



2013 Liverpool &
Districts CAMRA



CAMPAIGN
FOR
REAL ALE

Beer Festival

Programme

Metropolitan

Cathedral Crypt

21st - 23rd February 2013

Sponsored by



LIVERPOOL
ORGANIC
BREWERY



Welcome to the 2013 Liverpool & Districts CAMRA Beer Festival

The French have a proverb “plus ça change, plus c’est la même chose” which translates as “the more things change the more they stay the same” Well the background to this year’s event is once again austerity and economic gloom, not to mention pub closures and unwelcome planning applications but the effects of these unkind bedfellows will be offset, if only temporarily by the fabulous range of beers and ciders available and the unchangingly superb surroundings of the Metropolitan Cathedral Crypt. Something else that is “plus c’est même chose” is Liverpool Organic Brewery and the irrepressible Mark Hensby. Mark and his team have scoured the country bringing in a range of ales that is by turns unusual and interesting. Waterloo regulars will be aware of their knack for finding something different and we hope this week’s selection will be equally exciting. Not content with sponsoring this event and organizing two festivals in a Waterloo church, Mark’s now turning his hand to arranging arguably the biggest festival Liverpool has ever seen in the iconic surroundings of St George’s Hall. Exciting times indeed! Something else

that isn’t changing is Lesley and her team from Blackburne House who will be supplying our hot food. There will also be a fine selection of local pies and cheeses from Peninsula and the Liverpool Cheese Company respectively. Finally don’t forget all of our volunteers, plus the staff from the Metropolitan Cathedral without whom this event couldn’t take place. Please allow them to do their job effectively on both sides of the bar. They’re here to serve you but we hope too that you’ll respect the hard work they put in to keep the festival running smoothly

Enjoy the event and have a safe journey home.

Same again in 2014?

Cheers,



Geoff Edwards
Branch Chair
Liverpool and
Districts
CAMRA

LIVERPOOL ORGANIC BREWERY



Mark Hensby
Managing Director

Beer Festival Sponsors

Liverpool Organic Brewery Limited was established in September 2008. Our objective was a simple one;

we wanted to produce great tasting beers using the best ingredients. This philosophy gave birth to our maxim "**Quality over Compromise**"

After a year of intensive research and development, we started trading in September 2009. Since then a substantial local customer base has been established. During 2011 and 2012 our growth has continued and we now regularly supply customers in London, Brighton, Leeds, York & Manchester to name just a few.

Our growth and success is based on our passion to brew great beer. Over the years our product range has continued to expand thanks to our dedicated brew team and some excellent brew recipes. We're very proud of our cask and bottle range and we hope to be brewing many more!



Within our product range are the 'Liverpool Heroes'. The Heroes of Liverpool Ales are inspired by historical figures from Liverpool. We wanted to produce a range of beers that celebrates Liverpool's important and historic past. The range began with **William Roscoe**, a best bitter, and now includes **Josephine Butler "Elderflower Ale"**, **Joseph Williamson "Tunnale"**, **Kitty Wilkinson**, a Chocolate and Vanilla Stout and **Empire Ale** to honour Captain Noel Chavasse.

Visit www.liverpoolorganicbrewery.com for further details

Liverpool Beer Festival Users Guide

Your Glass

This year we are pleased to have the **Liverpool Organic Brewery** and **Festival Glass**



sponsoring souvenir glasses. 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.

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.

Help Desk

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

Smoking

If you wish to smoke you may do so outside the front door. In inclement weather the area beneath the stairs to the right of the entrance

Beer Pricing

We are continuing with our simplified beer pricing scheme with the lower strength beers at £1.00 per half and the higher strength ones at £1.50 per half. Regretably with the increases in beer prices we have been forced to change the cut off point between the two bands. Following the introduction of the High Strength Beer Duty for which there is no small brewery relief we have to charge £2 per half for beers over 7.5%.

Membership Desk

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 memberships offers such as the £20 of Wetherspoons vouchers but also the members festival discount of £3 of beer vouchers, plus the first 3 to join in any session will receive a free 2012 Good Beer Guide.

Beer of the Festival

Anyone attending the festival can vote for Beer of the Festival. Please complete a voting form, which are available from the

membership stand, and place it in the ballot box provided.

Colour coding

To help you select your beers from the very wide range on display we use a system of colour coding on the barrel ends.

- **Orange** Medium beers
- **Yellow** Light Ales
- **Red** Dark beers
- **Blue** Mild, Stout or Porters
- **Green** Fruit or Flavoured

How to vote for your favourite Liverpool Branch Pub of the Year (POTY)

CAMRA members only can vote online for Liverpool Pub of the Year at www.liverpoolcamra.org.uk (or scan QR)

Or in person at the Liverpool Beer Festival (Main Hall)

**Deadline for voting
noon 25th February**



POTY
QR

may provide some protection. Please ensure you obtain a pass out when going outside so you can get back in again.

Toilets

Ladies at foot of stairs, Gents at top of stairs, temporary urinals outside concert room back door. The disabled toilet is at foot of stairway. Please leave for disabled use only.

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.

The Crypt is an architectural masterpiece by Edwin Lutyens, one of the 20th Century's greatest architects



The dignified, brick built caverns with distinguished grey granite string courses and archways, marble and parquet floors, arched and round leadlight windows, spiral staircases and a Treasury together make the four large spaces of the Crypt quite unique. It is a magnificent, dignified and suitable setting for conferences, exhibitions, corporate events, banquets, concerts, award evenings and lectures.

It has been, in the past, referred to a 'Liverpool's greatest hidden secret'. Let it be a secret no longer.

If you would like further information about holding an event in the Crypt yourself please visit www.liverpoolmetrochurch.org.uk

Festival Food

At Liverpool Beer Festival we believe Real Ale deserves Real Food. So we bring you three outlets, L+L Catering, the Liverpool Cheese Company Ltd and Peninsula Luxury Pies.

L+L Catering @ Fly in the Loaf
Steeped in the culinary tradition of the much missed Liverpool legend Everyman Bistro, Linda Jordan and Lesley Lee of L+L Catering are this year picking up the baton where the Everyman left off. Based at The Fly in the Loaf in Hardman Street their style of quality pub food with an emphasis on fresh local produce is fast becoming the benchmark for what pub food should really be.

L+L will be offering a varied changing menu of hot food and snacks, served from the Crypt kitchen servery hatch located at the centre of the beer hall. You can expect to find, among others, Hot pork rolls, award winning sausages, quality warm pies, delicious traditionally made Scouse and quality vegetarian options. Keep an eye out for the board by the servery with it's daily menu.

Peninsula Luxury Pies

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

Liverpool Cheese Company Ltd

Choose a platter from a wide range of artisan cheeses, the perfect snack to accompany your beer.

The Liverpool Beer Festival is committed to the best in Real Food and Real Ale. A message we pass on to pubs in Liverpool.

Support the Festival Charity

Liverpool & Districts CAMRA Beer Festival are supporting local charity, **KIND**, which is dedicated to helping underprivileged children. Further information can be found near the voucher desk. Unused beer tokens may be donated to help this worthy charity, in the charity box at the cash desk.

We will also be taking collections during the festival.
Please give generously to support LOCAL charities

CAMRA Liverpool & District Branch



Dear CAMRA Liverpool & District Branch

On behalf of KIND, I would like to take this opportunity to thank all the members of CAMRA Liverpool & District Branch for the very kind and generous donation totalling £915 raised from your recent Beer Festival. As ever it was a great pleasure to host your awards ceremony and I hope that the members enjoyed visiting the Centre again.

I am sure that you and all at CAMRA will be pleased to know that your continuing support in 2012 will be used to help fund our forthcoming summer club at the Centre and the residential in Wales. The residential programme was going to be cancelled this year because of the difficulty in fundraising. However, thanks to CAMRA's support we are able to put on a smaller programme for up to 100 children. The week away is aimed at giving unlucky children an opportunity to see and do many new, exciting and fun activities. It is a great learning opportunity and also a chance to show our children that life and they can be different.

Quite simply without the support of friends such as yourselves, especially in this very difficult economic climate, we could achieve very little. However with your support we can continue to make a real difference in many young lives.

On behalf of all at KIND and especially the children who will benefit from our summer programme, thank you for your continuing support, kindness and generosity.

Best wishes

Stephen Yip

FESTIVAL T SHIRT



£7.50

on sale from voucher desk from 1 hour after opening



VOTE FOR Liverpool CAMRA PUB OF THE YEAR



**Liverpool branch members are invited to vote
for the branch Pub of the Year**

**IF YOU WANT TO BE ON NEXT YEAR'S EMAIL LIST FOR MEMBERS TICKETS. VOTE FOR
POTY AND INCLUDE YOUR CONTACT EMAIL ADDRESS ON THE VOTING SLIP**

Email vote@merseycamra.org.uk
with your name, membership no. and choice of
1st Liverpool City Centre Pub and 1st
Liverpool Branch Suburban Pub.



**Voting closes 12 noon on
25th February 2013.
Or vote at this festival.**



Please vote with slips available at the POTY desk in the main hall

Festival Entertainment

Thursday Night ROBB JOHNSON



Described by The Guardian as "an English original" Robb is recognised as one of the finest writers working on the UK music scene today. His background lies in the Folk Clubs of the '70s and generally in sounding off about things that matter and not just sounding off for its own sake! This includes the closure of breweries and pubs and the invite to our festival was something he couldn't resist. A political writer in the best sense of the phrase, he has toured extensively with a variety of bands, and is particularly renowned for his collaborations with friend and fellow writer Leon Rosselson and for writing the song suite Gentle Men, an ambitious history of his own family, for the Passendale Peace Concert. Robb is nothing if not eclectic, Sometimes challenging, often humorous, but always bang on the mark, a set or two from Robb and his guitar is a real scoop for this year's Festival – who, it can fairly be said, has played everywhere from pavement to Albert Hall! He's fond of a drop or two of the decent stuff as well. Make him very welcome.

Friday Night

CUSHFOOT, Liverpool based Jazz quartet formed in 2002 by trumpeter Martin Smith, favour a gentle and melodic approach to music, choosing its repertoire from a blend of beautiful standards and home grown compositions. The release of their first CD "Our Fathers" sparked a great deal of interest from top British Jazz label Candid Records and was championed on Michael Parkinson's national radio show. In addition to performing at numerous Jazz festivals nationwide, Cushfoot sustained



an 8 and a half year residency at Hannah's Bar in Liverpool town centre and continue to play to appreciative audiences throughout the North West. Martin played for several years with the Muffin Men and has recorded with Space, Super Furry Animals, The Coral, the Lightening Seeds and Wizzards of Twiddly.www.rodimus.co.uk

Saturday Afternoon The LUNCHTIME LEGENDS

It was in 1992 when Clive, Chris



Meet The Legends left to right

Chris Harvey – keyboards, accordion, Nev Grundy – Guitar, vocals
Clive Pownceby – drum,s Candy Rell - vocals

and Nev decided to rock the boat during Whitby Folk Week by playing that old time rock and roll in The Elsinore Hotel, home to throngs of accordion players from noon till midnight. This one-off jam session is now an annual event during Folk Week with the little pub bursting at the seams with temperatures and conditions that cock a snook at Health and Safety regulations. In 1995 Candy Rell ("the sweetheart of the north sea oilrigs") completed the line-up after she'd guested on their debut release 'Liquid Diet' and Candy has been an essential part of the gang ever since.

The Legends now have 6 recordings under their belt including the career retrospective 'Four Pack', and continue to play classic rock and pop from more melodic times. All styles are served here, and yes, you can dance to 'em! Special guest: Jez Lowe.



Saturday Night THE LOOSE MOOSE STRING BAND

comprise of a gang of acoustic music loving fools from Liverpool. They play styles including Bluegrass, Old Time, Western Swing, Rock and Roll and even a few 80's classics. Loose Moose currently play every other Sunday at the Caledonia Pub in Liverpool.

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BREWERS SINCE 1865
ABV 4.5%
COTTLED BOTTLED IN GREAT BRITAIN

PREMIER BITTER
BREWERS SINCE 1865
ABV 4.5%
COTTLED BOTTLED IN GREAT BRITAIN

PRIDE OF PENDLE
BREWERS SINCE 1865
ABV 4.5%
COTTLED BOTTLED IN GREAT BRITAIN

The Beer List - introduction

With 230 beers in total at the time of going to a lot of research goes into making sure that all entries are accurate. However some breweries may change hands, move, or expand. So every year all the brewery entries have to be checked. In all this a few mistakes creep in and one can never be entirely sure a source is accurate. Sometimes a brewery changes a beer but keep the name the same. Have we got the description for the old one or the new? If you think we have got something wrong please let us know otherwise the error may creep into next year's programme.

Although we start with 230 beers if you turn up on Saturday night don't expect everything to be available. We start serving a beer as soon as it's fit for drinking and stop when it runs out or goes off. Our staff, who are all volunteers, may be as unfamiliar with the beers they are serving as you are. If you are not sure about a beer and want a taste please ask for one but staff have been warned to look out for people wanting 200 "tastes". If you buy a beer and don't like the style, tough. If however you consider the beer to be off, please inform the staff so that we can stop selling it or at least warn other customers about it.



BEER LIST

MAIN SPONSOR **Liverpool Organic Brewery,**
Liverpool, Merseyside



Liverpool Organic Brewery started brewing in August 2009. The brewery presently maintains a core range of 15 beers plus 4 occasional and 5 seasonal brews. The brewery only uses certified organic malted barley. Brewplant is a 12.5 Barrel cold stainless steel system built by Vincent Johnson of Rochdale.

They now have 6 fermenters, including a combination FV/lagering vessel so cask lager can be produced.

Brewery Tours are offered on a monthly basis (see advert p15).

1 Best Bitter	4.2%	Delicious session bitter with a floral nose and a taste all of its own
2 Bier Head	4.1%	A golden bitter with a sharp hoppy foretaste with complex spice and crisp malt tones leading to a rich mellow aftertaste
3 Cambrinus Endurance	4.3%	A hoppy blonde ale with notes of oak and vanilla
4 Cambrinus St Anthony's	5.2%	A monastic style beer made with British pale, crystal and wheat malts and Goldings hops
5 Cascade	3.8%	An intensely hopped light session bitter
6 Empire Ale	5.2%	A strong ruby ale with slightly sweet finish
7 Honey Blond	4.5%	A pale copper-coloured ale brewed with organic wild flower honey with a subtle aftertaste, a solid malt backbone, and a good hoppy character
8 Imperial Russian Stout	7.9%	Liquorice dark chocolate and coffee with a little fruity malt on the aftertaste. Powerful decadence
9 Iron Men	4.0%	Generously hopped with Riwaka. Intensely hoppy, with a lemon citrus lingering hop finish
10 Jade	4.4%	A hoppy bitter with Pacific Jade hops
11 Joseph Williamson	4.0%	Floral malt overriding delicate citrus hops with a warm spicy base building to a smooth satisfying finish
12 Josephine Butler	4.5%	A light ale with organic elderflower with citrus hops followed by buscuity malt and a refreshing sharp finish
13 Kitty Wilkinson	4.5%	One of the Heroes of Liverpool series a chocolate and vanilla stout
14 Liverpool Pale Ale	4.0%	A delicately hopped light ale
15 Liverpool Pilsner	4.5%	A light crisp and hoppy pilsner style cask lager
16 Liverpool Stout	4.7%	A strong dark and dry stout with a smooth spicy finish
17 Shipwreck IPA	6.5%	A true India Pale Ale. Intense citrus and powerful hop flavours
18 Simcoe	4.7%	A light, single hopped ale with piney notes
19 Styrian	4.2%	A pale ale brewed with Slovenian Styrian hops
20 William Roscoe	4.3%	First in the Heroes of Liverpool series. A light floral bitter made with the English hop Fuggles

Rest of the Local Beers

Blueball, Runcorn, Cheshire



Formed following the relocation of Bridgewater Brewery it first brewed in November 2010. It is run by Matt Riley and Alex Haycroft, who worked in the American beer industry for 12 years.

21 Blonde Bombshell	5.2%	A blend of exceptional Pacific North West Hops and Vienna malt give this ale a wonderful burst of Citrus, leading to a well rounded and long lasting finish
22 Gold Digger	4.0%	A subtle malt profile makes way for a Tropical Fruit explosion. Citra hops provide a crisp bitterness with a sweet nose suggesting Passion Fruit.

Brimstage Brewery, Wirral, Merseyside



A state of the art micro brewery that started brewing in June 2006 in a redundant farm dairy.

23 Oyster Catcher Stout	4.4%	A smooth easy drinking stout with rich chocolate aromas leading to a mellow roasted coffee flavour and lingering bitter finish
24 Rhode Island Red	4.0%	Red, smooth and well balanced. Rich fruity aroma with a slight malty taste and long lingering berry fruit notes and dry aftertaste
25 Sandpiper Light Ale	3.6%	Full of hoppy flavours for a low ABV golden ale. A malty biscuity tang with sharp biting bitter hops
26 Trappers Hat	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

Burscough, Burscough, Lancs



First brewed on 30 November 2010 on a 4 barrel plant that was previously at Oban Ales. Situated in old stables behind the Hop Vine pub.

27 Duke of Lancasters	4.0%	A robust amber bitter. Full flavoured with a noticeable blackcurrant finish from the use of bramling cross hops late in the boil
28 Priory Gold	3.8%	A golden session ale with a light body and moderate bitterness. The initial sweet, hoppy finish gives way to a fragrant citrus aroma with hints of pine and lemon

George Wright Brewing Company, Rainford, Merseyside



The brewery originally opened as a 2.5 barrel plant in 2002 but it soon became apparent that this was too small. This was replaced after 6 months with a 5 barrel plant. In late 2003 a decision was made to replace this with a 25 barrel computer controlled plant enabling George Wright to brew consistent high quality beers.

29 Blonde Moment	4.0%	Pale bitter with tangy hop character and a dryish finish made with Pilsner malt
30 Drunken Duck	3.9%	A light straw coloured citrus ale combining three hops from the Americas with a dry aftertaste
31 Mocne Piwo	5.1%	A light amber coloured strong ale with a citrus aftertaste brewed using Polish Marynka hops
32 Pipe Dream	4.3%	A light straw coloured fruity ale with a hint of grapefruit. Leaves a lingering malt dryness in the mouth
33 Pure Blond	4.6%	A highly drinkable blond ale

34 Steve's Best	4.8%	A special beer brewed by Steve Huxley (see Barcelona beers p30)
35 Vital 41	4.1%	A single hop variety beer made with Vital , a Czech hop . Spicy and fruity
36 Vital 51	5.1%	A stronger version of the above beer



Liverpool Craft Brewery, Liverpool, Merseyside

Began brewing in 2011 using a 10 barrel plant.

37 Hop Beast	4.0%	With a Vienna malt base, the beer was re-designed in December 2011 giving it a strong fruity hop flavour and aroma
38 Icon	4.0%	A very pale ale. A late addition of Styrian Golding hops creates a long dry finish with citrus undertones
39 IPA	5.0%	With a strong hoppy finish, this IPA is a touch darker than pale, just as IPAs should be
40 Tane Mahuta	4.4%	Pronounced 'Tar-Nay-Mahoot-a'. Named after the largest kauri tree in New Zealand. Made using solely NZ hops. A bitter pale ale
41 Viking	4.2%	A refreshing bitter using Willamette aroma hops. Two types of bittering hops create a complex bitterness with some fruity tones. Light in colour

Liverpool One Brewery, Liverpool, Merseyside



First brewed in May 2010. A 5 barrel plant is used.

42 Brass Monkey	6.0%	A strong ale brewed with a secret blend of spices and dried fruit
43 King's Regiment	3.8%	A copper coloured malty bitter
44 Maharajah	5.3%	A deep golden India Pale Ale made using 6 different hops including Chinook and Pioneer
45 Mersey Mist	4.0%	A pale cloudy wheat beer flavoured with oranges and lemons with a hint of coriander
46 Three Graces 4.2%		A straw coloured light ale, hopped three times with Super Styrians to provide an intense bitter bite

Peerless, Birkenhead, Merseyside



A brewery set up in 2009 which brews in the centre of Birkenhead using a 10 barrel plant.

47 Jinja Ninja	4.0%	A beer brewed with root ginger chillies and lemons
48 Oatmeal Stout	5.0%	A smooth full bodied stout
49 Peerless Pale	3.8%	A pale and hoppy brew
50 Skyline	3.8%	An amber session ale. Full bodied malty ale with a good hop bitterness and a hint of spice

Prospect Brewery, Standish, Gtr Manchester



Originally situated at the top of Prospect Hill brewing commenced in August 2007 on a 5 barrel plant but moved to the current location early in 2010 and now brew using a 12.5 barrel plant.

51 Blinding Light	4.2%	A pale refreshing beer with citrus and spicy notes. Named after the burst of light often seen at the head of a pit shaft by miners
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Prospect Brewery, continued

52 Hopper	4.0%	A pale golden beer, formerly called Hop Vine Bitter, with citrus hops and a satisfying bitter sweet balance. Normally brewed exclusively for the Hop Vine pub in Burscough
53 Silver Tally	3.7%	A very pale beer brewed with Goldings and Cascade hops. Citrus aromas and a full hop flavour

Southport Brewery, Southport, Merseyside



Opened in 2004 by Paul Bardsley with a 2.5 barrel plant previously at Buntingford Ales, Royston, Herts but has since expanded to a 5 barrel plant.

54 Carusel	4.0%	A refreshing floral hoppy ale
55 Cyclone	3.8%	A bronze coloured bitter with a fruity blackcurrant aftertaste
56 Golden Sands	4.0%	A golden coloured triple hopped bitter with citrus flavours
57 Natterjack	4.3%	A premium bitter with fruit notes and a hint of coffee
58 Ruck and Maul	4.0%	Light bronze in colour with a subtle bitterness leading to a pleasant lemon and grapefruit flavour
59 Sandgrounder	3.8%	Pale hoppy session bitter with a floral character

Spitting Feathers, Chester, Cheshire



This microbrewery is run by Matthew Walley and is based on a working farm in Waverton, two miles south of Chester. Beehives provide honey for the brewery and spent grains are fed to livestock. It was launched in 2005.

60 1862	4.0%	A straw coloured beer with a zesty dry flavour and a fresh hoppy aroma. The name comes from the year the brewery buildings were built
61 Farmhouse Ale	3.6%	A robust dark stout. Roast barley, chocolate and coffee flavours give a very full body and a smooth lingering finish
62 Red Tape	3.8%	One of the Ministry of Beer range, brewed to protest about governments past and present and their handling of beer and pubs. A ruby ale brewed using a bit of common sense
63 Thirstquencher	3.9%	A fine light pale beer. Lots of late hop leads to a clean, crisp finish

Wapping Beers, Liverpool, Merseyside



Most of the former Passageway Brewery was relocated to the cellar of the Baltic Fleet pub. The brewery reopened under new ownership and name at the end of January 2002. The head brewer is Stan Shaw.

64 10 Years On	5.7%	A beer brewed to celebrate 10 years of Wapping Brewery
65 Damson Porter	5.0%	Black and fruity with a little sour damson fruit flavour. Some dryness and bitterness in a crisp roast malt finish
66 Gold	3.9%	A traditional pale ale with a lovely floral hoppiness
67 Hale Rocks	4.5%	Pale grapefruit citrus hop aroma. Firm in mouth with a decent bitterness in the finish
68 IPA	6.5%	
69 Quencher	4.2%	A pale ale
70 Winter Ale	6.5%	Very deep ruby ale brewed with mixed spice

Wellcross, Upholland, Lancs **BRAND NEW**



A brewery that first brewed in August 2012. Uses a 2.5 barrel plant.

71 IPA	6.0%	A well hoped golden IPA with a hint of spice
72 Porter	5.0%	A dark porter with roasted flavours
73 Slurp	3.8%	A light and refreshing summer ale



LIVERPOOL ORGANIC BREWERY TOURS

For tickets and dates and details visit:
www.liverpoolorganicbrewery.com

39 Brasenose Road Liverpool L20 8HL 0151 933 9660



£20

- Unlimited Cask Beer
- Buffet Lunch
- Souvenir Brewery Glass
- Meet & Greet with the team
- Learn How We Brew Our Ales
- Optional T Shirts
- Optional Gift Packs

BEER LIST OTHER BREWERIES

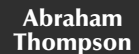
Abbeydale Brewery, Sheffield, South Yorkshire



Started brewing in August 1996. The brewer was initially a partner in Kelham Island brewplant that was used was replaced by a 15 barrel plant in 2006. It is now one of South Yorkshire's major breweries supplying more than 200 outlets.

74 Moonshine	4.3%	A pale straw coloured beer with a distinctive floral aroma leading to a predominantly citrus taste, with grapefruit and lemons to the fore. A quenching bitter finish
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Abraham Thompson, Barrow-in-Furness, Cumbria



Opened in 2004 by brewer John Mulholland with a mission to return Barrow brewed beers to local pubs. A home based half barrel plant. Only one brew is produced each month.

75 Mark 1	4.3%	Charity beer brewed in memory of Mark of the Dispensary
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Acorn Brewery, Barnsley, South Yorkshire



Set up in 2003 with an ex-Firkin 10 barrel plant. It expanded to a 20 barrel plant in 2007. All beers are produced using the original Barnsley Bitter yeast strain dating back to the 1850s.

76 Blonde	4.0%	A beautifully balanced pale ale with a clean crisp finish
77 Gorlovka Imperial Stout	6.0%	A deep malt and hoppy aroma with liquorice throughout. Roast, fruit and hops also carry through this beer

Amber Ales, Ripley, Derbyshire



A 5 barrel plant that started brewing in August 2006.

78 Derbyshire Gold	4.0%	A well hopped golden ale with lots of flavour from the high-alpha Nugget and Galena hops with a good cara-malt base
79 Jasmine IPA	5.0%	A less bitter beer with some of the hops replaced with fragrant Jasmine flowers in the boil
80 Revolution	5.0%	American amber style ale but malty to balance the mass of US hops

Ashover, Ashover, Derbyshire NEW HERE



A 3.5 barrel brewery which started brewing in 2007

81 Rainbows End	4.5%	Pale beer with plenty of malted wheat for a balanced mouth feel. Well hopped with cascade hops for both bittering and aroma
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Backyard Brewhouse, Brownhills, Walsall, W Midlands



A new small craft brewery dedicated to the production of the finest quality beers. Established in 2008.

82 Blonde	4.1%	A platinum blonde bitter with a citrus and pine nose and a dry, crisp and hoppy taste
83 Silly Rucker	4.6%	A Six Nations special. A tawny bitter with a floral, herbal, spicy aroma. Slight sweetness with a nicely balanced bitter finish

Bank Top Brewery, Bolton, Gtr Manchester



Established in 1995 by John Feeney and the name comes from his dream of locating the brewery in an old tennis pavilion at Bank Top. In 2003 it did relocate to the pavilion and a 5 barrel plant. In 2007 brewing capacity was doubled and in 2008 David Sweeney became the sole proprietor.

84 Bad to the Bone	4.0%	Amber beer with a light head. The aroma is mildly malty and dry, and the flavour is mildly malty and bitter
85 Sweeneys	3.8%	An amber bitter brewed with a highly rated German hop. It has a bold crisp flavour with a delicate slightly spicy aroma

Beartown Brewery, Congleton, Cheshire



Started brewing in April 1995 based at Eaton Bank Industrial Estate in Congleton using a 10 barrel plant. The name came from the fact that old Congleton records show that one of the senior officers of the town in the 13th century was a Bear Warden. Moved to the current address during the summer of 2003. Now has a 25 barrel plant.

86 Ginger Bear	4.0%	The flavours from the malt and hops blend with the added bite from the root ginger to produce a quenching blonde ale
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Beowulf Brewing Co, Brownhills, Staffordshire



After six years brewing cask beer in a converted shop, Beowulf moved to new premises in 2003.

87 Chasewater	4.4%	A pale bitter with a traditional hoppy flavour and a lasting bitterness
88 Dragon Smoke Stout	4.7%	Dark malts and roasted barley combine to produce a smoldering chocolate flavour followed by a mouth embracing bitterness



Black Country Ales, Dudley, W Midlands NEW HERE

Brewing started in November 2004 at the Old Bull's Head Inn.

89 Pig on the Wall	4.3%	A refreshing chestnut brown beer with a complex flavour of light hops giving way to a bittersweet blend of roasted malt. Suggestions of chocolate and coffee undertones
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Black Hole, Burton upon Trent, Staffs NEW HERE



The brewery started life in the old Ind Coope bottling plant in January 2007 using a 10 barrel plant

90 Milky Way	6.0%	Honey and banana nose advises the sweet taste but not the sweet dry spicy finish from this pale wheat beer
91 Supa Nova	4.8%	Pure gold like marmalade made from Seville oranges and grapefruit, the aroma mimics the sweet start but gives into the hops which deliver a dry lingering bitter finish

Blackwater, Stourbridge, W Midlands

Blackwater

A brewery without a brewery. Beers are brewed at Salopian

92 Expressionist	5.0%	Brush strokes of grapefruit, citrus and tropical fruit are layered across a golden landscape of freshness, aroma and biscuit malt
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Blue Monkey, Giltbrook, Notts



Established in 2008 by John Hickling in Ilkeston it is named after the huge blast furnaces that produced blue flames, climbing into the night sky they were known by locals as blue monkeys. It moved to its current location in summer 2010 and now uses a 20 barrel plant.

93 99 Red Baboons	4.2%	Red in colour with a malty fruitiness. A dark interesting ale
94 Ape Ale	5.4%	A complex and sophisticated IPA, using assertive American hops. Aromas of resinous pine, orange and citrus flavours. A dry finish and moderate bitterness make this deceptively quaffable
95 BG Sips	4.0%	A pale and intensely hoppy beer. Enticing tropical fruit aromas, finished with a good level of thirst quenching, almost peppery bitterness

Bollington, Bollington, Cheshire



Lee Wainwright bought the Vale Inn in 2005 and established a brewery behind it in 2008 with a 4 barrel plant. Normally the beers are only available at the Vale.

96 Eastern Nights IPA	5.6%	Hugely rich in body and flavour with great sweetness but a typical well defined bitterness
97 Longhop	3.9%	A pale refreshing beer with summer fruity hops

Brunswick Brewery, Derby

Brunswick

Established in 1991, and was purpose built on the back of the Brunswick Inn pub. It has a 10 barrel (360 gallon) brew length, and brewing takes place approximately twice a week.

98 Black Sabbath	6.0%	Very dark, very strong, and very hoppy!
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Most breweries are shown just with their name

NEW means a brewery we haven't had before shown as new in 2013 Good Beer Guide

BRAND NEW means a brewery too new to feature in that guide

NEW HERE is any other brewery we haven't had since 2005

Burton Old Cottage, Burton upon Trent, Staffs NEW HERE

Burton Old
Cottage

A brewery which opened in 2000 on the site of the Bevvied Bull Brewery. It moved to its current location in 2001.

99 Oak Ale	4.0%	An ale brewed with traditional hops. It is a good session ale with plenty of character
100 Stout	4.7%	A dark smooth stout. Subtle on the nose and palate with hints of chocolate and a roasted flavour

Buxton Brewery Co, Buxton, Derbyshire NEW HERE



Started brewing in 2009 in Leek and started brewing at its current location in 2010 using a 5 barrel plant.

101 American Rye	4.3%	A hoppy amber ale brewed with a complex mash of Marris Otter pale malt, rye, caramel and wheat
102 Axe Edge IPA	6.8%	A full flavoured strong India Pale Ale hopped with Amarillo, Citra and Nelson Sauvin
103 Moor Top	3.6%	A delicious beer hopped with armfuls of American Chinook hops it oozes citrus flavour and aroma. Sweetness balanced with a lingering bitter finish backed up with a late grapefruit hit
104 Wild Boar	5.7%	This beer has a pale straw colour with a fluffy white head

Caledonian Brewing Company, Edinburgh



Originally opened in 1869 by George Lorimer it was acquired by Vaux in 1946. Following closure threats it was purchased by a management buy-out team in May 1987. During the 1990 two fires severely damaged the brewery but in both cases a full restoration was completed. The brewery site was bought by Scottish Courage in 2004 but is operated on their behalf by Caledonian. Became wholly owned by Scottish & Newcastle in 2008. Now part of Heineken.

105 Deuchars IPA	3.8%	A tasty and refreshing amber coloured session beer made with Golden Promise and Optic malts and Fuggles and Super Styrian Goldings hops
106 Flying Scotsman	4.0%	A full flavoured bitter brewed with barley from the North and robust Southern hops. It is profoundly malty in aroma and balanced with hint of raisin spiciness and toasted dryness. A fresh, slightly citrus tang leads to a rich rounded finish
107 Over the Bar	4.2%	A rugby special. Rich and golden with perfectly balanced bittersweet flavours. Amber malt adds the character to this incredibly thirst-quenching pint made with Fuggles, Styrian Golding and Super Styrian hops
108 XPA	4.3%	A golden ale with citric hop aroma with a full malty flavour and a satisfying bittersweet finish

Castle Rock Brewery, Nottingham



Started brewing in 1996 as the Brancote Brewery and moved to its current site in 1998 when it changed its name. Extensively expanded in 2003 it increased capacity from 30 to 100 barrels.

109 Harvest Pale	3.8%	A pale blond beer with a fresh citrus flavour. Supreme Champion Beer of Britain 2010
110 Screech Owl	5.5%	A light golden beer. The nose and taste are all about the hops with the malts playing second fiddle in every aspect. The hops give the beer a citrus edge which also gave off a floral fruity feel in both the smell and flavours

Cheshire Brewhouse, Congleton, Cheshire **BRAND NEW**



Shane Swindells didn't just open a brewery. Using his engineering skills he built the brewery equipment himself. The first brew was in July 2012.

111 Cheshire Set	4.2%	Our Single Hopped Crisp & Clean Blonde Hybrid ale, Germanic in profile
112 DBA	4.6%	A classic traditional Burton style premium bitter finished with Styrian Goldings hops

Church End Brewery, Nuneaton, Warwickshire



Brewery opened in August 1994 based in a former coffin workshop behind The Griffin Inn, Church Road, Shustoke, Warwickshire. A 4 barrel brewplant was used. Moved during the summer of 2001 to their current location with the brewery plant being sold to Slaughterhouse Brewery. This plant was replaced by a 10 barrel plant. To say they brew a lot of one-offs would be like saying that the Titanic was a little bit damp.

113 Black Forest	3.8%	
114 Blueberry Stout	4.6%	A stout with the subtle taste of fresh blueberries
115 Cherry	3.8%	A fruit beer
116 Choc/Cherry Stout	4.6%	
117 Coffee	3.8%	
118 Lemon	5.0%	A full flavoured, pale and citrusy fruit beer
119 Lime	4.4%	A fruit beer
120 Mango	4.2%	A fruit beer
121 Orange	4.4%	A fruit beer
122 Raspberry	3.5%	A fruit beer
123 Summer Fruits	2.8%	A fruit beer

Coastal Brewery, Redruth, Cornwall



Set up in late 2006 on a 5 barrel plant by Alan Hinde, former owner of the Borough Arms in Crewe.

124 Erosion	7.5%	A dark ruby strong ale
125 Kernow Imperial Stout	9.0%	A black strong stout

Dancing Duck, Derby



First brewed in December 2010 using a 5 barrel plant.

126 Ay Up	3.9%	An eminently drinkable pale session ale. Subtle malt and floral notes are matched with citrus hop rounded off with a slightly dry finish. Also known as Ey Up
127 Gold	4.7%	A modern IPA with powerful hoppy bitterness and aroma balanced with strong malt notes. English First Gold hops give peppery, plum-like and orange zesty flavours. A satisfying and memorable golden ale
128 Nice Weather	4.1%	A copper coloured fruity summer ale with blackberry, strawberry and floral rose notes in perfect balance with just the right amount of malt character



Dancing Duck, continued

129 Seduction	5.2%	A malt led beer. Dark fruit flavours are followed by a lingering powerful American hop. A tantalisingly tasty ruby ale
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Dark Star Brewing Co, Horsham, West Sussex

Started in 1994 in the cellar of the Evening Star pub in Brighton. In 2001 it moved to a 15 barrel plant in Haywards Heath. It moved to its present location in 2010 and tripled capacity.



130 American Pale Ale	4.7%	Using an American yeast strain this pale ale is dry with a crisp taste and hop aroma
131 Hophead	3.8%	Extremely pale gold coloured ale with a strong floral aroma and elderflower notes. Full bodied yet dry

Downton Brewery Co, Salisbury, Wiltshire

Started brewing in December 2003 with equipment leased from Hop Back on the same industrial estate.



132 Chimera	6.8%	Traditional IPA brewed with hugely increased hop rate for strong floral aroma and powerful bitter taste
133 Honey Blonde	4.3%	A light and refreshing blonde golden ale with subtle hints of honey and softly sweet malt. The finish is crisp and refreshing

Dunham Massey, Altrincham, Cheshire

Dunham Massey
Brewing Company

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.

134 Big Tree	3.9%	A session bitter with a good balance of malt and hops
135 Chocolate Cherry Mild	3.8%	A mild with a dry hint of cherry that cuts through the beer
136 Landlady	4.0%	A light and refreshing hoppy bitter

Fernandes Brewery, Wakefield, West Yorks

Opened in November 1996 situated in the old Malt House of the Fernandes brewery, which closed before World War II, from which it takes its name. The brewplant has a capacity of 2½ barrels.



137 HBG	4.7%	Hoppy but Golden
138 Sunshine IPA	5.5%	A golden beer with aromas of grapefruit tangerine and lemon. Zesty with sweet wheat malts

Fullers, Chiswick, London

The Griffin Brewery has stood on the same site for over 350 years and direct descendants of the founding family are still involved in running the business. It is now London's last remaining traditional family brewer.



139 Bengal Lancer	5.0%	Pale in colour with a full-bodied distinctive hoppiness that marks it out as a true India Pale Ale
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140 ESB	5.5%	Launched in 1971 as a winter brew it soon became a regular favourite. A golden brown beer with a dry fruity flavour made using two types of malt and four different hops
141 Golden Pride	8.5%	A strong seasonal beer similar to a Belgian Abbey Beer normally only available in bottles. Deep amber, it is full bodied, of moderate bitterness, moderately hopped and rich in malt
142 London Pride	4.1%	A well balanced pale brown best bitter with bitter orange notes blending with a malt finish made using Target, Challenger, and Northdown hops

Fuzzy Duck Brewery, Poulton-le-Fylde, Lancs



Started as a half barrel plant in the home of its owner, Ben Croston, in January 2006 it rapidly moved in October of the same year to the current 8 barrel plant.

143 Cunning Stunt	4.3%	Golden coloured single-hop beer brewed with American Willamette hops which give an estery blackcurrant herbal aroma
144 Golden Cascade	3.8%	One of a series of special 'duck' beers named after breeds of duck. Golden coloured ale brewed with Cascade hops for a citrus flavour and a floral aroma

Goose Eye Brewery, Keighley, W Yorks



Brewing since 2001 it is run by Jack and David Atkinson and their family.

145 Barmpot	3.8%	A pale golden fruity beer with a refreshing lingering taste of hops
146 Golden Goose	4.5%	A straw coloured beer with a smooth and refreshing hoppy finish
147 Over & Stout	5.2%	A darkish stout with a slight hint of chocolate

Great Heck Brewing Co, Great Heck, N Yorks



Started brewing in May 2008 on a 4 barrel plant in a converted slaughterhouse. Moved to a 15 barrel plant at the current location in 2012. Great Heck is near Selby.

148 Angels	3.9%	A very dry delicately bittered pale ale with loads of American Cascade hops for a delicious hop flavour and aroma. Fermented with American ale yeast it has a very clean thirst quenching finish
149 Blonde	4.3%	A premium pale ale with a complex malt character balanced with Fuggles hops and late hopped with Slovenian Aurora for a zesty finish
150 Dr Rudi	3.8%	A pale session ale made with NZ Dr.Rudi and UK Fuggles hops

Hawkshead Brewery, Staveley, Cumbria



Established in 2002 in a disused dairy farm at the head of Esthwaite Water by Alex Brodie. It relocated to a 20 barrel plant in Staveley between Kendal and Windermere in 2006.

151 Bitter	3.7%	A well balanced beer with fruit and hops aroma leading to a lasting bitter finish
152 Lakeland Gold	4.4%	A golden ale. Uncompromisingly bitter with complex fruit flavours from English First Gold and American Cascade hops
153 NZPA	6.0%	A pale ale packed with wild fruit flavours and hoppy aromas. It is made using four New Zealand hops: Green Bullet, Riwaka, Motueka and Nelson Sauvin



Hawkshead Brewery, continued

154 Old Aged Brodies Reserve	8.5%	This is Brodie's Prime brewed to extra strength and matured for at least 6 months in oak Bladnoch whisky barrels. This infuses the beer with whisky flavours and deepens the rich complex flavours
155 Windermere Pale	3.5%	Crisp and fruity yellow beer with hints of melon and grapefruit and a strong bitter aftertaste

Hop Back Brewery, Salisbury, Wiltshire



Brewing commenced in May 1987 using a 5 barrel brewplant located at the Wyndham Arms, Estcourt Road, Salisbury. Following much success it moved to its current location in May 1992, but continued to also brew at the original location. The adjoining industrial units have been acquired over the years as further expansion required. Brewing ceased at the Wyndham Arms in 1995 with the plant moved to the present location.

156 Summer Lightning	5.0%	A pale bitter with a good fresh hoppy aroma and a malty hoppy flavour. It has an intense bitterness
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Ironbridge, Telford, Shropshire



Established in spring 2008 with a 12 barrel plant in an old Victorian warehouse in the heart of Ironbridge Gorge.

157 Gold	4.4%	The Centennial hop and a modern twist on brewing techniques define this beer. Golden in colour with a sharp hop bite followed by that distinctive lingering Centennial flavour to finish
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Kirkstall, Leeds, W Yorks



Started brewing in 2011 using an 8 barrel plant in the shadow of the original Kirkstall Brewery, which brewed from 1883 until closed by Whitbread in 1983.

158 BYB	3.5%	A traditional Yorkshire bitter with a pleasing hop background
159 Dissolution IPA	5.0%	A delicious amber ale with a substantial hop kick
160 Kirkstall Pale	4.0%	A golden session beer. Fresh malt and hop aroma lead to a satisfyingly bitter finish

Ludlow, Ludlow, Shropshire



A 6 barrel plant established in May 2006 by Gary and Alison Walters in a 250 year old former maltings building. Moved to its current location in 2011.

161 Boiling Well	4.7%	Made using Maris Otter pale malt, Fuggles & Goldings hops, but also with a bit of crystal malt, which provides a maltier flavour and a darker hue
162 Gold	4.2%	A golden drink in the tradition of well-hopped ales. Pale hue, Maris Otter pale malt, Fuggles & Goldings hops. Dry elongated bitter aftertaste
163 Ludlow Best	3.7%	A copper coloured well balanced session beer brewed using Maris Otter pale malt along with Fuggles and Goldings hops

Marble, Manchester



The 5 barrel brewery was opened at the Marble Arch Inn in 1997. A second 12 barrel plant was opened at a second location in 2009 and brewing ceased at the pub in 2011.

164 Best	4.3%	A rich, chestnut-brown bitter that's packed full of orange marmalade flavours
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165 Lagonda IPA	5.0%	A hoppy but not overly bitter beer
166 Pint	3.9%	A pale straw-gold colour and had a sharp, hoppy aroma, with a strong hoppiness carrying through to the flavour

Milestone, Newark, Nottinghamshire



The brewery has been in production since 2005 and uses a 12 barrel plant.

167 English Rose	4.5%	A mahogany coloured beer with good malts. Bitter and fruity with chocolate in the mouth
168 Hoptimism	3.6%	A fully hopped light refreshing session ale

Moorhouses Brewery, Burnley, Lancashire



Moorhouses started brewing hop bitters in the middle of the 19th Century. In 1978 the production of cask conditioned beer started. During the next seven years, under a number of different owners, the brewery survived closure on a number of occasions. However in 1985 a new owner started to invest significant amounts of money and the business began to take off. A new brewplant was installed in 1988. Production has continued to increase to this day.

169 American IPA	4.8%	
170 Black Cat	3.4%	Award winning dark complex mild, roast malt, liquorice and fruit
171 Blond Witch	4.5%	A light ale with a lasting finish
172 Pendle Witches Brew	5.1%	A well balanced full bodied malty beer with a long complex finish
173 Premier Bitter	3.7%	A smooth and creamy session bitter that is amber in colour with a refreshing hoppy finish

Morton Brewery, Essington, Staffs **NEW HERE**



Run by Gary and Angela Morton it started brewing in May 2007 using a 3 barrel plant.

174 Essington IPA	4.8%	An IPA made using pale malt, lager malt and a generous charge of Brewers Gold hops for a powerful aroma
175 Jelly Roll	4.2%	A light golden coloured dry hopped ale. Orangey hop aroma with a grassy hint. Citrus fruit and slightly sweet with a dry finish

Mr Grundy's, Derby **NEW HERE**



Produced at a brew pub using a 4 barrel plant. Brewing started in 2010.

176 1915	5.0%	
177 Golden Dawn	4.0%	A pale hoppy bitter made with New Zealand hops for a sharp citrus flavour
178 Pip Squeak & Wilfred	4.4%	A golden pale ale with strong American hops and a pleasant grapefruit aroma

Muirhouse, Ilkeston, Derbyshire **NEW HERE**



Started brewing in 2009. In March 2011 they upgraded to a 2 barrel plant and then moved to their current location, which was previously used by Blue Monkey.

179 Rud of Rowallance	5.0%	
180 Smoked Porter	4.5%	A dark beer made with Scottish peat smoked malt

Oakham Ales, Peterborough, Cambridgeshire



Started brewing in 1993, moved to Peterborough in 1999, taking over the old Job Centre and turning it into reputedly the biggest brewpub in Europe. Brewing has now shifted to larger premises.

181 JHB	3.8%	A golden beer whose aroma is dominated by hops that give characteristic citrus notes
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Offbeat, Crewe, Cheshire



First brewed in late 2010 using the plant of the Borough Arms Brewery before soon expanding to its own 6 barrel plant.

182 Dotty DIPA	7.4%	At this strength this hoppy beer is described as a double IPA, hence the name
183 Outlandish Pale	3.9%	Takes your palate to the extreme with a fresh burst of lemony hoppiness

Okells, Douglas, Isle of Man



Founded in 1874 by Dr Okell this is the main brewery on the island. The brewery moved in 1994 to a new purpose built plant at Kewaigue on the outskirts of Douglas. Brewed to the Isle of Man's Brewing Act 1874, which prohibits the use of a variety of substitutes (including opium) in place of malt, sugar, or hops.

184 MPA	3.6%	A golden ale with a tropical fruit aroma and taste with some bitterness
185 Olaf	3.9%	A very dark beer with a mild aroma of roasted malt with some hops and dark fruits. Sweet and fruity with a light bitterness in the finish

Ossett Brewing Company, Ossett, West Yorks



In 1998 Bob Lawson, who for over 40 years had been brewing beer for other people, produced his own first beer with a 5 barrel plant at the back of the Brewers Pride pub. Proving popular, in 2005 production moved to a new larger site across the road from the original brewery.

186 Silver King	4.3%	A lager-style beer with a crisp, dry flavour and a fruity, citrus aroma
187 Snow Drop	4.2%	A hoppy blond bitter made with Hallertau Brewers Gold hops

Outstanding, Bury, Lancs



A 15 barrel plant that went into production in April 2008. A 2.5 barrel plant is also used.

188 Blond	4.5%	Only Maris Otter low colour malt gives this beer a very pale appearance that looks like a lager but is definitely an ale. Lightly bittered with a heavy concentration of flavour towards citrus and floral nose and mouth feel
189 Stout	5.5%	A true representation of the beer style, Thick, jet black, bitter, with very strong liquorice and roast flavours in the finish

Peakstones Rock, Alton, Stoke-on-Trent **NEW HERE**



First brewed in 2005. Uses a 5 barrel plant.

190 Nemesis	3.8%	A light and refreshing straw coloured beer, with a citrus aroma and plenty of flavour
191 Pugin's Gold	4.0%	A new ale made with a single hop to give a citrus aroma blonde beer

Purple Moose, Porthmadog, Gwynedd



A 10 barrel plant opened in 2005 by Lawrence Washington in a former saw mill and farmers' warehouse.

192 Calon Lan	4.0%	A special brew for the Six Nations rugby tournament. An amber coloured best bitter with a pleasant fruity hop finish
193 Dark Side of the Moose	4.6%	A delicious dark ale with a deep malt flavour from roasted barley and a fruity bitterness
194 Madog's Ale	3.7%	Full bodied session bitter. Malty nose and an initial nutty flavour but bitterness dominates
195 Snowdonia	3.6%	A delightfully refreshing pale ale brewed with Pale and Crystal malt with a delicate combination of Pioneer, Styrian Goldings and Lubelski hops

Rat, Huddersfield, W Yorks



A brewery based at the Rat and Ratchet pub. It started brewing in June 2011 using a 6 barrel plant.

196 White Rat	4.0%	A pale hoppy beer made from Maris Otter malt and a combination of three high alpha American hops to produce an intensely aromatic and resinous finish
197 Project Rat	4.3%	First beer of a new project. Golden and intensely aromatic, brewed with Centennial hops

Redwillow, Macclesfield, Cheshire **NEW HERE**



First brewed in 2010. Uses a 6 barrel plant.

REDWILLOW

198 Headless	3.9%	Refreshingly floral Pale Ale with a restrained orange-led bitterness and a light straw-hued colour
199 Heartless	4.9%	A Chocolate Stout made with 85% cocoa Colombian chocolate
200 Shameless	5.9%	An English IPA. Marmalade in a glass elegantly balanced against a clean bitter finish

Riverhead, Marsden, W Yorks



Started brewing in 1995 in an old co-op grocers shop in the village. Taken over by Ossett in 2006 but continues to brew.

201 White Cloud	4.5%	A hoppy bitter with citrus character
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Rudgate Brewery, Tockwith, North Yorkshire



Founded in 1992 and located in an old armoury building on the edge of a World War II airfield.

202 Ruby Mild	4.4%	A dark premium mild. Won gold in the mild category Champion Beer of Britain 2012
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Salamander Brewing, Bradford, W Yorks



Established in early 2000 by Christopher Bee and Daniel Gent on the site of a former pork pie factory. Expansion during 2004 took the brewery to 40 barrel capacity.

203 Golden Salamander	4.5%	A golden premium ale brewed with Challenger and Styrian hops with a refreshing citrus hop flavour
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Salamander Brewing, continued

204 Mudpuppy	4.2%	A bittersweet copper coloured bitter with a distinctive hop character derived from Progress and East Kent Goldings hops
205 Wild Dog	5.2%	A pale and hoppy beer

Salopian Brewing Co, Shrewsbury, Shropshire



Established in 1995 in a former dairy on the outskirts of Shrewsbury, it was then reckoned to have the shortest brew length of any brewery not attached to a pub. It was rebuilt in 1999 quadrupling in size to a 10 barrel plant.

206 Hop Twister	4.5%	The palate is fresh, piercing and focused, with soft malt overtones and pronounced citrus flavours. A strong focus of taut, lemony, grapefruit on the finish which is balanced by a dry bitterness
207 Oracle	4.0%	A crisp golden ale with a striking hop profile. Dry and refreshing with a long aromatic finish
208 Shropshire Gold	3.8%	Golden with a floral aroma and a full hoppy flavour that is balanced by a dry crisp maltiness and a rich finish

Saltire, Shipley, W Yorks



Established in 2005 in a Victorian building that was once the generating hall used to provide electricity for the local trams. A 20 barrel plant.

209 Blackberry Cascade	4.8%	An American style pale ale hopped with Cascade and Centennial hops. Infused with a hint of Blackberries
210 Elderflower Blonde	4.0%	A refreshing blonde ale infused with the delicate flavour of elderflower
211 Raspberry Blonde	4.0%	Refreshing blonde ale delicately infused with raspberry flavours

Sarah Hughes Brewery, Sedgley, West Midlands



Opened originally in the 1860's behind the Beacon Hotel, Sarah Hughes bought the brewery in 1921 and started to brew the beer now called Dark Ruby. After lying idle for 30 years the brewery was reopened in 1987 by John Hughes, who continued the tradition and recipe of his grandmother's to the present day.

212 Dark Ruby	6.0%	A strong ale with a good balance of fruit and hops leading to a lingering hops and malt finish
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Shugborough, Shugborough, Staffs



As part of a museum at the ancestral home of the Earl of Lichfield a 2½ barrel log fired brewery was installed in 1990. A single brew was made but the brewery then remained unused until September 1996 when Titanic started brewing some beers on the plant.

213 Red Cap	4.3%	Bronze coloured hoppy and floral beer with a hint of dryness in a bitter full malt finish
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Summer Wine, Holmfirth, W Yorks



Started brewing in 2006 using a 10 gallon brewplant in the brewer's cellar. Upgraded to a 0.5 barrel plant in 2007. Moved to the current location in November 2007 upgrading to a 6 barrel plant.

214 Barrista Espresso Stout	4.8%	Dark malt bitterness leads to roast coffee against a creamy mouthfeel. Ground Arabica coffee is added to the wort at the end of the boil
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215 Diablo IPA	6.0%	A strong ale with a good balance of fruit and hops leading to a lingering hops and malt finish
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Thornbridge, Bakewell, Derbyshire



The Thornbridge Hall Country House Brewery, to use its full name, tells you a lot. This started in 2004 as a 10 barrel brewery housed in a converted joiners' and stonemasons' workshop. It expanded in 2009 to a 30 barrel plant on a trading estate.

216 Jaipur IPA	5.9%	Complex well balanced IPA with a fine blend of citrus and other fruit flavours
217 Wild Swan	3.5%	White gold in colour with aromas of light better lemon, a hint of herb and a subtle spiciness

Three Tuns, Bishop's Castle, Shropshire NEW HERE



Brewing reputedly started at this pub in 1642. The tower brewery with the current 10 barrel plant was built in 1888. Brewing recommenced in 2003.

218 XXX	4.3%	A pale straw coloured premium bitter with light malty sweetness delicately balanced with light bitterness of a floral earthy character
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Tiny Rebel, Newport, Gwent NEW



Brewing started in 2012

219 Billabong	4.6%	A golden pale ale brewed with Australian hops. A fruity beer with notes of gooseberry
220 Cwtch	4.6%	A Welsh Red Ale made using six malts and two US hops and weeks of love and attention to make this unique beer
221 Fubar	4.4%	A schizophrenic beer where floral hoppy flavours up front lead into a dry spicy bitterness on the back
222 Full Nelson	4.8%	This 'Maori Pale Ale' came together after months of experimentation with a special hop – Nelson Sauvín from New Zealand. Strong grape flavours are complimented by the sweet Munich malt making this beer crisp and refreshing
223 Urban IPA	5.5%	A carefully crafted intercontinental blend of hops helps take traditional IPAs to the next level

Titanic Brewery, Stoke on Trent, Staffs



Founded in 1985 it was taken over by brothers Dave and Keith Bott in 1988. It is named in honour of Captain Edward John Smith, who was born just down the road and went on to captain the world's most famous liner.

224 Captain Smiths	5.2%	A red brown full bodied beer. Hoppy and bitter with a sweetness and roast malt flavour and a good strong finish
225 Compass	4.1%	A February special. Light in colour but not in depth this intense combination of Maris Otter malt and the world's finest hops leads the palette in every direction, sweet and bitter, warming yet refreshing
226 Iceberg	4.1%	A combination of Maris Otter pale malt and fine wheat malt, give this refreshing beer real zest. Add fresh tasting Yakima Galena and Cascade hops for a fantastic wheat beer
227 Iron Curtain	6.0%	An Imperial Russian Stout brewed using the finest ingredients including Roast Barley which gives rich body to the beer and a huge charge of hops to give powerful bitterness
228 Plum Porter	4.9%	Dark and strong with natural plum flavouring as a late addition and also flavoured using Golding Hops charge of hops to give powerful bitterness

Waen, Caersws, Powys



Began brewing on a 5 barrel plant in 2009. Run by Sue and John Hayward and their two children.

229 Blackberry Stout	3.8%	A rich dark hoppy stout with subtle flavours of autumn stout
230 Chilli Plum Porter	6.1%	Dark brown coloured beer with a slightly sweet chocolatey malt aroma. Bittersweet mouthfeel with some resinous fruitiness in the background and a tingly spice in the finish
231 Festival Gold	4.2%	Golden colour with a fruity floral aroma and a floral and sweet malty aftertaste

Liverpool Beer Festival is now on Twitter. If you are attending please follow for upto date news on the Festival. @lbfCAMRA

For other news regarding Liverpool Pubs, real ale and CAMRA please follow @LiverpoolCAMRA or like us <https://www.facebook.com/CAMRALiverpool>



The Cider Bar



Welcome to the cider bar at this year's festival. Regular visitors will notice that we have gone all 'bag-inbox'. The real-cider industry is moving away from the plastic 5 gallon barrels and for bar managers, boxes allow us to stack products and get more on the rack at any one time.

As always there are stories behind most cider so here are a few to get your attention-

■ **Ross-on-Wye 'Alpaca'**, named after the Alpacas that roam the orchard where the pear trees are.

■ **Rosie's 'Black Bart'**, made in nearby north Wales, was our cider of the festival in 2012.

■ **Three Saints cider** is made by sheep farmer Jessica Deathe. Jessica began making cider at her farm in Llantrisant because she has ancient orchards.

■ **Three Saints 'Nice Boys'** is named after the nice group of boys who picked all the fruit to make the perry.

■ **Hecks 'Port Wine of Glastonbury'**, made from Port Wine pears that produce pink juice.

■ **Cornish Orchards 'Farmhouse' cider**, has won west country 'Taste of the West' award.

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

Cider & Perry Bar List

Dry Cider

	%	
Broadoaks	6.0	Somerset
Mays	5.5	Herefordshire
Moorlands Farm	6.4	Yorkshire
Orchard Pig, Navel Gazer	6.0	Somerset

Medium Cider

	%	
Broadoaks, 'Pheasant Plucker'	4.5	Somerset
Burnards, 'Oak Dokey'	5.2	Norfolk
Burrow Hill	6.0	Somerset
Hecks, 'Port Wine of Glastonbury'	7.0	Somerset
Mays	6.4	Herefordshire
Once Upon A Tree, 'Tumpy Ground'	7.2	Herefordshire
Pure North, 'Valley Gold'	6.0	Yorkshire
Rosie's, 'Black Bart'	7.0	Denbighshire

Sweet Cider

	%	
Burnards, 'Three Sheets t'Wind'	6.0	Norfolk
Cornish Orchards, 'Farmhouse'	5.0	Cornwall
Gwatkin, 'Norman'	7.5	Herefordshire
Orchards, 'Galtre Blush'	6.0	Yorkshire
Skidbrooke 'Farmhouse'	5.5	Lincolnshire
Rosie's, 'Triple D'	7.0	Denbighshire

Perry (made from pears)

		%
Butford Organics	5.2	Herefordshire
Days Cottage	7.5	Gloucestershire
Gwatkin, 'Farmhouse'	7.5	Herefordshire
Gwatkin, 'Squealpig'	4.5	Herefordshire
Ross-on-Wye, 'Alpaca'	6.5	Herefordshire
Three Saints, 'Blush'	4.3	Monmouthshire
Three Saints, 'Nice Boys'	3.5	Monmouthshire

Please note that due to limited space not all ciders are available at once.



Barcelona

FESTIVALS AND BEERS

What could be better than a trip to see a beautiful city, see the team play the beautiful game better than any team in the premiership, visit some good pubs and a beer festival as well?

Well on 8-10th March 2013 will be the 2nd Barcelona beer festival, featuring 300 ales from around the world including many from the new breweries in Spain and Catalunya. The first festival in 2012 was held in the Gothic cloister of Sant Agustí Convent, (I wonder where they got the idea of

holding a beer festival in a church from?) This proved overwhelmingly popular with massive queues on the entrance on the door and so the venue will be moved to the larger old bullring this year.

There are now several artisanal breweries in Barcelona itself including Fort, whose beers can be sampled at the very popular Cerveceria El Vaso de Oro (pictured left) near the harbour.





Beers are on craft keg or in bottle. On a recent visit an Oatmeal Stout and a lovely dry IPA with NZ Motueka hops was on tap. There are several other craft beer pubs in Barcelona including Ale & Hop

brew beautiful sour lambics in the old wine cellar (well away from the brewery to stop cross infections.). See photos below of the farmhouse on a visit with Steve Huxley to sample the beers.

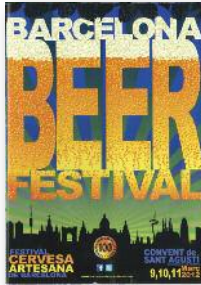
The festival is held in June in the main street and includes great food.

Have a look at the Barcelona 2012 programme on the membership desk for the beer range. NB Barca FC play Deportivo on March 11th

(pictured above)

Another Barcelona brewery 'Glops' brews specialities like 'Munich' with bavarian malt.

The brewer Alex Padro collaborates with Steve Huxley whose beer is here at the crypt – **Steve's Best.**



Wine Cellar

About an hour's journey in lovely countryside outside Barcelona near the Cava making town of Sant Sadurni is Mediona where there has been craft beer festival since 2005. The festival is hosted by Ale Agullons who brew in a nearby farmhouse. Their regular beer Pura Pale is an English style Pale ale with Challenger, Fuggles and Cascade hops but they also



Steve Huxley & Ales Agullons Brewer Carlos Rodriguez

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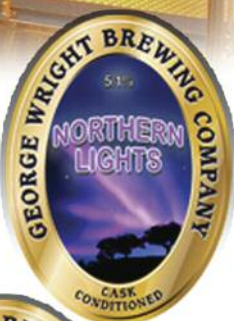


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Liverpool CAMRA Coach Trips

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

There is a standard price of £12 for CAMRA members, or £15 for non-members.

For full details of upcoming trips and how to book please check out the coach trip page on the branch website. <http://www.liverpoolcamra.org.uk/index.php/events-page/coach-trips>

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.

Currently bookings are being taken from new members, who have not yet claimed their free trip, for the trip to the **Bishops Castle Pubs Festival** on Saturday 13th July.

All the pubs in the town hold a beer festival on the same day, so dozens of different beers are available. This includes some from the town's two breweries, **Three Tuns** that dates back to 1642 and **Six Bells**. Most pubs also

provide food and, making this an enjoyable event.

There are also some places available on the trip to York on Saturday 13th April.

Visit the membership stand at this festival for further information, or if you join later full details will be sent to you.

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Ian Barton

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Colin Batho

Bar Managers

Frank Kennedy, Ian Barton

Cider Manager

Steve Berks

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Thanks to all the CAMRA volunteers who helped to set up and staff the 2013 Liverpool Beer Festival



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.



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