

LIVERPOOL BEER FESTIVAL®

A stylized, flat-design illustration in shades of green, yellow, and brown. On the left, a building with a dome and a tower is depicted. The tower features a circular logo with the word 'CAMRA' and the text 'CAMPAIGN FOR REAL ALE' below it. In the center, a structure resembling a beer tap or a stage with vertical beams is shown. On the right, a tall glass filled with beer and a thick head of foam is prominent. The background consists of various geometric shapes and lines, creating a layered, architectural feel.

Programme

METROPOLITAN CATHEDRAL CRYPT FEBRUARY 15TH - 18TH 2017

wetherspoon

30 AWARD-WINNING BREWERIES

THE WORLD'S BIGGEST REAL-ALE FESTIVAL



ST LOUIS
BREWERY
USA



BIRRIFICIO
MC-77
ITALY



BROUWERIJ 'T IJ
NETHERLANDS



BODEBROWN
BREWERY
BRAZIL



BAGBY BEER
COMPANY
USA



WED 22 MAR – SUN 2 APR AWARD-WINNING ALES
UP TO 30 ALES FROM THE UK AND AROUND THE WORLD
LIME KILN WILL BE GOING BIGGER AND
BETTER THIS YEAR

ALL 30 ALES FROM THE BEGINNING - TEMPORARY BAR SUPPORTING 20 PUMPS, PLUS THE
MAIN BAR - WE WILL BE HOSTING MEET THE BREWERS - GOOD FOOD - FANTASTIC BEERS
FROM ALL OUR LOCAL BREWERIES - OF COURSE SOME OF THE COUNTRY'S FINEST BEERS

LIME KILN
FLEET STREET L1 4NR

FALL WELL
ROE STREET
L1 1LS



jdwetherspoon.com

NORTH WESTERN
7 LIME STREET L1 1RJ
RICHARD JOHN BLACKLER
CHARLOTTE ROW L1 1HU

WELKIN
7 WHITECHAPEL L1 6DS



2017 Liverpool & Districts CAMRA Beer Festival



Welcome to the 2017 Liverpool Beer Festival once again held in the iconic surroundings of the Crypt, deep within the heart of the Metropolitan Cathedral. This year the Cathedral celebrates its Golden Jubilee, having been serving the people of Liverpool for the past 50 years. We feel privileged to continue holding our festival in a building which has been, and continues to be, a big part of so many people's lives.

This year we have the great honour of hosting the North West Final of the Champion Beer of Britain Competition. Judging will take place on Wednesday afternoon and the winners will be announced at our evening session. Hosting the competition means we will have all the beers in the final at our festival, including some which are not easily sourced, I am sure the winners will be selling fast so keep an eye out for them on the bar.

Thank you to those who have sponsored the festival, and of course to all our hard working volunteers

who give up their time to ensure that everything runs smoothly. We are always looking for new people not only to work during the festival but also to join our organising team. If you would like to help out at next year's festival please contact me: Staffing@liverpoolbeerfestival.org.

If you are visiting the festival on Friday or Saturday evening you are in for a treat as the entertainment comes from the Brasswurst Bavarian band. This is the first time they have played our festival but the band are guaranteed to get everyone up dancing, singing and drinking along to their mix of Classic German drinking songs and modern songs with an Oompah twist.

Stay safe and enjoy the festival



Sonia James-Henry
Branch Chair
Liverpool and
Districts CAMRA

LIVERPOOL BEER FESTIVAL USERS GUIDE

Your Glass

One is provided free for everyone attending the festival and should you so wish it



is yours to keep. If you want to take it home, please put it in your pocket or in a bag, openly carrying glasses in

Liverpool city centre is illegal.

No refund will be given.

Beer Vouchers

These come in sheets with a value of £10. Towards closing time smaller amounts will be available. All vouchers are only valid for the 'session of issue', however any unused vouchers are fully refundable at the cash desk up to 30min after the session closing time.

Please note we use marker pens to invalidate your vouchers after use. Please don't try and tear off individual vouchers.

Beer Pricing

3.8% and below £1.00 per half,
3.9% to 7.4% £1.50 per half,
7.5% and above £2.00 per half

Cider Pricing

All cider £2.00 per half

Gluten Free Beer



Look for this symbol on the beer list

Please contact a member of staff on the coupon desk if you have any food or drink intolerances or allergies.

Beer of the Festival:

Anyone attending the festival can vote for Beer of the Festival.

Please complete a voting form, available from the membership stand, and place it in the ballot box provided.

Colour coding

Where the style is not obvious we display a colour coding on barrel ends.

■ **Yellow** Golden/Pale/Blonde

■ **Red** Amber/Red

■ **Brown** Brown

■ **Black** Dark Mild/Stout/Porter

■ **Green** Fruit/Flavoured

Membership Desk

Located by the stage in the Concert Room.

Here you will find information on the activities of CAMRA both locally and nationally.

If you join here today not only will you receive the usual membership offers, such as **£20's worth of Wetherspoons vouchers,**

but also the members festival discount of **£3's worth of beer vouchers,** a free coach trip, plus the first 3 people

to join in any session will receive a **Free 2016 Good Beer Guide.**



Help Desk

Ask at the membership desk, or at less busy times, the beer voucher sales area.

Smoking:

Smoking, including electronic cigarettes, and vapes is not permitted anywhere within the building.

If you wish to smoke you may do so outside the concert room back door.

Toilets:

Ladies at the foot of the stairs, Gents at the top of the stairs and temporary urinals outside the concert room back door.

The accessible toilet is at the foot of the stairway. **Please leave for disabled use only**

We are hosting the Champion Beer of the Northwest Competition (CBOB) on Wed and all entrants & winners will be available during the festival. Look for this symbol on the beer list



Kind Cloakroom

There is a cloakroom run by KIND. You are welcome to leave coats/belongings here for the duration of the session, for a £1 donation to the charity. Please see the plan opposite for location.



@lbfCAMRA



@LiverpoolCAMRA



/CAMRALiverpool

Photos will be taken in all sessions by CAMRA Liverpool & Districts photographer and may be used for publication.

Please Observe our Code of Conduct

Liverpool and Districts Branch of CAMRA consider themselves extremely lucky to have this wonderful venue for our ever expanding beer festival

The Cathedral staff are very helpful and work overtime in their efforts to keep the crypt and toilet facilities as clean and tidy as possible. The security staff also help and are there for your benefit just in case there are any

problems with over boisterous customers.

All the rest of the festival staff are volunteers who give up their time to make this a pleasant experience for you the customer.

So please try to make the festival as safe and enjoyable as possible, use the bins provided, leave tables as tidy as possible and report broken glasses and spillages immediately to one of our staff who will clean it up for you.

Don't be daunted by the presence of our marshals and security staff, they are only there for your protection and to help you when necessary. Please note that any trouble could result in the loss of licence, both for the personal licence holder and the venue. This could result in us being unable to use the crypt again.

We have the greatest respect and confidence in you our festival 'customer' so enjoy your beers and ciders and have a happy and safe festival.





2017 LIVERPOOL BEER FESTIVAL

FESTIVAL TSHIRT

on sale from voucher desk **£8.00** from one hour after opening



FESTIVAL FOOD

Striped Pig in the Crypt Hall

Beer Festival Food From Team Striped Pig

ROLL OUT THE BARREL

HOG

The Hogs Head

Our signature 18 hour slow roast old spot hog, apple and cider sauce, sage and onion stuffing and crackling - £5.00

The Hogshead Amigo

Pulled pork, chipotle ketchup, roast onion, chorizo, Jack cheese Extra jalapeños on request - £5.50

The Pig Pin

Our own recipe wild boar and pork sausage, roast onion and pulled pork - £5.00

The Black Pig Pin

Our own recipe wild boar and pork sausage, roast onion and pulled pork with added Striped Pig Black Pudding - £5.50

BULL

The Beef Barrel

Angus pulled beef brisket, roast onion, mustard, horseradish or BBQ sauce - £5.50

Philly Beef Barrel

Angus pulled beef brisket, roast onion, BBQ sauce and Swiss cheese - £6.00

RAM

The Lamb McKilderkin

Pulled Cumbrian Lamb Shoulder, award winning haggis, watercress and mint jelly - £6.00

VEGGIES

The Veggie Keg

Our roast Mediterranean vegetables, pesto Mayo, watercress and Swiss cheese - £5.00

TURKEY

The Firkin Turkey

Pulled Cumbrian turkey, sage and onion stuffing, cranberry sauce. Add a sausage for Christmas Day on a Roll - £5.00/£5.50



Got An Itch?

Try our scratchings £2.00 with plenty of sea salt... For that extra Beer thirst - £2.00



STRIPED PIG SPECIALS

Our own Special Scouse Recipe

Made with top quality local beef and the current Champion Beer of the Year Bingham's Vanilla Stout - £6.00

Striped Pig Goan Pork

Vindaloo with Gloucester Old Spot Pork and Kashmiri Chillies - £6.00

Peninsula Luxury Pies



Back of the Concert Hall

Peninsula Luxury Pies have been baking hand raised pies and pasties for over 30 years using only the finest ingredients. The Cornish pasties and steak pies are made with Aberdeen Angus beef. All pies are baked fresh every morning for each event to ensure a perfect product.

Veggie option: Cheese & onion pasties and cheese quiches.

They will be available at the Liverpool beer festival served both hot and cold for your enjoyment.

Liverpool Cheese Company Ltd

Back of the Concert Hall

The Liverpool Cheese Company is Liverpool's finest purveyor of specialist and artisanal cheeses, and with such a wide and varied selection they have something for everybody's taste. You'll find them in the perfect setting for such a

company: a Grade II listed dairy in Woolton Village. This olde-worlde setting would



make you think that you were far away from Liverpool and instead in a little farmer's shop in Cheshire – in fact, the older generation who live nearby will probably remember the cows being walked up the road for milking. This perfect



setting only adds to the authenticity of the love and passion the team has for a foodstuff which predates recorded history.

Liverpool Cheese have 80 different cheeses available. You can purchase by weight or buy platters for £6 (you choose any 3 cheeses, biscuits or bread, pickles etc.) or a cheese and pickle sandwiches for £3

FESTIVAL ENTERTAINMENT



Brasswürst began in 2012 when these five talented musicians graduated from the Royal Northern College of Music in Manchester, and as a group they have had the opportunity to take centre stage all over the country. The band are always up for a laugh and get the crowds dancing, swaying, drinking and singing along to their favourite tunes. The band look forward to sharing this 'Wunderbar' experience with you. Prost!

FRIDAY and SATURDAY EVENING

Brasswürst Bavarian Band is an authentic German oompah band, that provides classic German drinking songs mixed with modern songs with an oompah twist. The band consists of five full time professional musicians based in the North West of England. The instrumentation in the band reflects the original line up for a German oompah band; Clarinet, Trumpet, Trombone, Euphonium and Sousaphone.



Support the Festival Charity



Stephen Yip
KIND



Liverpool & Districts CAMRA Beer Festival are supporting local charity, **KIND**, which is dedicated to helping under-privileged children. Further information can be found near the voucher desk. Unused beer tokens may be donated to help this worthy charity, at the voucher desk. We will also be taking collections during the festival.

Money raised by Liverpool CAMRA Branch 2016:
Liverpool Beer Festival; £1300,
National Members Weekend: £450

Please give generously to support LOCAL charities



Kind Cloakroom



BREWING AWARD WINNING BEERS SINCE 2011

BIG BOG

BREWING COMPANY

Venture Point West, Speke, Liverpool, L24 9PB

www.bigbog.co.uk mail@bigbog.co.uk tel: 0151 5580290



OPEN MONDAY - FRIDAY · SIBA ACCREDITED · GREAT FREETRADE DEALS · OPEN TO PUBLIC · 26+ AWARDS · TAP OPEN DAYS

AWARD WINNING BEERS FROM THE WIRRAL



BREWERY SHOP · BREWERY TOURS · BREWERY TAP

PLEASE SEE WEBSITE FOR DETAILS OF MONTHLY SPECIALS, BREWERY TOURS AND BREWERY TAP OPEN EVENINGS/DAYS



WWW.PEERLESSBREWING.CO.UK



0151 647 7688

THE BREWERY, 8 POOL ST, BIRKENHEAD, CH41 3NL

LIVERPOOL BEER FESTIVAL

Message from the festival organiser Doug Macadam



Welcome to this, the 37th Liverpool Beer Festival.

This year we have brewery bars from **Burscough Brewery,**

Parker Brewery and Red Star Brewery, thanks to them for sponsoring their bars. We do ask you to support all the festival sponsors and programme advertisers.

There are many special beers for you to try including some from new breweries such as **Ad Hop** in Liverpool, **Craft** in Southport and **Big Bog**, previously based in Snowdonia but now brewing in Speke. This year we will be hosting the **North West final of the Champion Beer of Britain** competition for all the winners of last year's categories. The results will be announced on Wednesday evening, we have ordered an additional cask of all competition beers so they should be available to sample through most of the festival.

The festival organising committee is very much the same as last year and I would like to thank them for all the hard work they put in, bearing in mind they are all volunteers and give up their free time to help make the beer festival a success. Please see the Beer

Festival Programme credits page for details of all the committee members concerned.

To take advantage of the beery visitors in town over the festival weekend many local pubs will be having their own smaller beer festivals. To keep up to date with this please see the beer festival pages on the Liverpool CAMRA website at

www.liverpoolcamra.org.co.uk

The festival raises money for local charity **KIND**, via all your unused beer tokens that you don't cash in, and also for the local branch activities and CAMRA nationally.

The festival is staffed entirely all CAMRA volunteers so thank you to them for the time they give, this includes all the staff helping during the festival when were open and also on the set up and take down days. If you are interested in joining CAMRA at the festival then please visit the



Membership stand for more information. Please don't forget to vote for your beer of the festival as the brewers do appreciate the feedback they receive.

We don't mind if you drink us dry

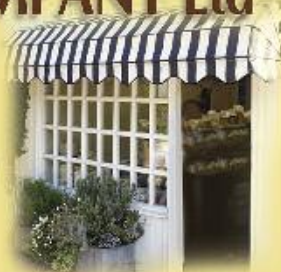
LIVERPOOL CHEESE COMPANY Ltd

If you have not yet been to our shop in Woolton village, it is well worth a visit!

In our quaint old dairy you will find

over 200 specialist and artisan cheeses matured on site

We have a great range of products to accompany your cheese – fresh bread, olives, chutney, fine wines biscuits and much more



find us at the back of the concert room at this beer festival

We have a great range of local bottled beers on sale.

We also provide gift hampers, deliveries, cheeses for weddings and wine and cheese tasting packages.

You can find us at:

29a Woolton Street L25 5NH, telephone 4283942 or Farmers Markets at Woolton, Lark Lane, Neston, Mount Pleasant, Waterloo, Southport

Visit our website at www.liverpoolcheesecompany.co.uk for more details or check out our Facebook and Twitter pages

Hafod

Brewing Company, Mold



**Brewery Tours Now Available:
See our website for the latest dates.**

WWW.WELSHBEER.COM



Andre Fu
Liverpool & Districts LocAle Co-ordinator

Promoting locally produced ale, or LocAle, is something we take very seriously at this beer festival and I, as the local branch co-ordinator of the LocAle scheme*, even more so.

With microbreweries sprouting up all over the country, it is the local CAMRA branch's responsibility to "showcase" local beers at their beer festival wherever possible. I say "wherever possible" for a reason as some local breweries have taken a conscious decision to NOT offer their beer in cask form, which we respect.

This year, we have THREE breweries that have not had their beers on sale at this particular festival before but may have been present at other festivals elsewhere.

Firstly, there is BIG BOG BREWING based in Speke. Originally, they set up their business in Waunfawr, near Caernarfon, five years ago but decided to move their entire operation to our branch area in March last year as they all live locally. For my part, I am proud to be their Brewery Liaison

Officer (BLO) as I have known Paul & Gordon for a number of years. I won't bore you with what being a BLO entails but essentially they are the point of contact and communication between the brewery and the campaign, currently, all our local breweries have one.

Another debutant is AD HOP BREWING, who started production in 2014 and are based just outside the city centre near the Royal Hospital and are featured in the Brewery News section of the current edition of our branch magazine, MerseyAle, on page 7. Andy, the brewer, has made a commitment that half of the production will be made available in cask form but also assures us that the canned version is just as good if not better ! One of their most popular beers last year was Nelson Mandela, an IPA at 4.9% and was on sale at numerous city-centre "watering holes".

Lastly, we are featuring beers from BRITMAN BREWERY, a small, independent micro-brewery dedicated to making beer in a traditional, non-

mechanised way and where possible, follow the Reinheitsgebot German Beer Purity Law. A first for this particular festival, having featured at other festivals on the Wirral, the brewery is based is located in the Stables at Burton Manor, Wirral.

* LocAle is a NATIONAL scheme within CAMRA, but administered at local branch level.

The premise is three-fold:

- Promote LOCALLY brewed real ale and thus, local business.
- Reduce 'road miles' incurred in delivering to pubs.
- Give real ale drinkers more choice within the branch area.

Within our branch, LOCAL, means real ale brewed WITHIN 30 miles of the pub BY ROAD. Further details of the scheme (and it's benefits) can be found at the CAMRA Membership desk situated by the stage in the Concert Room.

 @neptunebrewery

 facebook/neptunebrewery

 @neptunebrewery

 info@neptunebrewery.com



Multi award winning
6 BBL brewery producing
unfined cask, keg and
bottle conditioned beer

Winner of the CAMRA
Liverpool & Districts 2016
Brewer of the year award

BREWED TO ENJOY



BREWERY • FOOD • MUSIC • QUIZ

Sunday to Thursday 12pm til 11pm, Friday and Saturday 12pm til 12am



check out our social media and website for latest offers and events

 The Baltic Fleet Pub  @Baltic  balticfleetpubliverpool.com

33a Wapping, Liverpool L1 8DQ

0151 709 3116

Pub Closures

Tony Morgan

We hope you are enjoying your visit to the Liverpool Beer Festival 2017 and the wide range of cask beer and cider we have available. When you get home have a look for them in your town or city and if you can't find them perhaps ask your local licensee to try to stock some of them. Pubs are a vital part of the make-up of any area and a part of our heritage, a way for people to develop and learn how to interact with others in society, and a way of keeping a community together. A pub in the heart of the community is where many of us feel safe surrounded by friends and like-minded people. Sadly, we are losing many of them through a variety of reasons. A lot of big industry has gone from towns and cities like Liverpool, so pubs in former industrial areas

don't get the custom they once had when lots of workers finished shifts. Many people also have to travel long distances to get to work which also cuts down on social drinking straight after work. This, and the easy availability of cheap alcohol in off-licenses and supermarkets, has resulted in many pubs being viewed by their owners as "not viable." Company shareholders receiving fewer bonuses don't see the community pub, just spreadsheet figures so pressure is put on the license holders to work harder. They in turn get disillusioned and leave the trade. The pub then goes through a series of short term leases with a succession of new managers until one day it closes and is put up for sale. A pub suffering this fate tends not to reopen again as a pub because the

planning system is against it. It is too easy to change the use of a pub, or demolish it, without the need for planning permission. This is of great concern because many pubs get sold on to property companies and property speculators. Some of these new owners develop the sites into retail spaces for supermarket chains. Some are left empty for a period then get registered as office space and after a few years the owner converts or redevelops the former pub into apartments or flats. No one makes a fuss because the pub has been forgotten and no one sees the need to fight for a private office to be saved from a change of use. This method of changing the use of a pub is legal and very easy to do under current planning legislation.

Continued overleaf



Green Dragon Whiston closed 2016

Pub Closures

continued from page 13

To stop this we need a change to planning policy from both Government and local authorities, to make it more difficult to close down and convert or demolish a pub. This topic is currently being debated in Parliament as part of the Neighbourhood Planning Bill 2016-17. The MPs Greg Mulholland and Caroline Lucas tabled an amendment to the bill (NC9) to ensure that any proposed demolition or change of use to public houses and other drinking establishments would be subject to planning permission.

Currently such buildings, unless they have been listed as Assets of Community Value with the local authority, can be

demolished or have their use changed without such permission being granted. Sadly, at the voting stage in the House of Commons in December 2016 the amendment was defeated. There is hope as the amendment has support in the House of Lords where it is currently being debated. The Labour Peer, Lord Roy Kennedy of Southwark, gave notice that he and others will be reintroducing the amendment at a committee stage in the Lords. If accepted it will go back through the House of Lords before being considered again in the House of Commons. If the amendment passes these stages it will become law, and pubs will have more

legal protection. You can help protect pubs, the places where we drink the lovely beers you are trying today. Please contact your MP, if you don't know who they are look them up on <http://www.parliament.uk/mps-lords-and-offices/mps/> Ask your MP to contact their House of Lords colleagues to support Lord Kennedy's amendment. When the Bill comes back to the House of Commons, contact your MP again and ask them to support the amended Bill. In this way we can all help to secure a future for our much loved Community pubs.

Tony Morgan, Public Affairs Officer, Liverpool & Districts CAMRA.



Further details at www.camra.org.uk/kc2-pub-protection



Horse Shoe Hotel Whiston now a Tesco supermarket



The Beer List-introduction

With over 200 beers on the list from a wide range of styles we do ask you to be patient if any mistakes creep into the

descriptions, ABV's etc. as all the compiling work is done by volunteers and is checked from various sources. So, if you do spot any mistakes then please let us know so we can correct them for the future.

You will notice that we have carried on with the system introduced last year to limit most local breweries to three different beers which did seem to work well. The definition that we use for a local brewery is one situated in one of the Merseyside branches of CAMRA so this does include parts of Lancashire for Southport branch and Cheshire for Wirral branch.

Although we start with over 200 beers this will gradually decrease, even so by Saturday evening we often have well over half of the beers available. However, we do apologise if the beer you particularly wanted has run out, over the

festival we have a strict policy of if a beer is ready it goes on sale and stays on sale till it runs out or goes off.

This year we are using your round again as a means of keeping you up to date with the beers as they run out. For the full beer list please go to **www.yourround.co.uk** this will go live before the festival begins and will continually be updated throughout the weekend.

As some of our staff may be as unfamiliar with the beers as you are if you are not sure of a beer then please ask for a taster, however please be aware that our staff are warned to look out for serial tasters. We will not swop a beer if you don't like the taste, style etc. so please ask for a taster first if not sure. But if you do think that a beer has gone off then please see the bar staff so we can take it off sale or inform other customers before purchase. If any beers have notices on i.e. "Naturally Cloudy". "Taste Before You Try" we ask you to bear these in mind when purchasing your beers.

Finally I would like to thank the beer ordering team Pete Elloy, Colin & Pam Hadfield and Howard Perry for the extensive choice of beers available.

yourround.co.uk

This year we are using the 'yourround' website again to manage our beer list. To access the list either scan in the QR code or go to **www.yourround.co.uk** and search for **Liverpool Beer Festival**. The **BeerCAM** Web page keeps track of which beers are available and allows you to find out more information on each brewer. **The website is mobile phone friendly.**





**GIVE YOUR TASTE BUDS
A TREAT TODAY!**

High-quality unfiltered and unfiltered craft beers made in Liverpool



twitter.com/ADHOPbrewing
facebook.com/ADHOPbrewing
untappd.com/ADHOPbrewing



**THE REVOLUTION
WILL NOT
BE TELEVISIED**

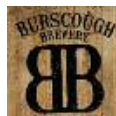


54b Stephenson Way, Formby, Liverpool, L37 8EG
T: 07899 904270 e: info@redstarbrewery.co.uk W: redstarbrewery.co.uk

FESTIVAL BEER LIST 2017

BAR SPONSORS (You can find these beers on the bar)

Burscough Brewing Co, Burscough, Lancashire



Burscough commenced brewing in 2010 in old stable buildings in the courtyard to the rear of the Hop Vine, currently brewing on a four-barrel plant but plans are underway to relocate and to expand onto a bigger plant.

1	Mere Blond	Blonde	4.0	A pale full flavoured thirst quenching blond ale with a light bitterness and a prominent citrus hop aroma, the malt undertones in the body are complimented by a full hop flavour which gives way to a massive almost grapefruit like finish
2	Ormskirk Gingerbread Ale	Bitter	5.0	A pale blond beer which at 5.0% is deceptively easy to drink. Well rounded bitterness gives way to a burst of ginger and a slightly sweet finish
3	Ringtail	Bitter	4.2	A ruby red ale. Full bodied with a prominent bitterness and a delightful malt character. A noticeable grassy aroma with hints of marmalade and molasses
4	Sutlers IPA	IPA	5.5	A powerful amber coloured heavily hopped ale. A sharp lip smacking prominent bitterness gives way to a massive aroma with hints of grapefruit and other citrus fruits. A beer for the discerning hop lover

Parker Brewery, Southport, Merseyside



Parker was established in 2014 using a 25 litre plant. In November 2014 production was moved to a 5 barrel plant, producing cask conditioned ales and bottled beers

5	Boadicea	IPA	5.5	A light golden Amber IPA packed with fruity happiness! a traditional IPA
6	Dark Spartan	Stout	5.0	Hints of chocolate and coffee and silky smooth think bonfire night and treacle toffee
7	Saxon Ale	Ruby	4.5	A stunning ruby red ale. A moreish smooth drinking ale packed full of warm fruit flavours and a subtle spice on the finish
8	Viking Blonde	Blonde	4.7	A delightful blonde ale subtle blackcurrant leaf and red berry fruit flavours and a refreshingly dry finish

Red Star Brewery, Formby, Merseyside



Production started in May 2015 on a 10-barrel plant.

9	Cloud Nine	Pale	4.4	A dry hopped pale ale made with english hops and finished with Cascade
---	------------	------	-----	--



All beer cider and perry lists are correct at time of printing. However please remember that they are subject to last minute changes, and to products selling out. There is no guarantee of availability of a beer /cider/perry throughout the festival.

Red Star Brewery continued

10 Formby Blonde	Blonde	3.9	A light hoppy session ale with a hint of citrus
11 Formby IPA	IPA	4.0	A floral IPA with a slight elderflower twist
12 Samba	Golden	4.7	A blend of traditional ale and lager malts combined to perfection for this big selling ale

FESTIVAL BEER LIST 2017

MERSEYSIDE BREWERIES

3 Potts Brewing Co, Southport, Merseyside



3 Potts is a 1.8-barrel brewery established in 2015

13 Furnace	Stout	6.5	An unfinned Single hop stout utilising cascade hops
14 Sprocket IPA	IPA	5.5	A darker IPA that pours almost amber flavoured with Citra and Falconers Flight hops. Cask version is unfinned
15 Turbine	IPA	7.4	IPA with 5 hops, dry hopped for upfront citrus aroma

Ad Hop Brewing, Liverpool, Merseyside



Started life in July 2014 in a tiny room off the kitchen of the Clove Hitch PH before moving. Plant is 2.5 BBL hoping to increase to around 10-12 BBL in 2017. Specialise in innovative beers

16 Fruitcake Stout	Stout	7.7	A rich tasting full flavoured oak aged stout with winter spices and subtle orange, ginger and vanilla notes. Suitable for vegans
17 Black Widow 2017 Imperial Stout	Stout	10.2	A full bodied imperial stout matured for four months on rum soaked oak chips giving rich rum and vanilla notes. Suitable for vegans
18 Single Hop Grapefruit Pale Ale	Pale Ale	4.7	A refreshing single hopped pale ale to showcase the Experimental Grapefruit hop from the USA. Some grapefruit tartness leading to a nice bitter finish. Unfinned and naturally hazy. Suitable for vegans

Baltic Fleet, Liverpool, Merseyside



Wapping brewery was established in 2002 in the cellars of the pub on the waterfront in Liverpool using the old Passageway Brewery plant. A new brewer Tom took over in mid December. The brewery is now concentrating on brewing Summer ale, but others may be produced in future. The beer continues to be UNFINNED, but the majority of the beer in The Baltic Fleet is as clear as a bell.

19 Pale	Pale	4.2	A pale golden ale with citrus notes on the nose & finish
71 Rose Cross	Dark Ale	4.6	A dark scotch Ale brewed to an export or 80/ method. 9 different malts with a perfect balance of biscuity sweetness, toffee, chocolate and a hint of smoke. Hopped with East Kent Goldings for a light fruity bitterness, late hop additions of Willamette and Styrian for a sweet dark fruit finish. Creamy and moreish, this is a champion for dark beer fans

Big Bog Brewing Co, Liverpool, Merseyside



Big Bog was established in 2011 and shared its original site with a local brewpub in Waunfawr. In February 2016, the brewery moved to Speke, Liverpool with the old site being used by Snowdonia Brewery. The new plant is UK-made, custom built, semi-automated and has a brewlength of 10bbls. Since the move, another 1000ltr fermenting vessel has been installed.

72 Boubier	Pilsner	6.0	A premium continental Pilsner in cask. Delicately hopped with French Strisselspalt hops in generous proportions, added throughout the boil. Brewed to be drinkable and moreish, it's light colour and exquisite flavour are sure to please!
20 Frosty Bog	Pale Ale	4.0	Very pale in colour with marked refreshing citrus hop notes
21 Morast	German Ale	4.3	MORAST is German for "Bog"! Brewed with Vienna malt for body and German Hallertäuer Mittelfruher and Hersbrucker hops for an authentic continental taste
22 Peat Bog Porter	Porter	4.9	Brewed with brown, black and peated Malts, with a little twist real liquorice root! The result is a dark, complex and earthy Porter with oodles of character
23 Quagmire	Brown Ale	6.0	A strong but deceptively easy drinking six percent! Mid-brown in colour with a medium to high bitterness

Brimstage Brewery, Wirral, Merseyside



Brewing started in 2006 on a 10-barrel plant in a redundant farm dairy in the heart of the Wirral countryside. This is Wirral's first brewery since the closure of the Birkenhead Brewery in the late 1960s.

24 Oystercatcher Oatmeal Stout	Stout	4.4	Award winning smooth easy drinking stout with rich chocolate aromas leading to a mellow roasted coffee flavour and lingering bitter finish
25 Rhode Island Red	Bitter	4.0	Red, smooth and well balanced. Rich fruity aroma with a slight malty taste and long lingering berry fruit notes and dry aftertaste
26 Trapper's Hat Bitter	Golden	3.8	A refreshingly hoppy session beer. Gold coloured with a complex bouquet it provides a mouthful of fruit zest with hints of orange and grapefruit

Britman Craft Beers, Burton, Wirral



Britman is a small quirky independent brewery established in 2013. They brew to the Reinheitsgebot German purity law and are producing premium craft beer which is allowed to condition in the brewery and as a result is fresh, chemical free and vegetarian friendly.

27 Best Bitter	Bitter	4.2	Smooth, light and pleasantly bitter
28 India Pale Ale	IPA	5.2	A fresh English hoppy balanced ale with a slightly bitter finish
29 London Porter	Porter	4.5	Dark hoppy and slightly bitter with a treacle and coffee aftertaste

Connoisseur Ales, overleaf



Connoisseur Ales, St Helens, Merseyside



Connoisseur Ales launched on 13th September 2014, but is built on many years' brewing experience. The team behind the brewery, Mark, Gillian and Kevin Yates, formerly ran Liverpool's The Baltic Fleet and Cheshire's former Pub of the Year, The Albion in Warrington.

30 Ex Terra Lupus	IPA	5.6	A strong and tasty beer with Junga and Palisade overlaying the triple-hopped Summit providing a pronounced and well balanced hop profile atop a clean, crisp pale ale
31 Puddle Jumper	Green Hoped Beer	4.0	Brewed with 4 US hops then green-hopped with a foraged English hedgerow variety
32 Rum & Raisin Stout	Stout	6.0	Strong stout with Raisins and Woods' 100 rum added for a rich and complex flavour
33 Toff in a Shed	Bitter	4.3	A rich blend of Munich malt and German hops including Hallertau Mittelfruh

The Craft Brewery, Southport, Merseyside



A small-batch independently owned micro-brewery who produce quality vegan friendly unfixed hand crafted beers and Real Ales using traditional techniques and only the finest ingredients available.

34 Crafty IPA	IPA	4.5	A fully flavoured unfiltered Indian Pale Ale utilising Amarillo, slightly bitter with citrus notes, great mouth feel and a dry clean finish
35 Crafty Crypt	Pale	5.0	A smooth easy to drink unfiltered Pale Ale which delivers complex flavours and packs a punch that will make you want to go back for more
36 Crafty Smoke	Pale	5.0	A pale ale with German raunch malt giving a pleasant smokey aftertaste

George Wright Brewery, St Helens, Merseyside



George Wright started production in 2003. The original 2.5-barrel plant was replaced by a five-barrel one, which has since been upgraded again to 25 barrels with production of 200 casks a week.

37 Pipe Dream	Bitter	4.3	Refreshing hoppy best bitter with a fruity nose and grapefruit to the fore in the taste. Lasting dry, bitter finish
38 Blue Moon	Amber	5.0	Easy-drinking strong, gold-coloured beer. Good malt/bitter balance and well hopped
39 Northern Lights	Light Ale	5.1	Strong ale, amber in colour. A strong citrus taste balanced by the bitter hop
40 Steve's Best Bitter	Blonde	4.6	An amber coloured traditional malty bitter, with a light fruit finish

Liverpool Craft Brewery, Liverpool, Merseyside



The brewery continues to operate out of Love Lane, while work continues on new premises in the Baltic Triangle area of Liverpool, which should be finished summer 2017. A new selection of beers was developed during 2016. The brewery now has rights to use the name of the old Higson's Brewery.

41 Camel	IPA	5.0	This strong pale ale was made by our whole brewery team. Citrus and floral hoppy notes with a crisp dry finish
----------	-----	-----	--



42 Little Albion	EPA	3.8	An all-English hop profile gives this EPA a balanced, sessionable moreishness. Lovely for a long afternoon at the pub
43 Mork	Stout	4.6	Connoisseur's first stout in over a year. A beautifully crisp oaty stout, as dark as it's Swedish name
44 Sticky Bandit	Red Ale	5.8	A red ale spiced with cloves, nutmeg, bay leaves, all spice, lemon and orange peel. An upfront spice aroma with a bitter citrus finish

Liverpool Organic Brewery, Liverpool, Merseyside



Their stable of beers now runs to over 20 different beers. Beers are also brewed under the name of the now defunct Cambrinus Craft brewery.

45 24 Carat Gold	Bitter	4.2	A smooth drinking hoppy beer best enjoyed with friends and barbeque food
46 Grand	IPA	6.8	A punchy, tropical IPA packed with Galaxy, Centennial and Summit hops to celebrate LOB's thousandth brew
75 Grand Slam	IPA	4.8	Session IPA generously hopped with Bramling Cross giving a fruity blackcurrant finish
47 Kitty Wilkinson	Stout	4.5	Vanilla, butterscotch and chocolate combine in the roasted malty taste with a fairly dry finish and a generous cocoa bitterness
48 Russian Imperial Stout	Stout	7.4	Rich strong hoppy bitterness with a full bodied sweetness & bitter coffee finish with a little fruity malt on the aftertaste
49 Shipwreck	IPA	6.5	Grapefruit, aniseed and peach notes feature in the hoppy bite that builds to tropical fruit and a generous piney bitterness in the finish

Melwood Beer Co, Knowsley, Merseyside

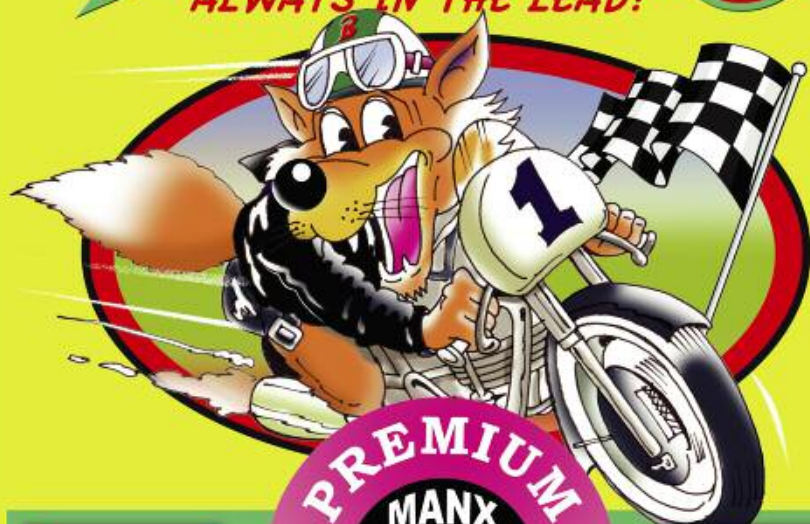


Husband & wife team John and Julie Marsden have now been joined by brewer Stan Shaw. The Melwood Beer Company began brewing in 2013 using a five-barrel plant in the old dairy that used to house Cambrinus Brewery. In 2016 the brewery has moved to bigger premises in the nearby Old Kennels on the Knowsley Estate.

50 Citradelic	Pale Ale	5.1	The Flagship Melwood Pale Ale .Single hopped with American Citra hops giving a mango and lychee aroma and well balanced bitterness
51 High Time	Pale Ale	4.3	Hoppy pale amber session ale, tons of Mosaic and Equinox hops used very late in the brew process. Then more dry hops added to the fermenting beer
52 Kaleidoscope Eyes	IPA	5.4	Back again by popular demand this 5.3 version is hopped with Simcoe and Amarillo. This Pale ale has delicious Simcoe passion fruit and apricot flavours totally complimented by Amarillo's citrusy hit
53 Liverpool Porter	Porter	5.0	A classic Porter, dark and smoky with hints of chocolate and coffee

Bushy's

BRAND
"ALWAYS IN THE LEAD!"



PURE BY
LAW

PREMIUM
MANX
ALES

DOUGLAS
ISLE OF MAN

1ST



T.T.

AT THE

"ASK FOR THEM BY NAME"

www.bushys.com

THE ONLY BEERS TO CONTAIN MANX GROWN BARLEY

Neptune Brewery, Liverpool, Merseyside



Neptune is a microbrewery and currently brews cask and bottle conditioned beer. Brewery has expanded from initial size of 1BBL to a 6BBL custom built kit. All beers are Vegan friendly using no isinglass finings.

54 Big Sur	Pale Ale	4.5	Unfined 4.5% West Coast Style American Pale Ale. Hop forward beer brewed with a combination of 5 U.S hops. Amarillo, Ahtanum, Cascade, Citra & Simcoe to give refreshing and satisfying citrus and tropical fruit flavours and aromas
55 Fugu	Pale Ale	4.0	Unfined 4.0% Single hopped Pale Ale. Sorachi Ace hops added throughout the brew and also dry hopped giving lemon and coconut upfront flavours with underlying citrus and herbal notes. Backed up with a solid malt backbone
76 Undercurrent	Stout	4.7	Unfined 4.7% easy drinking dark fruity stout. Brewed with a combination of 5 malts and roasted barley. Challenger hops were added throughout the brew to give a light, smooth bitterness. Tradition hops were used to give a floral and fruity flavour/aroma enhanced by an addition of raisins

Peerless Brewery, Wirral, Merseyside



Peerless began brewing in 2009 and is under the directorship of Steve Briscoe.

56 Dead Beat	Pale Ale	4.0	A lovely toasted wheat backbone leads to a fruity finish from First Gold and Cascade hops
57 Knee Buckler	IPA	5.2	Amber coloured full-on IPA. This beer is hopped with US Cascade Columbus and Citra hops
58 Langton Spin	Golden	4.4	A well balanced, dry-hopped, golden ale. Initial bitterness from Elderado hops and a citrus finish from Columbus and Cascade. The distinct dry-hop aroma leads to a crisp dry finish
59 Lottie Dod	Amber	4.0	A moreish amber ale with a good malt backbone and a hint of bitterness from Cascade, Columbus and East Kent Goldings hops
60 Oatmeal Stout	Stout	5.0	Wonderfully smooth and dark. This oatmeal stout has good body a creamy head and just the right level of sweetness
61 Tectonic	Golden	6.2	Deep honey coloured ale bursting with hop aroma and flavour. Brewed and dry hopped with a blend of US hop Simcoe Green Bullet & Columbus

Rock the Boat Brewery overleaf



CASK



LIVERPOOL MICROPUB

438 QUEENS DRIVE, LIVERPOOL L13 0AR, ENGLAND 07747034499

UP TO 7 HAND PULLED REAL ALES



THREE REAL
CIDERS



PUB OF THE YEAR



2016

MON; CLOSED
TUE-FRI; 4-9.30
SAT & SUN; 2-9.30

EUROPEAN BOTTLE BEER & WINES

'THE BEST MICROPUB IN
MERSEYSIDE'
(TRIPADVISOR)

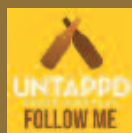
**“COME GATHER ROUND PEOPLE
WHEREVER YOU ROAM”**



[FACEBOOK.COM/CASK-LIVERPOOL-MICROPUB](https://www.facebook.com/cask-liverpool-micropub)



[TWITTER.COM/LIVERPOOLCASK](https://twitter.com/liverpoolcask)



Rock the Boat Brewery Crosby, Merseyside



Rock the Boat began brewing in June 2015 in a converted 16th century wheelwright's workshop in Little Crosby Village.

62 Bootle Bull	Bitter	3.8	A traditional north-west old style bitter, light brown in colour, a smooth malty ale balanced with a good hop character which is evident in the finish. Named after the noise of the old Bootle fog horn
63 Fab Four	IPA	4.4	Pale IPA dry hopped in the cask with a four hop mix including Flyer
64 (Sittin' on) The Dock	Mild	3.5	Smooth dark ale bursting with flavour, best enjoyed Sittin' on the dock, wastin' time

Ship and Mitre, Liverpool, Merseyside



Cuckoo brewing not far from the pub, the brewing arm of The Ship and Mitre has been running for less than six months. Focusing with pride on traditional styles and hoping to start bottling bitters, pales and stout this year

65 Sublime	Pale	3.9	This light, session pale owes its citrus tang to plenty of Cascade hops
-------------------	-------------	------------	---

Southport Brewery, Southport, Merseyside



Established in 2004 on a 5 Barrel plant. Outlets in Southport, North West of England and nationally. Six regular ales plus seasonal specials.

66 Bandstand	Golden	4.5	Traditional style golden bitter using goldings hops
67 Dark Night	Mild	3.9	A classic traditional mild with rich flavours and dark in colour backed up with a stronger ABV of 3.9%
68 Golden Sands	Golden	4.0	A golden-coloured, triple hopped bitter with citrus flavour

Stamps Brewery, Liverpool, Merseyside



Began brewing in April 2012. Beers named after famous world postage stamps. Environmentally friendly beer production, power from 52 solar panels and biomass boiler. Rainwater recycled and used for floor cleaning. Used grain sent to local city farm for feed.

69 Ahtanum	Pale Ale	3.9	Pale ale with a generous amount of Ahtanum hops, dry hopped, with a strong hint of citrus
70 Blonde Moment	Pale Ale	3.7	A pale coloured beer using Citra hops producing a smooth floral and citrus aroma and flavour. A good session beer

SIX NATIONS

Six beers to celebrate the six nations rugby competition are listed overleaf

SIX NATIONS



Six beers to celebrate the six nations rugby competition and are available in the Baltic Fleet pub during the games. These beers are also listed in the program under their brewery.

71 Baltic Fleet Rose Cross	Dark Ale	4.6	A dark scotch Ale brewed to an export or 80/ method. Using 9 different malts we've achieved the perfect balance of biscuity sweetness, toffee, chocolate and a hint of smoke. Traditionally hopped with East Kent Goldings for a light fruity bitterness, late hop additions of Willamette and Styrian for a sweet dark fruit finish. Creamy and moreish, this is a champion for dark beer fans
72 Big Bog Bourbonier	Pilsner	6.0	A premium continental Pilsner in cask. Delicately hopped with French Strisselspalt hops in generous proportions, added throughout the boil. Brewed to be drinkable and moreish, it's light colour and exquisite flavour are sure to please!
73 Facer's Scrum Dragon	Amber	3.8	A memorably quaffable ale from Wales - copper coloured, brewed with a beautiful blend of UK Cascade and Bramling Cross hops giving a well-rounded citrus and autumn fruits palate a top a smooth malty background
74 Heavy Industry Brewing Forza	Pale Ale	4.5	Why is Italy shaped like a boot? Because Forza! is going to kick your arse. This blonde beer with a touch of Cara Red and a bitterness smoother than a gigolos tongue boasts more fruit than Carmen Mirandas Barnet. Dry hopped with Galaxy, Citra , Simcoe, Magnum and Amarillo. This is the Capo de Capo de Tutti Frutti all other competitors can just haul booty!
75 LiverpoolOrganic Brewery Grand Slam	IPA	4.8%	Session IPA generously hopped with Bramling Cross giving a fruity blackcurrant finish
76 Neptune Undercurrent	Stout	4.7	Unfined 4.7% easy drinking dark fruity stout. Brewed with a combination of 5 malts and roasted barley. Challenger hops were added throughout the brew to give a light, smooth bitterness. Tradition hops were used to give a floral and fruity flavour/aroma enhanced by an addition of raisins

FESTIVAL BEER LIST 2017

OTHER BREWERIES

Arran Brewery, Isle of Arran, Scotland



The brewery opened in 2000 using a 20-barrel plant. Around 300 outlets around the UK are supplied direct. Beers are also produced under the Devil's Dyke Brewery name.

77 Blonde	Speciality	5.0	A hoppy beer with substantial fruit balance. The taste is balanced and the finish increasingly bitter. An aromatic strong bitter that drinks below its weight
78 Brewery Dug	IPA	5.5	An American style IPA with a refreshing citrus body and a dry lemon zest bitter finish



79 Clyde Puffer	Oatmeal Stout	4.5	A stout with a deep dark colour. Sweet and mellow with a low hop taste
80 Fireside	Speciality	4.7	A smooth malty brew with a pleasant hop character. Fireside has a bitter sweet finish with a hint of ginger
81 Guid	Bitter	3.8	A golden, refreshing session ale with a delicate balance of malt & fruit
82 Red Squirrel	Bitter	3.9	Session beer with balanced malty, hop blend containing hint of liquorice and burnt toffee with a characteristic nutty aroma

Bank Top Brewery, Bolton, Greater Manchester



Bank Top was established in 1995. Since 2002 the brewery has occupied a Grade II-listed tennis pavilion. In 2007 the brewing capacity was doubled with the installation of a 10-barrel plant and in 2008 David Sweeney became the sole proprietor.

83 Old Slapper	Blonde	4.2	A Blonde Bitter which has an initial fruitiness complimented by a pronounced hoppiness in the finish
84 Port O'Call	Porter	5.0	Dark brown beer with a malty, fruity aroma. Malt, roast and dark fruits in the bittersweet taste and finish

Bargates Brewery, Ambleside, Cumbria



Started in 1997 to supply only the Drunken Duck Inn. Expanded and became a limited company in 1999. Brand new purpose-built 10-barrel plant installed in 2008.

85 Cracker	Bitter	3.9	Copper coloured, malty and fruity, dry finish
86 Goodhews Dry Stout	Stout	4.3	Dark, rich roasted malts and English hops
87 Red Bull Terrier	Bitter	4.8	Deep ruby red, dry fruit and spice
88 Tag Lag	Bitter	4.4	Amber gold, sweet spice, fruit bitterness

Beartown Brewery, Congleton, Cheshire



Beartown supplies 250+ outlets and owns five pubs. A 25-barrel plant is used. The brewery's Beartown Tap (Congleton) and The Navigation (Stockport) have been CAMRA regional pubs of the year.

89 Bear Ass	Amber	4.0	Dark ruby-red, malty bitter with good hop nose and fruity flavour with dry, bitter, astringent aftertaste
90 Bearskinful	Bitter	4.2	Tawny beer with malt and fruit in the taste leading to a clean and compromisingly bitter hop finish

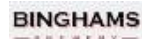
Beer Brothers, Preston, Lancashire



Brewing started in February 2015, recently moved and expanded to a 10bbl plant due to phenomenal demand. Operate a European style kit, with all 9 beers available in cask, mini cask and bottles.

91 Best Bitter	Bitter	4.2	A ruby, smooth, full bodied malty session ale made with only British hops
92 IPA	IPA	4.0	A full bodied, full flavoured India Pale Ale. This brew is packed with three varieties of hops, with dry hopping for that extra punch

Binghams Brewery, overleaf



Family brewery crafting tasty ales in the heart of St Helens

1st Saturday
of every month
12-10pm

Visit
Us!

TRY OUR
CASK &
BOTTLED
BEERS

Tel: 07921 83 88 31 www.connoisseurales.com

BRAGDY **HEAVY**
INDUSTRY

CWRW
CRAFT
CYMREIG

HEAVYINDUSTRYBREWING.COM



Binghams Brewery, Ruscombe, Berkshire



Binghams began brewing in 2010, producing 40 firkins in each batch. The brewery is situated in an industrial unit on the site of a former brickworks - hence the name of one of the beers.

93 Vanilla Stout	Stout	5.0	Infused with vanilla pods that complement the dark malts to create a smooth-drinking, deliciously dark stout (CBOB Gold Champion 2016)
------------------	-------	-----	--

Blackedge Brewing Co, Horwich, Greater Manchester



Established in 2011, is a traditional five-barrel brewery producing hand-crafted ales using only natural ingredients. No extracts or pellets are used in the brewing process.

94 Black Port Porter	Porter	4.9	Delightful full bodied stout, roasted coffee, chocolate and liquorice dominate with a dry port finish 
95 Blonde	Blonde	4.5	A full bodied blonde Ale well hopped with US summit hops to give it a bold grapefruit flavour and citrus essence
96 Ginger	Golden	4.5	A deep golden ale brewed using UK admiral hops and fresh ginger to give a spicy orange and ginger flavour
97 Hop	Blonde	4.0	Generously hopped with Challenger and first Gold to give a clean, dry refreshing and hoppy citrus, floral flavoured session beer
98 Pike	Pale	4.0	Generous additions of Challenger, Cascade and Pioneer hops. A pale ale with plenty of sweet citrus hop flavour
99 West Coast	Golden	4.1	A golden ale with lashings of West Coast American Hops to give a clean fresh flavour of tropical fruit & grapefruit with a delicate hint of floral aroma

Blackjack Brewery, Manchester, Greater Manchester



Established in 2012 but already one of Manchester's most established microbrewers, widely available across the North West. Brew a large range of regular beers from pale ales to specialist styles, many using Belgian and farmhouse yeasts. All but a few specialities are unfiltered and vegan and are available in cask, keg & bottles. Also owns Glassworks Drinks, a distribution business specialising in craft breweries.

100 Bock BlackJack	Bock Dark Lager	6.0	A famous style of German dark lager with Munich wheat malt and a bit of chocolate to give that rich malty flavour and hopped with Noble hops
101 Devils Bed Post	Pale Ale	5.0	Extra hoppy pale ale hopped with, Dr. Rudi, Moteuka, Ella and then even more Ella

Bowland Brewery, Clitheroe, Lancashire



Founded in 2003, this family run business has installed a 30-barrel plant together with a nano brewery for experimental brews. You'll find a beer shop and a beer hall with 42 hand pumps featuring beers from Lancashire and beyond.

102 AONB	Pale Ale	4.0	'Ale of Outstanding Natural Beauty' is a pale straw coloured refreshing session ale with a delicate gooseberry flavour and aroma
103 Deer Stalker	Stout	4.5	Dark, rich stout full of dark fruit flavours balanced with a chocolatey finish obtained from the roasted malts





Festival Glass Ltd

Printed Glassware For All Occasions

Preferred CAMRA supplier

and exclusive supplier to The Great British Beer Festival and many regional CAMRA events since 2002.

SINGLE COLOUR PRINT
Minimum order from 240 units
7-10 days turnaround

DECORATION
1-5 colours, plus etch and embossed effects

IN HOUSE
Design studio and CE marking
Plus dual lining, base print and bespoke nucleation

2-5 COLOUR PRINT
Minimum order from 1,000 units
4-6 weeks turnaround

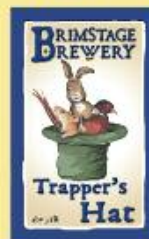
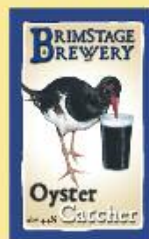
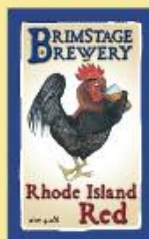
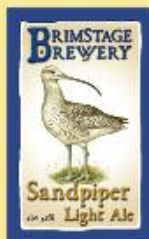
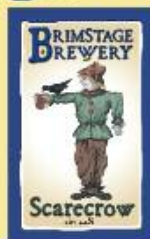
IN STOCK
Wide range of full-brim and oversized glass types

GUARANTEED
Quality products at competitive prices – on time every time!

Don't delay – contact us today for your **FREE** quotation

Email sales@festivalglass.co.uk
Call 01422 382 696 or visit www.festivalglass.co.uk

BRIMSTAGE BREWERY GREAT BEER FROM THE HEART OF WIRRAL



Nestling in the heart of the Wirral countryside lies the home of Trapper's Hat Bitter. Brimstage Brewery was established in October 2006 and was the first brewery in operation on the Wirral since the closure of Birkenhead Brewery in the mid 60s.

The brewery drew inspiration from its surroundings and the strong agricultural history in the area. The animals found in our beer designs are often spotted on the Leverhulme land on which we are based, giving the brewery a strong link to its location and traditions.

Brimstage Brewing Co Ltd Home Farm Brimstage Lane Brimstage Wirral CH63 6HY
Tel: 0151 342 1181 Mob: 07870 968323



[@brimstagebeer](https://twitter.com/brimstagebeer)

info@brimstagebrewery.com

Bowland Brewery, continued

104 Pheasant Plucker Bitter 3.7 Copper coloured bitter with rounded berry flavours

Bushy's Brewery, Braddan, Isle of Man



Launched in 1986 as a brew-pub, Bushy's relocated in 1990 when demand outgrew capacity. Bushy's goes one step further than the Manx Pure Beer Law preferring the German Reinheitsgebot (Pure Beer Law)

105 Bitter	Bitter	3.8	A traditional malty and hoppy beer with good balance. The fruit lasts through to the bitter finish
106 Helmsmans	Golden	4.5	Amber-coloured light bitterness with hoppy dry finish
107 Manannan's Cloak	Amber	4.0	A creamy headed, smooth amber ale, reflecting its 100% malt mash. A subtle bitterness from Manx grown hops giving a clean taste and aroma, with a slight fruit/spice after taste – good all round session beer reflecting the beer purity laws under which it was produced

Cheshire Brewhouse, Congleton, Cheshire



The Cheshire Brewhouse is increasing its capacity from a 5-barrel plant to a 10-barrel one. The business has taken over adjacent premises to provide the additional accommodation. All beer production and bottling is carried out on site.

108 DBA	Amber	4.6	A Burton style bitter. Draught Burton Ale strong and malty with a peppery finish from late hopped styrian golding hops
109 Engine Vein	Copper	4.2	Brewed with Pure Cheshire Water English Pale & Crystal Malts, this is a traditional but contemporary copper coloured best bitter smooth dry and biscuity with a wonderful hop finish thanks to abundant late hopping with English First Gold Hops

Coniston Brewery, Coniston, Cumbria



A 10-barrel plant started in 1995. Now brews 40 barrels a week. Twice CBOB winner. Supplies numerous outlets locally and nationally. Some beers bottled on site, other bottle conditioned Coniston beers brewed using Hepworths Horsham plant.

110 Bluebird Premium XB	Pale	4.2	Traditional English Pale Ale. Brewed with American hop Mount Hood with robust citrus aromas and the result is a smooth ale with floral hints light malt tones and a hoppy freshness
111 Oliver's Light Ale	Mild	3.4	This beer is a light straw coloured easy drinking mild subtly hopped with Whitbread's Golding variety hop and brewed using only the finest malt and a generous amount of demerara sugar

Dent Brewery, overleaf

Dent Brewery, Dent, Cumbria



Dent was set up in 1990 in a converted barn next to a former farmhouse in the Yorkshire Dales National Park. In 2005 the brewery was completely refurbished and capacity expanded. One pub is owned.

112 Aviator	Bitter	4.0	This amber ale is characterised by citrus, caramel and hop flavours that evolve into a bitter finish
113 T'owed Tup	Stout	6.0	A rich, full-flavoured, strong stout with a coffee aroma. The dominant roast character is balanced by a warming sweetness and a raisiny, fruitcake taste that lingers on into the finish

Dunham Massey Brewing Co, Altrincham, Cheshire



Established by John Costello on National Trust land behind Big Tree farm in the village of Dunham Massey the first brew was in October 2007. All ingredients are sourced as locally as possible and only water, malt, hops, and yeast are used – no added sugars.

114 Chocolate Cherry Mild	Mild	3.8	Chocolate Cherry Mild has all the class of "Dunham Dark" with a dry hint of cherry that cuts through the beer
115 Dunham Massey Porter	Porter	5.2	A classic old-style English porter, creamy, full bodied and packed with flavour



Facer's Brewery, Flint, North-East Wales



Facers is the oldest Brewery in Flintshire. Ex Boddington head brewer Dave Facer ran the brewery single handed from its 2003 launch in Salford, Greater Manchester. The move to Flint took place in 2006. He took on his first employee in 2008 and then expanded to twice the floor space.

73 Scrum Dragon	Amber	3.8	A memorably quaffable ale from Wales - copper coloured, brewed with a beautiful blend of UK Cascade and Bramling Cross hops giving a well-rounded citrus and autumn fruits palate a top a smooth malty background
-----------------	-------	-----	---

First Chop Brewery, Salford, Greater Manchester



Brewing began at Outstanding Brewery in Bury in 2012 before transferring to Salford in June 2013. It operates out of a railway arch which also contains a secret garden and reggae sound system. It now boasts its own 8 barrel plant.

116 AVA	Blonde	3.5	A beautiful hoppy blonde. Extra pale malt, classic Czech 'noble' aroma and fruity Australian hops combine to give this 3.5% session blonde a whole lot more flavour and character than you might expect from a beer of this strength
117 IPA US Style	IPA	4.5	The combination of the chinook and the styrian cardinal give a fruity finish and aroma in the style of classic US IPAs with added tropical fruit flavours from the Oilcana
118 POP	IPA	5.4	A big hoppy US style IPA, pale amber in colour with orange and spicy hop notes, blessed with an extra orange citrus burst from a 'dry hopping' with orange oils

Foxfield Brewery, overleaf

Foxfield Brewery, Broughton in Furness, Cumbria



Opened in the autumn of 1997 by the owners of Tigertops Brewery, this small plant brews a wide variety of different beers from a small brewery in the old stables of The Prince of Wales pub. Now a three barrel plant.

119 Dark Winter Mild	Mild	3.5	Traditional dark mild, low hop bitterness is compensated for with sweetness and roast malts	
120 Motoueka Encponter	Pale Ale	3.5	Golden aromatic hoppy pale ale using New Zealand hops	

Fuzzy Duck Brewery, Poulton-le-Fylde, Lancashire



Fuzzy Duck was established in early 2006. It relocated to Poulton-le-Fylde later that year, expanding capacity to an eight barrel plant. The brewery delivers over a wide area of North West England and Yorkshire.

121 Mucky Duck	Stout	4.0	Dark stout, slightly sweet with chocolate and coffee notes from the roasted malt
122 Sorachi Ace	Bitter	3.9	A pale single-hopped beer using Sorachi Ace hops. The hops (which were developed in Japan) give the beer lemon, lime and dill characteristics
123 Winter Waddle	Amber	5.0	Deep amber seasonal winter warmer ale

Goosnargh Brewing Co, Goosnargh, Lancashire



5 barrel plant opened in April 2013 in a tiny outbuilding at Ye Horns Inn. Most of the equipment came from the Grindleton Brewery which closed in 2010. The beer is served at Ye Horns Inn and in local free houses.

124 Black IPA	Black IPA	4.6	Distinctive full rich body with chocolate undertones and a hint of sweet spice
125 Gold	Blonde	4.0	A Golden beer which is light but hoppy, using New Zealand hops to give a zesty finish

Greenodd Brewery, Ulverston, Cumbria

Established in 2010 at the Ship Inn on a two-barrel plant. Majority of production goes to the Ship with remainder going to local free trade.

126 Cascade	Bitter	4.5	Pale bitter brewed with Cascade hops
127 Citra	Golden Ale	4.0	An enticing hoppy and fruity aroma precedes this hoppy bitter beer, with its fruity sweetness
128 Roundabout	Bitter	4.3	Pale bitter brewed using pale lager malt and Samuel hops resulting in a grapefruit taste

Hafod Brewing Co, Mold, North-East Wales



Hafod began brewing in 2011 on a small scale and re-located to the present premises in 2014 whilst retaining the original kit at Pant Glas, Gwernaffield for low volumes. A number of speciality beers using ingredients from the local upland areas and heathlands are also produced on a limited basis.

129 Bad Intentions	Dark Ale	4.9	Black-hearted Sorachi Ace hopped dark ale. Roasted malt flavours are complemented with notes of coconut and caramel
--------------------	----------	-----	---



130 Empyre	IPA	6.1	Old-school British IPA crafted from English hops, English malt and Welsh water
131 Good Intentions	Pale	3.6	Light-hearted US-hopped pale ale. A virtuous beer to start your year
132 Sunrise	Pale	3.8	A pale, refreshing ale with good citrus flavours and a crisp bitter finish

Harveys Brewery, Lewes, Sussex



Established in 1790, this independent family brewery operates from the banks of the River Ouse in Lewes. A major development in 1985 doubled the brewhouse capacity and subsequent additional fermenting capacity has seen production rise to more than 38,000 barrels a year.

133 Harveys Sussex Best	Bitter	4.0	Full-bodied brown bitter. A hoppy aroma leads to a good malt and hop balance, and a dry aftertaste
-------------------------	--------	-----	--

Hawkshead Brewery, Staveley, Cumbria



The brewery takes its name from the village in which it was founded in 2002. It outgrew its original barn and so moved to Staveley in 2006 to a purpose-built 20-barrel brewery. Capacity has been increased several times since, a new micro packaging plant added and The Beer Hall, the brewery tap, developed as a showcase for real ale, in a way that encourages visitors to watch the brewery at work and learn about brewing. A kitchen serves 'beer tapas' to complement the beer.

134 Broadies Prime	Porter	4.9	Complex, dark brown beer with plenty of malt, fruit and roast taste. Satisfying full body with clean finish
135 Cumbrian Five Hop	Golden Ale	5.0	Highly hopped golden ale with an aroma of tropical fruit from a blend of English and American hops. Full flavour and long dry finish
136 Windermere Pale	Golden Ale	3.5	Maris Otter Pale Ale malt with a bit of wheat. Loads of fruity hop flavours from a medley of traditional and modern hops. Not as bitter as our other pale beers



Healey's Brewery, Ulverston, Cumbria

The brewery is featured within The Wellington pub and the custom made 2.5 barrel stainless steel plant can be viewed at all times through full length windows.

137 Blond	Bitter	4.0	Aromatic bitter, sweet and tasty from the start with increasing hops and a dry bitter finish
138 Golden	Golden Ale	3.6	A well hopped light golden bitter with a smooth finish

Heavy Industry Brewing, Henllan, Wales



Established in 2012, Heavy Industry brews with a 10-barrel microbrewery. It is situated in an old slaughterhouse in the Welsh village of Henllan, and offers a variable range of beers.

139 Heavy Industry 77	IPA	4.9	A big amber IPA brewed with the finest pale and crystal malts. Heavily hopped with Columbus and Cascade, then dry hopped with Mosaic and Simcoe whilst conditioning. The flavour of dark Seville marmalade is backed up by a piney, peppery bitterness. Beware this beer bites! Winner of CAMRA Champion Beer North Wales 2015.
-----------------------	-----	-----	---



BREWERY
TOURS

The
Parker
Brewery

CASK ALES
& BOTTLES



Tel: 01704 620718, Website: www.theparkerbrewery.co.uk,
Email: theparkerbrewery@gmail.com

**BURSCOUGH
BREWERY**

ESTD **BB** 2010

**PREMIUM HANDCRAFTED ALES
BREWED IN THE HEART OF LANCASHIRE**

WWW.BURSCOUGHBREWERY.CO.UK

Walling Willy
Duke of Lancaster
Ringtail
Mere Blonde
Black Canon
Sutlers
Claro
Priory Gold

The image features a central logo for Burscough Brewery, consisting of the name in a stylized font above a large, black, double-B monogram. The text 'ESTD 2010' is positioned on either side of the monogram. Below the monogram, the text 'PREMIUM HANDCRAFTED ALES' and 'BREWED IN THE HEART OF LANCASHIRE' is displayed in a bold, serif font. At the bottom, the website address 'WWW.BURSCOUGHBREWERY.CO.UK' is provided. Surrounding the central text are eight circular beer labels, each with a unique design and name: Walling Willy, Duke of Lancaster, Ringtail, Mere Blonde, Black Canon, Sutlers, Claro, and Priory Gold. The entire graphic is set against a background of vertical wooden planks.

Heavy Industry continued

74 Forza	Pale Ale	4.5	Why is Italy shaped like a boot? Because Forza! is going to kick your arse. This blonde beer with a touch of Cara Red and a bitterness smoother than a gigolos tongue boasts more fruit than Carmen Mirandas Barnet. Dry hopped with Galaxy, Citra , Simcoe, Magnum and Amarillo. This is the Capo de Capo de Tutti Frutti all other competitors can just haul booty!
140 Heisse Sheisse Weisse	Wheat Stout	5.0	World exclusive of our collaboration with Von Freude of Hamburg Germany which is a 5% Wheat Stout subtly infused with Chipotle with chocolate malts. Holy Mole! other competitors can just haul booty!

Hooded Ram Brewery, Douglas, Isle of Man



Brewing started in September 2013 on a 2.5 BBL and upgraded October 2014 to a 10BBL kit with a 100ltr pilot plant added in 2016 and new tanks doubling capacity in 2017

141 Amber Ram	Bitter	4.3	A perfectly balanced Best Bitter with enough hop and malt to keep those taste buds wanting more whilst balancing bitterness. Mail: Pale Ale, Caramalt, Crystal, Wheat. Hops: Pilgrim, Bramling Cross, Cascade
142 Cascade	Pale	4.5	This is a brilliant easy drinking session ale which a lot of people would today call a Session IPA. Cascade has a great floral/grapefruit aroma
143 CoCo Le Ram	Mild	3.5	Mild's had a bit of a beating for being boring over the years so we thought we would add Madagascan chocolate nibs to give a distinctive chocolate aroma and lactose to create a smooth mouth texture

Hophurst Brewery, Wigan, Greater Manchester



Hophurst Brewery was started in 2014 by Stuart Hurst whose passion for producing craft ales combined with 20 years of supporting businesses and re-skilling unemployed people created a unique social enterprise brewery that employs people over the age of 50 and guides them through their training programme in the Wigan area.

144 Campfire	Mild	3.9	A dark mild with a smokey malty taste that emits aromas of roasted coffee and chocolate. Campfire is all about the quality malted barley that give a velvety finish. This is a modern twist on a traditional dark mild
145 Joust	Blonde	4.0	Joust is a refreshing citrus pale ale. The use of English hops at key stages of the brewing process has created a well rounded ale with flavours of spice, citrus and zesty orange
146 Twisted Vine	Bitter	4.1	A golden bitter with citrus hoppy aromas of grapefruit and passion fruit from the Simcoe hops. Twisted Vine's distinctive hoppy flavours will swirl around your taste buds and tickle the senses. This is a modern hoppy bitter and is a great complement to white meat, pizza and pasta dishes

Lacons Brewery, overleaf

Lacons Brewery, Great Yarmouth, Norfolk



Lacons has a rich history dating back to 1760. The brewery was closed by Whitbread in the 1960's. In 2010 a beer distributor, J.V. Trading, looked into the possibility of reopening the brewery, and acquired it's trading name and yeast strains. The new brewery opened in May 2013. A planned expansion of capacity in 2017 should see capacity quadruple. Lacons also produces an excellent range of 'Heritage' ales reflecting the breweries original line up.

147 Encore	Amber	3.8	Grapefruit and hops dominate throughout. Well balanced, with soft sweetness contributing to a gently tapering finish
-------------------	--------------	------------	--

Mallinsons Brewing Co, Huddersfield, West Yorkshire



The brewery was originally set up in 2008 on a six-barrel plant by CAMRA members Tara Mallinson and Elaine Yendall. The company moved to new premises in November 2012 after trial brewing its core beers on a new 15-barrel plant for several weeks.

148 Chinook Sorachi	Blonde	4.1	A dual hopped beer which is pale gold in colour, with a distinctive lemongrass aroma from late hopping with Sorachi Ace, and a fruity bitterness that hints at lemon from the use of chinook hops for bittering. This has a lovely long dry bitter finish
149 Mild Thing	Mild	3.6	A dark ale, with an off-white head. The aroma is of roast malts and light honey and vanilla from the use of Topaz hops, the bitterness is gentle with a full roasty taste

Martland Mill Brewery, Martland Park, Wigan



Founded in 2014 by a husband and wife team using a six barrel brew plant, the brewery is located close to the town centre of Martland Mill Park. Six regular beers are produced alongside seasonal specials. Numerous local outlets are supplied including the brewery tap, The Tp 'n' Barrel, which opened in July 2015 and is located in Jaxons Court, Wigan town centre.

150 Arctic Convoy	Stout	4.5	A traditional full bodied stout with a rich roasted malt palate giving a pleasant hint of bitterness and a smooth chocolaty finish
151 Clog Maker	Bitter	4.0	A rich golden full bodied ale with a refreshing fruity flavour and an inkling of cedar and honey
152 D-Day Dodger	Amber	4.1	A deep red beer with subtle malt aromas, a refreshing rounded bitterness and a clean crisp fruity finish

Milk Street Brewery, Frome, Somerset



Milk Street was established in 1999 behind the Griffin pub in Frome, expansion took place in 2005 to increase the capacity to 30 barrels. In 2016 the brewery relocated to an industrial unit on Frome Commerce Park, having out grown the cramped facilities behind the pub and increased its capabilities to 60 barrels.

153 Funky Monkey	EPA	4.0	A Copper-coloured summer ale with fruity flavours and aromas. A dry finish with developing bitterness and an undertone of citrus fruit
154 Same Again	Session Ale	3.9	A good session ale

Moor Beer, Bristol, Gloucestershire



Moor Beer was founded in 1996, originally brewing in Ashcott. Since being relaunched in 2007 in Long Sutton the brewery has gone through a steady expansion programme, resulting in the relocation to larger premises in central Bristol featuring a shop and brewery tap.

155 Revival Pale Ale 3.8 An immensely hoppy and refreshing pale ale

Moorhouse's Brewery, Burnley, Lancashire



Opened in 1865 producing mineral waters. The brewery began producing cask ale in 1978. A new brewery and visitor centre opened 2012

156 Stray Dog Blonde 4.2 A refreshing and clean tasting golden premium ale, with hints of citrus fruit and lychee, all balanced by a subtle bitterness

157 White Witch Blonde 3.9 A refreshing blonde ale with a touch of citrus flowers and peppery spice on the aroma

Old Dairy Brewery, Tenterden, Kent



Old Dairy was founded in 2009. It re-located from Rolvenden in 2014 to larger premises near the Kent and East Sussex Railway in Tenterden, in order to increase capacity.

158 Snow Top Strong Ale 6.0 Winter Ale brewed for Christmas, using Challenger East Kent Goldings and Bramling Cross Hops. Malty and fruity (CBOB Silver Champion 2016)

Old School Brewery, Carnforth, Lancashire



A 12 barrel brewery, founded in 2012, located in a renovated 400 year old former school outbuilding overlooking the picturesque village of Warton.

159 Detention Bitter 4.1 A clean, straw coloured light drinking bitter. This is a fully flavoured beer with floral aromas and a slightly dry finish. The perfect session beer

160 Headmaster Bitter 4.5 A very addictive and moreish Strong Red Caramel Beer

161 Junior Blonde 3.6 A Golden session ale brewed with Caragold malt to give a sweeter note and hopped to give it tropical Pineapple notes

Problem Child Brewing, Parbold, Lancashire



Problem Child Brewery can be found within to the Wayfarer Inn opposite the Leeds-Liverpool Canal aqueduct that spans the River Douglas at Parbold. The five barrel plant has been successfully brewing since 2013. The range of beers have been inspired by juvenile delinquency and the brewery named in honour of Rachel - the eponymous Problem Child.

162 Good Spanking Amber 5.1 American style IPA, citrus & spice, packed full of hops, initial sharp, sweet finish

163 Little Punk Stout 4.2 Bitter sweet stout

Prospect Brewery, Wigan, Greater Manchester



Prospect brewery was founded as a five barrel plant in 2007 extending capacity on relocation in 2010 and again relocating and moving their 12 barrel plant to present premises in 2017.

164 Big John Mild 4.8 A multi-award winning ebony dark mild with a smooth, smokey malty taste and bursting with the aromas of chocolate and roasted coffee

165 Blinding Light Blonde 4.2 A pale refreshing beer with citrus and spicy notes



Prospect Brewery continued

166 Pickaxe	Porter	5.0	A full bodied porter with aromas of liquorice and molasses giving rich complex flavours with hints of chocolate. Part of our seasonal beer range
--------------------	---------------	------------	--

RedWillow Brewery, Macclesfield, Cheshire



REDWILLOW

Established in 2010 by home brewer Toby McKenzie and wife Caroline. Brewing moved, in late 2015, to a larger, purpose built unit on the same site; close to the centre of Macclesfield.

167 Weightless	Pale Ale	4.2	Pithy grapefruit and mango flavours with a well-rounded body. An uncompromisingly balanced Session IPA
168 Wreckless	Pale Ale	4.8	This Pale Ale is loaded with Citra and Amarillo hops providing massive amounts of tropical fruit with a clean finish

Robinsons Brewery, Stockport, Greater Manchester



Robinsons has been brewing since 1838 and the business is still owned and run by the family. It has an estate about 290 pubs stretching from Cheshire to Cumbria and out to North Wales.

169 Old Tom	Strong Ale	8.5	A full-bodied, dark beer with malt, fruit and chocolate on the aroma. A complex range of flavours includes dark chocolate, full maltiness, port and fruits and lead to a long, bittersweet aftertaste
--------------------	-------------------	------------	---



Saltaire Brewery, Shipley, West Yorkshire



Launched in 2006, Saltaire is an award-winning brewery based in a former Victorian power station. A mezzanine bar, open on the last Friday of the Month, gives visitors views of the brewing plant and the chance to taste the beers. The Brewery Tap and Shop opened in September 2014.

170 Cascade	Pale Ale	4.8	American-style pale ale with floral aromas and strong bitterness
171 Pacifica	IPA	5.5	Seven New World hops from around the Pacific rim are used to create this balanced beer with citrus and grapefruit notes
172 South Island Pale	Pale Ale	3.5	This low strength golden coloured bitter has an intensely hoppy aroma which follows through to a well balanced fruity, citrus, hop flavour and a long hoppy finish
173 Triple Chocoholic	Special Beer	4.8	A creamy, dark brown, roast, chocolate stout with a dry bitter finish and a rich chocolate aroma
174 Winter Ale	Bitter	4.9	A traditional strong bitter with rich malty base and residual sweetness from a blend of malts and moderate balancing bitterness from Brambling Cross and Northdown hops

Settle Brewery, Settle, North Yorkshire



Settle Brewery is located in an industrial unit adjacent to Settle Railway station. Brewing started in 2013 using a new 10-12-barrel Johnsons kit. The brewery has recently moved premises and intends to hold monthly open days.

175 Attermire	Pale Ale	4.2	Packed with hops, our IPA is balanced with the finest English Malt to make this a mouth-watering session ale
176 Ribblehead	Bitter	3.8	Traditional copper coloured Yorkshire Bitter, a perfect balance of malt and subtle hops

Spitting Feathers Brewery, Waverton, Cheshire



Spitting Feathers was established in 2005. The brewery is located in a sandstone building set around a cobbled yard.

177 Empire IPA	Blonde	5.2	The beer brewed to quench thirsts around the globe-spanning British Empire. India Pale Ale was brewed specifically for export with properties to match. It was higher alcohol and hop levels to preserve the beer as it travelled back over the seas on ships that had sailed to the UK to deliver cargo from around the empire
178 Special Ale	Brown	4.2	A malty chestnut brown beer. Sweet malt complimented with distinctive UK hops
179 Thirst Quencher	Bitter	3.9	Refreshing pale hoppy bitter

Stringers Brewery, Ulverston, Cumbria



Stringers is a family-run, small craft brewery. Brewing started 2008 on a five-barrel plant run on 100% renewable energy.

180 Plan B	Pale	3.7	Pale light and zesty. With a touch of honey! Gluten Free
181 Turbine	Porter	5.1	Gluten Free



Surrey Hills Brewery, Dorking, Surrey



Surrey Hills started in 2005 near Shere, expanding to Dorking in June 2011. Nearly 95% of production is sold within 15 miles of the brewery, and the beers have won several local and national awards.

182 Greensand IPA	IPA	4.6	A strong flavoured and easily drinkable IPA, with intense grapefruit and hops in the aroma and taste and soft citrusy finish
-------------------	-----	-----	--

Tarn Hows Brewery, Outgate, Cumbria



A small micro-brewery near Hawkshead specialising in traditional British ales using oak casks that provide a further dimension to the beer flavour.

183 Blueberry Vanilla Oatmeal Stout	Stout	5.0	Notes of chocolate, coffee with lush blueberry and vanilla give a fruity finish
184 Grized Ale	Bitter	3.9	Deep Chestnut Coloured traditional style bitter, mild spice, earthy and floral flavours

Thornbridge Brewery, Bakewell, Derbyshire



The first Thornbridge craft beers were produced in 2005 using a 10-barrel brewery, housed in the grounds of Thornbridge hall. A 30-barrel brewery opened in Bakewell 2009. The original site continues to develop new, seasonal and speciality beers.

185 Jaipur	IPA	5.9	A citrus dominated India Pale Ale its immediate impression is soft and smooth yet builds to a crescendo of massive hoppiness accentuated by honey. An enduring bitter finish
186 Lord Marples	Bitter	4.0	Smooth, traditional, easy-drinking bitter. Caramel, malt and coffee flavours fall away to leave a long, bitter finish

Three Kings Brewery, North Shields, Tyne and Wear



Three Kings started in May 2012 and has upgraded to a 5 barrel plant in 2013. In 2016 the brewery upgraded to a 10 barrel plant and also acquired the unit next do

187 Dark Side of the Toon	Stout	4.1	Easy drinking Dry Irish Stout with coffee and chocolate tones.
188 Hale Ale	Bitter	3.8	Light golden hoppy bitter. Dry hopped with Branning Hops

Titanic Brewery, Stoke-on-Trent, Staffordshire



Founded in 1985 and named after Captain Smith, a Potteries man and the captain of the Titanic. 2014 saw a major investment in the brewery and brewhouse creating a brewery shop and sample room.

189 Iceberg	Blonde	4.1	Yellow gold sparkling wheat beer with a flowery start leading to a great hop crescendo
190 Plum Porter	Porter	4.9	This beer is dark strong and well-rounded with natural plum flavouring

Townhouse Brewery, Audley, Staffordshire

Townhouse was set up in 2002 with a 2.5-barrel plant. In 2004 the brewery scaled up to five barrels. Demand is growing rapidly and in 2006 two additional fermenting vessels were added.

191 New Zealand Gem	Bitter	3.9	Dry hoppy amber coloured bitter using New Zealand hops
---------------------	--------	-----	--

Tring Brewery, Tring, Hertfordshire



Founded in 1992, Tring Brewery moved to its present site in 2010. It brews more than 130 barrels a week, producing a core range of nine beers augmented by monthly and seasonal specials, most taking their names from local myths and legends. The brewery uses international hop varieties in its monthly specials.

192 Death or Glory	Strong Ale	7.2	A strong, dark, aromatic barley wine
--------------------	------------	-----	--------------------------------------

Watermill Brewery, Windermere, Cumbria



Watermill was established in 2006 in a purpose-built extension to the inn. The beers have a doggie theme, dogs are allowed in the main bar. The brewery was extended in 2008 with a new brewery planned within the grounds

193 Dog'th Vadar	Stout	5.0	"Come over to the dark side" a well-balanced stout beer with fruit, malty flavour and a dry bitter aftertaste finish. a dark, powerful may the force be with you!
------------------	-------	-----	---



194 Shih Tzu Faced Strong Ale 7.0

A deceptively easy drinking powerful pale ale with sweetness & fruit on the tongue



Windsor & Eton Brewery, Windsor, Berkshire



Four friends, including two fully-qualified brewers, set up the brewery in 2010 though their brewing experience goes back to the original Courage Brewery. The purpose-built plant is 18 barrels, which produces cask, keg and bottled beers for around 250 outlets in London and the Thames Valley area.

195 Guardsman Bitter 4.2

Brewed with premium floor malted Maris Otter and traditional whole leaf hops including Fuggles and Goldings. A copper- coloured session strength ale with a tangy taste

196 Conqueror Black IPA 5.0

The blackness is produced using a blend of 5 malts including Chocolate, dark Crystal, Carafa and Smoked malt. This beer also packs a mighty punch of hop flavour derived from Summit and Cascade hops

Worsthorne Brewery, Burnley, Lancashire



Worsthorne began brewing in 2011 using a 5.5 barrel plant. Over 150 outlets are now supplied. The brewery moved to larger premises in 2014, behind the original building. An expansion to a 10 barrel plant was carried out October 2016. There are plans to start bottling early 2017.

197 Old Trout Red/Brown Ale 4.5

Well flavoured red/brown ale

198 Red Man Bitter 4.2

Smooth well flavoured light bitter. Overtones of honey and citrus with satisfying aftertaste and subtle lingering bitterness

199 Some Like it Blonde Blonde 3.9

A blond beer brewed using German hops with a lingering dry aftertaste

WHAT?PUB
LIVERPOOL 2016

whatpub.com
Empowering more than 35,000 real ale pubs

- Over 300+ real ale pubs in Liverpool
- Informational content by members of CAMRA
- Over 100 CAMRA real ale pubs in Liverpool

Thousands of pubs are in Liverpool

Liverpool CAMRA promotes healthy drinking

1. Drink real ale in moderation, many studies show that drinking a moderate amount of alcohol is beneficial to health, plus the malt is a good source of nutrients and vitamins and the hops are anti-oxidants.
2. Enjoy the well-being of responsible drinking with others in the pub, rather than drink alone at home.
3. Try and take an alcohol free break of one or two days a week. Studies show your liver can recover very quickly.
4. Most real ale is made entirely from natural ingredients. Don't drink cheap supermarket booze made from artificial chemicals.

1977-2017
40
years



GREAT BRITISH
BEER
FESTIVAL 2017
8-12 AUGUST
OLYMPIA LONDON

**GET YOUR
TICKETS NOW!**

**OUR NEW WEBSITE
WILL BE LAUNCHING SOON!**

0844 412 4640

@GBBF f GreatBritishBeerFestival



CAMPAIGN
FOR
REAL ALE

Welcome to the 2017 Cider Bar at the Liverpool Beer Festival



January and February are without doubt the most difficult months to provide a cider bar. The cider pressed the previous October will not be ready for months so the bar manager has to

search far and wide for stock remaining from the pressings of 16 months ago. This year our bar has a bias towards the south coast which has allowed us to select some products new to Liverpool.

To begin with we have to start with our annual offering from Rosie's in north Wales, this year we have two boxes of Black Bart (sweet) which has been our cider of the

festival in 2012 and 2016. We also have two boxes of Rosie's Perfect Pear (perry) which comes with a great reputation.

Other highlights to note, Beard & Sabre are cider makers from the Cotswolds, Tom Dunn started the company with friend Angus Sales when he left the Navy after serving on HMS Northumberland. Seacider was established in the Brighton area by two brewers and make cider in the eastern English tradition from cooking apples. The 146 Cider Company is located in Southampton and has been in production since 2010.

Hopefully we have just whetted your thirst!!.

Steve Berks, Cider Bar Manager.



CIDER & PERRY Bar List

Dry Cider

Cockeyed Cider	Mad Jack	5.0	Devon
Copse House Cider	Landshire Still	5.0	Dorset
Dorset Nectar Cider	Top O' The Hill	5.5	Dorset
Mr Whiteheads	Newton Discovery	3.8	Hampshire
Beard & Sabre	Apple Smuggler	5.5	Gloucestershire
Dorset Star	First Press	5.5	Dorset

Medium Cider

Cockeyed Cider	Devon Jasper	5.0	Devon
Copse House Cider	Landshire Light	4.5	Devon
Sherborne Cider	Traditional Farm House	6.0	Dorset
West Milton Cider	West Milton Medium	5.0	Dorset
Beard & Sabre	Yardarm	5.5	Gloucestershire
Ross-on-Wye	Suzy Wong	5.5	Herefordshire
Seacider	Medium	4.6	Sussex

Sweet Cider

Rosie's	Black Bart	7.0	North Wales
Ventons	Sweet Made In Devon	6.0	Devon
Dorset Sunshine Cider	Sunshine Light	5.0	Dorset
Lawrence's Cider	Sweet	6.0	Dorset
Hogans	Hazy Daisy	3.9	Warwickshire

Perry (made from pears)

Rosie's	Perfect Pear	6.0	North Wales
146 Cider Company	Hampshire Perry	7.3	Hampshire
Mr Whiteheads	Midnight Perry	5.0	Hampshire
Mr Whiteheads	Hampshire Perry	3.8	Hampshire
Newton Court	Winnals Longdon	5.3	Herefordshire
Newton Court	Panting Partridge	5.8	Herefordshire

Please note, due to shelf space not all products are available at once.



Wine, soft drinks, crisps and water available at the cider counter

The EXCELSIOR

121-123 Dale St, Liverpool



6 Cask Ales

Live Sport

Doubles bar on selected branded spirits

HOME MADE BRITISH PUB FOOD



EXCELSIOR



Tel: 0151 236 0079

Follow us! @The_Excelsior

ST. HELENS

EMPORIUM

OF BEER

TRY CRAFT BEER BEFORE YOU
BUY - OUR FRIENDLY BEER
EXPERTS ARE HERE TO HELP

OPENING HOURS

WEDNESDAY, THURSDAY, FRIDAY 12PM - 7PM
SATURDAY 10AM - 7PM

EMPORIUM OF BEER

54 CAMBRIDGE ROAD, ST HELENS WA10 4HF

HAND CRAFTED BEERS

Beer Price List

BEER	ABV	COLOUR	PRICE	MARKS
Wesky Pheasant	4.5%	Amber	£3.40	Wesky beer with
Chern Lights	5.5%	Light	£3.40	and the
Star	4.5%	Light	£3.40	Big Cr
Side Moment	4.0%	Light	£3.30	of line
Woken Duck				with a herb
Dream				with
Blonde				A bitter beer with grape
ST BREWERY				and pine
Phoenix	4.5%			Green British Beer Yearly
CIDER				silver medal winning IPA.
Strong	7.5%			Premium blonde beer with
er + Chilli	4%			earthy hop flavour
uberry Cider	4%			Burton Bridge
SanCer	6.5%			English hopped, orange

FROM
£1.35
PER PINT



TELEPHONE / TEXT: 07715 673239
SHOP: 01744 737578

WEBSITE: WWW.EMPORIUMOFBEERS.COM
TWITTER: @EMPORIUMOFBEER

Programme & Beer Festival Credits

Organiser

Doug Macadam

Cider Manager

Steve Berks

Layout Design

Dennis Jones

Health and Safety

Tony Morgan

Tickets/ Admissions

Martin Powell

Website & Social Media

Mel James-Henry

Beer Ordering

Howard Perry, Pete Elloy,
Pam Hadfield

Staffing Manager

Sonia James-Henry

CAMRA Liverpool Branch Chair

Sonia James-Henry

Treasurer

Pete Elloy

Entertainment Organiser

Howard Perry

And a big thank-you
to our 160 Volunteers

Bar Managers

Ian Nichol, Andre Fu,
Colin Hatfield,
Howard Perry

Programme

Mel James-Henry

Liverpool CAMRA Coach Trips

Coach trips are run every month to a variety of destinations.

Coach Trips depart at 10am from opposite the Ship and Mitre, Dale Street, and return there around 9pm. Cost is £12 for CAMRA members, £15 for non members – so it pays to join CAMRA!

For full details of upcoming trips and how to book please check out the coach trip page on the branch website.

To book contact social@liverpoolcamra.org.uk or phone Ian Macadam 07521 741 586

The page is updated after the 1st of each month with details of the next trip being launched.

Any non-member considering coming on a CAMRA coach trip can save £15.

FREE COACH TRIP

Anybody who joins CAMRA for the first time and affiliates to the Liverpool & Districts branch, will be offered a free seat on a future branch coach trip. Check Liverpool CAMRA website for details

Mar 11th: Leicester (for beer festival).

Mar 25th: Blackpool Beer Festival and Lytham (see back page)

Apr 8th: York.

May 6th: Stonehouse Brewery, Oswestry

Jun 10th: Hinckley and Rugby.

Jul 15th: Skipton, Barnoldswick, and Colne.

Aug 12th: Hull.

Sep 9th: Harrogate and Otley.

Oct 14th: Nottingham (for beer festival. Date to be finalised).

Nov 11th: Shrewsbury area (possibly another brewery visit).



BLACKPOOL

Beer & Cider Festival 2017

FRIDAY 24TH - SUNDAY 26TH MARCH

at the

WINTER GARDENS
CHURCH STREET BLACKPOOL

100 REAL
ALES
& CIDERS

ENTERTAINMENT
Continental
Bottled Lagers
WINE SPIRITS
Prosecco

£2

DISCOUNT*

on a full card of beer
tokens
(usually £12)

*When presenting a valid CAMRA card. Valid at all sessions.



LANCASTER
THE BREWERY



Ticket sales and further details:

www.realaleevents.com

TICKETS ON SALE NOW

Liverpool and Districts CAMRA have organised a coach trip to the festival on Saturday 25th March leaving the Ship and Mitre at 10.45am – seats cost £12 per person. There will be a stop at Lytham on the way home. To book a place please email Matt Valentine social@liverpoolcamra.org.uk