

Nomad Brewing Co.

Northern Beaches, Sydney, Australia

What is Nomad?

Nomad is a group of people, Nomad is a concept.
Nomad is way of thinking not only of beer but everything that revolves around it.

The name of the brewery came out spontaneously, when the people that their adventure companions were.

The whole project itself was born during travels and so are all of our beers so far, they are always the outcome of all the things that are part of our knowledge added with the excitement of new discoveries and experiences that suddenly become part of us.

A never ending desire for new journeys and exciting explorations.

This is Nomad!

As we grow our plan is to develop and share a range of extra special, limited release beers and one off creations, including collaboration brews and barrel aged versions of our core beers.

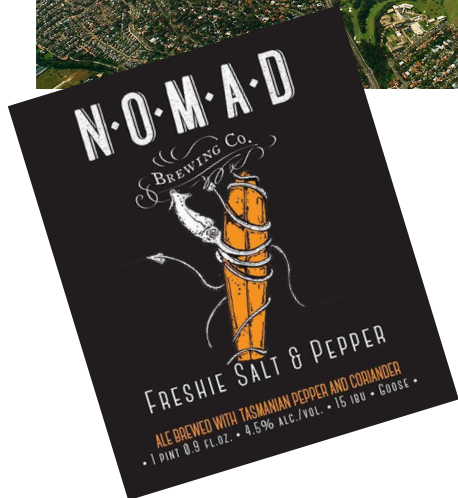
Recipes are developed by
Leonardo "Leo" Di Vincenzo, BrewMaster - Advisor - True Nomad
&
Brooks Carretta , Head Brewer - Slightly grumpy Nomad!

"BEERS ARE MADE BY TRAVELING"

nomadbrewingco.com.au

B. United International, Inc.

P. O. Box 661, Redding CT 06896 - phone 203.938.0713 - fax 203.938.1124 - www.bunitedint.com



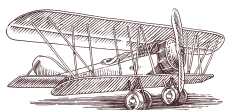
Freshie Salt & Pepper

STYLE: GOSE - Using real sea water harvested from Fresh Water Beach - Sydney
Colour: Golden / **ABV:** 4.5% / **IBU:** 15

This beer is the brain child of Leonardo and Brooks, after a few.... staring at the beautiful Ocean in Freshwater, on Sydney's Northern Beaches, the ocean mist and its fantastic smell had to be somehow put into a beer.... Why not add sea water directly to the beer and hey isn't salt what they add to traditional Gose in Germany??!! A few months later here we are at Nomad adding two buckets of salt water straight from Freshie to a Gose with a Nomad twist and adding our new favorite pepper variety from Tasmania.



Images clockwise from left:
 Northern Beaches - en.wikipedia.org
 Wattle seeds - en.wikipedia.org
 Tasmanian mountain pepper - en.wikipedia.org



Gose is an historical style of beer brewed in the town of Leipzig, Germany. Unfortunately there are only two traditional breweries still brewing Gose in its own town. Craft beer has often resurrected and given a new life to forgotten but beautiful and interesting beer styles like this one. Traditionally Goses are slightly tart, savoury and spicy (coriander), and light in body and ABV.

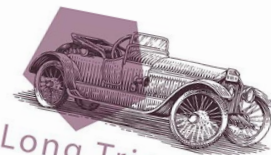
At Nomad we tried to get as close as possible to traditional Gose as far as malts, yeast and salt dosage and we obviously gave it our very own Italo/Aussie character adding sea water and Tasmanian pepper.

Formats:

500ml bottles / 30 liter kegs
Bar-code: 9 349084 000269



N.O.M.A.D.
 BREWING Co.



Long Trip Saison
 ALE BREWED WITH COFFEE BEANS, WATTLE SEEDS
 AND TASMANIAN PEPPER
 • 1 pint 0.9 fl.oz. • 6.6% alc./vol. • 39 ibu •

Long Trip Saison

STYLE: Spiced Saison
Colour: Rich Copper / **ABV:** 6.6% / **IBU:** 39

This is our Trip! Combination of pale and wheat malts, with the addition into the mash of a special variety of coffee beans from our friends at Background Coffee roasters. European and American hops then get combined with some fantastic unique Aussie ingredients like wattle seeds and organic Tasmanian pepper added at the end of the boil. The result is a dry, clean and very sessionable Saison, with hints of coffee, citrus and spice.

Formats:

500ml bottles / 30 liter kegs
Bar-code: 9 349064 000245



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ABOUT THIS FRUIT ALE:

That moment you realise you're well and truly buggered. Instant sweats, hairs bristling, face like a dropped pie. You've done it now hot shot.

We all know the feeling, and supping on this krik will give you a similar reaction at first. Except, instead of gut wrenching dread, you'll come away with a fizzing, tingly spring in your step!

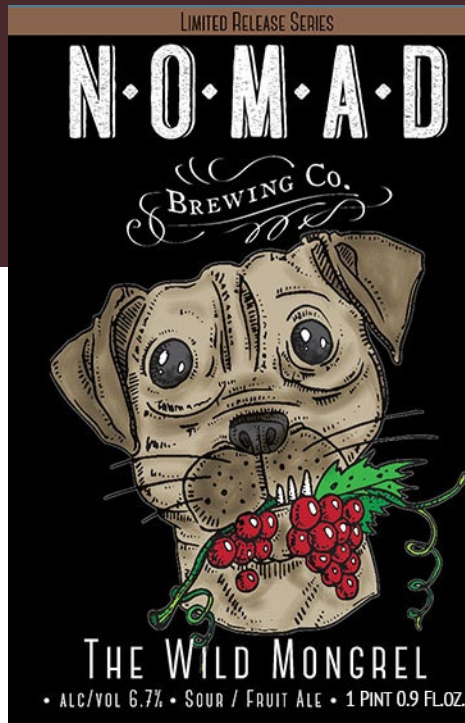
'Without a Paddle' was initially pitched with yeast from a previous wild fermentation, with Melba hops and 300kg's of cherries then added, inducing a secondary fermentation courtesy of the fruit's natural yeasts and bacteria. The result, an elegant purple brew with distinct cherry aromas and tartness, sure to toss your weary taste buds a lifeline.

So enjoy and remember, Never Settle.

Formats:

500ml bottles

Bar-code: 9 349064 ?????



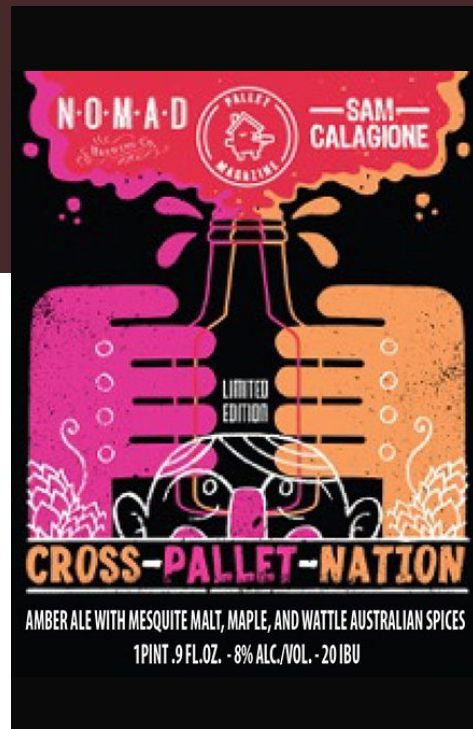
ABOUT THIS FRUIT ALE

Like all mongrels this fruit ales ancestry is a little mixed, mummy was the Cruisin ale who had a long affair with 300kg of Shiraz grapes producing a beautiful pinkish, sour fruit ale The Wild Mongrel. This Mongrel had a sordid youth mixing with some wild yeasty characters and as a result he developed a complex fruity farmhouse nose. He draws from his mixed ancestry with honey flavors and bitterness from the beer, acidity and fruitiness from the grapes combined with the unpredictable influence of the wild yeast he encountered to make him a truly special bastard.

Formats:

500ml bottles

Bar-code: 9 349064 000344



Created from the cross pollinationa of ideas between the Nomad crew, Pallet magazine (along with some of their subscribers) and Sam Calagione of Dogfish Head, this is a beer with flavours pinched from around the globe.

Brewed in Sydney, Australia, using native hops Vic Secret and Melba and spices wattle seed and finger lime. Sam added American maple sugar and mesquite malts, while the yeast was smuggled from Birra del Borgo, Italy.

The result is a complexx amber ale with the perfect balance of earthy smoke, sweet syrup and firm bitterness.

Formats:

500ml bottles

Bar-code: 9 349064 ?????

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