparkling perry made from organically grown traditional varieties of Perry pears. This perry pours golden and slightly hazy, with gentle bubbles. Boasting an overripe pear fragrance, the taste is creamy, with a good balance between the initial sweetness and the dryness of the finish.

Available in Hong Kong from
Distributor: Authentic Cider
Address: 5B Li Dong Building, 9 Li Yuen Street East, Central, Hong Kong
Contact Person: Jeremy Stunt
Tel: 6271 0017
Email: jeremy@authenticcider.com
After an endurance test of drinking and deliberation in August, our judges have picked the top 10 highest scores winners out of the 310 beer entries this year. Now it’s time to find out which of these 10 beers is the absolute BEST in Hong Kong. Join us at this year’s Restaurant & Bar Hong Kong at 12:00pm on 5th September 2017 to witness the Final Round Judging!

Judging system
Each beer was blind tasted with the judges having no prior knowledge of the beers’ characteristics what it was or where it came from. The beers were then scored by each judge out of 100 points (0 points - being undrinkable muck and 100 points - being the nectar of the gods). These points were awarded in two categories:

*Appearance & aroma (0-20 points)*
It’s important that a beer looks right and you can tell a great deal about a beer from how it looks. The colour gives you an indication of the style and type of malt used. Condition and body are important (the head), and we also looked for carbonization (in the relevant categories) the size of the bubble and the foam - or lacing – the head leaves on the side of the glass, as these all affect the taste. As most of our sense of taste is in our nose the smell also tells us a lot about a beer’s identity or personality, is it bitter, sweet, sour, etc… The perfect brew should smell accordingly so could you will be dying to get it in your mouth.

*Tasting (0-80 points)*
Beer is a product meant to be taken orally, not nasally, and no matter how good a beer looks or smells it’s the performance in the mouth that really counts. How does it travel? Does it stall on the mid-palate? Does it race through without really giving the taste buds much to do? The balance of sweetness and bitterness must be right and it must finish well. After the arduous judging process the scores were then added up. The highest and the lowest scores were then discounted and the mean average score indicates our winners.
> Adrian Ng, CBAHK
> Alex Payne, CBAHK
> Arielle Tsz Ki Ng, HK Brewcraft Ltd
> Ben Ng Ho Chuen, CBAHK
> Braedon Links, Northeast
> Brian Hung, Zhangmen HK
> Carman Law, CBAHK
> Chester Grucza, Buzz Concepts Group Ltd
> Christopher Wong, HK Brewcraft
> David Leung, HK Whistle
> Edwin Yang, Young Masters
> Fish Fung, The Ale Project
> Handy Chau, Wine & Spirits
> Irene Tiu, Heroes Beer Co.
> Issac Wong, HKWJA
> James Ling, The Ale Project & Second Draft
> John Nugent, Lily & Bloom
> Kavin Chan, Lan Kwai Fong Entertainments
> Kenneth Ho, Monster Craft
> Kevin Leung Kwok Hang, Hitachino HK Brewery
> Luke Yardley, Yardley Brothers
> Matt Dallow, The Globe
> Nick Ho Wing Kwok, Beer Greek Generation
> Philip Hafstad, 852 Beer
> Raymond Ho, Cru Tasting
> Ronda Liu Pui Ka, Young Masters
> Ryan Nightingale, Aberdeen Social Street
> Sammy Leung, HKWJA
> Samson Au, Hitachino HK Brewery
> Sandra Kwong, Coaster Magazine
> Shaheen Budhrani, Best Bev
> Stuart Bailey, Diversified Communications HK
> Tikki Yiu, HKWJA
> Toby Cooper, The Globe
> Wilson Liu, Beer Geek Generation