

## Kiuchi Shuzou

1257 Konosu, Naka-Machi, Ibaraki-ken Naka-gun, 311 0133, Japan

### Brewery Description:

The Kiuchi Brewery was established in 1823 by Kiuchi Gihei, the headman of Konosu village. His family was collecting rice from farmers as land taxes for the Mito Tokugawa family. He began his brewery with the idea of using the remaining rice stocks in the warehouse to produce sake. In 1996, the company started brewing beer with a capacity of 1,500 barrels per year.



*“WOW! Now this is a memorable beer. Aged in cedar- reminiscent of a Japanese tradition of drinking sake out of wooden cedar boxes. But this is beer and the balance of cedar, hops, malt, and alcohol is extraordinary and skillfully accomplished. Easy drinking and refreshing. The woodiness is fruit-spicy-exotic but does not exalt. This beer is for dreaming. I will never forget how I have enjoyed this beer. Let me buy a case!”*

- Charlie Papazian

[All About Beer Magazine, September/October 2004]

### Product Details

<b>Style</b>	Japanese IPA matured in Cedar Casks
<b>Alc./Vol.</b>	7%
<b>Malts</b>	Pale, Munich, Crystal
<b>Hops</b>	Chinook, Challenger, Kent Golding
<b>IBU</b>	24
<b>EBC</b>	31



## Japanese Classic Ale Matured in Cedar Casks

■ Beer Collection  
■ Keg Collection

Hitachino Japanese Classic Ale is brewed according to the original Japanese brewing process.

*“I love sushi. Unfortunately most Japanese restaurants offer only ordinary lagers that don’t complement the flavor of raw fish. They would be wise to discover Hitachino, the finest Japanese beer I have tasted. Like head? This one is overwhelming- and long lasting. The turbid rising-sun color hints of no filtration. What a nose! Hoppy, with an added dimension- perhaps it is cedar casks used for aging. The palate is complex and satisfying, a good balance of hops and malt with a long aftertaste.”*

- Charles Finkel

[All About Beer Magazine, September/October 2004]



### Tasting Notes (Courtesy of Kiuchi Brewery)

<b>Appearance</b>	Cooper brown.
<b>Aroma</b>	It has a unique note of cedar and complex spicy yet mild aroma of British traditional hops such as Kent Goldings and Challenger.

### Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits

## Kiuchi Shuzou [Continued]

1257 Konosu, Naka-Machi, Ibaraki-ken Naka-gun, 311 0133, Japan



*Tasting Notes*  
(Courtesy of Kiuchi Brewery)

<b>Flavor</b>	Bottled conditioned fine creamy head on top.
<b>Finish</b>	Medium bodied feel with sweet bitter taste.

*Suggested Food Pairings:*

- Curried Indian Dishes
- Nutty Cheese (Asiago, Colby)
- Shellfish

*Available Formats:*

- 24 \* 11.2 oz bottles
- 12 \* 23.4 oz bottles
- 30 Liter Keg (please ask for availability)

## Hitachino Red Rice Ale

- Beer Collection
- Keg Collection

Filtered, Unpasteurized, Bottle Conditioned

*Product Details*

<b>Style</b>	Red Rice Ale
<b>Alc./Vol.</b>	7%
<b>Malts</b>	Pilsner, Flaked Barley
<b>Hops</b>	Hallertauer
<b>Org Gravity</b>	1067
<b>IBU</b>	18

*Tasting Notes*  
(Courtesy of Kiuchi Brewery)

<b>Appearance</b>	Hazy pink.
<b>Aroma</b>	Hints of strawberries in the nose.
<b>Flavor</b>	Complex sake like flavors with malt sweet notes.

<b>Finish</b>	An intriguing mix of sake, malt, and bitter notes in the finish.
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*Suggested Food Pairings:*

- Salmon
- Aperitif

*Available Formats:*

- 24 \* 11.2 oz bottles
- 12 \* 23.4 oz bottles
- 30 Liter Keg (please ask for availability)



## Hitachino Sweet Stout

- Beer Collection
- Keg Collection

Hitachino Nestbier Sweet Stout is one of the last, true examples of this classic beer style, which was first documented in the 1900s in England. The nutritional value of lactose, a by-product of cheese making, is widely credited in the further development of this style throughout this century, in particular during and after both World Wars. As milk sugars are not fermentable by beer yeast, sweet stouts are characterized by their low level of alcohol (around 3.5% alc/vol), rather modest carbonation, and hints of sweetness in the palate and finish. The rise of mass produced beers in the later part of this century, however, caused the demise of this classic style.

*Product Details*

<b>Style</b>	Sweet Stout
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*Product Details*

<b>Alc./Vol.</b>	3.5%
<b>Malts</b>	Pale, Wheat, Crystal, Roasted
<b>Hops</b>	Kent Goldings
<b>Org Gravity</b>	1052
<b>IBU</b>	15

*Tasting Notes*  
(Courtesy of Kiuchi Brewery)

<b>Appearance</b>	Dark mahogany.
<b>Aroma</b>	A perfect mixture of coffee, chocolate, and roasted flavors in the nose.
<b>Flavor</b>	No bitterness, but sweet notes throughout to the finish of coffee, chocolate, and roasted flavors.
<b>Finish</b>	See above.

*Suggested Food Pairings:*

- Chocolate

*Available Formats:*

- 24 \* 11.2 oz bottles
- 12 \* 23.4 oz bottles
- 30 Liter Keg (please ask for availability)

## Hitachino Nest White Ale

- Beer Collection
- Keg Collection

Gold Metal at Association of Brewers' "World Beer Cup" in the Herb & Spiced Beer Category

Gold Metal at 2000 Japan Beer Cup

Hitachino Nest White Ale is a refreshing mildly hopped Japanese White ale brewed with coriander, nutmeg, orange peel and fresh orange juice. Its citrusy, sweet-fruity-tart {natural acidity of the fresh orange juice} flavor profile makes it a unique Japanese interpretation of the Belgian Witbeer style.

*Product Details*

<b>Style</b>	Belgian Style White Ale
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*Legend*

- Beer Collection
- Cider & Perry
- Keg Collection
- Sake & Yuzu Wine
- Real Ale Collection
- Mead
- Vintage Collection
- Spirits



## Kiuchi Shuzou [Continued]

1257 Konosu, Naka-Machi, Ibaraki-ken Naka-gun, 311 0133, Japan



### Product Details

<b>Alc./Vol.</b>	5%
<b>Malts</b>	Pilsner, Wheat
<b>Hops</b>	Perle, Styrian Goldings
<b>Spices</b>	Coriander, Nutmeg, Orange Peel
<b>Org Gravity</b>	1051
<b>IBU</b>	13

### Tasting Notes (Courtesy of Kiuchi Brewery)

<b>Appearance</b>	Light golden.
<b>Aroma</b>	Aroma of orange and citrus fruit fills the nose, along with coriander. Very classic wit aroma.
<b>Flavor</b>	A refreshing mildly hopped Belgian styled beer with a complex flavor of coriander, orange peel, nutmeg.



<b>Finish</b>	The finish has taste of orange peel, spicy clove, and ginger all mixed together along with a slight malt sweetness.
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### Suggested Food Pairings:

- Peppery Cheese (Monterrey Jack)



- Shellfish
- Poultry
- Pictures: White Ale with Yakitori, Tonkatsu, Tsukemono, Soba and Sashimi

### Available Formats:

- 24 x 11.8oz (6\*4\*11.83oz) CANS
- 24 \* 11.2 oz bottles
- 12 \* 23.4 oz bottles
- 30 Liter Keg (please ask for availability)

## Hitachino Commemorative Ale

■ Beer Collection

■ Keg Collection

Hitachino Nestbeer Celebration Ale is brewed in tradition of a true Eisbock where the brew is concentrated by allowing the water to freeze (but not the alcohol).

This beer is seasonal and only available in October.

### Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits

## Kiuchi Shuzou [Continued]

1257 Konosu, Naka-Machi, Ibaraki-ken Naka-gun, 311 0133, Japan

### Product Details

<b>Style</b>	Eisbock
<b>Alc./Vol.</b>	7.5%
<b>Malts</b>	Pale, Munich, Crystal
<b>Hops</b>	Styrian Goldings, Saaz, Kent Goldings
<b>Spices</b>	Coriander, Orange Peel, Nutmeg, Cinnamon, Vanilla Beans
<b>Org Gravity</b>	1076
<b>IBU</b>	33



### Tasting Notes (Courtesy of Kiuchi Brewery)

<b>Appearance</b>	Amber
<b>Aroma</b>	Unique spicy aroma of orange peel, coriander, nutmeg, cinnamon, and vanilla beans.
<b>Flavor</b>	Full bodied beer with sweet wheat flavor and beautiful dense foam with a pleasant bitterness.
<b>Finish</b>	Rich and full mouth feel with good carbonation and dry finish.

### Suggested Food Pairings:

- Aperitif
- Poultry

### Available Formats:

- 24 \* 11.2 oz bottles
- 12 \* 23.4 oz bottles
- 30 Liter Keg (please ask for availability)

## Hitachino Nest Weizen

- Beer Collection
- Keg Collection

Gold Metal at 2000 ABT Competition in England

Gold Metal at 2000 DLG Guarantee of Quality Contest in Germany

### Product Details

<b>Style</b>	Bavarian Style Wheat Beer
<b>Alc./Vol.</b>	5%



### Product Details

<b>Malts</b>	Pilsner, Wheat
<b>Hops</b>	Chinook, Tettnang
<b>Org Gravity</b>	1054
<b>IBU</b>	11

### Tasting Notes

<b>Appearance</b>	Hazy orange yellow.
<b>Aroma</b>	Aroma of banana and wheat.

<b>Flavor</b>	German style Hefe Weizen with banana, clove, and vanilla like flavors with a touch of toasty wheat malt and hops.
<b>Finish</b>	Smooth finish.

### Suggested Food Pairings:

- German Cuisine
- Tangy Cheese
- Salad
- Shellfish
- Picture: Nest Weizen with Futomakisushi

### Available Formats:

- 24 \* 11.2 oz bottles
- 12 \* 23.4 oz bottles
- 30 Liter Keg (please ask for availability)

## Hitachino Nest Real Ginger Brew

- Beer Collection
- Keg Collection

### Product Details

<b>Style</b>	Real Ginger Ale
<b>Alc./Vol.</b>	7%
<b>Malts</b>	Pale, Munich, Crystal, Chocolate
<b>Hops</b>	Chinook, Perle, Kent Goldings
<b>IBU</b>	18
<b>EBC</b>	39

### Tasting Notes (Courtesy of Kiuchi Brewery)

<b>Appearance</b>	Hazy orange yellow.
<b>Aroma</b>	Aroma of ginger and spices.
<b>Flavor</b>	The ginger hits quickly and prominently but is not overwhelming.
<b>Finish</b>	Slightly spicy finish.

### Legend

- Beer Collection
- Keg Collection
- Real Ale Collection
- Vintage Collection
- Cider & Perry
- Sake & Yuzu Wine
- Mead
- Spirits



## Kiuchi Shuzou [Continued]

1257 Konosu, Naka-Machi, Ibaraki-ken Naka-gun, 311 0133, Japan



<b>Aroma</b>	Aroma of crisp fresh citrus, sour cherries, and lightly toasted oak.
<b>Flavor</b>	Taste of subdued caramel, citrus, and sour fruits.
<b>Finish</b>	Hoppy finish.

### Suggested Food Pairings:

- Nutty Cheese

### Available Formats:

- 24 \* 11.2 oz bottles
- 30 Liter Keg (please ask for availability)

## Hitachino Nest Espresso Stout

■ Beer Collection

■ Keg Collection

The very unusual character of Hitachino Nest Espresso Stout stems from the fact that Kiuchi Brewery is using the recipe of a Russian Imperial Stout.

### Suggested Food Pairings:

- Thai Cuisine
- Shrimp Salad
- Vietnamese Cuisine
- Crab Cakes

### Available Formats:

- 24 \* 11.2 oz bottles
- 12 \* 23.4 oz bottles
- 30 Liter Keg (please ask for availability)

### Product Details

<b>Style</b>	Belgian Brown Ale Matured in Sochu (Distilled Sake) Casks
<b>Alc./Vol.</b>	7%
<b>Malts</b>	Pale, Caramel, Munich, Chocolate
<b>Hops</b>	Chinook, Styrian
<b>Org Gravity</b>	1079
<b>IBU</b>	40

### Tasting Notes

<b>Appearance</b>	Amber color with a huge white head.
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### Product Details

<b>Style</b>	Espresso Stout Brewed With Real Coffee Beans
<b>Alc./Vol.</b>	7.5%
<b>Malts</b>	Black, Roasted, Chocolate, Pale, Caramel
<b>Hops</b>	Saphir, Northern Brewer
<b>EBC</b>	280
<b>IBU</b>	45

### Tasting Notes

(Courtesy of Kiuchi Brewery)

<b>Appearance</b>	Pitch black color, big brown head.
<b>Aroma</b>	Aromas of chocolate, roasted bitterness, black currants, dark fruits.



## Hitachino Nest XH

■ Beer Collection

■ Keg Collection

Strong Belgian Brown Ale matured in distilled Sake barrels. Matured in stainless steel tanks for 3 weeks and in Shochu casks (distilled sake) for 3 months.



### Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits

## Kiuchi Shuzou [Continued]

1257 Konosu, Naka-Machi, Ibaraki-ken Naka-gun, 311 0133, Japan

*Tasting Notes*  
(Courtesy of Kiuchi Brewery)

<b>Flavor</b>	Caramel, roasted, black and chocolate malts provide an explosion of coffee like flavors. The strong espresso character comes from the addition of espresso beans to the boil. There are notes of vanilla, dark fruit, cocoa and chocolate.
<b>Finish</b>	Smooth and slightly bitter finish.

*Suggested Food Pairings:*

- Buttery Cheese (Gouda, Fontina)
- Grilled Meat
- Chocolate

*Available Formats:*

- 24 \* 11.2 oz bottles
- 30 Liter Keg (please ask for availability)



*Product Details*

<b>Plato</b>	15.2
<b>Org. Gravity</b>	1062
<b>Malts</b>	Kaneko Golden
<b>Hops</b>	Sorachi Ace

*Tasting Notes*

<b>Appearance</b>	Golden
<b>Flavor</b>	Lemon produced by Sorachi Ace, a well-balanced bitterness, sweetness, and sourness.

*Available Formats:*

- 12 \* 18.6oz. bottles
- 24 \* 11.2oz. bottles ("Pilsner Style")

## Hitachino Nest Ancient Nipponia

■ Beer Collection

This new "barley malt" {cross polination between the European "Golden Melon" and the Japanese barley malt "Shikoku"} disappeared a "relatively long time ago" -{about 50 years ago}.

A few years ago Mr.Kiuchi acquired 16 seeds from the Department of Agricultural History in Japan. He started to plant those 16 seeds {on a 2 sqft area!} about 5 years ago. After the first harvest they planted all new seeds again....and did the same the next year and the following .

Last year's harvest yielded {for the first time} enough "Kaneko Golden Malt" to brew the first batch of "Ancient Nipponia" {along with the historic Sorachi Ace hops}.



*Product Details*

<b>Style</b>	Kaneko beer
<b>Alc./Vol.</b>	6.5
<b>IBU</b>	22
<b>EBC</b>	6

## Hitachino Nest Dai-Dai

■ Beer Collection

Dai Dai Ale is a very unique brew, "Kiuchi/Hitachino" philosophy with highly focused notes of orange/mandarin, quite dry in the finish.

Kiuchi Brewery uses a special, very rare type of orange called "Fukure Mikan."

**Fukure Mikan** is a wild mandarin orange with almost 1500 years of history and is only cultivated around Mt. Tsukuba near the brewery (see pictures). The Fukure Mikan is a symbol that stands for "very unique" in Japanese. Fuku is 'symbol of happiness' and Kure is 'coming' and Mikan is



'orange'. Fukure Mikan means "Orange which will bring fortune happiness!"

Also making this beer singular is the use of Tardif de Bourgogne hops. Tardif de Bourgogne Hops is a natural variety from France. The USDA received their first sample in 1977, from the Institute of Hop Research, Pulawy, Poland. This variety is grown on limited acreage around the Alsace region. It is an aroma type associated with European Ales and Lagers. It is difficult to find on the market, and in commercial beers. If you do come across some, try it out.

*Product Details*

<b>Style</b>	Kaneko beer
<b>Alc./Vol.</b>	6.2
<b>Malts</b>	Floor malted Marris Otter Pale Malt
<b>Hops</b>	Tardif de Bourgogne, Hersbrucker, Tradition



*Legend*

- Beer Collection
- Cider & Perry
- Keg Collection
- Sake & Yuzu Wine
- Real Ale Collection
- Mead
- Vintage Collection
- Spirits



## Kiuchi Shuzou [Continued]

1257 Konosu, Naka-Machi, Ibaraki-ken Naka-gun, 311 0133, Japan

### Product Details

<b>Spices</b>	“Orange” Fukure Mikan Peel
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### Tasting Notes

<b>Appearance</b>	Amber orange color
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### Available Formats:

- 24 \* 11.2oz. bottles
- 24 \* 11.8 oz. (6\*4\*11.83oz) CANS
- 30 Liter Keg (please ask for availability)



## Hitachino Nest Anbai Ale

■ Beer Collection

*Anbai* literally means “Salty Plum” and the word is also used to describe the stat of taste and flavor. *Ii Anbai* means “just right”!

Hitachino Nest Anbai Ale is brewed based on the high alcohol version (7%) of the siganture beer Hitachino Nest White Ale, infused with locally grown green sour plum (*ume*), and finished up with a pinch of Japanese sea salt (*moshio*). The balance of sourness, bitterness, comes from the plum and subtle saltiness, great umami taste of the sea salt is “Ii Anbai - just right!”



### Product Details

<b>Style</b>	Japanese Specialty Brew
<b>Alc./Vol.</b>	7
<b>Spices</b>	Wheat, green sour plum, herbs (coriander, nutmeg, orange peel), orange juice, seaweed salt ( <i>moshio</i> )

### Available Formats:

- 24 \* 11.2oz. bottles
- 30 Liter Keg (please ask for availability)

## Hitachino Nest Saison de Japon

■ Beer Collection

This unique saison is brewed with Koji-kin (*Aspergillus oryzae*) which is a vital ingredient to create sake, and fermented by a combination of sake yeast and Belgian saison yeast.

Koji is first liquefied in a separate cooker for starch conversion to create glucose and citric acid, then transferred into the malt mashing tank. Sake yeast is used in the primary fermentation mainly work for glucose, and the Belgian yeast to complete the secondary fermentation. Fragrant yuzu juice is added at the very end of the fermentation to keep the fresh flavor.

This beer has a distinctive sweet flavour of rice koji and a natural acidity caused by the fermentation with an aromatic kick of Yuzu citrus.



### Product Details

<b>Style</b>	Japanese Saison style
<b>Alc./Vol.</b>	5

### Available Formats:

- 24 \* 11.2oz. bottles
- 24 12oz Cans
- 30 Liter Keg (please ask for availability)



## Hitachino Nest Yuzu Lager

■ Beer Collection

Hitachino Lager with added Yuzu fruit juice.

It was quite nice, a lager style with a nice citrus character from the hops and good malt backbone from the Kaneko Golden malt.

The yuzu juice is very aromatic on the nose and works very well with the hop blend and comes off distinctly Japanese. The soft water

& traditional Hitachino malty body are also fully present giving a really nice balance and mouthfeel.

### Product Details

<b>Style</b>	Yuzu Lager
<b>Alc./Vol.</b>	5.5

### Tasting Notes

<b>Appearance</b>	Hitachino Nest Yuzu Lager pours a clear golden straw hue, with a white persistent head.
<b>Aroma</b>	Aromas of freshly picked Yuzu fruit are complimented by a soft, but citrusy backbone.
<b>Flavor</b>	On the palate you are greeted by a pleasant maltiness with a bright Yuzu character.
<b>Finish</b>	The beer finishes with a subtle hoppy bitterness with the fruit character lingering throughout. Extremely refreshing and drinkable.

### Available Formats:

- 24 \* 11.8 oz. (6\*4\*11.83oz) CANS
- 20 Liter & 30 Liter Keg (please ask for availability)



## Hitachino Nest Pirika

■ Beer Collection

A light and splendid Session Ale using carefully selected Japanese sansho peppers and yuzu. Enjoy the spicy tingle of the sansho peppers and the gentle refreshing aroma of yuzu.

### Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits

## Kiuchi Shuzou [Continued]

1257 Konosu, Naka-Machi, Ibaraki-ken Naka-gun, 311 0133, Japan

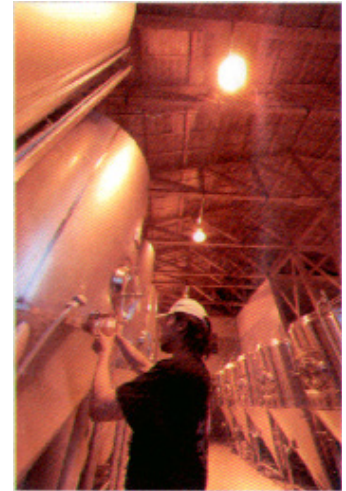
Sansho is one of the typical Japanese spices with a unique fresh aroma. Its distinctive feature is the unique refreshing aroma and tingling sensation.

### Product Details

<b>Style</b>	w/Yuzu + Sansho Pepper
<b>Alc./Vol.</b>	4.5
<b>Hops</b>	Amarillo, Cascade, Perle
<b>Other</b>	Yuzu, Sansyo

### Available Formats:

- 24 \* 11.8 oz. (6\*4\*11.83oz) CANS
- 20 Liter & 30 Liter Keg (please ask for availability)



### Legend

<span style="color: #FF8C00;">■</span> Beer Collection	<span style="color: #D8BFD8;">■</span> Cider & Perry
<span style="color: #FFFF00;">■</span> Keg Collection	<span style="color: #800080;">■</span> Sake & Yuzu Wine
<span style="color: #8B0000;">■</span> Real Ale Collection	<span style="color: #3CB371;">■</span> Mead
<span style="color: #4682B4;">■</span> Vintage Collection	<span style="color: #8B4513;">■</span> Spirits