

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
















Festival Glasses sponsored by:



Cask sponsored by:

1		FEVER PITCH (Marstons Brewery) 4.2% English pale ale with a spicy, hop aroma and a crisp, balanced hoppy flavour. Hits the back of net time after time.	MW Contracts
2		YORKSHIRE BLONDE (Ossett Brewery) 3.9% Full-bodied, well-rounded and slightly sweet on the palate. A generous addition of Mount Hood hops late in the boil result in a delicate fruity aroma.	Wrea Green Dog Wa@kers
3		TRIBUTE (St Austell Brewery) 4.2% Tribute is an easy drinking pale ale. The zesty orange and grapefruit flavours are balanced with biscuit malt for this superb classic.	Wrea Green Institute
4		ADAM HENSON'S RARE BREED (Butcombe Brewery) 3.8% Maris Otter barley and aromatic Fuggles hops, delicious, fruity Cascade and Amarillo hops and, of course, purest Mendip Spring. Pale ale with a citrus twist.	Divine Signs
5		REVEREND JAMES (Brain's Brewery) % Based on a recipe from 1885, The Rev. James is rich and well-balanced with a mellow malty flavour that unexpectedly gives way to a clean, refreshing finish.	NW Roofing Supplies
6		PROPER JOB (St Austell Brewery) 4.5% A powerfully authentic, award-winning IPA, Proper Job is brewed with a blend of imported American hops. Perhaps the forerunner of all modern UK IPAs.	Hellewell Mesnwear
7		OLD SPECKLED HEN (Greene King Brewery) 4.5% Auburn and copper on the eye; malty, toffee notes on the nose; and then a further lovely helping of malt in the taste, with distinctive hints of caramel.	Wrea Green Cricket Club
8		SOUTHWOLD BITTER (Adnams Brewery) 4.1% A beautiful copper-coloured beer, late and dry hopped with Fuggles for a distinctive, lingering hoppiness.	Arthrovite
9		BUTCOMBE GOLD (Butcombe Brewery) 4.4% Fearlessly brewed, this is a well-balanced, full-bodied golden beer with a subtle floral and herby aroma. A true Bristol sunset in a glass.	Richard Dowbiggin
10		ANTHEM (St Austell Brewery) 3.8% The four hop varieties Target, Jester, Harlequin and Olicana - all bring out the mango, peach, apricot, melon and tangerine flavours. One to sing about.	Brian Lodge
11		CRAVEN BREW SPA (Craven Brew Company) 3.7% Lightly bittered, pale session ale packed full of aroma and flavour. Brewed in Skipton and inspired by the Yorkshire Dales.	Terry Moreau
12		ERDINGER WHEAT BEER (Carlsberg Marstons Brewery) 5.3% Elegantly flavoured wheat beer. Has a cloudy orange-golden appearance and a fresh aroma with gently spicy malt and mildly bitter hops.	David Hargreaves Farms

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13		BROOKLYN CRAFT LAGER (Brooklyn Brewing Co) 5.2% Bringing together toffee and caramel flavours with a dry-hopped aroma, full of grapefruit, flowers and pine.	T.H. Wensley & Sons Hay and Haylage
14		BANKS MILD (Bank's Brewery) 3.5% The beer that made the Wolverhampton brewery famous. Smooth, malty and moreish, it is helping a new generation to discover mild ale.	REALTIME
15		FRIELS VINTAGE CIDER (Friels Cider) 7.4% Multi-award winning, fruity, medium dry vintage cider crafted exclusively with a blend of the juiciest traditional eating apple varieties.	Alex and Ted Waltons Farm
16		BLUEBIRD (Coniston Brewing Co) 3.6% 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.	Gary & Josh MC Financial Planning
17		BUTTERMERE BEAUTY (Cumbrian Ales) 4.8% A premium lager. Superb golden Pilsner fermented with lager yeast at cool temperatures.	John Kelso
18		RED SQUIRREL (Cumbrian Ales) 4.5% A collaboration brew using Jester and Olicana hops in support of Penrith and District Red Squirrel Group. Every pint sipped helps save the red squirrel.	W&C, The Gents
19		LOWESWATER GOLD (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.	HB Panelcraft
20		ESTHWAITE (Cumbrian Ales) 3.8% Delicious amber bitter with a distinctive flavour from the combination of malts and American Cascade hops.	Karen & Gary Dooley
21		PLUM PORTER (Titanic Brewery) 4.9% Strong, dark porter combines the sweetness of plums with the hoppy flavour of a porter. Well rounded with fruity, sweet notes.	Style Machine Tools
22		HOPPY HEDGEHOG (Bowland Brewery) 3.5% Seasonal, fruity pale ale with Citra & Mosaic hops. Superb session ale with spine tingling taste.	Roland L.Whitehead & Daughter
23		BUSTER IPA (Bowland Brewery) 4.5% Well balanced IPA ale with tropical undertones. Big, strong and full of attitude yet surprisingly domesticated.	Maskers
24		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.	The Grapes
25		HEN HARRIER (Bowland Brewery) 4.0% Soft citrus and peach flavours intertwined in this golden ale, that will leave you gagging for more.	

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