

# Tasting Notes

The following list of real ales is correct at the time of printing but is subject to change. Please refer to the display posters for any changes.

We hope that you enjoy the third Institute Beer Festival and look forward to seeing you again.
















Festival Glasses sponsored by:



Cask sponsored by:

1	 <b>LANCASTER BLACK (Lancaster Brewery) 4.5%</b> Traditional stout. Creamy, rich with coffee and dark chocolate elements. The fusion of malt, oats and wheat with Challenger, Perle and Cascade hops.	Lancashire Chauffeur Services
2	 <b>HAYBOB (Farm Yard Ales, Cockerham) 3.9%</b> Straight forward no nonsense session bitter, golden colour, subtle taste of caramel, sweet aroma. Premium traditional beer that shouts quality.	Andy Pearson Complete Care
3	 <b>OLD TRAM (3 Piers Brewery, Poulton) 3.9%</b> Fresh as a breeze whipping in off the Irish Sea, this pale golden ale has a citrus aroma and malt biscuit taste.	Roland L. Whitehead and Daughter, Funeral Directors
4	 <b>FELL RANGER (Dent Brewery) 3.7%</b> A full bodied blonde session beer with a refreshing and floral flavour. Perfect for unwinding after some brisk fell walking or after the Wrea Green Duck Trail.	Ramzi Ben-Halim
5	 <b>SEAFARERS (George Gale &amp; Co, Hampshire) 3.6%</b> Supports the UK's leading maritime charity. A crisp, light and quenching amber ale, it continues to be the easiest, most refreshing charity work you'll ever do.	Dtec International
6	 <b>HAWESWATER BLONDE (Appleby Brewery) 3.6%</b> Using two British hops in the boil and then dry-hopped with an American hop to give a finish which is slightly citrus and a slightly floral aroma.	Brian Lodge
7	 <b>RAZOR BACK (Ringwood Brewery, Hampshire) 3.8%</b> Has a tempting hop aroma with fruit notes. A well rounded malt mouthfeel and a delicate fruit finish.	Ian & Linda Wood
8	 <b>CUMBERLAND (Jennings Brewery, Cockerham) 4%</b> A superb golden coloured ale, brewed with malt made from specially selected Maris Otter barley and using only the finest English aromatic hops	HB Panelcraft
9	 <b>LOWESWATER GOLD (Legendary Cumbrian Ales) 4.3%</b> Orgasmic golden ale, producing a tropical fruit aroma and flavour. Mild bitterness combines beautifully with juicy malt.	Gary & Jo Guile
10	 <b>RUDDLES COUNTY (Greene King/Morland Brewery) 4.3%</b> An English Ale with a distinctive flavour of dark toffee and caramel combined with a crisp bitterness derived from using rare Bramling Cross hops	Eastham Hall
11	 <b>BLACK SHEEP BITTER (Black Sheep Brewery, Masham) 3.8%</b> The ultimate session beer - a light, clean drinking and moreish pint with plenty of peppery hop.	Mark Wildish
12	 <b>BOON DOGGLE (Ringwood Brewery, Hampshire) 4.2%</b> Blonde and luscious ale. Brewed with finest English Pale Malt with Goldings, Herkules, Cascade and Styrian Bobek hops.	Canny Mackems

*Cask sponsored by:*

<b>13</b>	 <b>LANCASTER BOMBER (Thwaites Brewery) 4.4%</b> Classic English ale, chestnut in colour with lovely full bodied flavour, enriched with wonderful late hop character.	Wareing Buildings
<b>14</b>	 <b>HOOF STOUT (Farm Yard Ales, Cockerham) 4.3%</b> Coffee infused milk stout with the single origin São Francisco coffee from Brazil and barista milk from darkest Lancashire.	The Grapes
<b>15</b>	 <b>FERNANDES POLARIS (Ossett Brewery) 3.9%</b> Great summer beer, grapefruit notes, some hop bitterness, with a sweet malt finish.	Andy Pearson Complete Care
<b>16</b>	 <b>GOLDEN CASCADE (Fuzzy Duck Brewery, Poulton) 3.8%</b> Golden coloured ale brewed with Cascade hops for a citrus flavour and floral aroma.	The Waltons
<b>17</b>	 <b>TEXTBOOK (Old School Brewery, Carnforth) 3.9%</b> A light drinking blonde beer. The delicate touch of sweetness perfectly balances the spicy hop aroma.	Divine Signs
<b>18</b>	 <b>HOBGOBLIN GOLD (Wychwood Brewery) 4.2%</b> A combination of UK, New Zealand and American hops with an infusion of wheat and malted barley gives gilt edged golden refreshment.	T. & C. Hastwell Builders
<b>19</b>	 <b>SNECK LIFTER (Jennings Brewery) 5.1%</b> Strong, warming and full of complex flavours. Dark, with a reddish tinge, derived from the use of coloured malts, balanced with English aromatic hops.	TLL Accountants
<b>20</b>	 <b>BLUEBIRD (Coniston Brewing Co) 3.6%</b> Exceedingly pale, with just a hint of colour from a dash of crystal malt, it has a massive orange fruit aroma from the Challenger hops.	John Maskell
<b>21</b>	 <b>PEDIGREE (Marston's Brewery) 4.5%</b> A classic English amber ale with a palate of biscuity malt, spicy hops and light fruitiness.	Hydration Station
<b>22</b>	 <b>WINDERMERE PALE (Hawkshead Brewery) 3.5%</b> Brewed with soft Lakeland water, Maris Otter malted barley and full flower hops, blending English hops with the American hop Citra.	Wrea Green Institute
<b>23</b>	 <b>PHEASANT PLUCKER (Bowland Brewery) 3.7%</b> A beautiful copper-coloured easy drinking bitter. Rounded fruit flavours with malty, hoppy and nutty undertones and a smooth dry finish.	Rhino Building Solutions
<b>24</b>	 <b>GOLDEN PIPPIN (Copper Dragon Brewery) 3.9%</b> A light and refreshing blonde beer full of citrus undertones. Originally brewed for seasonal summer consumption, but now available all year.	3 from 5
<b>25</b>	 <b>TIMOTHY TAYLOR'S LANDLORD 4.3%</b> A strong classic ale with a golden amber colour. It has a scent of caramel, light fruits and roasted malt hints.	Graham Steele