

THE BEER LIST SPRING 2019

Acorn Brewery, Barnsley, South Yorkshire

1. White Oak 4.5% Pale and aromatic bitter with a citrus fruiting a hint of tangerine from the Crystal hops.

Battersea Brewery, 12-14 Arches Lane, Battersea Power Station, London SW11

*****NEW BREWERY*****

Situated at the iconic Battersea Power Station, Battersea Brewery is dedicated to creating new beers in SW London. With a taproom on site, the beer can't get any fresher as it's pumped directly into their tanks from the brewery. This is the first time beers from the brewery will be on show outside the brewery.

2. Battersea IPA Made using NZ hops very intense very fruity

3. Session Pale An easy quaffing lighter style of beer

4. Scotch Ale 6.5% Reviving an almost forgotten style of beer South of the Border. Somewhere between a strong ale and a barley wine.

Beartown, Congleton, Cheshire

5. Kodiak Gold 4.0% Yellow coloured bitter. Biscuity malt in both aroma and taste

6. Creme Bearlee 4.8% A velvety stout with crème brûlée Madagascan vanilla and molasses. The first of two creme brûlée beers at this festival

Beerblefish Brewing, Edmonton, London N18

***** NEW BREWERY *****

*Beerblefish have only been operating part time for four years and only full time (with new branding and updated recipes) for nine months. The beers use recipes from the 1800's to recreate the flavours and styles of beer from 200 years ago. At our last festival in October 2018 the 3 beers supplied almost swept the board. With the 1820 Porter named Best in Wandsworth. And the IPA getting 2nd place. ****MUST TRY*****

7. 1820 Porter 6.6% Dark brown and includes wild yeast for added complexity. Even if you are not a fan of dark beers you MUST try.

8. 1853 ESB 5.3% With wild yeast. Complex malty ESB with hints of

fruit from the wild yeast and hops.

9. 1892 IPA 6.9% With wild yeast. Best described as a hoppy session barley wine!

10. Cask Lager 4.8% Complex, experimental lager. Essentially a cleaner, sharper version of a golden ale.

11. Impy Mild 7%. Big, malty and intense. Uses a lot more malt and candy sugar. Was still in fermenter at time of going to press. Check with server if it has arrived

Bingham's Twyford, Berkshire

12. Brickworks Bitter 4.2% Chestnut colour. The brewery is situated on the site of a former brickworks and began brewing in 2010. Malty but with a enough hoppiness to produce a rounded flavour. Slightly nutty sweet aftertaste.

13. Doodle Stout 5.0% A blend of dark malts producing a complex dark stout. Named after the brewer's dog who also has dark and complex character.

Black Hole, Burton On Trent, Staffordshire

14. Black Hole IPA 5.2% A dry hopped IPA with US and NZ hops giving an intense fruity aroma plus grapefruit and pine flavour. Moved in 2017 to its current site after being evicted from the former Ind Coope bottling plant where it was founded in 2007.

Bowman, Droxford, Hampshire

15. Meon Valley Bitter 3.9% Ruby coloured malty ale.

Bradfield, Sheffield South Yorkshire

16. Farmers Blonde 4.0% Citrusy blonde beer made on a working farm supplied by its own spring water.

Brunswick, Derby, Derbyshire

17. Triple Hop 4.0% Straw coloured Bitter from Derby's oldest brewery.

18. Black Sabbath 6.0% A strong dark coloured ale with liquorice, chocolate and coffee flavours

Burton Bridge, Burton on Trent, Staffordshire

19. Spring Ale 4.7% A dry hopped straw coloured beer. The brewery was established in 1982 and serves an ever increasing number of outlets across

the country.

Chimay, Belgium

20. Chimay Dorée “Gold” 4.5%

Dark Star, Partridge Green, West Sussex

21. Session IPA 4.2% A crisp, pale ale with a fruity hop aroma provided by the Simcoe, Mosaic and Columbus hops. Unfined and unfiltered to retain the fresh hop character.

22. American Pale Ale 4.7% Dark Star were amongst the first brewers to introduce this USA style of IPA. And quite frankly it is still the best.

23. Revelation 5.7% A blend of Columbus, Chinook, Cascade, Crystal and Warrior aroma hops by the sack full - then dry hopped during conditioning.

24. Creme Brûlée 5.9% A dessert in a glass. This beer is brewed using unfermentable lactose sugar, vanilla beans and plenty of roasted malts to provide a sweet, smooth caramel drinking experience. No blowtorch was used in the making of this beer.

Daleside, Harrogate, North Yorkshire

25. Daleside Blonde 3.9% Refreshing golden bitter with a hoppy aroma

26. Blood Orange IPA 4.5% A well hopped blood orange infused IPA with citrusy notes.

Downton Salisbury, Wiltshire

27. Honey Blonde 4.3% Fresh and fruity light ale made with honey

28. Mad Hare 4.4% This auburn coloured speciality bitter is bursting with rich resinous hop flavours. Ginger and lemongrass add a spicy citrus bite to this spring favorite.

28. Moonraker 5.3% A complex, dark brown ale combining subtle coffee and chocolate flavours with a rich, hoppy aroma.

29. Chocolate Orange Delight 5.8% A long time festival favourite and previous winner of “Best in Wandsworth. Enriched with a bottle of Cointreau in every brew

30. Roman Imperial Stout 9.0% Abundance of chocolate and roasted coffee aromas. Rich malty flavour balanced by powerful presence of hops.

Elland Brewery, Elland, West Yorkshire

31. Argo 3.7% A light amber coloured Yorkshire pale ale.\

Empire, Slaithwaite, West Yorkshire

32. Fakir 3.7% Very pale ale made with summit hops imparting a grapefruit and citrus flavour.

Fuller, Smith & Turner, Chiswick

33. Frontier 4.5% KEG Somewhat of a cross-over beer. To some a lager bitter. To others a battery lager.

34. Honey Dew 5.0% KEG Organic Honey Dew imparts gentle honey sweetness both on the nose and the palate. Orange fruit flavours rise from the yeast, while the First Gold hop adds its own citrusy notes. Refreshing and zesty.

35. Golden Pride 8.5% Rich, malty aromas lead to a similarly styled palate, with sweet and bitter flavours expressed in good balance. There's sweet orange oil, toasted grain and spicy fruit cake flavours on the tongue, and an intense, lasting finish. The cognac of beer. A Belgian style trappist beer made right here in Chiswick. This is a multiple award winning beer

International Beer Challenge Bronze, 2012

International Beer Challenge Gold, 2011

International Beer Challenge World's 50 Best Beers.

Goff's Brewery, Winchcombe, Gloucestershire

36. Jouster 4.0% Tawny coloured, with light happiness.

37. Cheltenham Gold 4.5% Yellow, well hopped using US Hops giving a floral nose and a citrus flavour.

38. Winter Ale 4.5% A blackberry porter

Goldmark Brewery, Arundel, West Sussex.

39. Microbus 4.0% Ex biochemist and professional singer Mark Lehmann (from Nakedium) now turned brewer started this enterprise back in 2013. Has very firm views on slow temperature controlled fermentation. Pale ale with grapefruit notes. **MUST TRY**

Grafton Brewery, Worksop, Nottinghamshire

40. Passa Pasha Passion Fruit 4.0% A pale yellow ale. With passion fruit & raspberry hint on the palate. A citrus & zesty nose. A refreshing Ale with a smooth bitter aftertaste

41. Framboise Wheat 4.0% A pale yellow ale. With a fruity & raspberry hint on the palate. A citrus & zesty nose. Refreshing session ale with a smooth bitter aftertaste

42. Apricot Jungle 4.8% Multi-award winning ale. Made with the English Beata hops, this gives this beer its unique apricot, honey and almond flavours which then finishes with a pleasant bitterness on the palate.

Great Heck, North Yorkshire

43. Voodoo Mild 4.3% Great tasting Black mild putting Mild back on the beer map where it should be. Excellent.

44. Christopher 4.5% Golden ale, hoppy, resinous. Massive hit from the Columbus US hops.

Great Newsome Brewery, East Yorkshire

45. Stoggy 3.9% Golden light IPA with bags of berry fruit flavour and an unexpected herbal and pine aroma adding to the complexity.

46. Prickly Back Otchan 4.2% Golden coloured with nutty, toffee aroma. Mildly citrus aftertaste. Uses old local dialect and points of interest to name its beers, 'Prickly Back Otchan' = Hedgehog. The brewery is based on a working farm near Patrington, just outside Hull, using its own barley to brew its range of beers. The brewery will celebrate its 12th birthday in April.

Great North Eastern, Gateshead

47. Claspers Citra Blonde 3.8% Modern style of light citrus beer much favoured over recent years.

48. Delta APA 4.5% Complex hop profile from this award winning American Pale ale.

Harveys, Lewes, East Sussex

49. Old Ale 4.3% A firm favourite of Lord Battersea. A dark, warming brew. Burnt sugars and roasted malts compliment the premium Maris Otter barley, supplanting the light bitterness of aroma hops. With hints of dried fruit and dates. MUST TRY

50. Harveys 1859 Porter 4.8% First brewed in the year this building was opened. A complex, dark and full-bodied beer with prominent roasted malts, reminiscent of date sugars, and a restrained fruitiness.

51. Prince of Denmark 7.5% Was voted 2017 Champion Beer of Wandsworth. The word complex is often used in beer descriptions. But in this case it is truly justified. Prince of Denmark is a strong, dark beer of great complexity and depth. It is based on traditional recipes from the 18th Century but has also been described as an 'Imperial Stout Nouveau'. Brown, amber and black malts are mixed with pale ale malts to give this beer its

strong aroma and colouring. One of the truly Great Beers of the World. Rarely available on cask. **You cannot leave this festival without trying at least a half pint.**

“This is a barley wine, almost black in colour, with toffee, raisin and sultana fruit, aromatic coffee, rich chocolate and peppery hops on the nose. Chocolate and cocoa coat the tongue, along with roasted grain, vinous fruit – ruby port – toffee and spicy hops. Toffee notes dominate the long finish but are balanced by dry chocolate, latte coffee, port wine and gentle, spicy hops”. Tasting note from Roger Protz.

Heritage, Burton on Trent

The William Worthington Brewery is a 25 barrel brewery located in the National Brewery Centre. It was installed in 2011 within the fabric of the museum. The brewery utilises the famous Burton upon Trent well water, upon which brewing in Burton was built. The Museum Brewery was originally owned by Bass plc and run by Steve Wellington who came out of retirement to start the two microbreweries in the Bass Museum (now the National Brewery Centre) in 1995. He is credited for saving Worthington White Shield from extinction and both brewed the iconic IPA.

52. Dr. Jekyll 4.4% No sampling notes at time of going to Press.

53. Charrington IPA 4.5% Deep amber coloured classic. Was very popular when featured at our last festival back in October 2018. Charrington IPA was once Britain’s best selling cask ale before disappearing in the demise of the Bass Charrington break up following the mis-guided Beer Orders legislation which saw the brewing and retail arms of the mega brewery split. Recreated by Heritage in its traditional Burton home. **Must try**

Ilkley Brewery, Ilkley, West Yorkshire

54. Ruby Jane Mild 4.0% A malty mild made with 7 malts and 4 hops. Who says mild cannot be complex. Velvety, ruby coloured and creamy.

Iron Pier, Gravesend, Kent

*****NEW BREWERY*****

55. Dana and Bullion 3.8% Distinct lemon and herbal flavour with hints of pine, dark fruit and spice.

56. Iron Pier Bitter 4.0% Refreshing bitter, toffee, malt, and honey flavours

57. Cast Iron Stout 4.7% Chocolate, coffee notes with a smooth finish.

Lervig, Stavanger, Norway

Hailing from Stavanger, Norway. Lervig are a force in the world of Craft beer. Created after the townspeople revolted against Carlsberg brewery closing the local brewery then attempting to sell them boring mass produced fizz keg beer. The people responded by buying back their old brewery and making their own beer. After appointing “rock star” brewer Mike Murphy as their head brewer they haven't looked back, creating high standard, tasty beers time and again. Their reputation now precedes them with every beer they make being held up as examples of the style. Known for bold tastes and consistency of their brews, Lervig are making craft beer for the masses not just the uber beer geeks.

58. Happy Party 4.0% Inspired by the Norwegian tradition of having huge house parties, this session pale ale is made to be super aromatic Pineapple and grapefruit aroma thanks to the Citra and Bru-1 hops, then a light bittersweet body not far from a German Helles that finishes with a clean, robust bitterness.

59. Lucky Jack 4.7% American pale ale brewed with Amarillo, Chinook and Citra hops. This beer is not overly bitter but the caramel malts have given the balance needed to sure up the bitterness and balance it with the grapefruit, tropical fruit and citrus aromas and flavours.

60. Imperial Konrad Stout 10.4% Smooth and sweet, balanced with a fantastic coffee and liquorice edge that gives it depth and character beyond most strong dark beers. The kind of beer that stops you dead in your tracks.

61. Imperial Coconut, Vanilla & Maple Stout 12.5% Think of drinking a Bounty bar and you are getting close.

Lincoln Green, Hucknall, Nottingham

62. Sherwood 4.4% Brewery established in 2012 with beers always themed around the legend of Robin Hood

63. Buttermuch 5.5% Both sweet and bitter Moreish. Butterscotch sweetness is balanced by hop bitterness in this smooth dark ale.

Milestone, Newark, Nottinghamshire

64. Pekko 3.9% Straw gold colour. Single hop citrus beer

65. Somers Wheat Beer 5.5% Unfined VEGAN friendly cloudy wheat beer

Naylors, Crossbills, North Yorkshire

66. Leprechaun Stout 4.1% Just the one St.Patrick's Day themed beer for you to sample at this festival. Plenty of chocolate malts and coffee and cocoa flavours.

67. **Citras 4.4%** Blonde ale with 100% Citra hop giving the expected fruity aroma and citrusy flavour.

Old Mill, Goole, East Yorkshire

68. **Blonde Bombshell 4.0%** Operates from a 200 year old mill and currently expanding into a tied pub empire. Big plans for this 1980's start up looking to go nationwide with its range of beers. Delicate and refreshing pale and fruity with a sweet finish.

Peerless, Birkenhead, Merseyside

69. **True Brit 5.0%** At last a traditional English IPA made entirely with UK hops like Admiral, Goldings and Fusion. Golden IPA.

Phipps, Northampton, Northamptonshire

70. **Diamond Ale 3.7%** Originally founded in 1801 but closed in 1974 the Phipps brand miraculously re-appeared after a 40 year gap in 2008 with the original recipes recreated. A lighter style of ale made only with traditional English hops.

71. **Gold Star 5.2%** A strong export pale ale.

Portobello, North Kensington, London W10

72. **West Way Pale Ale 4.0%** Crisp refreshing traditional style of beer made with Marris Otter and Caragold malts. Punchy finish due to late addition of hops.

73. **Chestnut Ale 4.5%** A blend of classic English malts and US cascade hops blended with roasted chestnuts for a genuinely nutty aftertaste.

Pot Belly, Kettering, Northamptonshire

74. **Crazy Daze 5.5%** A very light golden bitter with hidden strength
Champion Strong Ale SIBA National Beer Competition 2007

Ramsbury, Aldbourne, Wiltshire

75. **Rum Truffle 5.6%** Previously brewed to 5.2%. Smooth and well-balanced. Chocolatey in colour, and is laced with rum and spices. Must Try

Red Cat, Winchester, Hampshire

76. **Prowler 3.6%** Refreshing lighter style. Hoppy and malty with dry finish

77. **Mrs M's Porter 4.5%** A rich, complex and fruity porter.

Revolutions Brewing Company, Whitwood, West Yorkshire

78. Swoon 4.5% Chocolate fudge Milk stout. Dessert in a glass. All Revolutions beers have musical themed names. Free pint to the first person to the front desk with the 3 band names to accompany these three beers.

79. The Final Countdown 4.2% This is the 7th version of their best selling Brexit Pale Bitter. Each version using hops from a different EU state. This version has Polish Sybilla hop variety

80. Manifesto 6.0% Strong stout made with 5 dark malts and finished with classic English hops.

Robinson's, Stockport, Cheshire

81. Brew Monday 4.1% Dark amber in colour. Fruity aroma with malty crisp taste.

Salopian, Hadnall Shropshire

82. Kangaroo Court 4.0% Bronze coloured. Pine and citrus aroma and flavours.

Sambrooks, Battersea, London SW11

83. Pumphouse Pale Ale 4.2% Refreshing pale golden coloured beer with a hint of citrus both in the aroma and the taste

Sarah Hughes Brewery Sedgley, Dudley

84. Dark Ruby Mild 6.0% Another former winner of Best in Festival. Wonderfully eccentric, extremely drinkable 6% mild . Uniquely flavoured due to use of a Victorian open topped copper. As usual we sent a van all the way to Dudley to collect this.

Sierra Nevada, Chico, California.

US IMPORTED BEER

85. Sierra Nevada Californian IPA 4.2% KEG on the bar inside Le Gothique. A brand new golden IPA Available on the Keg bar in the garden. Piney with big citrus flavour. Power packed medley of Simcoe, Crystal, and Chinook hops.

Signal Brewery, Beddington Farm Lane, Croydon

86. Absolutely Fuggled 4.0% This Pale Ale is the first ever cask beer from new boys Signal based in Croydon. Charlie twisted my arm to include these 2 beers.

86a Sticky Hoppy Pudding. 4.3% A deep, rich, caramel beer for the colder months- relax and enjoy supping this Winter warmer.

Stockport Brewery, Stockport

87. West Coast IPA 4.3% Gold, floral, grapefruit

Tiny Rebel, Wales

88. Stay Puft 5.2% A marshmallow porter. Dark and sweet

Imperial Salted Caramel Puft 9.0% KEG Supercharged flavours we have come to expect from these masters of the strong beer.

89. Dark Cherry and Chocolate Barley Wine 11% KEG Not the strongest beer at this festival at 11%. But probably the one with the most flavour. Truly excellent.

90. Not So Imperial Mocha Vanilla Shot Stout 0.5% KEG Everyone should try this. As if its any good we could all be saying goodbye to alcohol. Instead of taking a 3 or 4% beer and de-alcoholising it as is done at present by the likes of Becks Blue and Heineken. Tiny Rebel have started with a monster 10%+ beer, then taken out the alcohol. The remaining flavour could be surprising.“This could save our bacon (or liver)” Lord Battersea. Will be sold at as near to cost as possible for people to sample at the festival.

Tryst, Fife, Scotland

91. Carronade IPA 4.2% A carronade is a short, smoothbore, cast iron cannon which was used by the Royal Navy and first produced by the Carron Company, an ironworks in Falkirk, Scotland. The beer has a distinctive citrus palate.

Vale Brewery, Brill, Buckinghamshire

92. Vale Pale Ale 4.2% Pale hoppy and dry golden ale

Vibrant Forest, Lymington, Hampshire

93. Kick Start Stout 5.7% Jet black coloured stout made with freshly roasted Colombian coffee. Oats add a velvety smooth texture

94. Kaleidoscope 6.5% Massively hopped intensely flavoured American IPA

Wantsum, Canterbury, Kent

- 95. Black Prince Mild 3.9%** Rich, multiple award winning, full bodied, Kent Mild.
- 96. UXB Raspberry Porter 4.6%** Experimental brew with added raspberries
- 97. UXB Plum Porter 4.6%** The Head brewer was asked to replicate the best selling Titanic plum porter. Has he succeeded?
- 98. Grim Reaper 5.5%** Dark ruby red premium ale made with Amarillo hops
- 99. Ravening Wolf 5.9%** Made with NZ hops giving the beer the expected pine, lemon crispness. Has a hint of vanilla.
- 100. Overlord 6.0%** Unfined Vermont IPA

Westmalle, Antwerp, Belgium

Only two beers are brewed for commercial purposes, Dubbel and Tripel. Both are "living beers" whose flavours develop over time thus no two glasses are completely the same with the flavour changing depending upon age, the storage, serving method and temperature. "Which explains why the bottles on sale at Waitrose, (£2.40) are so often, piss poor " - Lord Battersea

101. Dubbel 7.0% KEG A dark, reddish-brown beer with a creamy, fragrant head. The flavour is rich and complex, herby and fruity with a fresh-bitter finish. The draught version is always better than the bottled version commonly sold at Waitrose supermarkets in the UK.

Wild, Shepton Mallet, Somerset

102. Millionaire 4.7% KEG Wild make use of alternative fermentations, unorthodox yeasts, seasonally-foraged ingredients and esoteric and exotic produce from far and wide. This is a salted caramel, chocolate, milk stout. The beer style takes its inspiration from a sweet dessert. chocolate caramel shortbread.

THE CIDER BAR

Another list of traditional and new wave Craft ciders sourced by Sean Mc.Fetrich of "Fetch the Drinks"

Traditional Cider

Crossman's Dry Farmhouse	6.0%
Meon Valley Dragonfly Dry	6.0%
Venton's Thirst Responder Medium Dry	6.5%
Colcombe House Willie Gunn Medium Cider	6.0%

New Wave Craft Fruity Ciders

Seacider	Bourbon Cask	6.5%
Broad Oak	Mango Cider	4.0%
Mr Whitehead's	Toffee Apple Cider	4.0%
Mr. Whitehead's	Strawberry Cider	4.0%
Snailsbrook	Elderflower Gin and Tonic	4.0%
Beard & Sabre	Strawberry & Raspberry	4.0%
Snailsbank	Pineapple & Pink Grapefruit	4.0%
Snailsbank	Strawberry & Lime	4.0%
Seacider	Lemon Meringue	4.0%
Seacider	Blood Orange	4.0%
Seacider	White Peach	4.0%
Southdown	Vanilla Cider	4.0%

Traditional Perry_(Pear)_Cider

Gwatkin Farmhouse Perry	7.0%
Newton Court Panting Partridge Perry	5.8%

