

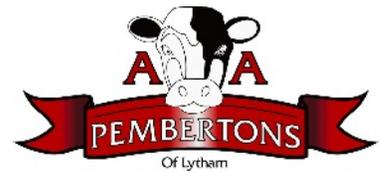
Tasting Notes

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 fifth Institute Beer Festival and look forward to seeing you again.



Festival Glasses sponsored by:



Cask sponsored by:

1	 CITRA SESSION IPA (Oakham Ales, Peterborough) 4.2% Champion Beer of Britain 2019. Light gold in colour, bursting with citrus and tropical hop flavours and sensationally refreshing. What a way to start.	North West Roofing
2	 TIMOTHY TAYLOR'S BOLT MAKER, 4.0% Multiple award winning Best Yorkshire Bitter that even Lancastrians find hard to resist. Golden Promise malt and three hops blended perfectly together.	Brian Lodge
3	 FARMER'S BLONDE (Bradfield Brewery, Peak District) 3.9% This award winning, very pale brilliant blonde beer has citrus and summer fruit aromas making it an extremely refreshing and 'easy drinking' ale.	Jo & Gary Guile
4	 PHEASANT PLUCKER (Fuzzy Duck Brewery, Poulton) 4.2% Amber beer with a slightly spicy taste and a citrus finish from the late addition of Cascade hops.	Clr John Maskell
5	 PRIDE OF PENDLE (Moorhouse's Brewery, Burnley) 4.1% An extremely satisfying light amber ale that is balanced with biscuit malt and hops to give a delectably dry taste.	Realtime UK
6	 LONDON SPECIAL (Young's Brewery) 4.5% Brewed for rams, not sheep. Full flavoured amber ale with toasted nutty malt, stewed apples and pears, balanced by earthy hops. Certainly packs a punch.	D.tec International
7	 REVISIONIST CRAFT LAGER (Marstons Brewery) 4.0% Lager Malt with a blend of German Hallertau Magnum & Tradition, Slovenian Styrian hops to deliver a refreshing easy drinking beer with subtle citrus notes.	Wrea Green Institute
8	 61 DEEP (Marstons Brewery) 3.8% Five American and Australian hops give a fresh, zesty aroma. whilst the tropical fruit and citrus notes make it extremely drinkable. Dive in.	Roland L. Whitehead and Daughter, Funeral Directors
9	 BEACHCOMBER (Westgate Brewery, Wakefield) 4.1% Close your eyes and drink in the golden sands of Wakefield beach with this pleasantly refreshing hoppy ale.	Hydration Station
10	 WINDERMERE PALE (Hawkshead Brewery) 3.5% Brewed with soft Lakeland water, Maris Otter malted barley and full flower hops, blending English hops with the American hop Citra.	Divine Signs
11	 GOLDEN FLEECE (Dent Brewery) 3.7% Crisp refreshing, light. Golden fleece is a pale session beer with a distinctive floral aroma and a refreshing bitterness.	Ross & Andy Dub 007 Cars
12	 HOBGOBLIN GOLD (Wychwood Brewery) 4.2% Combination of four hop varieties infused with malted barley and a touch of wheat. Citrus and passion fruit aromas. A hop kick riot of rascally refreshment.	Hellewell Menswear

Cask sponsored by:

13		Best Bitter (Courage Brewery) 4.0% Pale, fully balanced and malty ale with distinctive hop character. An easy drinking session beer with a satisfying bitter finish.	Ramzi Ben-Halim
14		TIMOTHY TAYLOR'S KNOWLE SPRING 4.2% Full-bodied blonde brewed with Golden Promise malt blended with hops from Alsace and the UK. Easy drinking with aromatic citrus flavours.	HB Panelcraft
15		Lakeland Gold (Hawkshead Brewery) 4.4% Refreshing, well-hopped, fruity and bitter golden ale brewed with soft Lakeland water. Maris Otter malt blended with whole cone hops.	Wareing Buildings
16		Sunbeam (Banks' Brewery) 4.2% Well known for its refreshing taste, this vibrant and zesty blonde ale is inspired by the Sunbeam Motorcycle Factory.	The Grapes
17		BIRRIFICIO ANGELO PORETTI (Carlsberg) 4.8% Lager style beer characterised by a fine, clear appearance and straw-like colour. A perfect balance of bitterness and flavour.	MW Contracts
18		YORKSHIRE BLONDE (Ossett Brewery) 3.9% Full-bodied, well-rounded and slightly sweet. Generous addition of Mount Hood hops late in the boil gives a delicate, fruity aroma.	W&C, The Gents
19		EAGLE IPA (Eagle Brewery, Bedford), 3.6% Light and crisp amber ale with a citrus aroma that is famed for its flavour. Complex and interesting taste for a low strength IPA.	The Waltons
20		RAZOR BACK (Ringwood Brewery, Hampshire) 3.8% Has a tempting hop aroma with fruit notes. A well rounded malt mouth-feel and a delicate fruit finish.	Karen & Gary Dooley
21		OXFORD GOLD (Brakspear Brewery) 4.0% The blend of hops delivers a shamelessly fresh perfume and fermentation by Brakspear yeast gives Oxford Gold a fabulous, fruity finish.	John Kelso
22		ARIZONA (Phoenix Brewery, Heywood) 4.1% Dry as a desert, refreshing as an oasis. A welcome return to the Tute for this favourite.	Wrea Green Cricket Club
23		WAINWRIGHT GOLDEN ALE (Thwaites Brewery) 4.1% Invigorating and refreshing ale using a unique combination of hops and English malt. Provides subtle sweet notes and delicate citrus aroma.	Hellewell Menswear
24		NIGHT VISION (Jennings Brewery) 3.5% A distinctively darker bitter, with a really moreish taste. Session beer with a nutty flavour and subtle blend of aromatic hops.	
25		DIRECTORS (Courage Brewery) 4.8% Rich, chestnut hued, full-bodied brew boasting a clean, bitter taste balanced with burnt, orange peel notes and dry hop aroma.	

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