



# ONE OF A KIND

**Chris Canty** discovers two beer loving students, a lack of quality beer and a Beervault could only result in one thing.

University students Edwin and Iqbal know how it feels to be frustrated beer lovers. After years of being dismayed at the high cost of quality beer and the lack of range in Melbourne bars, they decided to do something about it by purchasing their own venue, and then inventing a unique beer dispensing system the world had never seen before.

Not bad for a couple of guys in their mid-20s with no hospitality experience.

and harnessing the taste and extending its lifespan. Made in conjunction with respected Melbourne-based industrial designers, Jones Chijoff, it is a world first technology and according to Edwin, has started to gain a following.

“The general interest and curiosity shown about the Beervaults has definitely been a highlight,” Edwin says. “It’s good to see the ideas that we’ve seen grow from concept development to a centrepiece of the bar coming

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“Because of our age we’ve had to work doubly hard to put forward the case that our concept is commercially feasible but the results are really coming to fruition now,” Edwin says. “Especially with the amount of interest we’ve had in our Beervaults.”

The Beervault technology works by using carbon dioxide to push the beer from the bottle into a vault, starving it of oxygen

to fruition.”

The beauty of the Beervault system is that customers can try a glass of a high quality beer that would normally sell for over \$35 a bottle, for a fraction of the price. As Edwin attests to, it gives Biero a unique standing in the market.

“We love continually pushing the bar higher and seeing what the beer community can offer us and what we can offer them. We’re in a



good place!”

The beer list changes almost weekly and contains award-winning titles from craft breweries around the world.

“One of our most popular at the moment and a mainstay is the Belgium Witbier Blanche De Namur,” Edwin says. “A few interesting beers that are coming up are the BrewDog 5am Saint who are doing some amazing things with beer at the moment, the Stone Brewery IPA from San Diego and the Rogue Mocha Porter.”

Accompanying the beer is a Japanese inspired menu that is designed to complement the brews. Especially popular are the Beer Racks which consist of five beers from the vaults and five specifically matched canapé sized foods.

In a part of Melbourne’s CBD that is more widely known for its legal courts, strip clubs and C.U.B. happy hours, Biero, which opened in May, has found a niche with a variety of customers that have already branded the bar its local.

“We have an incredibly diverse crowd which is fantastic and a real testament to how strongly the boutique beer community is growing,” Edwin says. “We tend to get a big boost of the after-work crowd who want to try something a bit different to the standard ‘pot and parma’ from the surrounding businesses in the CBD. We’ve also found that a number of corporate customers have been incredibly keen on holding functions at the bar as we do have a spacious back area for them to hire out.”

For those who live outside of Melbourne, plans are afoot to take the Beervault technology, which is internationally patented, further afield.

“We definitely hope to expand to other parts



of Australia, and we’re currently investigating interest we’ve had from a few different parts of Asia, particularly Singapore where there is growing interest in imported and specialty beers,” Edwin says with obvious enthusiasm.

“Until then, we’re just enjoying doing what we do!” ☒

#### **BIERO**

525 Little Lonsdale Street Melbourne VIC 3000

[www.bierobar.com](http://www.bierobar.com)



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