



**7 BEERS
AND
A CIDER**



A while ago, beer lovers were forced to consume mass produced beers. We felt Bangalore deserved better. Then Toit happened. A revolution of sorts followed taking us to Bombay and Pune.

At Toit, we only believe in the finest - ingredients, equipment, and of course our brewing team. Our crafty brewing team ensures that we bring you consistently high quality beers and occasionally, pushing boundaries to discover and create new beer recipes using local fruit, rice, wheat, and spices. Along with our signature beers that represent traditional beers from across the world, do try our seasonal and special brews that we have from time to time, such as Spiced Pumpkin Ale, Christmas Ale, Harvest Ragi Ale, Mango Ale, Jackfruit Ale, Oktoberfest Lager, Lemongrass Wheat Ale and many more.

We have now set foot into a new adventure - Craft Cider and we are delighted to be sharing a quality craft cider with you. Our award-winning craft cider is India's first sparkling hard cider crafted from the fresh juice of Himalayan apples and not concentrate.

Welcome to the brave new world of craft beverages!

PS: If you happen to be driving out on Nagar Road, drop by our brewery and say hello to our brewing team. They'll be happy to show you around! You can also check our website for details on upcoming brew tours and more.

Full Pint (500 ml) - ₹275

Half Pint (250 ml) - ₹175

Stray Apple (330ml) - 215

SPECIAL BEERS



SOMETHING SPECIAL IS ALWAYS BREWING

Check with your steward for special beers on tap

Full Pint (500 ml) - ₹300

Half Pint (250 ml) - ₹200

SAMPLE SET

70 ml of each of our offerings currently on tap is available on request - ₹275



Stray Apple

Hard Cider

Few drinks are as refreshing & crisp as traditionally made hard cider. Crafted from apples, a glass of chilled cider, unlike beer or wine, can keep you going through the evening. And you'll still want more.

Introducing India's first cider crafted from fresh apples, not concentrate.

While most cider is made with apple concentrate, Stray Apple Craft Cider is made using 100% pure apple juice. No concentrate. No artificial flavours. No added water. Just fresh Himalayan apples that are carefully plucked, crushed, pressed and fermented the traditional way.

Take a sip and savour the familiar aroma of fresh apples; something you'll never experience with cider made with concentrate. Think of it as the difference between savouring freshly squeezed apple juice versus drinking processed apple juice out of a carton.

CIDER MAKER'S NOTE

Each sip of Stray Apple Craft Cider starts off with a clear, subtle sweetness that perfectly balances the tartness of the apples, and a lazy long finish like that of a fine white wine. (That's just posh talk for seriously delicious.)

Aroma – Fresh apple with traces of floral notes

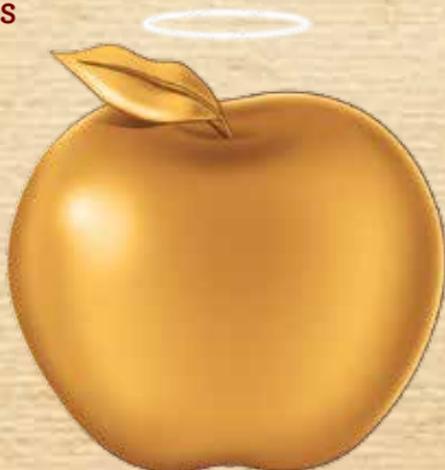
Appearance – Golden, straw-coloured, highly effervescent

Flavour – Sweet with a subtle tartness

Mouthfeel – Crisp, softly effervescent, light-bodied

SUGGESTED FOOD PAIRINGS

Shrooms on Toast,
Spicy Chicken Pizza,
Gongura Chicken Winglets





A crisp, refreshing European lager

BEER STYLE

Bohemian Lager

In the Middle Ages, Bavarian brewers discovered that their beer continued to ferment while being stored in cold ice-caves during the winter. The result was a greatly improved, very smooth, mellow-tasting beer. In the second half of the 19th century, scientists like Pasteur began to study with great interest this yeast strain which could ferment at lower temperature. By that time, the most renowned version of the beer was called “Pilsner”, after the Bohemian (now Czech) city of Pilsn. The original yeast had been brought by travelling monks from Bavaria to Bohemia. With the introduction of refrigeration, it became a whole new ball game: beautiful, clean, clear beer from cultured yeasts, along with smooth and mellow taste, led to the introduction of the Lager-style beer across the planet. It was the brewing phenomenon of the late 19th and early 20th centuries!

Aroma – Rich with complex malt and a spicy, floral Saaz hop bouquet. Clean, with no fruity esters

Appearance – Very pale gold to deep burnished gold, brilliant to very clear, with a dense, long-lasting, creamy white head

Flavour – Pronounced yet soft and rounded bitterness. The aftertaste is balanced between malt and hops

Mouthfeel – Medium-bodied with medium carbonation

COMMERCIAL EXAMPLES

Budweiser Budvar (Czechvar in the US), Czech Rebel, Staropramen, Gambrinus Pilsner, Zlaty Bazant Golden Pheasant, Dock Street Bohemian Pilsner

SUGGESTED FOOD PAIRINGS

Andhra Chilli Chicken, Haleem Samosa, Hot Chicken Wings





A light, crisp and refreshing ale

BEER STYLE

Blonde Ale

Taking inspiration from South India's staple food, our brewers have blended the malty character from German Pilsner malt, and the lightness and colour of Indian Basmati rice with its floral aroma, to create a perfect session beer to complement the South Indian climate. The beer also uses noble hops from Europe, which give a light, tangerine hop aroma and flavour to go with the famous aroma of Indian Basmati rice. Overall, an easy drinking, light, malt-oriented craft beer.

Aroma – Light to moderate sweet malty aroma, low to moderate fruitiness, low to medium hop aroma

Appearance – Light yellow to deep gold in colour, clear to brilliant

Flavour – Initial soft malty sweetness, low to medium bitterness, finishes medium-dry

Mouthfeel – Medium-light to light body, medium to high carbonation, smooth without harsh bitterness

COMMERCIAL EXAMPLES

Redhook Blonde Ale,
Beach Bum Blonde,
SKA True Blonde Ale

SUGGESTED FOOD PAIRINGS

Okra Podi Chips,
Lemon Fried Chicken,
Smoked Salmon on Toast





A refreshing, Belgian-style fruity ale

BEER STYLE

Belgian Witbier

An extremely popular beer style that almost faded away in the 1940s, partially because of the lager revolution and World Wars. The style revived itself in the 1960s and 1970s and many versions of the beer are brewed in various parts of the world today, the most famous being Hoegaarden, named after the village near Brussels, where the beer style originated. It is made from Pilsner malt and Indian un-malted wheat, and infused with local coriander and fresh orange peel, which give it that spicy, citrusy, sweet, tart and refreshing taste that is easy on the palate.

Aroma – Moderate coriander aroma, zesty, orangey, fruity

Appearance – Very pale straw to very light gold in colour. The beer will be very cloudy from starch haze and/or yeast, which gives it a milky, whitish-yellow appearance.

Flavour – Pleasant sweetness, a zesty, orange-citrusy fruitiness and a hint of coriander

Mouthfeel – Medium-light to medium body, with a smooth and light creaminess

COMMERCIAL EXAMPLES

Hoegaarden, Bluemoon,
St. Bernardus Wit

SUGGESTED FOOD PAIRINGS

Chilli Cheese Bhajji,
Beer-Battered Prawns,
Calamari Fritto





A full-bodied, refreshing Bavarian wheat ale

BEER STYLE

Bavarian Hefeweizen

The German Beer Purity Law originally forbade the inclusion of anything but barley, hops and water. Some say the law was originally intended to save wheat for the baking of bread. In 1850 the laws were relaxed to allow the production of wheat beers. The Bavarian Hefeweizen is probably one of the most popular wheat beer styles in the world. What makes this beer unique is the special yeast used, that during the fermentation process gives the beer its banana and clove character. Using imported German wheat malt, our Hefeweizen is fermented in an open fermenter, like the Germans do. Some people like to add a slice of lime to the beer, but as the Germans say, "Das ist kein Bier" (That is not beer). Save the lime slices for the cocktails.

Aroma – Moderate to strong aroma of banana and cloves from the yeast

Appearance – Pale straw to very dark orange in colour - a cloudy beer with a very thick, long-lasting white head

Flavour – Low to moderately strong banana and clove flavour

Mouthfeel – Medium-light to medium body

COMMERCIAL EXAMPLES

Weihenstephaner Hefeweissbier,
Franziskaner Hefe-Weissbier,
Paulaner Hefe-Weissbier

SUGGESTED FOOD PAIRINGS

Farmer's Market Salad,
Ghee Roast Prawns,
Spinach and Ricotta Chicken





A bitter, highly-hopped english ale

BEER STYLE

English Style Indian Pale Ale (IPA)

This Pale Ale is an English pub classic, which pretty much made up the back-bone of the working class. A typical English session beer, brewed with traditional English session beer, brewed with traditional English Marris Otter, signature pale ale malt, crystal malts and an abundance of authentic English grown hops, this beer is proof that the railways aren't the only good thing that came from the Colonisers. Originally, the beer was simply called a Pale Ale.

However, over time pale ales were differentiated based on their hoppiness or bitterness. So that today, you can find English-style pale ales, American-style pale ales and the famous Indian Pale ale.

Aroma – Malty with medium to high hop aroma

Appearance – Golden to deep copper, good to brilliant clarity

Flavour – Starts with hop bitterness and ends with residual sweetness, and is mildly citrus from the cascade hops

Mouthfeel – Medium body

COMMERCIAL EXAMPLES

Bell's Two Hearted Ale, Ballast Point Sculpin IPA, Ale Smith IPA

SUGGESTED FOOD PAIRINGS

Grilled Baby Corn,
Kerala B**f Fry,
Lamb Shank





A full-bodied ale with caramel richness and balanced bitterness

BEER STYLE

Irish Red Ale

You can't have an Irish brewer and not have him insist on a couple of Irish beers on tap (all for him to drink). A dark beer in which the malt and hop characters are beautifully balanced to give you a beer that has some caramel sweetness as well as some balanced bitterness, from a combination of a variety of noble hops from two different continents. A complex and delicious beer, which we forced the brewer to share with our patrons.

Aroma – Aroma of pine/grapefruit/raisins from the malts and the hops

Appearance – Reddish in colour, clear to brilliant

Flavour – Moderate to high hop flavour, bitterness from the variety of hops

Mouthfeel – Medium to medium-full body, moderate carbonation

COMMERCIAL EXAMPLES

Goose Island Celebration Red Ale, Kilkenny,
Three Floyds Brian Boru

SUGGESTED FOOD PAIRINGS

Cajun Potato Wedges,
Peruvian Chicken Sandwich,
Scotch Eggs Lamb





The black stuff, as the Irish like to call it

BEER STYLE

Irish Dry Stout

The style evolved from attempts to capitalize on the success of London Porters, but originally reflected a fuller, creamier, more “stout” body and strength. When a brewery offered a Stout and a Porter, the Stout was always the stronger beer (it was originally called a “Stout Porter”). When both Porters and Stouts diminished in popularity in Britain, their popularity gained in Ireland. One reason might have been that restrictions on the use of energy during World War I made it difficult for British maltsters to roast their grains. These restrictions were not imposed in Ireland, where rebellion and independence were in the wind.

Aroma – A rich coffee-chocolate aroma from roasted malt

Appearance – Medium brown to black in colour

Flavour – Roasted dark grains combine with malt sweetness to give the impression of milk chocolate or coffee with cream

Mouthfeel – Full body, smooth, silky, creamy

COMMERCIAL EXAMPLES

Guinness, Murphy’s Irish Stout, Brewdog’s Jet Black Heart

SUGGESTED FOOD PAIRINGS

Meatball Pizza,
Toit’s B**f Burger,
Layer Cake



THE END