

# Raven about great beer

A THORNUBRY brewery wants to bring the best-tasting beer to the northern suburbs.

Boutique brewery 3 Ravens has been supplying a range of uniquely blended beers to beer connoisseurs for the past five years.

And the brewery was recently honoured for its efforts, taking home five medals at the Australian International Beer Awards in March.

Brewery manager Marcus Cox said the brand's black beer had taken home the biggest prizes, garnering two silver medals.

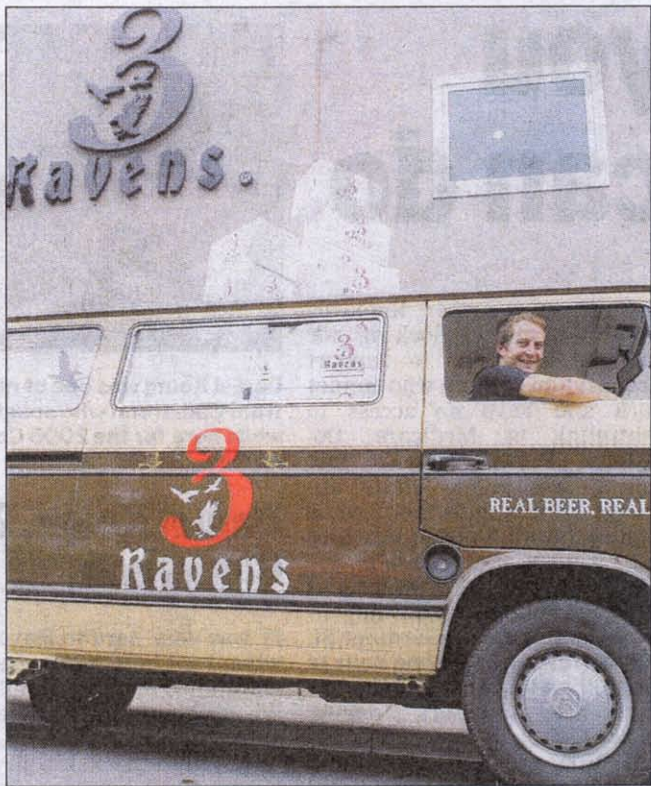
He said the variety was typical of the range of unusual beers that included a dark smoke beer, bronze English ale and blond beer.

"It's not your average garden variety lager shop we're running here... we use the best ingredients and the beer is naturally made, hand-made and produced close to home," he said.

Mr Cox said the operation had steadily grown from 40-litre backyard batches to brews of up to 1300 litres.

Despite the company growing at a fast pace, he said he was determined to focus on providing the best beer to the northern suburbs.

"Microbreweries are pretty fashionable, but we decided to focus on the local market and we're very well rep-



**Damien Twomey from 3 Ravens Brewing Company on the road with a batch of the liquid gold.**

N31PT300

resented on High St and Sydney Rd," he said.

Mr Cox said the brewery was committed to using 50 per cent local ingredients while still bringing the full flavour of the international varieties.

He said the beers were also free from many of the pre-

servatives found in the garden variety pub beers.

The 3 Ravens brewery opens its cellar door between 1 and 7pm every Friday with cases of its unique blends available from \$65 each.

The brewery is located at 1-3 Theobald St, Thornbury. For details phone 8480 1046.