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



Festival Glasses sponsored by:



Cask sponsored by:

Citra

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.

North West Roofing

2

FERNANDES POLARIS (Ossett Brewery) 3.9%

Great summer beer, grapefruit notes, some hop bitterness, with a sweet malt finish. An intensely satisfying brew.

Brian Lodge

3

LOWESWATER GOLD (Legendary Cumbrian Ales) 4.3%

Orgasmic golden ale, producing a tropical fruit aroma and flavour. Mild bitterness combines beautifully with juicy malt to leave you gagging for more.

Jo & Gary Guile

4

BLACK SHEEP BITTER (Black Sheep Brewery, Masham) 3.8%

The ultimate session beer - a light, clean drinking and moreish pint with plenty of peppery hop.

Cllr John Maskell

5

DEUCHARS IPA (Caledonian Brewery, Edinburgh) 3.8%

Rich character and strongly aromatic, with hints of fresh citrus. The distinctive light malt and fresh floral flavours combine for a mouth-watering adventure.

Realtime UK

6 COMBERLING

CUMBERLAND (Jennings Brewery, Cockermouth) 4%

A superb golden coloured ale, brewed with malt made from specially selected Maris Otter barley and using only the finest English aromatic hops

D.tec International

A COLUMN LAGER

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 a 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



FORE! (Westgate Brewery, Wakefield) 4.0%

A distinctive pale ale with citrus and hop aromas followed by a bitter sweet taste.

TLL Accountants

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.

Hydration Station

11



GOLDEN FLEECE (Dent Brewery) 3.7%

Crisp refreshing, light. Golden fleece is a pale session beer with a distinctive floral aroma, with a refreshing bitterness.

Eastham Hall

12



BOON DOGGLE (Ringwood Brewery, Hampshire) 4.2%

Blonde and luscious ale. Brewed with finest English Pale Malt with Goldings, Herkules, Cascade and Styrian Bobek hops.

Ribble Logs

Cask sponsored by: **BEST BITTER (Westgate Brewery) 3.7%** Copper ale with the taste of toffee and citrus notes which leaves a lasting Thom, Toni & Sallv refreshing aftertaste. **TIMOTHY TAYLOR'S LANDLORD 4.3%** A strong classic ale with a golden amber colour. It has a scent of caramel, light Pam Wenslev fruits and roasted malt hints. **SNECK LIFTER (Jennings Brewery) 5.1%** Strong, warming and full of complex flavours. Dark, with a reddish tinge, **Divine Sians** derived from the use of coloured malts, balanced with English aromatic hops. MUCKY DUCK (Fuzzy Duck Brewery, Poulton) 4.0% Dark stout, slightly sweet with chocolate and coffee notes from the roasted Ian & Linda Wood malt. **BLACK CAT (Moorhouses Brewery) 3.4%** Ross Etchells A legendary black mild that has a distinctive chocolate malt taste and a hop fruit finish. **LANCASTER BOMBER (Thwaites Brewery) 4.4%** Classic English ale, chestnut in colour with lovely full bodied flavour, enriched Ramzi Ben-Halim with wonderful late hop character. BARMPOT (Goose Eye Brewery, Keighley) 3.8% A pale golden ale brewed with a combination of English and European hops. **HB** Panelcraft Conventional in style and a subtle blend of malt and hop flavours. RAZOR BACK (Ringwood Brewery, Hampshire) 3.8% Wareing Buildings Has a tempting hop aroma with fruit notes. A well rounded malt mouthfeel and 110th Anniversary a delicate fruit finish. **BOMBARDIER (Eagle Brewery) 4.1%** Brewed using the finest British Hops and fresh mineral water from the Eagle The Grapes Brewery Well. A fruity aroma and rich malty taste provides a crisp-tasting beer. OXFORD GOLD (Brakspear Brewery) 4.0% Hellewells Menswear The blend of hops delivers a shamelessly fresh perfume and fermentation by Brakspear yeast gives Oxford Gold a fabulous, fruity finish. SOME LIKE IT HOP (RT Brew Co, Hull) 4.1% A straw coloured ale that goes down with sumptuous ease. Generously hopped **MW Contracts** with a fruity palate, it has a powerful and satisfying bitter finish. ATLANTIC (Sharp's Brewery, Cornwall) 4.2% The flavour has a delicate sweetness with fruity succulence and citrus spice to W & C, The Gents the fore. The finish is sweet at first becoming dry and lingering with hop zest. KIRKSTALL PALE ALE (Kirkstall Brewery) 4.0% A wonderfully golden session ale with fresh malt and hop aroma, leading to a The Waltons satisfying bitter finish. Maris Otter malt with Cascade and Centennial hops.

Cider Corner: Gwynt Black Dragon (7.2%), Lilley's Strawberry (4%), Apple & Pears (5.2%), Mango (4%) Stan's Traditional (6%), Westons Rosie's Pig Cloudy (4.2%)