



CAMPAIGN
FOR
REAL ALE

LIVERPOOL and Districts CAMRA

BEER FESTIVAL

THE ONLY CAMRA BEER
FESTIVAL IN LIVERPOOL **2019**

METROPOLITAN CATHEDRAL CRYPT

THURS 21st - SAT 23rd FEBRUARY

**OVER 200
REAL ALES!**

AND CIDERS



PROGRAMME



Proud sponsors of the LIVERPOOL CAMRA BEER & CIDER FESTIVAL



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2019 Liverpool & Districts CAMRA 39th Beer Festival



A warm welcome to the 39th Liverpool CAMRA beer festival, for the 20th year we are once again in the magnificent surroundings of the Crypt, a perfect venue for our flagship event.

2019 is the Liverpool and District CAMRA year of LocAle, celebrating 10 years since the campaign was launched in the branch. There is a wide range of local ales for you to try at the festival, including 6 local brewery bars. If you do try one of the local beers you may find yourself being served by the brewer, as several of them will be working their respective bars at some point during the festival. Brewers will be more than happy to answer any questions you may have about their beers so please don't be afraid to ask.

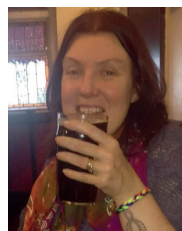
The LocAle theme will run throughout this year's monthly meetings which began in January with a trip to Peerless brewery for their monthly 'Super Saturday' event. Well worth a visit the brewery opens their doors to the public on the first Friday and Saturday of each month.

Turning back to the festival I would particularly like to thank the organising committee for all their hard work this year, many of them have

taken on more than one role so that this event can take place. To take the festival forward into the future, prior to next year's event, we will once again be making a plea to the branch for more volunteers to join us and enable us to continue staging this fantastic event.

I would also like to thank our 100 volunteers who not only serve the beer but also work as stewards and help with setting up and taking down the casks and stillage. Without them we would not be able to run the festival. If you have often thought about volunteering to work at the festival but are unsure as to what this involves then there is an article in the programme from one of our volunteers, Corrinne Jones, which gives an insight into how rewarding and fun volunteering can be.

Finally, 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.

***We use over size glasses.**

Please be aware that by law bar staff can only fill legally approved drinking glasses displaying the CE Mark and half pint or pint measure. We do not accept any responsibility if you then empty the contents into a different vessel for drinking.

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

3.7% and below £1.00 per half, 3.8% to 5.9% £1.50 per half, 6.0% to 7.9% £2.00 per half, 8% and above £2.50 per half.

Cider Pricing

5.9% and below £2.00 per half, 6.0% and above £2.50 per half.

Allergens

Please contact a member of staff on the voucher desk if you have any food or drink intolerances or allergens including Gluten.

Unfined Beers

We have some unfined beers at the festival. These beers are meant to be cloudy. Please read description for vegan suitability.

Colour coding

This year we have grouped

beers together by similar styles and colors. A) Golden /Pale/Blonde, B) Amber/ Red/ Brown, C) Mild/ Stout/ Porter

The barrel ends will also have one of the following colours

■ Yellow Golden/Pale/Blonde

■ Red Amber/Red

■ Brown Brown

■ Black Dark

Mild/Stout/Porter

■ Green Fruit/Flavoured (these are placed according to style)

Membership Desk

Located by the stage in the Concert Room.

If you join CAMRA here today not only will you receive the usual membership offers, such as £20's worth of Wetherspoons vouchers, but also £4 of beer vouchers per member or joint member for today's session, plus a free coach trip.

Please do not leave bags unattended.



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 North West Regional Heats of the Champion Beer of Britain Competition (CBOB) on Wed, Mild and Golden Ales, and all entrants & winners will be available during the festival. Look for this symbol on the beer list



@lbfCAMRA



@LiverpoolCAMRA



/CAMRALiverpool



liverpoolcamra

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

BEER FESTIVAL FLOOR PLAN



Viking Drinking Horns VDH
 Vikingdrinkinghorns.com
 Fantastic range of real cow Viking Drinking Horns, all sealed with a food safe varnish so totally ready for your favourite tipple!!
Cash only



Neal Dawson ND
 Artist and documentary photographer based in Merseyside, producing photographic artwork printed onto Travertine stone coasters
Cash only



Wine, soft drinks, crisps and water available at the cider counter
 Prosecco £2.50 for 100ml glass.
 Wine £3.50 for 175ml glass.



We have pump clips available from the Voucher desk for a donation to our festival charity KIND



FESTIVAL T SHIRT

£10 on sale from voucher desk from one hour after opening



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 above for location.

FESTIVAL FOOD in the Concert Hall

Striped Pig



Hogshead

Signature hog roast, Apple sauce, sage and onion stuffing **£5.00**

Chipotle Pork

Signature hog roast, Chipotle Ketchup, roasted onion, Flamed Cheese **£5.00**

The Whole Hogshead

Signature hog roast, own recipe pork sausage, black pudding, stuffing, Apple sauce, crackling **£6.00**

The Beef Barrel

Our special quarter pound beef brisket burger in a rich beef stock, roast onions and sauces **£5.00**

Add Cheese **50p extra**
Add Bacon **50p extra**

Striped Pig Sausage

Our own recipe prime 'porker' with roast onions and sauces **£4.00**

Add Pulled Pork **£1.50 extra**

All Day Breakfast Barm

Bacon, Sausage and Blackpudding **£5.00**

Firkin Turkey

Prime Cumbrian turkey sage and onion stuffing Mr Brown s awards winning haggis and cranberry sauce **£6.00**

Brew House Platter

Striped Pig black pudding and sausage award winning haggis and onions **£5.00**

Striped Pig Vegetarian/Vegan Options

Roast Vegetable Brioche - Our own roast vegetables, topped with cheese, salad leaves and mayonnaise **£5.00**

Vegetable Pot - A pot of Chickpea and Butterbean Stew topped with roast vegetables and Hummus **£6.00**



Piggy Fries

Crispy chips topped with pulled pork stuffing and apple **£6.00**

Chips £2.50

Chips as a side £1.00 Extra on all rolls ordered



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



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 cheese and pickle sandwiches for £3

FESTIVAL ENTERTAINMENT



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. 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
8.30pm and 10.00pm**



We are pleased to be able to welcome back the Brasswürst Bavarian Band. Brasswürst Bavarian Band is an authentic German oompah band, that provides

classic German drinking songs mixed with modern songs with an oompah twist. The

Support KIND the Festival Charity



Kind Cloakroom

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 last year £1,100.

Please give generously to support LOCAL charities

SHIP & MITRE

75
REAL ALES

50
CIDERS

20
CONTINENTAL
AND WORLD
BEERS

100
CRAFT
BEERS

PLUS 25 Gins as well as a
Wines and Spirits Bar

**LIVE
MUSIC
FOOD**



HULME HALL- PORT SUNLIGHT
THURS 18th - SUN 21ST APRIL

TICKETS AVAILABLE ON
EVENTBRITE SEE WWW.THESHIPANDMITRE.COM FOR MORE DETAILS

CASK



**LIVERPOOL
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438 QUEENS DRIVE, LIVERPOOL L13 0AR, ENGLAND

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UP TO 7 HAND PULLED REAL ALES

EUROPEAN BOTTLE BEER & WINES

THREE REAL
CIDERS

BEERS SOURCED
WORLD-WIDE

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

PUB OF THE YEAR



2016
2017
2018

“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)



LIVERPOOL BEER FESTIVAL

Message from the festival organiser Doug Macadam



Welcome to the 39th Liverpool Beer Festival !

This year we have brewery bars from, **Liverpool Brewing Company Limited, Melwood Brewery,**

Parker Brewery, Peerless Brewery, Red Star Brewery and Rock the Boat Brewery. We would like to thank the brewers for sponsoring their bars. At times some of the brewery bars will be staffed by their respective brewers so if you want to know any details about the breweries, they will always be happy to answer questions. We do ask you to support all the festival sponsors and programme advertisers.

There are many special beers for you to try with new beers from breweries such as Red Star and the new Liverpool Brewing Company Limited, now brewing on the old Liverpool Organic Brew Kit in the original Brewhouse in Liverpool.

We will once again be hosting the regional heats for the Golden Ale and Mild categories of Champion Beer of Britain. All these beers will feature in the programme and a sticker on the barrel end.

The festival organising committee is very much the same as last year and so I would like to thank them for all the hard work they put in bearing in mind they are all volunteers. Please see the Beer Festival Programme credits page

47 for details of all the committee members. Also, we would like to thank the manager and staff at the Crown on Lime Street for accommodating us for all our Beer Festival Planning meetings over the last six months.

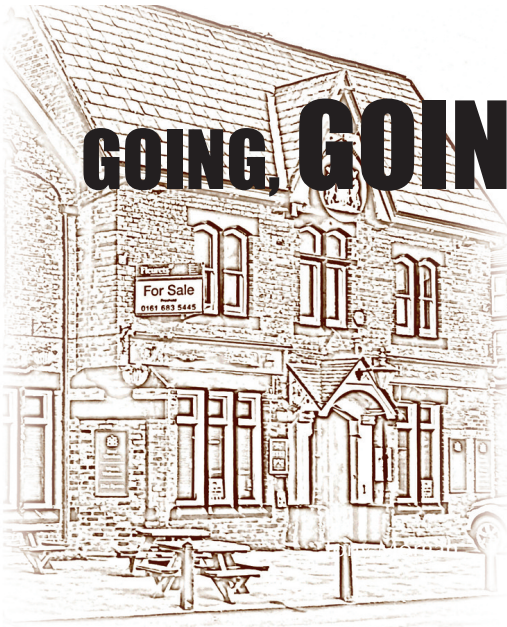
The festival raises money for local charity KIND via all your unused beer tokens that you don't cash in, in addition Kind will also be running a cloakroom and raffles during the festival.

The festival is staffed entirely by CAMRA volunteers, so thank you to them for the time they give, this includes staff helping when the festival is open and on 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 brewers do appreciate the feedback they receive.

We don't mind if you drink us dry

Doug Macadam
Liverpool Beer Festival Organiser





GOING, GOING, GONE!

Table 1 shows CAMRA's figure for the number of United Kingdom pub closures for six month periods between July 2016 and June 2018.

Table 1: Total UK pub closures

	Closures	Per week
Jan-Jun 2018	476	18.3
Jul-Dec 2017	463	17.8
Jan-Jun 2017	525	20.2
Jul-Dec 2016	455	17.5

Since 2008, nearly a quarter of pubs in the UK have closed even though turnover of the pub industry is holding up. What is going on?

Research by CAMRA, using data from CAMRA's WhatPub online pub guide, shows that pub closures are high at 18 per week. WhatPub lists 47,500 pubs in the UK, which is estimated to be over 95% of all currently open pubs. An Office for National Statistics (ONS) analysis published in November 2018 also suggests that more than 11,000 pubs have closed in the UK in the last decade – a fall of almost a quarter (23%), although the ONS has a slightly different definition of what a pub is to that of CAMRA, based on business registers. Whatever the source of the data, it is a disturbing trend for local community pubs.

These figures show a fairly constant rate of loss over the period of the study. Table 2 shows pub losses for the six month period from January to June 2018 for constituent parts of the UK (with apologies to members from Northern Ireland, the Isle of Man, and the Channel Islands).

Table 2: Total pub closures Jan-Jun 2018

Closures	%	Jan-18	Jun-18
England 431	1.1%	41,018	40,587
Wales 31	1.0%	3,006	2,977
Scotland 10	0.4%	3,601	3,591

Percentage closures of around 1% for England and Wales looks small, but that's over 400 English, and 29 Welsh pubs gone in six months. Extend that loss over a decade and it is a lot of communities with fewer places to socialise in,

converse in, and make new acquaintances in. It is the heart of many towns and villages gone, usually forever.

Last orders for small pubs?

The ONS study shows that it's small pubs that are disappearing, as the big pub chains consolidate their businesses around bigger bars. Small pub chains, which are often regional, family-owned businesses, have also switched their focus away from small pubs towards medium and large bars. At the same time, the large "pubcos" (nationwide companies with 250 or more outlets) have almost completely abandoned small pubs, disposing of lots of them in the early 2000s, concentrating instead on their bigger bars. These bigger bars tend to be in city centres and the main shopping areas of large towns, and there are a lot of pubs and bars in these locations, but most people live outside the city centres, and it is these suburban and commuter belt areas which have seen the biggest declines in the number of pubs.

Don't want your pub to close?

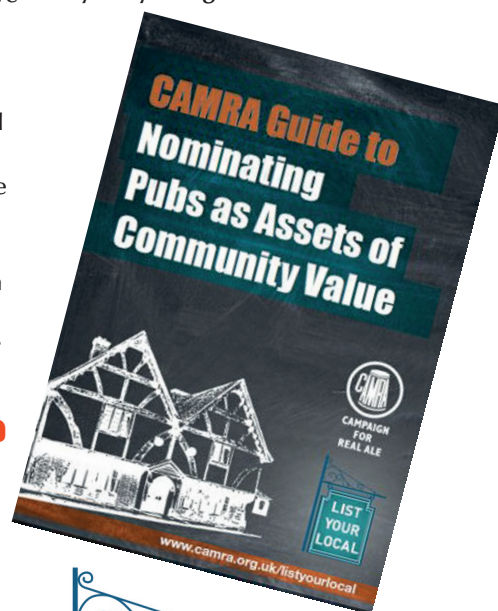
Use it, encourage others to use it, plain and simple. Forget gimmicks like Dry January. Recent studies show it is a lot better for ones health to take two or three days off the booze each week rather than quitting for a month, then going back on it again. Why stay out of the pub so its loses custom at a quiet part of the year, after Christmas and New Year – buy your non-alcoholic drinks in the pub and socialise. Protect your pub. Register it as an Asset of Community Value (ACV) before it comes under threat. An ACV does not stop planning

applications but does delay them, allowing a community to build a case against potential development, and even gives time for a community to make plans to buy the pub. Information on how to list your local can be found on the CAMRA website:

<https://pubs.camra.org.uk/acv>

Remember, use it, or lose it!

By Tony Morgan



BRIMSTAGE BREWERY



Brimstage Brewery Co. Ltd, Wirral, CH63 6HY

www.brimstagebrewery.com

Sales: 0151 342 1181

 **@brimstagebeer**

 **@brimstagebrewery**



LIVERPOOL AND DISTRICT CAMRA YEAR OF LocAle



CAMRA
LocAle

10 YEARS
2009-2019

Ten years of
LocAle in Liverpool

To celebrate we are running
a programme of LocAle events

See website, social media
and MerseyAle
for further details

www.liverpoolcamra.org.uk

2019 is the Liverpool and District CAMRA year of LocAle. Our branch definition of LocAle is real ale brewed within 30 miles of the pub by road. The scheme has been running in Liverpool for TEN years, and at our festival we always showcase beers from all our local breweries, this year we have a total of SIX brewery bars all from breweries in the Merseyside area.

Those of you who have read the winter issue of MeseryAle will know we have a new brewery in Liverpool. Launched in the Lion Tavern back in November **Liverpool Brewing Company Ltd** are a new company that has purchased the brewing kit set up of what was the Liverpool Organic Brewery including the recipes, names and branding of their brews. We are pleased to say they have a brewery bar at our festival and beers on offer include their excellent winter ale and the intriguingly titled **Kohoutek**, an American pale ale brewed in collaboration with **Waan** and **Mission Creep Beers**.

Another of our local breweries, **Ad Hop** which started life in 2014 in the now closed and much missed **Clove Hitch** pub, before moving to bigger premises in 2017, have brewed a beer especially for the festival. Look out for **Liverpool Pale** at the bar.

Southport's latest brewery is also represented at the Festival. **Tyton** is based in Ainsdale, Southport and is brewing using a 1.8 barrel plant formally used by 3 Potts. The name comes from the latin for owls, and all their beers are named after owls. Available at our festival is their second brew **Morepark**.

The branch will have LocAle themed events throughout the year, check social media and the website for further details. Pubs selling LocAle are listed on the website.

By Sonia James-Henry

THE BEER FESTIVAL VOLUNTEERING EXPERIENCE



Liverpool Beer Festival is run entirely by volunteers, from our Beer Festival Organiser to our Bar Staff everyone gives up their free time to enable us to stage this event. A festival of this size takes a considerable amount of planning with preparations starting as early as August. I start looking for volunteers to work at the festival in September when initial staffing forms are released.

We are always looking for new volunteers to join our team, if you look around today you will see how rewarding helping at the festival can be. It is an opportunity to make new friends, to share your enthusiasm for real ale and, of course, sample some great beer. One of our volunteers, Corrine, enjoyed her experience at our beer festival so much she went on to Volunteer at the Great British Beer Festival in London: -

“The first event I attended was the CAMRA Christmas party at the Augustus John in Liverpool; I was made to feel very welcome and got to know quite a few other members plus it was a great night. Having spoken to Sonia the Staffing Officer, I asked if I could help out at the Liverpool Beer Festival.

I must say I was a bit apprehensive when I first arrived at the Beer Festival, but didn't need to worry, I was given a tshirt and a meal voucher

then introduced to other members that I would be working with and off we went after a quick safety talk. Everyone was friendly, and I was shown the ropes as a steward and found the night went really well, some good conversation with both members and the public. You get to try some of the beers which was a real revelation, fantastic beer and food, and I enjoyed it all so much I signed up for the Great British Beer Festival.

So down to London I went, there I was introduced to the Foyer team, a bit nervous again but didn't need to worry, we worked well together and the rest of the team really looked after me, there were buses back to the accommodation CAMRA organised at the university, and as the others in the team were staying there we went together in the morning, so no getting lost in London. I really didn't feel lonely at all, and though it was quite hard work it was so much fun, especially the staff party. A great way to join in and feel part of something! I have now signed up for the Southport and the next Liverpool Beer Festival, and find it's a great way to get away, meet new people and try new experiences, make friends and feel really useful. I would say I am so glad I joined and took a chance, join today and sign up as a volunteer, I would be more than happy to give any advice and I'm really looking forward to more events.”

A big thank you to Corinne for sharing her experience and for taking the time to put pen to paper. Stewarding is a job which, year after year, we struggle to fill, but as Corinne says this is a role that is enjoyable and rewarding.

If you would like to help at next year's festival please drop me a line at: staffing@liverpoolbeerfestival.org

Sonia James-Henry



Liverpool Pubs CAMRA Discount



Discounts on production of a valid CAMRA card

- **Central & Commercial**, Ranelagh St – 20p (pints only)
- **Willow Bank Tavern**, Smithdown Road – 10% except Tuesday after 6pm (see below)
- **Flute** – 10% except Tuesday (see below)
- White Star, Rainford Gardens – Mon-Thurs selected beer £2.50
- **Pumphouse**, Albert Dock – 25p (pints only)
- **Hare & Hounds**, Liverpool Road North, Maghull – 20p (pints only) ex Monday – £2.49/pt
- **Richmond Tavern**, Church Rd, Wavertree – 20p (pints only) ex Monday – £2.49/pt
- **The Liver**, South Rd, Waterloo – 20%
- **Yates**, Queens Square – 10%
- **Ale House**, Prescot Road, Old Swan – 20p (pints only)
- **The Baltic Fleet**, Wapping (20p off a pint 10p off a half)
- **The Punchbowl**, Lunt Road, Sefton Village – 20p off a pint 10p off a half
- **The Crown**, 43 Lime Street, L1 1JQ – 20p off a pint 10p off a half
- **Victoria Cross**, Sir Thomas St, 20p (pints only; except Saturday)
- **Sanctuary**, 72 Lime Street, Liverpool, L1 1JN – 10% (Loyalty card available)
- **Head of Steam**, 85-89 Hanover Street, L1 3DZ (20p off a pint 10p off a half)
- **Courtyard Bar & Kitchen**, 89 Roe Street, L1 1EP – 10% (pints only)
- **Jolly Miller**, 176 Mill Lane, L12 7JF - 10%

Discount available all day, every day unless stated otherwise

Discount Days (available to anyone)

- **Flute, Hardman St** – Tuesday ONLY – £2.10/pt
- **Willow Bank Tavern** – Tuesday ONLY from 6pm - £2.25/pt
- **The John Brodie**, Allerton Road – Tuesday ONLY - £1.95/pt
- **The George**, Moor Lane, Crosby Village– Tuesday ONLY - £1.95/pt
- **The Lion Tavern**, 67 Moorfields – Monday - Friday – 20p off a pint

Note: All discounts at management's discretion; Subject to change at short notice.

The discount is at the discretion of the pub and can be as little or as large as the pub feels suits their business and maybe withdrawn at any time.

Please remember discounts should never be expected.

This list is correct as of 31st October 2018

Message to licensees / real ale drinkers:

This list is not exhaustive, so if we have left anyone off OR if the discount no longer applies, please let me know by emailing:

locale@liverpoolcamra.org.uk with details.

By Andre Fu LocAle Coordinator



Late News: As a result of an agreement between CAMRA and Greene King, organised by CAMRA's membership team, over 500 of Greene Kings managed pubs have agreed to offer a discount to members with the offer of 10% off real ales. Full list on whatpub.com and Branch Website. Pubs have the right to withdraw this offer at any time. Liverpool CAMRA is not responsible for arranging this discount or getting involved with any disputes.



BEER LIST introduction



With just under 200 beers covering a wide range of styles, we do ask you to be patient if any mistakes such as ABV's etc creep in to the descriptions. The compiling of this list has been done by entirely by volunteers and is checked from various sources. If you do spot any mistakes, then please let us know so we can ensure details are correct in the future.

We have beer from most of the local breweries within the Merseyside branches area. We then have a general spread of beers from the North West, a good selection from East Yorkshire and Kent, then some spread over the country from Scotland to the South West.

Although we start with just under 200 beers this will gradually decrease by Saturday evening, although we should still have well over half the advertised beers on offer. But we apologise if the beer you particularly wanted has run out but over the festival. We have a strict policy of if a beer is ready it goes on sale and stays on sale until it run out or goes off.

Some of our staff may be as unfamiliar with the beers as you are, and you may not be sure which beer to choose, so we do offer tasters, however, 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. However, 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 Steve Downing, Pete Elloy and Mel James Henry for the extensive choice of beers available.

Doug Macadam

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.

BEER FESTIVAL 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.

Liverpool CAMRA

BAR SPONSORS You can find these beers on the bar

Peerless Brewery

Wirral, Merseyside

Peerless began brewing in 2009 and is under the directorship of Steve Briscoe. Beers are sold through festivals, local pubs and the free trade



1 Eureka 4.8 Blonde

A blonde east drinking ale hopped with Denali and Citra hops with a red berry and citrus flavour.

2 Full Whack 6.0 Strong Bitter

The high level of alcohol is complemented by increased bitterness and the fruity hop finish is derived from a combination of Fuggles, First Gold and Cascade hops.

3 Knee Buckler IPA 5.2 IPA

The late hops are Admiral and this is followed up by dry hopping with both Chinook and Cascade American hops for a glorious finish. We have brewed this beer several times as a seasonal brew and it is always well received.

4 Pale 3.8 Pale Ale

Pale session ale. Good initial bitterness and a hint of grapefruit on the finish derived from the use of Cascade, Summit and Columbus hops.

5 Triple Blonde 4.0 Blonde

Three malts and three hops. Blond in style. Wheat, lager and pale malts combined with a fruity citrus finish from First Gold and Cascade hops.

6 Skyline 4.2 Amber Ale

A delicious amber ale. Tradition with a twist! Good up front bitterness gives way to a modern style hoppy finish from the use of Cascade and Goldings. A final flourish from a modest dry hopping with Chinook hops.

7 Boston Red 4.5 Red Ale

Wonderful red ale. The malty backbone of this beer comes from Toasted Wheat malt. We also use a dollop of Crystal Malt to provide the colour and sweetness.

8 Oatmeal Stout 5.0 Dark

Full bodied black stout. The use of oats gives a good mouthfeel and dark malts provide lots of backbone with toffee and caramel tones. Final gravity is 1013 giving an element of sweetness to balance the bitterness from the roast malts.

Liverpool Brewing Co Ltd

Liverpool

Liverpool Brewing Company Ltd are a new company that has purchased the brewing set up of what was the Liverpool Organic Brewery including the recipes, names and branding of their brews. It is owned by 7 local businessmen. Brew plant is a 12.5 Barrel, with 6 fermenters, all stainless steel system. Filings are added at racking giving the opportunity for all beers to be unfiltered.



9 Cascade 3.8 Bitter

Hoppy american session ale.

10 Liverpool IPA 5.7 Strong Bitter

West Coast IPA.

11 Liverpool Pale Ale 4.0 Bitter

North Coast pale ale.

12 Liverpool Stout 4.7 Stout

Spicy stout.

13 Winter Ale 4.5 Stout

Chocolate stout.

14 Kohoutek 5.0 Pale Ale

Grapefruit hoppy APA brewed in collaboration with Waen and Mission Creep Beers.

Melwood Beer Co

Knowsley, Merseyside

Melwood began brewing in 2013 using a five-barrel plant in an old dairy that used to house the Cambrinus Brewery. In 2016 the brewery moved to bigger premises in nearby old kennels on the Knowsley Estate.



15 Citradelic 5.3 Pale Ale

A light pale ale single hopped with American Citra hops giving the classic grapefruit, lychee and gooseberry aromas this hop is famous for.

16 Knowsley Blonde 4.3 Blonde

Crisp, refreshing pale ale using only Atlas hops – a hybrid of Brewers Gold and Slovenian Wild Hop. Fresh hoppy aroma with a pleasant bitter taste.

17 Noahs Dark 4.6 Stout

Chocolate and hazelnut stout.

18 River City Pale 4.0 Pale Ale

Made with American Summit hops and dry hopped with a healthy dose of Mosaic.

19 Sonny Daze 4.5 Pale Ale

Hoppy pale ale hopped with Citra & Mosaic.

More bar sponsors overleaf



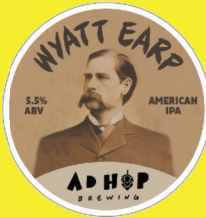
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Est. 2011

BAR SPONSORS You can find these beers on the bar

Parker Brewery

Southport, Lancashire

Parker was established in 2014 using a 25-litre plant, and has since expanded to a five-barrel plant



20 Barbarian Bitter 4.1 Bitter

Golden amber traditional ale with notes of caramel. Smooth and well balanced, an easy drinking ale.

21 Bodicea IPA 5.5 IPA

A light golden amber IPA packed with fruity hoppiness! A traditional IPA, using Boadicea, Cascade & Target hops.

22 Centurion Pale Ale 3.9 Pale Ale

A light refreshing pale ale with zesty fruit flavours with a crisp, dry and hoppy finish.

23 Dark Spartan Stout 5.0 Stout

Hints of chocolate and coffee and silky smooth.

24 Viking Blonde 4.7 Blonde

A delightful blonde ale with subtle hints of blackcurrant leaf and summer berry fruit flavours with a refreshing full crisp finish.

Red Star Brewery

Formby, Merseyside

Red Star started brewing in Formby on a 10bbl kit in May 2015 and have gone on to win various SIBA Gold awards, had their cask ale for sale and in the houses of parliament & picked up "Beer of the festival" here 2 years ago. A new brew is usually launched quarterly, to run alongside the big selling core beers. The bottle range are filtered rather than bottle conditioned and packaged at Morrow Bro



25 Formby Blonde 3.9 Blonde

A blonde session ale hopped with Pacifica and finished with the zest of orange peel.

26 Formby IPA 4.0 IPA

A pale session ale hopped with Willamette and finished with a hint of elderflower.

27 Catcher in the Rye 4.7 American Amber

Brewed specially for the Liverpool beer festival, this Rye ale is made with American yeast and rammed with U.S.Citra and U.S.Cascade hops. A lovely dark amber.

28 Havana Moon 4.2 Stout

A lighter version of our regular oatmeal stout. 6 different malts and notes of coffee and chocolate.

29 Pogue Mahone 4.4 Bitter

A smooth amber Irish bitter, nicely rounded with pale & crystal malts then hopped with Magnum and Cascade.

Rock the Boat Brewery

Crosby, Merseyside



Rock the Boat began brewing in 2015 in a converted 16th-century wheelwright's workshop in Little Crosby village. A core range of ten beers is produced, all with a name relating to a local theme. The beers can be found in pubs, clubs and bottle shops in the Crosby and Waterloo area, Liverpool city centre, and Chorley, Lancashire.

30 Dazzle 3.6 Bitter

Pale golden beer bursting with UK hop flavour. Smooth in the mouth with a long bitter finish.

31 Fab Four 4.4 Golden

Containing four different hop varieties, Flyer, Cascade, Target and Admiral.

32 Mussel Wreck 3.9 Golden

A subtle blend of malt and hops creates an easy drinking, deep golden ale. Fruity hop flavours with a short bitter finish.

33 Waterloo Sunset 4.2 Golden

Biscuit and toast malt flavours with a subtle orange marmalade flavour. A blend of malted barley and rye.

34 (Sittin' On) The Dock 3.5 Dark

Five malts and real treacle are combined to create a beer with nutty and chocolate flavours.

MERSEYSIDE BREWERIES

Ad Hop Brewing

Liverpool, Merseyside



Ad Hop started life in 2014 at the Clove Hitch pub, moving a couple of times before ending up in much larger premises in 2017 where a 5.5-barrel plant was added to its existing 2.5-barrel one. The brewery specialises in innovative beers

35 Liverpool Pale 3.8 Pale Ale

New beer brewed for this festival.

36 Wyatt Earp 5.5 IPA

Ripe peach notes give way to a nice balanced hoppy finish in this easy drinking dual hopped IPA.

65 Ginger 5.0 Speciality

Balanced ginger nose and delicate notes of rye and warming ginger finish.

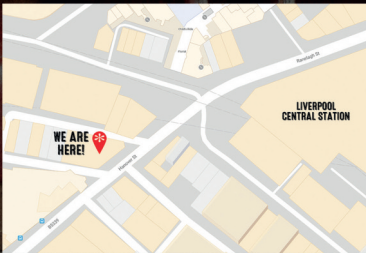




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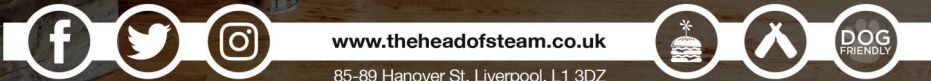
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Ad Hop contd

37 Robusta 5.0 Porter

A full bodied rich and robust 5.0% ABV porter with deep roast flavours and rich coffee.

66 Cryptic Spirit 11.2 Barley Wine

A rich tawny barley wine with sherry notes and a long sweet and vinous finish.

Big Bog Brewing Co

Liverpool, Merseyside



Big Bog (Est. 2011) started life in Wvaunfawr, Wales sharing its site with the Snowdonia Parc brewpub. Due to growth & expansion needs in 2016 the brewery moved to its present location in Speke, Liverpool, into a custom-built plant with a 10-barrel brew length. The brewery has its own licenced bar.

38 Welsh Pale Ale 4.2 Best Bitter

Copper coloured classic British cask ale brewed exclusively with Whitbread Golding Variety hops to give a medium bitterness with a dry finish.

39 Quagmire 6.0 Old Ale

A strong but deceptively easy-drinking six percent! Mid-brown in colour with a medium to high bitterness from Wye Challenger and Fuggles hops.

40 Blueberry Hill Porter 4.5

Speciality

A dark and rich flavoured Porter made with real blueberries to give an attractive colour and subtle, smooth blueberry twist.

Brimstage Brewery

Wirral, Merseyside



The brewery was started in 2006 by Neil Young, a 10-barrel plant in the heart of the Wirral countryside. Wirral's first brewery since the closure of the Birkenhead Brewery in the late 1960s. Since Neil passed away in 2018, his two sons now own the brewery. Outlets are supplied across the Wirral, Merseyside, Cheshire and North Wales.

41 Rhode Island Red 4.0 Bitter

Red, smooth and well balanced. Rich fruity aroma with a slight malty taste and long lingering berry fruit notes and dry aftertaste.

42 Sandpiper 3.6 Bitter

Brewed with the Citra hop, this extremely moreish session beer has sublime balance and is light and refreshing with tropical fruit flavours.

43 Trapper's Hat 3.8 Bitter

Gold-coloured with a complex bouquet. It provides a mouthful of fruit zest, with hints of orange and grapefruit. A refreshingly hoppy session brew.

Connoisseur Ales

St Helens, Merseyside



Launched in 2014 by a family team of award-winning licencees, the brewery was run by Mark Yates until his death in 2017. The torch has now been passed to son Kevin who has reinvigorated the range with a selection of new recipes to complement existing brews. Tasting days with free brewery tours are held monthly.

44 Ex Terra Lupus IPA 5.6 Strong Bitter

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.

45 Ruby Ruby Ruby Ruby 4.1 Best Bitter

A tasty balance of Maris Otter and dark crystal malts provide a rich ruby base over which Columbus and Junga hops have been overlaid to preserve the ale's malty character.

46 Bete Noire Stout 5.0 Stout

Full-flavoured dry stout with coffee, chocolate and a hint of smoke. The creamy oatmeal-like body benefitting from the addition of Phoenix, late-hopped to complement the complex multi-grain grist and providing the delicate molasses and spice nose.

Flagship Ales

Liverpool, Merseyside



Launched in 2016, the Ship & Mitre Brewing Co rebranded as Flagship Beer in 2017, and primarily supplies the iconic city centre pub, the Ship & Mitre, with some sales locally and nationally. Beers are brewed using spare capacity at other breweries.

47 Lupa 3.8 Golden Ale

Orange peel and Styrian Wolf hopped pale, stands up great in a festival environment with loads of aroma.

48 Yonder 4.3 American Amber

American Amber, with a light malt backbone and Citra and Centennial dry-hopping.

George Wright Brewery

St Helens, Merseyside



They 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.

49 Cheeky Pheasant 4.7 Strong Bitter

Light amber in colour, distinctive fruit, malty taste with a sweet aftertaste.





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George Wright contd

50 Juicy Rooster 5.1 Speciality

A hoppy 5.1% Mango IPA bursting with tropical fruit flavours.

51 Mild 4.0 Mild

George Wright's very own dark, creamy mild.

Gibberish

Liverpool, Merseyside

Gibberish is a brewpub that opened in 2017 in Liverpool's Baltic Triangle

52 Penny Lane 3.9 Pale Ale

Well hopped American pale.



Handyman Brewery

Liverpool, Merseyside

Handyman Brewery is based within the Handyman Supermarket. For years this was a hardware store but has now been refurbished into the Handyman Pub, which opened in 2017. Its 400-litre brew kit is situated on a mezzanine floor above the bar.

53 Handyman Pale Ale 4.3 Pale Ale

The beer is unfiltered with a grainy malt backbone and a citrus, fruity note from the American hops used. A light residual sweetness balances the hop character to leave a long and satisfying finish.

54 Handyman Porter 5.3 Porter

Robust porter, taste of rum and chocolate. Some vanilla and caramel. Lovely creamy head.



Neptune Brewery

Liverpool, Merseyside

Neptune began brewing in 2015, upgrading from a one-barrel plant to six barrels.

55 Nammu American Red 4.8 Speciality

Juicy American hops with passion fruit, grapefruit and tangerine fruits leading a caramel base.

56 Abyss 5.0 Speciality

A smooth oatmeal stout brewed using Challenger and Willamette hops, with flavours of chocolate and roasted coffee.

57 On the Bounty 5.8 Speciality

A smooth rich chocolate stout with hints of coconut.



Southport Brewery

Southport, Merseyside

Southport Brewery was established in 2004 on a five-barrel plant. Outlets are supplied in Southport, North-west England and nationally.

58 Golden Sands 4.0 Golden

A golden-coloured, triple hopped bitter with citrus flavour.

59 Monument 3.7 Brown

A traditional bitter using Goldings hops.

60 Sandgrounder 3.8 Bitter

Pale, hoppy session bitter with a floral character.

61 Old Shrimper 5.5 Old Ale

Strong dark old ale.



Stamps Brewery

Liverpool, Merseyside

Brewing began in 2012, producing beers named after famous world postage stamps. The brewery moved to its new site in 2017 on a temporary basis. There are plans to build a brand new brewery and pub. Beers are also contract brewed for the Republic of Liverpool Beer Co.

62 Submarina 4.4 Golden Ale

Full flavour IPA with the addition of amazing fruity hops giving an explosion of tropical fruit flavours and a sharp bitter finish.

63 Rum Porter 4.6 Porter

A chestnut brown coloured robust porter, with a subtle rum flavour.



Tyton Brewery

Southport, Merseyside

A brand new brewery just started up in Ainsdale Southport using the 1.8 barrel plant formerly used by 3 Potts. All the beers are named after world owls.

64 Morepork 4.4 Pale Ale

A New Zealand hopped pale ale.

MERSEYSIDE BREWERY PINS

To increase selection, we also have a shelf of pins.

65 AD HOP Ginger 5.1 Speciality

Balanced ginger nose and delicate notes of rye and warming ginger finish.

66 AD HOP Cryptic Spirit 12.2 Barley Wine

A rich tawny barley wine with sherry notes and a long sweet and vinous finish.

67 SOUTHPORT Sandgrounder 3.8 Bitter

Pale, hoppy session bitter with a floral character.

68 SOUTHPORT Old Shrimper 5.5 Old Ale

Strong dark old ale.

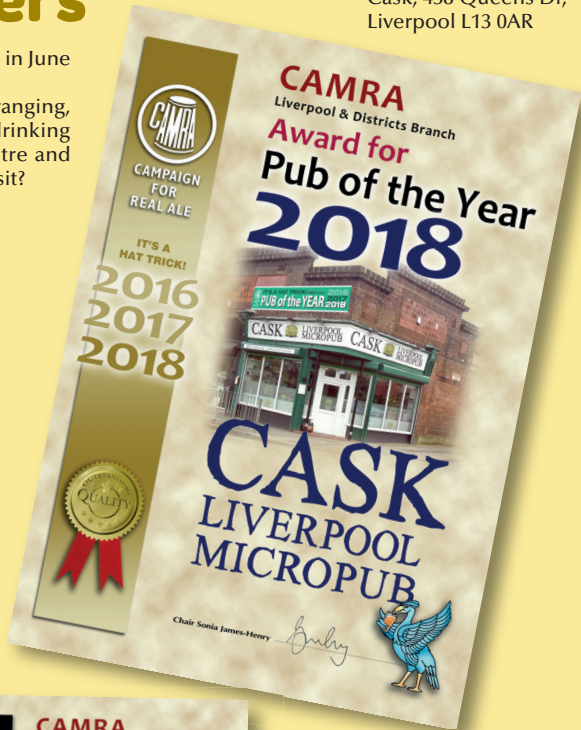
Liverpool CAMRA 2018 Award winners

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Our annual awards ceremony took place in June at the KIND Centre in Liverpool. This year's award winners where wide-ranging, embracing the eclectic mix of drinking establishments we have in the city centre and beyond. Why not pay some of them a visit?



Augustus John, Peach St,
Liverpool L3 5TX



Ship & Mitre, 133 Dale St,
Liverpool L2 2JH



The Ale House Prescot
Rd, Liverpool L13 5XG



Sanctuary, 72 Lime St,
Liverpool L1 1JN





Frank Hornby,
38 Eastway, Liverpool L31 6BR



Grapes,
60 Roscoe St, Liverpool
L1 9DW



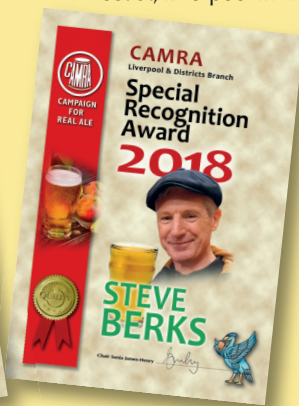
Lime Kiln,
1 Fleet St, Liverpool L1 4AN



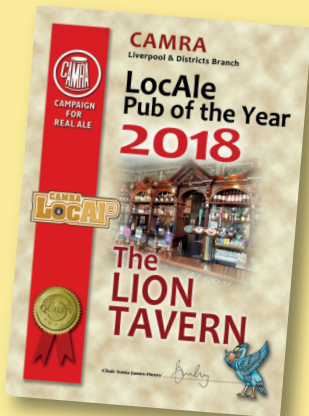
The Head of Steam
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OTHER BREWERIES

In this section of the programme the beers are listed under their brewery, but on the stillage are ordered by light, amber and dark

3 Piers Brewery

Poulton-le-Fylde, Lancashire

Brewing began in 2017 using a 15-barrel plant. A wide range of beers is produced and delivered direct all over the UK.



124 Old Tram 3.9 Pale Ale

Pale gold in colour with a light citrusy aroma and flavour.

151 Roller Coaster 4.6 Bitter

New beer, Dark copper ale, malty & zesty finish.

190 Old Station Porter 4.7 Porter

Dark smokey and toffee fused into one moreish ale.

Aldwark Artisan Brewery

Matlock, Derbyshire

Housed in an old milking shed on a rural working farm, this 10-barrel plant produced its first beers in 2017 using water from the farm's own borehole.



69 Aldwark Pale 4.8 IPA

India Pale Ale.

152 Frankenstein Porter 5.4 Porter

This monster porter is full of flavour. Strawberries, liquorice, citrus and coffee all present.

Bank Top Brewery

Bolton, Greater Manchester

Bank Top was established in 1995. Since 2002 the brewery has occupied a Grade II-listed tennis pavilion housing an 11-barrel plant. Bank Top Brewery Estates was formed in 2010 and now owns two pubs, Bank Top Brewery Tap and Bank Top Ale House.



153 Dark Mild 4.0 Mild

A full bodied dark mild with hints of liquorice and roast barley.



154 Port O' Call 5.0 Stout

Bottle of vintage ruby port is added to each barrel.

Beartown Brewery

Congleton, Cheshire

Beartown began brewing in 1994 and uses a 25-barrel plant. It supplies more than 250 outlets. It is now in partnership with Manning Brewers (qv), also of Congleton.



70 Oranjebear 4.0 Fruit

Torocco blood orange pale beer, with orange peel.

155 Crème Bearlee 4.8 Stout

A velvety stout with burnt cream, madagascan vanilla and molasses.

72 Bluebearly 4.0 Fruit

Infused with Canadian low bush blueberries.

73 Peach Melbear 4.4 Fruit

South Carolina style peach & elderflower.

Beckstones Brewery

Millom, Cumbria

On the site of an 18th-century mill, with its own water supply, this five-barrel operation continues to win awards. Beer names have connections to the long-closed Millom Iron Works or local characters; the brewer designs the distinctive pump clips.



156 Black Dog Freddy 3.9 Mild

Traditional Mild named after the brewer's dog.

Blackedge Brewing Co

Horwich, Greater Manchester

Blackedge Brewery, established in 2011, has expanded to a 10-barrel plant visible through a viewing window on the ground floor beneath the Brewery Bar. Their CAMRA and SIBA award-winning beers are influenced by both British traditions and by modern hop flavours.



74 Ginger 4.5 Fruit

Deep golden ale brewed using UK Admiral hops and fresh ginger.

71 Hop 3.8 Golden

Clean, dry & refreshing citrus flavoured session beer with spicy floral aromas.

157 Dark Mild 3.9 Mild

A velvety mild with roasted barley flavours and rich undertones of chocolate coffee and liquorice.



Bone Machine Brew Co

Pocklington, East Yorkshire

Micro brewery established in 2017.

158 Malt Tooth Grin 5.1 Mild

Dry hopped Mild.



Boutilliers

Faversham, Kent

Founded in 2016, Boutilliers is a small brewery specialising in left-field brews. Its beers are mainly bottled, but two are also available in cans, with more planned; cask-conditioned ales are supplied to a few local pubs.



76 Drop Drop Leaf 3.7 Pale Ale

Amber, crisp.



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Boutilliers contd

75 Oskorei 4.6 Pale Ale

Rye pale ale.

Breakwater Brewery

Dover, Kent

Breakwater is a brewery and tap room established in 2016 behind Buckland Corn Mill in former industrial premises and on the site of the former Wellington Brewery.

77 Dover Pale Ale 3.6 Pale Ale

Session pale ale.

78 Hellfire Corner 4.2 Pale Ale

Pale and hoppy.

Canterbury Ales

Canterbury, Kent

Brewing commenced in 2010. An eight-barrel plant is used.

79 Wife of Bath's Ale 3.9 Pale Ale

Spicy blonde golden ale.

125 The Knights Ale 4.6 Amber Ale

Dark ruby bitter.



Caveman Brewery

Dartford, Kent

First brewed in July 2012 using the plant of Kent Brewery while their own plant is installed. Their own plant, previously used by Devilfish Brewery, went operational in April 2013.

80 Neolithic 4.1 Pale Ale

English best bitter.

126 Strong 5.0 Amber Ale

Biscuity, fruity, dry.



Coach House Brewery

Warrington, Cheshire

Established in 1991 by three former employees of Greenall Whitley Brewery, the brewery was bought by Martin Bailey in December 2015. The forty barrel plant produces up to 240 barrels per week and no major changes have been made, as yet.

127 Blueberry Bitter 5.0 Fruit

Bitter with blueberry flavour.

159 Gunpowder Mild 3.8 Mild

A very dark mild with a full liquorice and treacle flavour and a slightly bitter aftertaste.



Crosspool Ale Makers Society



Sheffield, South Yorkshire

Crosspool Ale Makers Society (previously Hopscotch Craft Brewery) began brewing in 2018. Recent equipment upgrades have increased capacity, and 3 new core beers are being introduced early in 2019 to include a Session Blonde, Extra Pale Ale, and Bitter Orange Golden Ale. A number of specials with locally-themed names are also planned.

128 Horatio Bright 4.5 Fruit

Golden ale dry-hopped with Citra and whole oranges, subtle fruit aroma. Mild bitterness to finish.

Cumbrian Legendary Ales

Hawkshead, Cumbria

First established in 2003, the brewery is located in an idyllic position in a renovated barn on the shores of Esthwaite Water. The success of Loweswater Gold has meant the brewery is thriving.

81 Loweswater Gold 4.3 Golden



Mainly lager malt and German hops producing a tropical fruit aroma and flavour.

Dark Star Brewing Co

Partridge Green, West Sussex

The Dark Star Brewing Co is named after a Grateful Dead song and was established in the cellar of the Evening Star in Brighton back in 1994, moving to its current home in Partridge Green in 2010. Owned by Fuller's, the 45-barrel plant produces a wide range of beers.



83 Hophead 3.8 Golden

A golden-coloured bitter with a fruity/hoppy aroma and a citrus/bitter taste and aftertaste. Flavours remain strong to the end.

Dartford Wobbler Brewery

Dartford, Kent



John and Miriam Millis started with a 0.5-barrel plant at their home in Gravesend. Demand outstripped the facility and Millis moved in 2003 to its current location - a former farm cold store - using a 10-barrel plant. It supplies around 40 outlets within a 50-mile radius.

129 Dartford Wobbler 4.3 Amber Ale

Tawney, full bodied roast.

130 Guinea Guzzler 3.7 Bitter

Originally a light mild, this 3.7 per cent beer has proved extremely popular as a session pint. It is amber-coloured with a malty and fruity taste and a dry finish.



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Don Valley Brewery

Mexborough, South Yorkshire

The brewery was established in 2016 and is based in an old rustic building alongside the Don Navigation in Mexborough.



131 Amber Road 3.8 Bitter

Tribute ale to the Beatles and their Abbey Road album. Amber ale infused with peach and apricot.

160 Gongoozler Stout 4.5 Stout

Five malt smooth stout with chocolate and coffee aromas with a spike of Cascade hops to finish.

Dunham Massey Brewing Co



Dunham Massey, Greater Manchester

Opened in 2007, Dunham Massey brews traditional North-western ales using only English ingredients. Around 30 outlets are supplied direct, along with the brewery tap, Costello's Bar, Altrincham. A sister brewery, Lymm (qv), opened in 2013 with Costello's Bar in Stockton Heath tied to both breweries.

161 Chocolate Cherry Mild 3.8 Speciality

A mild with dark chocolate, coffee and liquorice flavours blended with a dry bitter-sweet cherry flavour.

162 Dunham Dark 3.8 Mild

Dark brown beer with malty aroma. Fairly sweet, with malt, some roast, hop and fruit in the taste and finish.



Empire Brewing Co

Huddersfield, West Yorkshire

Empire Brewing was set up 2006 in a mill on the bank of the scenic Huddersfield Narrow Canal, close to the centre of Slaithwaite. In 2011 the brewery upgraded from a five-barrel to a 10-barrel plant. Beers are supplied to local free houses and through independent specialist beer agencies and wholesalers.



84 Dragon 4.2 Pale Ale

US hopped pale ale.

83 Rim Tickler 4.1 Pale Ale

NZ hopped session pale.

163 Chocolate Milk Stout 5.7 Stout

Rich smooth aromatic ale.

Foxfield Brewery

Broughton in Furness, Cumbria

Foxfield is a 4.5-barrel plant in old stables attached to the Prince of Wales. Several other outlets are supplied. Tiger Tops in Wakefield is also owned. The beer range constantly changes.



164 Dark Mild 3.5 Mild

Award winning dark mild.



Gemstone Ales

Maidstone, Kent

Established in March 2015, Maidstone Kent, by Valerie Gillingham.



132 Jade 4.0 Amber Ale

Amber session ale.

Goody Ales

Herne, Kent

Goody Ales began brewing in 2012 using a 10-barrel plant. A wood-burning boiler is used to heat the water for the brews using wood from its copse, thereby minimising the use of non-renewable fuel.



85 Good Life 3.9 Pale Ale

Fresh tasting pale ale, bursting with citrus flavours and a host of golden hops.

133 Good Shepherd 4.5 Amber Ale

Deep amber, vanilla twist.

Great Heck Brewing

Great Heck, North Yorkshire

Great Heck began production in 2008 in a converted slaughterhouse. The brewery moved across the road to a converted cottage in 2012 and now produces its regular beers on a 15-barrel plant with capacity for 45 barrels per week.



172 Black Jesus 6.5 IPA

Black IPA brewed with American hops and special de-husked German roasted malt.

86 Chopper 3.8 Pale Ale

Very pale session beer brewed with English and Slovenian hops and dry hopped with Chinook for aroma.

87 Citra 4.5 Pale Ale

Golden ale made with Citra hops late in the boil for tropical fruit flavours and aroma.

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 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.



89 Cumbrian Five Hop 5.0 Golden

Made using 5 different US and UK hop varieties. Flavours of tropical fruit, orange marmalade and herbal hop aromas.



Hawkshead contd

90 Lakeland Gold 4.4 Golden

A refreshing, well hopped golden ale with complex fruit flavours from the blending of English hop, First Gold and American Cascade hops.

88 Windermere Pale 3.5 Golden

A very pale ale bursting with Cira hop flavour and soft Lakeland water, Maris Otter malted barley and whole cone hops.

165 Dry Stone Stout 4.5 Stout

Aromas of chocolate and coffee, complex rich deep flavours from a blend of 7 malts.

Hop Fuzz Brewery

West Hythe, Kent



Hop Fuzz was started by two friends in 2011 and is situated on an industrial estate next to the Royal Military Canal at West Hythe. The brewery tap, Unit Number One, has been open from Thursday to Sunday since 2016 and is popular with locals.

92 English 4.0 Golden

English hopped best bitter.

91 Martello 3.8 Golden

Session bitter.

Hopscotch Brewery

South Yorkshire



Hopscotch was set up by 2 brewers Mike & Joe but when Joe left recently Mike rebranded the beer names as the Crosspool Ale makers Society. At this festival we have the last of the old named beers and the first of the new.

134 Hopscotch Red 4.2 Bitter

Smooth red ale with subtle fruit and nut. Vegan friendly.

Kirkstall Brewery

West Yorkshire



The brewery was established in 2011 a few yards from the original Kirkstall Brewery beside the Leeds-Liverpool canal. Nearby Kirkstall Abbey, which had its own brewhouse, and lost local industries are the inspiration for the beer names. The range can be sampled in the Kirkstall Bridge Inn, the brewery tap.

93 Imperial Viennese Whirl 9.0 Strong

Cahey lactose Imperial pale. Balance between the sharp raspberry and the sweet vanilla evokes memories of biting into our favourite crumbly biscuit.

Lady Luck Brewery

Whitby, North Yorkshire



Lady Luck is a 0.5-barrel brewery situated at the back of the Little Angel, Whitby. Brewing began in 2018 and takes place twice a week. Beers are also available in the Dolphin and Whitby Way, Whitby.

166 Magpie Mild 4.5 Mild

Traditional dark mild.

167 Black Cat Porter 4.5 Porter

Traditional roasty flavoured porter.

Lincoln Green Brewing Co

Nottingham, Nottinghamshire



Anthony Hughes established the Lincoln Green Brewing Company and produced his first beers in May 2012 utilising a 10 barrel plant. The brewery takes its name from the colour of dyed woollen cloth associated with the legend of Robin Hood.

135 Hood Best Bitter 4.2 Bitter

A heroic premium best bitter packed with premium Maris Otter malt and choice hops.

Lister's Brewery

Ford, West Sussex



Currently a five-barrel plant with plans in place for expansion. Brewing a range of easy-drinking favourites in the West Sussex countryside, Lister's donates 5p from every pint and bottle sold to the world famous Battersea Dogs & Cats Home.

94 American Pale Ale 4.2 Pale Ale

Light and hoppy with a citrus hit that typifies this type of beer brewed with West Coast Hops.

136 Best Bitter 3.9 Bitter

A traditional style best bitter, triple hopped with a deep and lasting finish.

168 Limehouse Porter 4.1 Stout

Dark in colour with a hint of coffee and molasses, surprisingly light makes for easy drinking.

Loxley Brewery

Sheffield, South Yorkshire



Established in early 2018, Loxley Brewery uses a six-barrel plant located in the cellar of the Wisewood Inn. Seven core beers are brewed with others evolving.

95 Wisewood Four 4.8 IPA

American hopped IPA with Cascade, Citra and Centennial.

137 Wisewood Three 3.9 Bitter

Traditional Yorkshire bitter with English hops.

Mad Cat Brewery

Faversham, Kent

Established in 2012 by Peter Meaney in a refurbished cold store using an eight-barrel plant. Beers are distributed to local pubs.

138 Crispin Amber Ale 4.0

Amber Ale

Amber best bitter.

139 Emotional Blackmail 4.5

Amber Ale

Spicy ruby rye ale.



170 Black Cat 3.4 Mild

A legendary black Mild with a distinct chocolate malt taste and a hop fruit finish.

140 Pendle Witches Brew 5.1 Strong Bitter

A bold, malty, amber beer with spic fruit notes and a crisp fruity after taste

171 Vanilla Stout 6.0 Stout

A vanilla flavoured stout.



Magpie Brewery

Nottingham, Nottinghamshire

Launched in 2006 using a six-barrel plant, the brewery upgraded to 17.5-barrels in 2017. Only British hops and malt are used in the core range, with the Wanderlust range taking more worldly influences and ingredients.

169 Chocolate Orange Sorrow 4.8 Stout

A very special Chocolate Orange infused version of our Oatmeal Stout.



Nelson Brewery

Chatham, Kent

Based in Chatham's Historic Dockyard and brewing on a nautical theme, the brewery supplies award-winning ales direct to more than 330 outlets.

100 Pieces of Eight 3.8 Golden

Light golden session bitter.

101 Powder Monkey 4.3 Golden

Dark, golden, sweet and hoppy.

141 Nelsons Blood 6.0 Ruby Bitter

Ruby red strong ale.



Marble Brewery

Greater Manchester

Originally based at the Marble Arch pub in 1997, Marble Beers now brews at a larger, 12-barrel plant in a nearby unit, producing vegetarian beers in both core and speciality ranges. It supplies its own three pubs and more than 70 other outlets.

97 Lagonda IPA 5.0 Golden

Pale in colour, the malts provide a sturdy body on which is built a citrus and floral hop character.

96 PINT 3.9 Golden

Blend of New Zealand and US hops. Grapefruit flavours and a subtle lemongrass finish.



Oakham Ales

Peterborough, Cambridgeshire

The brewery started in 1993 in Oakham, Rutland, and moved to Peterborough in 1998. The brewery's main production site is a 75-barrel plant. An additional six-barrel plant is located at its city-centre brewpub, which makes special and one-off brews. Around 350 outlets are supplied and four pubs are owned.

103 Citra 4.2 Pale Ale

The original UK Citra.

104 Dragon in Bavaria 3.8 Pale Ale

Tangerine, grapefruit, lemon and a hint of rose, with new varieties of hops from Germany and Slovenia.

102 JHB 3.8 Pale Ale

Citrus and a refreshing hoppy finish.



Moorhouse's Brewery

Burnley, Lancashire

Established in 1865 as a soft drinks manufacturer, the brewery started producing cask-conditioned ale in 1978. A new brewhouse and visitor centre opened in 2012. Three pubs are owned.

99 M/35 Adam's Session 4.7 IPA

A special batch brew.

98 Scaredy Cat 4.3 IPA

A frightenly easy drinking session IPA. Dry hopped with Mosaic and Amerillo to give citrus orange and pineapple flavours and tropical Mango on the nose.



Okell's Brewery

Douglas, Isle of Man

Founded in 1874 by Dr Okell this is the main brewery on the island and moved in 1994 to a new, purpose-built plant at Kewaigue. All the beers are produced under the Manx Brewers' Act.

105 IPA 4.5 IPA

Light coloured beer spicy lemony notes and a fine dry finish to counteract the initial sweetness.

106 MPA 3.6 Golden

Light gold. Aromas of tropical fruit, mango, passion fruit and papaya. Initially sweet flavours of passion fruit and peach leading to an intense dry hop finish.



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Ossett Brewery

Ossett, West Yorkshire



Brewing began in 1998, moving to a new site in 2005. 2017 saw significant investment in brewery improvements and expansion to bring total brewing capacity up to 360 barrels per week.

107 Nelson Sauvín 4.0 Pale Ale

A pale, straw coloured session ale. Fairly bitter, with aromas of gooseberry and Sauvignon blanc grapes.

Phoenix Brewery

Heywood, Greater Manchester



Established in Ellesmere Port in 1982, Oak Brewery moved to the old Phoenix Brewery in Heywood and adopted the name in 1991.

108 Arizona 4.1 Golden

Dry as a desert. Refreshing as an oasis.



173 Monkeytown Mild 3.9 Mild

Traditional creamy dark mild.



Prospect Brewery

Wigan, Greater Manchester



Prospect was founded as a five-barrel plant in 2007 in the Prospect Hill area of Standish, hence the name, relocating to its current town centre premises in 2017. The brewery owns a popular local bar, Wigan Central, across the road.

110 Pale 4.3 Golden

New pale with English hops.

109 Silver Tally 3.7 Golden

Pale golden yellow beer with citrus aromas, A dry bitter sweet balance and full hop flavour.

174 Nutty Slack 3.9 Mild

Ebony dark mild with a smooth, smokey malty taste and bursting with the aromas of chocolate and roasted coffee.



175 Big John 4.8 Stout

A dark stout with a smokey liquorice flavour, toffee and roasted coffee aroma and bitter aftertaste.

Ramsgate Brewery

Broadstairs, Kent



Ramsgate was established in 2002 at the back of a Ramsgate seafront pub. In 2006 the brewery moved to its current location, allowing for increased capacity and bottling. A 25-hectolitre brew plant is used.

177 Black Pearl Oyster Stout 6.2 Stout

Traditional dark oyster stout.

176 Faithful Dogbolter Porter 5.6 Porter

Dark porter.

Range Ales

Lympe, Kent



Range Ales was planned and set up in 2016 by two friends over a few pints in their local. The brewery name comes from associations with the Hythe small arms ranges nearby, which provides the names of the beers. A four-barrel plant is used to supply pubs and clubs in the Hythe and Folkestone areas.

142 Double Tap 4.1 Amber Ale

Dark amber session ale.

178 Black Ops 4.8 Black IPA

Black IPA.

Rat Brewery

Huddersfield, West Yorkshire



The Rat & Ratchet was originally established as a brewpub in 1994. Brewing ceased and it was purchased by Ossett Brewery (qv) in 2004. Brewing re-started in 2011 with a capacity of 30 barrels per week. A wide range of occasional brews with rat themed names supplement the regular beers.

111 White Rat 4.0 Pale Ale

This very pale, hoppy ale is made from low colour Maris Otter malt. A combination of 3 high alpha American hops produce an intensely aromatic & resinous finish.

Raven Hill Brewery

Driffield, East Yorkshire



Raven Hill is a microbrewery set up on a farm in 2018 in Kilham East Yorkshire, an environmentally friendly brewery that uses electricity created by local windmills.

113 Chalk Stream 4.0 Pale Ale

Crisp and refreshing, perfect for those in search of something easy drinking.

112 Summit 3.6 Pale Ale

A mini version of our IPA, Elevation. Summit hop used for bittering and aroma followed by Mosaic dry hop giving a burst of tropical fruit.

Revolutions Brewing Co

Whitwood, West Yorkshire



Revolutions began brewing in 2010. All beers are musically inspired. The Rewind 33 series of bi-monthly specials references music from 33 years ago.

179 Swoon 4.5 Stout

Chocolate fudge milk stout.



Crosby Youth Cafe

The Mix Crosby CIC is a new youth project in Crosby

The Mix Crosby will provide young people with a safe space in the village to explore their identity, increase their confidence and develop inter-personal skills.

The youth café will also reduce anti-social behaviour in Crosby Village as it gives young people somewhere to go and something to do.

Two qualified and experienced youth workers will be managing the sessions

The first stage is to open a pop-up youth café serving soft drinks and snacks in a café atmosphere for young people in the evening.

The long term plan is to open a youth café in the village.

An ambitious business plan is in place and we are now trying to secure funding. Donations will help us fund sessions in March and April while we secure funding.

Please will you consider making a donation through 'GoFundMe'

Every donation helps.

Thank you in anticipation of your support



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Riverhead Brewery

Huddersfield, West Yorkshire



Riverhead is a brewpub that opened in 1995. Ossett Brewing (qv) purchased the site in 2006 but runs it as a separate brewery. It has since opened the Dining Room on the first floor, which uses Riverhead beers in its dishes.

114 Butterley 3.8 Pale Ale

A rich gold smooth drinking session ale, with soft malt flavours with delicate floral English hop aroma.

115 Sherbet Lemon 4.0 Pale Ale

Extra Pale ale brewed with additional wheat, distinctive lemongrass and citrus hop notes.

180 Deer Hill Porter 4.0 Porter

A traditional style porter with gentle roast undertones & smooth Challenger bittering hop.

Rockin' Robin Brewery

Boughton Monchelsea, Kent



Brewing began in 2011 using a one-barrel plant in a garden shed. It moved to its current location in 2014.

144 Blizzard of Oz 4.5 Old Ale

Traditional winter warmer.

143 Reliant Robin 3.7 Amber Ale

Auburn best bitter.

Severn Brewing Co

Tortworth, Gloucestershire



Following a short period of closure, the assets of Combined Brewers were purchased by a drinks distribution company, Foxstead Ltd, in 2017. Steve McDonald, the brewer from Combined, were brought in to set up the brewing operation. A new range of beers are brewed using the 30 barrel plant, with experimental beers brewed using a smaller five barrel plant.

116 Double Hopped Pale 4.2 Pale Ale

Hopped in the boil and during fermentation, with Ahtanum hops and the wonderfully aromatic Simcoe hop, to produce a flavour sensation.

181 Chocolate Stout 4.3 Stout

Sumptuous, full-bodied chocolate stout. Deep roasted flavours with big hits of chocolate and coffee, balanced by British Phoenix and Endeavour hops.

182 Ruby Porter 4.8 Porter

Dark and delicious porter with deep roasted malt flavours. Balanced with traditional English hops.

Silver Brewhouse

Chesterfield, Derbyshire



Silver Brewhouse took over the units and 12-barrel brewery from the RAW Brewing Company in 2018 and still brews the RAW branded beers as well as the Funky Hop Derby range to complement their own brand, Industrial Ales.

117 Industrial Ales Arkwright's Pale-Archer 4.1 Pale Ale

Single hopped golden ale with Archer hops.

145 Industrial Ales

Brickworks Bitter 4.0 Bitter

Traditional English Bitter with fruity hop aroma Hopa EKG and Bramling X.

Spotlight Brewing

Snaith, South Yorkshire



Spotlight is a social enterprise. All beers are brewed, packaged and delivered by people with learning disabilities.

118 One More 3.9 Pale Ale

Session pale ale with hops from Europe, NZ and US.

146 Bollingham Bitter 4.4 Bitter

Traditional style best bitter.

183 Fragile X 5.8 Porter

Slightly smoked porter.

Stod Fold Brewing Co



Halifax, West Yorkshire

The 10-barrel, state of the art, Stod Fold Brewery is located on the edge of the moors in a renovated and modernised farm building.

147 Sorachi Ace 5.1 Fruit

Cherry wheat beer edging on a sour.

184 Dark 4.8 Porter

Smooth dark porter.

Tatton Brewery

Knutsford, Cheshire



Tatton is a family-owned business based in the heart of Cheshire. Brewing commenced in 2010 using a steam-fired, custom-built 15-barrel brewhouse. It supplies pubs throughout Cheshire and the North-west.

119 Tatton Blonde 4.0 Golden

Golden fruit and fine aroma.

Liverpool Beer Festival History-now the 39th

- 1 **1974** Thursday 12th to Saturday 14th September **Everyman Theatre**
- 2 **1975** Thursday 25th to Saturday 27th September **Everyman Theatre**
- 3 **1976** Wednesday 10th to Saturday 13th November **Catholic Chaplaincy**
- 4 **1978** Wednesday 8th to Saturday 11th October **University Mountford Hall**
(jointly with Liverpool University Real Beer Society)
- 5 **1979** Wednesday 24th to Saturday 27th October **Aintree Racecourse**
- 6 **1982** Thursday 20th to Saturday 22nd May **Adelphi Hotel Banqueting Suite**
- 7 **1983** Thursday 28th to Saturday 30th April **Adelphi Hotel Banqueting Suite**
- 8 **1984** Thursday 10th to Saturday 12th May **Adelphi Hotel Banqueting Suite**
- 9 **1986** Thursday 24th to Sunday 27th April **Albert Dock** (jointly with Round Table)
- 10 **1987** Thursday 11th to Sunday 14th June **Albert Dock** (jointly with Round Table)
- 11 **1989** Thursday 20th to Saturday 22nd April **Stanley Dock**
- 12 **1990** Thursday 24th to Saturday 26th May **Stanley Dock**
- 13 **1991** Wednesday 13th to Saturday 16th November **Stanley Dock**
- 14 **1994** Wednesday 2nd to Saturday 5th February **St Georges Hotel** (now the Holiday Inn)
- 15 **1995** Wednesday 1st to Saturday 4th February **St Georges Hotel**
- 16 **1996** Wednesday 24th to Saturday 27th January **St Georges Hotel**
- 17 **1997** Wednesday 29th January to Saturday 1st February **St Georges Hotel**
(the first Friday afternoon session)
- 18 **1998** Wednesday 18th to Saturday 21st February **St Georges Hotel**
- 19 **1999** Wednesday 6th to Saturday 9th February **Metropolitan Cathedral Crypt**

And then in the crypt Feb. every year until now - this is the 21st in here

Brewers have used the beer festival to launch new beers and one such launch demonstrated why cask real ale is different to other beers and why it stills needs supporting and preserving. Cains (under their first owners) launched Cains Superior Stout at the festival in St Georges Hotel and we were all keen to try it. On the Thurs. opening session it was pretty good, by Friday some of the residual sweetness had gone allowing other flavours to break through, now an excellent beer. Then by Saturday, the general agreement was it had conditioned into one of the best stouts ever with a dry peppery spicy

roast flavour. This is because cask real ale once vented can carry on a secondary fermentation until no sugars remain and mature in flavour. This fermentation can only proceed very slowly in closed containers like kegs or bottles and so brewers have to brewery condition them beforehand –but only up to a point (the equivalent of the Friday level) but never quite reaching that perfection of a cask that is kept properly. The art of keeping cask beers is helped by using the crypt as we can start this conditioning on a Sunday , 4 days before opening on a Thurs. and unlike other festival venues the crypt also stays the same cool temperature. If an opened cask is allowed to get warm, it goes flat very quickly.

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 in 2009. The original site continues to develop new, seasonal and speciality beers.



120 Jaipur 5.9 IPA

IPA brewed with 6 hops

Three Valleys Brewery

Todmorden, West Yorkshire

This five barrel brewery is located in the building previously occupied by Bare Arts Brewery. It started selling beers to other outlets in 2018 and is run by two enthusiastic and accomplished home brewers.



148 Paradisi 3.2 Pale Ale

Mellow tropical citrus flavours, a beer with flavour, balance and body at only 3.2%.

186 Pennine Mystic 4.7 Mild

Traditional mild.

185 Stout 4.3 Stout

Smooth dark, rich well balanced ale, with a subtle roasty finish.

Track Brewing Co

Manchester, Greater Manchester

Track Brewing Co was established in 2014 and is based in a railway arch underneath Manchester's Piccadilly railway station. Since its inception the brewery has expanded considerably in size and now produces a wide variety of beer styles.



121 Sonoma 3.8 Golden

Yellow-golden beer. Citrus, pineapple, exotic fruit.



Wetherby Brew Co

Wetherby, West Yorkshire

Wetherby was established in 2017 under the direction of head brewer Sean White, brewing on a 1.25-barrel plant. The brewery incorporates a tap room and bottle shop selling its own beers and guest casks.



122 Huell Melon Pale 4.0 Pale Ale

Pale ale hopped with Huell Melon to give a tropical fruit flavour.

187 Chocolate Orange Milk Stout 4.3 Stout

Chocolate stout with added orange zest.

Whitstable Brewery



West Yorkshire

Whitstable Brewery was founded in 2003. It currently provides all the beer for the Whitstable Oyster Company's three restaurants, their hotel and a brewery tap as well as supplying cask ale to pubs all over Kent, London and Surrey.

149 Native Bitter 3.7 Amber Ale

Copper session bitter.

188 Oyster Stout 4.5 Stout

Rich dry stout.

Yorkshire Brewhouse

Kingston upon Hull, East Yorkshire

Founded in 2017 by Jon Constable and Simon Cooke the brewery is passionate about beer and full of Yorkshire pride. They came together to create a unique and quality brewery based in Hull



123 Yorkshire Pale 3.9 Pale Ale

A hoppy, slightly spicy, light and refreshing pale ale.

150 Ey Up Best Bitter 3.8 Bitter

Refreshing bitter with a spicy hop aroma and bitter finish.

189 Spout 4.4 Stout

A rich dark malty stout with a fruity bitter finish.

Notes

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THE LADY OF MANN

19 DALE STREET, LIVERPOOL, L2 2EZ | 01512 365556

Sharing a large & enclosed courtyard with its sister pub, Thomas Rigby's, The Lady is accompanied by a variety of craft, cask and world beers, as well top class spirits and cocktails.



BEAR & BILLET

94 LOWER BRIDGE STREET, CHESTER CH1 1RU | 01244 311886

From sourcing fresh, local ingredients to offering a wide and varied selection of real ales and spirits, teamed with the friendly team of staff, the Bear & Billet offers the perfect welcome.



A THANK YOU

We would like to thank the following pubs for supporting the beer festival and displaying a festival poster.

Please support them.

All pubs can be found on www.whatpub.com



Augustus John

Bear and Staff

Belvedere

Black Bull

Caledonia

Cobden

Crown

Derby Arms

Dispensary

Dovedale Towers

Excelsior

Fall Well

Fly in the Loaf

Frank Hornby

Gardener's

Handyman's

Supermarket

Hard Times and

Misery

Head of Steam

Lime Kiln

Lion Tavern

Lodge

Navigator

North Western

Old Swan Ale House

Pen Factory

Pi Bar

Pilgrim

Qué Pasa Cantina

Queens Picture House

Richard John Blackler

Roscoe head

Sanctuary

Ship and Mitre

Stamps

Stamps Too

Swan

The Crown

The Four Ashes

The Liver

Vernon

Welkin

White Horse

Ye Cracke

Ormskirk

Tap Room No 12

Cricketers

The Railway

The Court Leet

Burscough

The Hop Vine

Vegan friendly beers

The following article was written by Tony Morgan for Tryanuary and Veganuary. It has now been adapted for the festival programme. Apologies to any local breweries represented at our beer festival that are not on this list.

Many people don't use animal products for a variety of reasons but what if you want a good beer? Once upon a time beer was cleared by using Isinglass, a fish-based product, but non animal clearing methods are now available. Many of our local brewers are following this trend and so many already cater for vegans. Even if you are not a Vegan it is likely you will have tried a local vegan beer without knowing.

Below is a list of some local breweries and the vegan friendly beers they produce. Note that not all products available from a brewery will be vegan friendly, so if in doubt contact them, or use the Liverpool CAMRA contact details and we will ask for you. Some breweries can also produce vegan friendly beers if asked before the beer is put into the cask.

Handyman Brewery



All Handyman beers are Vegan friendly.

Current Cask: Pale Ale, Red Ale, Bitter, Porter.
Current Bottles: IPA, Pale Ale, Sour, Bitter, Red Ale, Porter.

TOP ROPE

Top Rope Brewing

All versions of Top Rope beers (cask, keg and can) are Vegan friendly.



Carnival Brewing Company

All beers are Vegan, aside from a few stouts and one yogurt-soured kettle sour. Non-Vegan friendly ingredients are always clearly marked.

Neptune Brewery



All Neptune beers are Vegan friendly and no lactose is used in beers such as On the Bounty, their chocolate and coconut stout.



Glen Affric Brewery

All Glen Affric Brewery beers are vegan by default. Small-batch specials may occasionally use non-Vegan friendly ingredients, but these will be clearly marked.

Flagship Beers



All beers are Vegan friendly.

AD HOP Brewing



All beers are Vegan friendly by default. Any small batch beers using non-Vegan friendly ingredients will be clearly marked.



The Melwood Beer Company

Vegan friendly beer by default, but may use non-Vegan friendly ingredients in small batches.

Rock the Boat Brewery.

All bottle conditioned beers are Vegan friendly. Cask beers have Isinglass added.



Vegan friendly beers will be identified in the programme and the voucher desk will also have further details on allergens.

Many of these beers are available in pubs in Liverpool and the wider Merseyside area so have a look for them. use <https://whatpub.com/> or <https://untappd.com/> to find venues. If you can't find draught beer try the bottles at: **Ship in a bottle**, 45A Whitechapel, Liverpool L1 6DT; **Crosby Beer Shop**, 59 College Road Crosby, Liverpool L23 0RL; **CatHop Beers**, Inglenook Farm, Moss Nook Lane, Rainford, WA11 8AE or **Londis**, 47 Penny Lane, Liverpool L18 1DE.

We could like to thank Neil Ashcroft (Liverpool Beer Collective), David Barker (Rock the Boat), and Julie O'Grady (Neptune) for their help in supplying this information.

Tony Morgan

Vegan friendly beers will be identified on the barrel end and the voucher desk will also have further details on allergens.

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Welcome to the 2019 Cider Bar at the Liverpool Beer Festival

as seen today. Cider suppliers loved these as they didn't have to be collected after the festival and sterilised before the next use.

Around four years ago the next dramatic change came along. The popularity of modern fruity ciders, these quickly became the favourite of younger drinkers due to their low ABV and meant more could be consumed during an outing without consequences.

We have around thirty boxed cider and perrys this year and look forward to serving you a very broad choice of products. The typical cider bar has seen some radical changes over the past decade. Who remembers around eight years ago when a cider bar was packed with black plastic barrels with little taps (that always leaked) and were incredibly heavy to lift when full of cider. These barrels were replaced almost overnight with 20L cardboard bag-in-boxes

Happily CAMRA has recognised that by allowing these ciders in to festivals a broader and younger clientele will visit the cider bar and learn about both modern and traditional cider.
Go forth and drink cider !!

Steve Berks, Cider Bar Manager



CIDER Bar List



DRY CIDER

Ross-on-Wye	Whisky Oak Cask	7.0	Herefordshire
Cotswold Cider	No Brainer	6.0	Oxfordshire
Moons Cider	Farmhouse	6.0	Somerset

MEDIUM CIDER

Seacider	Medium	5.0	Sussex
Seacider	Bourbon Cask	6.9	Sussex
Napton	Hill Side Haze	5.3	Warwickshire
Saxbys	Original	5.0	Bedfordshire
Westcroft	Jantets Jungle Juice	6.0	Somerset

SWEET CIDER

Rosie's	Black Bart	6.2	Denbigshire
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PERRY and FRUIT BarList



PERRY

Rosie's	Perfect Pear	6.0	Denbigshire
Napton	Single Tree Perry	5.2	Warwickshire
Barbourne	Painted Lady Perry	5.0	Worcestershire
Tiny Rebel	Peariscope Perry	4.8	Gwent

PYDER

Duddas Tun	Pear O'Duddas	5.5	Kent
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FRUITY

Seacider	Blood Orange	4.0	Sussex
Seacider	Marmalade	4.0	Sussex
Wobblegate	Eden Four Berries	4.0	Sussex
Harry's Cider	Dirty Harry (raspberry+blackcurrent)	4.0	Somerset
Harry's Cider	Flash Harry (mango+lime)	4.0	Somerset
South Downs	Horsey Girl (blackcurrent)	4.0	Sussex
Garden Cider Co	Plumb & Ginger	4.0	Surrey
Orchard Pig	Ginger & Chilli	4.0	somerset
Cockeyed Cider	Monkey Mango	4.0	Devon
Mr Whitehead	Toffee Apple	4.0	Hampshire
Broad oak Cider	Pear & Chilli	4.0	Somerset
Broad oak Cider	Rum & Raisin	4.0	Somerset

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



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

Liverpool CAMRA Coach Trips

£13
CAMRA Members



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

Coach trips depart from opposite the Ship and Mitre, Dale Street, and return there around 9pm. Cost is £13.00 per seat (plus booking fee) for CAMRA members, £16.00 per seat (plus booking fee) for Non Members – so it pays to join CAMRA!

*Any non-member considering coming on a CAMRA coach trip can save £16.00
For full details of upcoming trips and how to book, please check out the coach trip page on the branch website or scan the QR code below

March 9th: **Halifax**

April 13th: **York**

May 11th: **Ludlow Spring Festival**

June 8th: **Matlock area**

July 6th: **Kenilworth and Warwick**

August 10th: **Kirby Lonsdale and Kendal**

September 7th: **Wakefield**

October 12th*: **Nottingham *depends on Beer Festival.**

NB- no longer in castle!

November 9th: **Chorley area**

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 coach trip. Check Liverpool CAMRA website for details



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.



Programme & Beer Festival Credits



Beer Festival

Organiser:

Doug Macadam

Deputy Beer Festival

Organiser:

Mel James-Henry

Secretary:

Rogg Jones

Health and Safety:

Tony Morgan

Head Steward:

Jonathan Hall

Deputy Head

Steward:

Mike Perry

Beer Ordering:

Doug Macadam,

Pete Elloy, Steve

Downing, Mel

James-Henry

Beer Festival

Treasurer: Pete Elloy

Branch Treasure:

Michael Chandler

Procurement:

Howard Perry

Bar Managers:

Ian Nicol, Chris

Nicol, Howard Perry,

Mel James-Henry

Cider Manager:

Steve Berks

Tickets/ Admissions:

Pete Elloy

Staffing Manager:

Sonia James-Henry

Deputy Staffing

Manager:

Pam Fidler

Entertainment

Organiser:

Howard Perry

Programme:

Mel James-Henry

Proof Readers:

Matt Valentine,

Sonia James-Henry

Beer List:

Pete Elloy, Mel

James-Henry

Layout Design:

Dennis Jones

Advertising:

Howard Perry

Website:

Mel James-Henry

Social Media:

Mel James-Henry,

Sonia James-Henry

Photography:

Dennis Jones

Membership

Secretary:

Ian Rayner

CAMRA Liverpool

Branch Chair:

Sonia James-Henry

And a big thank you

to our 101 Volunteers

St Luke's

BOMBED OUT CHURCH

**BEER
& CIDER
FESTIVAL**

Thurs 11th - Sun 14th April

Up to

150 Beers and 50 Ciders

GIN BAR - LIVE MUSIC

Tickets: www.realaleevents.com