

For the love of beer

Get to know the different types of beer and taste them at this workshop in the city

Shalvi Mangaokar

shalvi.mangaokar@hindustantimes.com

Here's some good news for beer aficionados. Woodside All Day Bar and Eatery is hosting a beer appreciation and tasting workshop that promises to enhance your knowledge, understanding and even the choices of the drink you usually have.

Pankil Shah of Woodside beams, "This Andheri hair-pin bend is a relatively new suburb for us. And we, as a foodie and drink-oriented place, felt that apart from dishing out sumptuous meals, and providing largely any kind of alcohol, we also must educate our people about the different kind of beers that are available. But we also felt it shouldn't really become a boring class. So, we brainstormed to come up with this short event that can help connoisseurs tell one beer from the other, and maybe even change their choices if they come across something they've

never tasted before."

Nikhil Aggarwal, Director of All Things Nice, will take the 'students' through a series of must-know things as part of the beer workshop. The 'course' starts with the history of the drink and then encapsulates the process of beer-making in great details. If you happen to be part of this 90-minute discourse, you can come back educated even on the varieties of raw materials that are used to make beer. Apart from this, as an attendee, you will also be informed about the relevance of the sense of smell to differentiate different varieties of beer.

The course, is priced at ₹995 per head. The cost includes a tasting session of six international beers and finger foods. The workshop is open to everyone above the age of 18.



Enjoy beer from 7.30 pm to 9 pm today at Woodside Inn, Andheri (W). Price ₹995 per person.



Learn the history of your favourite drink