

LIVERPOOL BEER FESTIVAL 2018



We are the only CAMRA beer festival in Liverpool

21st - 24th FEBRUARY

Metropolitan Cathedral Crypt

200 BEERS and CIDERS



PROGRAMME





wetherspoon



THE WORLD'S BIGGEST

REAL-ALE

AND CIDER

FESTIVAL

WED 14 – SUN 25 MAR

RICHARD JOHN BLACKLER
Charlotte Row L1 1HU

NORTH WESTERN
7 Lime Street L1 1RJ

WELKIN
7 Whitechapel L1 6DS

FALL WELL
Roe Street L1 1LS

25 UK BREWERS

5 INTERNATIONAL
BREWERS

5 UK CIDERS

**LIME KILN WILL BE GOING BIGGER
AND BETTER THIS YEAR**
FLEET STREET/ CONCERT SQ L1 4NR

▪ ALL 30 ALES FROM THE BEGINNING ▪ TEMPORARY BAR SUPPORTING 20 PUMPS, PLUS THE MAIN BAR ▪ WE WILL BE HOSTING MEET THE BREWERS ▪ GOOD FOOD ▪ FANTASTIC BEERS FROM ALL OUR LOCAL BREWERIES ▪ OF COURSE SOME OF THE COUNTRY'S FINEST BEERS

jdwetherspoon.com



2018 Liverpool & Districts CAMRA Beer Festival



CAMPAIGN
FOR
REAL ALE

A warm welcome to the ONLY Liverpool Camra beer festival. For the last 38 years this branch has been running a festival in Liverpool, staffed entirely by volunteers, not only from local branches but from all over the country. A big thank you to everyone who gives up their time to work at this festival and help make it such a success year after year.

We are yet again proud to be hosting the Regional final of the Champion Beer of Britain. Judging will again be taking place on Wednesday afternoon, with the winners being announced during the evening session. Look out for the winners on the bar, although they are likely to sell out quickly.

Following the passing of long standing committee member and festival volunteer Tony Williams it was decided to name a beer in his honour. Melwood kindly brewed a beer named 'Tony's Comet', proceeds from the sale of this beer will be donated to charity. Tony was a well loved and highly respected member of our committee and our branch, he will be sadly missed.

Whilst enjoying your beers I'm sure their will be much debate as to which is the best. If you want your favourite beer to be crowned Beer of the Festival, please don't forget to place your vote at the Membership Stall in the concert hall. The Beer of the Festival and the two runners up will be announced at the end of the Saturday evening session.

Following their successful appearance at last year's beer festival our entertainment on Friday and Saturday night once again comes from the fabulous Brasswurst Bavarian Band. We expect the Concert Hall to be packed to capacity for these sessions so be early if you want to grab a seat. 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.**

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

3.8% and below £1.00 per half, 3.9% to 7.4% £1.50 per half, 7.5% and above £2.00 per half

Cider Pricing

All cider £2.00 per half

Gluten Free Beer

Look for this symbol on the beer list

Please contact a member of staff on the coupon desk if you have any food or drink intolerances or allergies.

Beer of the Festival:

Anyone attending the festival can vote for Beer of the Festival. Please complete a voting form, available from the membership stand, and place it in the ballot box provided.

Colour coding

Where the style is not obvious we display a colour coding on barrel ends.

■ **Yellow** Golden/Pale/Blonde

■ **Red** Amber/Red

■ **Brown** Brown

■ **Black** Dark Mild/Stout/Porter

■ **Green** Fruit/Flavoured

Membership Desk

Located by the stage in the Concert Room. Here you will find information on the activities of CAMRA both locally and nationally.

'If you join here today not only will you receive the usual membership offers, such as **£20's worth of Wetherspoons vouchers, but also £6 of beer vouchers per member or joint member for today's session, plus a free coach trip**



Help Desk

Ask at the membership desk, or at less busy times, the beer voucher sales area.

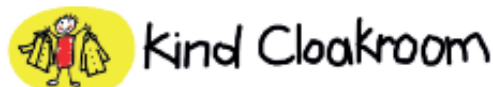
Smoking:

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 Champion Beer of the Northwest Competition (CBOB) on Wed and all entrants & winners will be available during the festival. Look for this symbol on the beer list



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 opposite for location.

[@lbfCAMRA](https://twitter.com/lbfCAMRA) [@LiverpoolCAMRA](https://twitter.com/LiverpoolCAMRA) [/CAMRALiverpool](https://www.facebook.com/CAMRALiverpool)

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

Please Observe our 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.



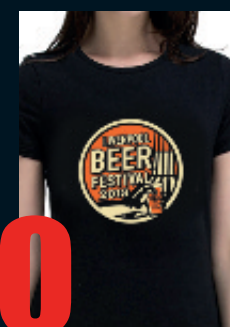
Neal Dawson

Artist and documentary photographer based in Merseyside, producing photographic artwork printed onto Travertine stone **stall purchases are cash only**

FESTIVAL TSHIRT

on sale from voucher desk from one hour after opening

£10



FESTIVAL FOOD

Striped Pig 2018



Proud to cater for Liverpool CAMRA Beer Festival for the third consecutive year.

This year as well as the old favourites...

The Hoghead – prime pulled Old Spot pork, stuffing, apple sauce & crackling, Rare breed pork sausages, Black pudding, Cumbrian Turkey, Lancashire Beef Brisket...

Introducing “new” Beer Festival fast foods, including...

The Striped Pig Beer Burger, Piggy Fries & Beer Can Chicken

Great Food...for Great Ales!

A match made in heaven.

Well almost...

The Crypt, in Liverpool Cathedral.



Peninsula Luxury Pies

Back of the Concert Hall

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

Back of the Concert Hall

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 a cheese and pickle sandwiches for £3

FESTIVAL ENTERTAINMENT



FRIDAY and SATURDAY EVENING

Following on from last years success, 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 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!

Support the Festival Charities

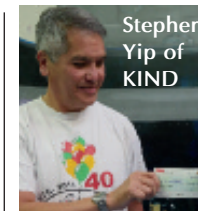


Throughout the festival, we will have a number of glasses and pump clips for sale with ALL proceeds going to KIND & RSCPA. The items will be split into lots and different lots will be available at each session. Each one will have a number and you need to quote this when making your purchase.



The glasses come from various breweries in Europe, USA and the UK...some of which are no longer with us.

Items need to be paid for by CASH and are available from the Beer Voucher desk. The price given is a MINIMUM amount but please feel free to offer more! A limited number of bags will be available to take home your purchase.



Stephen Yip of KIND

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.

Please give generously to support LOCAL charities



Kind Cloakroom

LIVERPOOL CHEESE COMPANY Ltd

If you have not yet been to our shop in Woolton village, it is well worth a visit!

In our quaint old dairy you will find

over 200 specialist and artisan cheeses matured on site

We have a great range of products to accompany your cheese – fresh bread, olives, chutney, fine wines biscuits and much more



find us at the back of the concert room at this beer festival

We have a great range of local bottled beers on sale.

We also provide gift hampers, deliveries, cheeses for weddings and wine and cheese tasting packages.

You can find us at:

29a Woolton Street L25 5NH, tel: 0151 428 3942 and now at Warrington new indoor market hall!

Visit our website at www.liverpoolcheesecompany.co.uk for more details or check out our Facebook and Twitter pages

LIVERPOOL BEER FESTIVAL

Message from the festival organiser Doug Macadam



Welcome to this, the 38th Liverpool Beer Festival.

This year we have brewery bars from, **Brimstage, Melwood,**

Parker, Rock the Boat, and Windmill. We would like to thank the breweries for sponsoring their bars. 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 **Ad Hop** and the new **Higsons** brewery in Liverpool. There is also a specially brewed beer in memory of **Tony Williams** a long time branch supporter and volunteer, for more details see page 13 in the programme.

We will again be hosting the North West final of the **Champion Beer of Britain (CBOB)** for all the winners of last year's categories and the overall winner will be announced on the Wednesday evening. We have ordered two casks of all the beers in the competition, making sure they should last through most of the festival. This year we are also hosting the regional heat for the stout's category of CBOB. All of these beers will be highlight in the programme.



The festival organising committee is very much the same as last year and 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 43 for details of all the committee members concerned. **We would also 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** from all your unused beer tokens that you don't cash in, also Kind will be running a cloakroom and raffles during the festival. The festival is staffed by all CAMRA volunteers so thank you to them for the time they give this includes all the staff helping at the festival when were open and also on the 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 the brewers do appreciate the feedback they receive.

We don't mind if you drink us dry

Doug Macadam

Liverpool Beer Festival Organiser

The EXCELSIOR

121-123 Dale St, Liverpool

6 Cask Ales **Live Sport**

Doubles bar on selected branded spirits

HOME MADE BRITISH PUB FOOD

Tel: 0151 236 0079

Follow us! @The_Excelsior

TITLE PLEASE

Hello, and welcome to the 2018 Liverpool Beer Festival, organised by the Liverpool & Districts branch of the Campaign for Real Ale (CAMRA). We hope you enjoy your visit to our festival and that you get the chance to try many of the cask beers, ciders and perries available here. You have plenty of time to try a variety of flavours and styles, so don't go knocking back a few strong examples as soon as you get in. Take your time and, you know the phrase – "drink responsibly". It's on bottles, beer mats, alcohol adverts in magazines and newspapers, TV and cinema.

CAMRA also want you to drink responsibly because that way you will enjoy this festival, and hopefully many of the others around the country. It can't be denied that some people have a problem with excess alcohol consumption and we need to tackle those problems and many of our elected representatives, MPs, and councillors, quite rightly make it an important part of their work with, and for, the communities they serve. However, are they going about it in the right way?

In May 2018, Scotland is bringing in minimum pricing. The 50p-per-unit minimum would raise the price of a four-pack of 500ml cans of 4% beer (8 units) to at least £4 and the cheapest bottle of red wine (9.4 units of alcohol) to £4.69. Will this stop alcohol abuse? Will it stop "pre-loading" which is blamed for many of the late-night problems in city centres? Perhaps, but it certainly won't help pubs survive unless something is done to turn people away from

the cheap off-license and supermarket deals, where this cheap drink is available, and into our community pubs where they can drink safely.

Health bodies are changing their approach in how they make us aware of the dangers of excess alcohol. The old methods of scaring us with stories of organ failure and disease are out, replaced by the horrors of us consuming too many calories. Oh yes, beer making you fat is the method people are trying to wean us off our favourite drinks. A local body, Public Health Liverpool, have an initiative called "Drink Less Feel Good" which uses junk food instead of alcohol units. Apparently, 3 pints of standard beer equals 2 burgers (510 calories). I seem to have drunk almost 6 burgers since Tuesday! I'm being flippant here and it has

drinkaware.co.uk for the facts about alcohol

to be admitted that many charities, such as Drinkaware do lots of good work to reduce alcohol misuse and harm (check out their website at: <https://www.drinkaware.co.uk/>).

If you do want to reduce your alcohol intake, Drinkaware have published a set of top tips. Here they are, with some amendments for CAMRA campaigning:

1. Drink soft drinks between ales. Drinking juice or another soft option between drinks will help you stay hydrated and slow down the rate you're drinking. Ale drinkers appreciate the unique flavours in each brew, so a glass of water can help cleanse the palette between different drinks.

Soft drinks are available at Liverpool Beer festival. Ask at the tokens desk. Stay safe.

2. Look at the ABV. You'll usually find the ABV written on the pump at the pub or on the side of the can or bottle. It's your at-a-glance guide to an ale's strength. Brands with higher ABVs have more alcohol, and more alcohol units.

All the ABVs of our beers and ciders will be displayed in the festival programme and at the bars. Remember, pace yourself and try more – the Bar Managers have worked hard to get them on top form for you.

3. Give alcohol-free days a go. If you drink regularly, your body starts to build up a tolerance to alcohol. This is why many medical experts recommend taking regular alcohol-free days off from drinking to ensure you don't become addicted to alcohol. Test out having a break for yourself and see what positive results you notice.

My local has banjo night on Tuesday and Karaoke on Thursday so its no ale for me those days (Sorry, being flippant again).

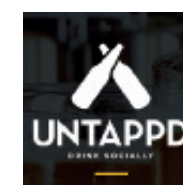
4. Keep a drink diary. If you choose to drink,



recording exactly what you've drunk during the week will tell you whether you're keeping within the unit guidelines.

A great idea. I use WhatPub

(<https://whatpub.com/>), CAMRA's on-line pub guide. As well as listing real pubs and clubs, it allows CAMRA members to enter beer scores for each time they visit a pub. Many CAMRA branches use the scores in WhatPub to decide which pubs and clubs go into the **Good Beer Guide** each year, so if you are a member of CAMRA use it and help the campaign. If not, Untappd




(<https://untappd.com/>) is another useful way of keeping track of your beers and where you drink them.

Tony Morgan



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.



WHY SEEK SANCTUARY?
SANCTUARY BAR IS AN INDEPENDENT LIVERPOOL PUB AND WAS BORN OUT OF A DESIRE TO PROVIDE A WELCOMING ENVIRONMENT WITHOUT THE HUSTLE AND BUSTLE COMMONLY FOUND IN BUSY CITY CENTRE BARS

WE CONSIDER SANCTUARY AS A REFUGE FROM THE CHAOS. A PLACE TO CHAT AND MAKE FRIENDS OVER QUALITY DRINKS.

WE TAKE PRIDE IN OUR DRINKS, QUALITY OVER QUANTITY. OUR DRAUGHT BEERS AND 6 REAL ALES ARE SERVED AT THE PERFECT TEMPERATURE.

WE SUPPORT LOCAL BREWERIES HAVING AT LEAST ONE LOCAL CASK ALE ON AT ALL TIMES. WE ALSO SELL REAL CIDER AND A VAST ARRAY OF BOTTLED CRAFT BEER.

10% CAMRA DISCOUNT ON ALL REAL ALES

72 LIME ST, L1 1JN - 0151 703 0116
WWW.SANCTUARYBAR.CO.UK



01744 643 132
07799 421 417
info@wrightsteeldetailing.co.uk

WRIGHT STEEL DETAILING
Architectural & Structural



Utilising the latest software for the steel industry we are able to create very accurate 1:1 scale 3D models of any project, which can help eliminate any unforeseen clashes on site.

We can then produce all the relevant information from the model such as:

- General arrangement drawings, inc. 3D views
- Anchor bolt plan and details
- Assembly drawings
- Fitting drawings
- Various reports (material lists, parts list, etc.)
- NC, DSTV and DXF Files

Foot Bridges | Rail Bridges | Structural Staircases | Fire Escapes
Canopies | Balustrades | Steel Frames | Staircases

www.wrightsteeldetailing.co.uk




LIVERPOOL BEER FESTIVAL

Promoting locally produced ale, or LocAle, is something we take very seriously at this beer festival. With micro-breweries being set up all over the country, it is the local CAMRA branch's responsibility to "showcase" local beers at their beer festival wherever possible. I say "wherever possible" for a reason as some local breweries have taken a conscious decision to NOT offer their beer in traditional cask form or in very limited quantities, which we respect.

This year, we have 4 local breweries that are new to this festival. Firstly, there is the legendary **HIGSON'S** who are "back with new brews for a new age". The revival was started some seven years ago and is the brainchild of Steve Crawley. Steve is originally from Merseyside and

returned to the area after 20 years based at the Caledonian Brewery in Edinburgh. His vision of a beer, gin and food experience all under one roof can be sampled at the H1780 Tap & Still within the Baltic Triangle (62-64 Bridgewater Street, L1 0AY; @TapandStill).

After a chance meeting between the brewer and one of our beer orderers a recent event in the Baltic Fleet, we have managed to obtain some beers in cask from **CHAPTER BREWING** (@ChapterBrewing) near Runcorn. The names of the beers tend to follow a fictional theme and span a variety of styles.

Lastly we have **FLAGSHIP**, whilst not a new brewery to our festival, it may be an unfamiliar name to some visitors. The name is a result of a re-branding of beers brewed by Ship & Mitre Brewing and is a result of a crowd-funding campaign launched last autumn. This will allow the beers to be offered to pubs other than the famous **Ship & Mitre** on Dale Street.

* **LocAle** is a **NATIONAL** scheme within **CAMRA**, but administered at local branch level.

The premise is three-fold:

- Promote **LOCALLY** brewed real ale and thus, local business.
- Reduce 'road miles' incurred in delivering to pubs.
- Give real ale drinkers more choice within the branch area.

Within our branch, LOCAL, means real ale brewed WITHIN 30 miles of the pub BY ROAD.

Further details of the scheme (and it's benefits) can be found at the CAMRA Membership desk situated by the stage in the Concert Room.

New(-ish) LocALE beers for you to try at this festival:

BAYOU
IRONMONGER'S ALE
1868
HUNKY DORY
ON THE BOUNTY
LOTTIE DODD

Big Bog
Connoisseur
Connoisseur
Red Star
Neptune
Peerless

STOG
ENTIRE
SUBMARINER
RUN AGROUND
SLIDER GOLD
LANGTON SPIN

Big Bog
Connoisseur
Stamps
Neptune
Peerless (re-brew)
Peerless



wetherspoon QUALITY ALES

BARKER'S BREWERY

Archway Road,
Huyton,
Liverpool L36 9UJ

CHILDWALL FIVEWAYS

179 Queens Drive,
Childwall,
Liverpool L15 6XS

FALL WELL

St Johns Way,
Liverpool L1 1LS

FRANK HORNBY

38 Eastway, Maghull
Liverpool L31 6BR

GOLD BALANCE

6 -10 Newtown Gardens,
Kirkby, Liverpool L32 8RR

LIME KILN

Fleet St/Concert Sq,
Liverpool L1 4NR

NAVIGATOR

694 Queens Drive,
Liverpool L13 5UH

NORTH WESTERN

7 Lime Street,
Lime Street Station,
Liverpool L1 1RJ

QUEEN'S PICTUREHOUSE

47-49 South Road,
Waterloo, Liverpool L22 5PE

THE RAVEN

72 - 74 Walton Vale,
Liverpool L9 2BU

RICHARD JOHN BLACKLER

1 & 2, Great Charlotte Row,
Great Charlotte Street,
Liverpool L1 1HU

THOMAS FROST

177-187 Walton Rd,
Liverpool L4 4AJ

THE WELKIN

7 Whitechapel,
Liverpool L1 6DS

WILD ROSE

2a & 1b The Triad Centre,
Stanley Road, Bootle,
Merseyside, L20 3ET



drinkaware.co.uk

jdwetherspoon.com

Tony's Comet



Tony Williams, a long time stalwart of Liverpool & District Branch of CAMRA, very sadly passed away at the beginning of March last year. As he has been a very active volunteer at the Liverpool Beer Festival for many years, looking after such jobs as staffing and stewarding, it was decided that we should have a special brew in his memory.

We decided to ask Stan Shaw, the brewer at Melwood Brewery, to come up with a special brew for us as Stan has known Tony for many years. The beer is a stout and is



called Tony's Comet as, for those who don't know, Tony's two main interests in life were Beer and aircraft, of which he was a very frequent flyer to destinations all over the world. One of his favourite aircraft was the De Havilland Comet

first introduced in 1948 as the world's first commercial jetliner and still flying over 30 years later.

Tony was born in July 1955 in Wavertree Liverpool and I got to know him in the mid 1970's when he was doing teacher training at my school "Gateacre Comprehensive School". Although I had heard about him 4 years before that when he was my brother's best friend whilst they were at the Bluecoat School, a friendship that was to last till his passing away. He was a very active member of both the Merseyside Aviation Society and FOLA (Friends of Liverpool Airport) over the years and was still writing for FOLA up until his untimely death.

Tony joined CAMRA in the mid 1980's as his interest in beer became greater, and on his trips by car to and from airports etc. he would regularly stop off at many pubs and breweries. He first became active in the Merseyside branch of CAMRA as it was then called, in the late 1990's, taking on the job of organising the coach trips for the branch from early 2000 until he retired from the role in January 2016, then becoming the vice chairman for the branch until early last year. He

was also the compiler of the monthly email newsletter and wrote many articles for Merseyale over the years. Tony was a great believer in supporting pubs that had just started selling real ale and he actively hunted them out and over the years he organised many pub walks and survey trips for the branch.

For me I will best remember him for his immense knowledge of the real ale scene in Liverpool. If you went on a pub crawl with Tony, something he was always happy to take you on, you went to some new pubs you had never even heard of or that you did not know sold real ale.

I wish to thank Ian Macadam for helping me with this article.

Doug Macadam

The Beer List-introduction

With just under 200 beers on the list from all styles of beer we do ask you to be patient if any mistakes creep in to the descriptions, ABV's etc., as beer list is compiled by volunteers and is checked from various sources. If you do spot any mistakes then please let us know so we can correct them for the future.

We have got beer from most of the local Merseyside breweries. Then there is a general spread of beers from the North West, a good selection from the East Yorkshire area and a wider spread of beers from all over country covering Scotland to the South West of England.

Although we start with just under 200 beers this will gradually decrease but by Saturday evening we are often still have well over half of the beers left. However, 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, till it runs out or goes off.

This year we are using your round again as a means of keeping you up to date with the beers as they

run out. To view the full beer list in advance so please go to www.yourround.co.uk

As some of our staff may be as unfamiliar with the beers as you are, or if you are not sure of a beer, then please ask for tasters, but 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 you are not sure. But 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" or "Taste Before You Buy" 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, Pam Hadfield and Howard Perry for the extensive choice of beers available.



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.

yourround.co.uk

This year we are using the 'yourround' website again to manage our beer list. To access the list either scan in the QR code or go to www.yourround.co.uk and search for **Liverpool Beer Festival**. The **BeerCAM** Web page keeps track of which beers are available and allows you to find out more information on each brewer. **The website is mobile phone friendly.**



BAR SPONSORS You can find these beers on the bar

Brimstage Brewery



Wirral, Merseyside

Brewing started in 2006 on a 10-barrel plant in a redundant farm dairy in the heart of the Wirral countryside. This is Wirral's first brewery since the closure of the Birkenhead Brewery in the late 1960s.

1 Elderflower Wheat Beer 4.2

Wheat

A cloudy wheat beer with plenty of elderflower all we need is the sunshine and we have got summer sorted.

2 Sandpiper Light Ale 3.5

Pale

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

3 Scarecrow 4.2

Amber

Orange marmalade in colour this well balanced session brew has a distinct citrus fruit bouquet and a bitter finish.

4 Trappers Hat 3.8

Golden

A refreshingly hoppy session beer. Gold coloured with a complex bouquet it provides a mouthful of fruit zest with hints of orange and grapefruit.

Melwood Beer Co

Knowsley, Merseyside

Husband & wife team John and Julie Marsden have now been joined by brewer Stan Shaw. The Melwood Beer Company began brewing in 2013 using a five-barrel plant in the old dairy that used to house Cambrinus Brewery. In 2016 the brewery has moved to bigger premises in the nearby Old Kennels on the Knowsley Estate.



5 Knowsley Blond 3.9

Pale

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.

6 Paleface 4.0

Pale

A pale hoppy beer with lots of late Summit hops giving it a full flavour with great mouthfeel and a long hoppy aftertaste.

7 Tony's Comet Stout 4.4

Stout

Very Special Stout in memory of Tony Williams (see p 13)

8 Whiter Shade of Pale 5.0

Pale

Very pale ale brewed with Chinook hops.

Parker Brewery

Southport, Lancashire



Parker was established in 2014 using a 25-litre plant. In November 2014 production was moved to a 5-barrel plant, producing cask conditioned ales and bottled beers.

9 Boadicea 5.5

IPA

A light golden Amber IPA packed with fruity happiness! a traditional IPA.

10 Dark Knight Porter

Porter

Awaiting tasting notes from brewer Awaiting tasting notes from brewer Awaiting tasting notes from brewer

11 Saxon Red Ale 4.5

Ruby

A stunning ruby red ale in colour. A morish smooth drinking ale packed full of warm fruit flavours and a subtle of spice on the finish.

12 Viking Blond 4.7

Blonde

A delightful blonde ale subtle blackcurrant leaf and red berry fruit flavours and a refreshingly dry finish.

Rock the Boat Brewery

Crosby, Merseyside



Rock the Boat began brewing in June 2015 in a converted 16th century wheelwright's workshop in Little Crosby Village. A core range of ten beers are produced, all with a name relating to a local theme. All the beers are vegetarian and vegan friendly and the bottled versions are bottle conditioned.

57 (6N bar) 80 Shilling 4.5 80/-

Malt dominates this lightly hopped 80/- style dark ale, hints of biscuit, toast and roasted barley.

13 (Sittin' on) The Dock 3.5

Dark

5 malts combined for a smooth malty ale with added treacle. Nutty and chocolate overtones.

14 Bootle Bull 3.8

Amber

smooth and malty like North West bitters used to be like. A good bitter hop finish. A well rounded complex ale.

15 Dazzle 3.6

Golden

Malt initially then a very bitter lingering finish using UK hops. Complex and moreish.

16 Waterloo Sunset 4.2

Amber

Complex smooth ale with orange and biscuit malt aromas fruity and malty flavour from both Malt and Rye.

6N bar - 6 Nations Bar



Complete Tech Solutions

We aim to keep everything under one roof so you always know who to turn to

Contact us today for your free system audit and comms review



IT Support

We offer differing types of support, depending on your requirements. From Ad-hoc to full maintenance contracts.

VoIP Technology

All the features of a top end physical telephone system, without the costs. Single site to geographically dispersed locations including roaming users.

Other Services

Through our network of approved partners we can offer:
Cabling (Cat5/Cat6/Fibre)
Website Design
SEO (Search Engine Optimisation)
and much more...

Traditional Telephony

From a single line to a full ISDN30 install and mobiles. We also offer support for most telephone systems, through our partners

Websites & Hosting

Companies often involve multiple providers in their email systems, websites and domains, we can liaise with them all or keep them in one place to make life easier

Internet Connectivity

aDSL, FTTC and FTTP
Fibre / Wireless leased lines
EFM and bonded connectivity
3G / 4G failover
Business Quality Connections

WEB: www.completetechsolutions.co.uk

EMAIL: sales@ctsnw.co.uk

Windmill Brewery

Wigan, Greater Manchester

New brewery opened in July 2016 by the Windmill pub in Parbold in converted farm buildings near Standish..



17 All Spruced Up 4.1

Seasonal Special Ale

This Canadian style spruce tipped beer has medium bitterness which gives way to a slightly sweet finish as the spruce flavour builds on the palette, complemented with flavours of citrus and spice and a hint of grapefruit.

18 Duke of Lancaster's 4.0

Ale

The light fruit and malt aromas are complimented with caramel sweetness and a noticeable blackcurrant finish from the Bramling Cross hops.

19 Knockout Blond 4.0

Blonde

A thirst quenching blond ale with a light bitterness and a prominent citrus hop aroma and grapefruit like finish. Brewed using Nelson Sauvin and Chinook hops.

20 Liverpool 4.5

Porter

A rich, ruby ale, offering a smoky aroma with an initial bitterness and a long, burnt toffee and citrus finish.

MERSEYSIDE BREWERIES

Ad Hop Brewing

Liverpool, Merseyside

Started life in July 2014 at the Clove Hitch pub, moving a couple of times before ending up to a much larger premises just off West Derby Rd where the previous Wapping beer plant of 5.5 BBL was added to the existing 2.5 BBL plant.



21 Honey I love you 4.6

Pale

A round and well-balanced light malt base, flavoured with craft Merseyside honey from Eshe Honey to add a delicate honey flavour to the beer. On the nose, the honey is prominent, and blends with the aroma from Citra and Lemon Drop hops.

22 Equinox 5.3

American IPA

A rich and flavourful American IPA, single-hopped with Equinox hops, with a good mouthfeel and fruity hop aroma.

23 Jesse James 4.9

American IPA

A robust session IPA with a pungent bitterness and rich floral hop aroma.

Big Bog Brewing Co

Liverpool, Merseyside



Big Bog was established in 2011 in Waunfawr near Caernarfon, Wales at the Snowdonia Parc brewpub. Due to growth & expansion needs, in February 2016, the brewery moved to Speke, Liverpool. The new plant is UK-made, custom built, semi-automated and has a brew length of 10 barrels.

24 Bayou 5.0

Pale

American Pale Ale brewed using Extra Pale Ale & Crystal Rye malts. An Intensely hoppy ale using USA Citra hops in the copper then dry hopped with USA Amarillo hops

61 (6N bar) Pride of England 3.8

Golden

Golden in colour brewed with SIX English hop varieties and based on a traditional English Ale recipe which includes SIX percent sugar sourced from the British Caribbean.

25 Stog 4.1

Stout

A milk stout brewed using chocolate & brown malt. Milk sugars are added to give a creamy bittersweet taste.

26 Welsh Pale Ale 4.2

Golden

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

Connoisseur Ales

St Helens, Merseyside



Launched in 2014 by a family team of award-winning licences, the brewery was run by Mark Yates until his death in November 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.

27 1868 3.7

Pale

Pale beer inspired by a 150 year old recipe with orange and cedar notes and a biscuit background taste.

28 Entire 5.4

Old Ale

Complex oak aged ale with hints of sourness and brett funk.

29 Ironmongers Ale 4.0

Malty

A traditional-style dark bitter single-hopped with French Aramis hops.

30 Ninkasi 4.0

Pale

Big bitterness and grapefruit from 4 US hops atop smooth pale malt blend.

H1780

TAP & STILL

• NOW OPEN •



IN THE VERY HEART OF LIVERPOOL, L1, H1780 TAP & STILL OFFERS A UNIQUE EXPERIENCE. WE HAVE OUR OWN BREWERY AND DISTILLERY COMPLEMENTED BY SIMPLY COOKED FOOD WITH THE FINEST QUALITY INGREDIENTS...

TO MAKE A BOOKING OR DISCUSS AN EVENT PLEASE CALL BECKY ON

0151 317 8215

h1780tapstill.co.uk

62-64 Bridgewater St, Baltic Triangle L1 0AY

**GS
OP**
THE GINSMITHS
OF LIVERPOOL

Higson's

**LOVE
LANE**

Flagship Ales

Liverpool, Merseyside



Launched late 2016, the Ship & Mitre Brewing Company rebranded as Flagship Beer in 2017, and primarily supplies the iconic city centre pub, the Ship & Mitre, with some sales locally and nationally. Cask focus, with conditioned bottles available locally. Cuckoo brewing on a 4-barrel kit as of 2018 with frequent brews for freshest beer.

31 Lupa 3.8

Pale

A blend of citrus peels and new Styrian Wolf hops for a sweeter balanced pale.

32 Silhouette 4.5

Stout

Dry Irish stout, with plenty of roasted, toasted richness.

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.

33 Chinook 4.1

Amber

Hoppy / Tropical Fruits IPA.

34 Mocne Piwo 5.1

Golden

Golden coloured and a strong fruit flavour. Bitter lasting full malt finish.

35 Valentines Kiss 4.1

Amber

Light beer with floral / earthy flavours.

Higsons Brewery

Liverpool, Merseyside



Opened in December 2017 in the Baltic Triangle area of Liverpool, the 30-barrel plant can be seen from the Higson's H1780 tap pub. 1780 was the year that the first Higson's brewery started in Liverpool, but the cask beers brewed under the name Higson's now have no connection with original Higson's whose old brewery is still nearby.

36 Higsons Amber 4.1

Amber

A reddish ale featuring five different malts five different hops to give aroma a hint of caramel.

37 Higsons Pale 3.8

Pale

An easy drinking hoppy classic revival of Higsons Pale Ale.

Liverpool Organic Brewery

Liverpool, Merseyside



Liverpool Organic started brewing in 2009. Their stable of beers now runs to over 20 different beers. Beers are also brewed under the name of the now defunct Cambrinus Craft brewery.

38 Empire Ale 5.3

Ruby

A Strong Ruby Ale malty and biscuity with a slightly sweet finish.

39 Harbour 4.2

Pale

NEW - A hoppy pale ale made with Admiral hops.

40 Imperial Russian Stout 7.5

Stout

Rich strong hoppy bitterness with a full bodied sweetness & bitter coffee finish with a little fruity malt on the aftertaste.

Neptune Brewery

Liverpool, Merseyside



Neptune use a 6BBL custom built microbrewery to produce a range of cask, key keg and bottle conditioned beers. All beers are Vegan friendly using no isinglass finings. Their Abyss Stout won best beer at 2015 Southport CAMRA festival and came runner up at 2016 Liverpool CAMRA festival.

41 King Of The Sea 4.4

Copper

Soft Juicy bitter. Unfined and vegan friendly.

59 (6N bar) Molly 4.0

Stout

Irish dry stout, roasted coffee & light bitterness.

42 On the Bounty 5.8

Stout

Chocolate & Coconut Stout

43 Run Aground 5.8

IPA

In our Coffee IPA Run Aground we've carefully chosen the best combination of beans. Ensuring a delicious smooth rich roasted flavour to complement the hops.

Peerless Brewery

Birkenhead, Wirral



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

44 Langton Spin 4.4

Golden

A well balanced dry hopped golden ale

45 Lottie Dod 4.2

Amber

Wonderful amber ale. Named after Wirral athlete Lottie Dod. Easy drinking traditional ale.

46 Oatmeal Stout 5.0

Stout

Wonderfully smooth and dark. This oatmeal stout has good body a creamy head and just the right level of sweetness.

47 Slider Gold 4.4

Golden

American hopped Golden Ale.

Red Star Brewery

Overleaf

AD HOP BREWING

GIVE YOUR TASTE BUDS A TREAT TODAY!

High-quality unfiltered and unfiltered craft beers made in Liverpool

twitter.com/ADHOPbrewing

facebook.com/ADHOPbrewing

untappd.com/ADHOPbrewing



BEERS FROM THE NEW FOREST



Telephone: 01725 513 313 email: sales@downtonbrewery.com

www.downtonbrewery.com

Red Star Brewery

Formby, Merseyside

Production started in May 2015 on a 10-barrel plant. Bottling (non bottle-conditioned) is done by nearby George Wright Brewery at St Helens.



48 Formby IPA 4.0

IPA

A floral IPA with a slight elderflower twist.

49 Hunky Dory 4.9

Pale

A premium pale ale made with WheatCrystal & Maris Otter malts then finished with a blend of English hops

50 Samba 4.7

Golden

A blend of traditional ale and lager malts combined to perfection for this big selling ale.

Southport Brewery

Formby, Merseyside

Established in 2004 on a 5 Barrel plant. Outlets in Southport, North West of England and nationally. Six regular ales plus seasonal specials.



51 Carousel 4.0

Golden

Refreshingly floral hoppy best bitter.

52 Eagles Dare 4.0

Bitter

Copper coloured ale with a full, mouthwatering bitterness and a slight dry finish.

53 Monument Ale 3.7

Amber

Traditionally hopped, lightly coloured English bitter, with a well-rounded flavour.

Stamps Brewery

Liverpool, Merseyside

Began brewing in April 2012 producing beers named after famous world postage stamps. The brewery moved to the new site in late 2017 on a temporary basis. Plans are 'in hand' to build a brand-new brewery and pub on this site in 2019.



54 1st Class 3.9

Amber

Made with pale ale malt and a blend of Challenger and Simcoe hops to make a well rounded hoppy IPA.

55 Rum Porter 4.6

Porter

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

56 Submariner 4.4

Amber

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

SIX NATIONS

Once again, six brewers, some local and some from a little further away, have been approached by the Baltic and asked to brew a beer that best represents one of the nations involved. Beers are also listed in the program under their brewery



57 Rock the Boat, 80 Shilling (Scotland) 4.5

80/-

Malt dominates this lightly hopped 80/- style dark ale, hints of biscuit, toast and roasted barley.

58 Coach House, Hop Kick (Italy) 4.3

Blonde

Blonde coloured, with well balanced malty overtones, the additional dry hop gives it a power kick finish.

59 Neptune, Molly (Ireland) 4.0

Stout

Irish dry stout, roasted coffee & light bitterness.

60 Heavy Industry, Niwl Coch Red Mist, (Wales) 3.8

Pale

Session pale ale with Columbus, Citra, Amarillo, Simcoe and Centennial, double dry hopped.

61 Big Bog, Pride Of England (England) 3.8

Golden

Golden in colour brewed with SIX English hop varieties and based on a traditional English Ale recipe which includes SIX percent sugar sourced from the British Caribbean.

62 Chapter, Casque D'or (France) 4.4

Amber

Marmalade Pale. Inspired by the first ever written use of the word marmalade in Gil Vincentes 1521 play Com'Ádia de Rubena Temos Tanta has a marmalade bitterness and a fresh citrus lift.

OTHER BREWERIES

Ashover Brewery

Clay Cross, Derbyshire

Ashover Brewery first brewed in 2007 on a 3.5 barrel plant in the garage of the cottage next to the Old Poets' Corner in Ashover. Since its acquisition of a 10 barrel brewery in the neighbouring village of Clay Cross in 2015, Ashover now brews at both sites.



63 Damson Porter 4.7

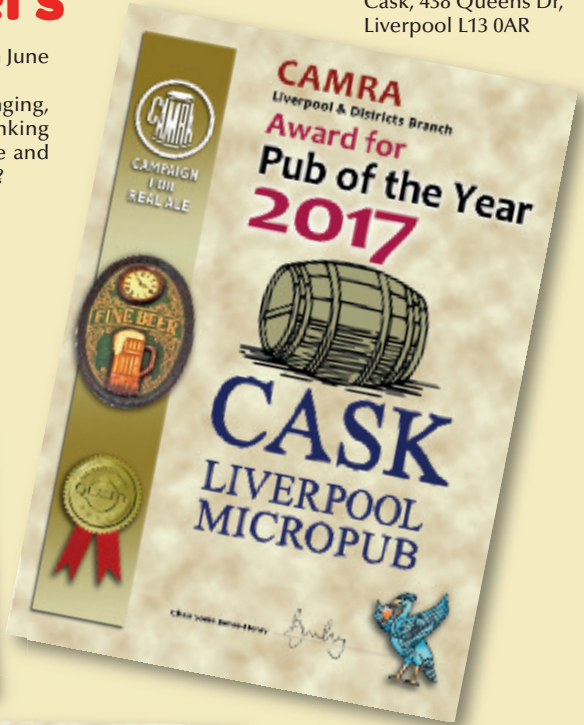
Porter

Dark rich and fruity this porter style ale is soft and yet full of bod and flavour. Made using an abundance of wild locally grown damsons

Liverpool CAMRA 2017 Award winners

Our annual awards ceremony took place in June at the KIND Centre in Liverpool. This year's award winners range from 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?

Cask, 438 Queens Dr, Liverpool L13 0AR



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



Volunteer Canteen, 41 East St, Waterloo, Liverpool L22 8QX

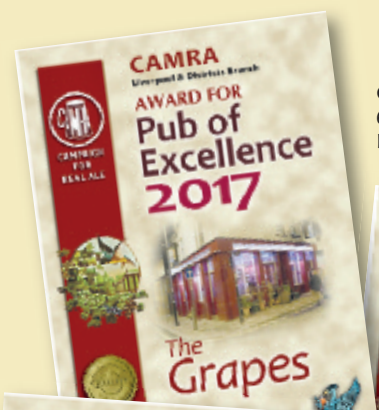


Hard Times & Misery, 2B Maryland St, Liverpool L1 9DE

Baltic Fleet, 33A Wapping, Liverpool L1 8DQ



Grapes, 60 Roscoe St, Liverpool L1 9DW



Swan Inn, 86 Wood St, Liverpool L1 4DQ

Lime Kiln, 1 Fleet St, Liverpool L1 4AN

Dispensary, 87 Renshaw St, Liverpool L1 2SP



Rock the Boat Brewery, 6 Little Crosby Rd, Little Crosby, Liverpool L23 4TS



Storrsdale, 43-47 Storrsdale Rd, Liverpool L18 7JY



Frank Hornby, 38 Eastway, Liverpool L31 6BR



For further details on all these pubs, including opening times, maps and what facilities are available please go to <https://whatpub.com/> While you are in Liverpool please also visit our advertisers. We wouldn't be able to run a beer festival without their support.

Mossley Hill Athletic Club Charity Beer Festival 21-23 April 2018

Friday 7pm - midnight
Saturday 1pm - 6pm and 7pm - midnight
Sunday 1pm - 9pm
£5 per session

www.mossleyhillbeerfestival.org.uk



80 BEERS and CIDERS
Hot and cold food
Live entertainment
Tickets available from the club
Also available on the website



**Come along and help us to support
this year's nominated charities.**

Atom Beers



Hull, East Yorkshire

A collaboration between Allan Rice and Sarah Thackray dedicated to brewing good flavoured quality beer set up in November 2013 in a modern industrial unit north-west of Hull city centre. The 10bbl brewing equipment, which came from Oban Ales, is supplemented by fermentation capacity of 180bbl and conditioning capacity of 180bbl.

64 Blonde 4.0 **Pale**

A fresh smooth easy to drink pale beer with citrus notes.

65 Dark Matter 4.5 **Coco Stout**

Stout whose final gravity was larger than expected.

66 Uncertainty Principle 6.0 **IPA**

Immeasurably hoppy bitter IPA with 5 hops.

Ayr Brewing Co

Ayr and Arran, Scotland



Ayr Brewing Company began brewing in 2009 with a five-barrel plant and is located at the Glenpark Hotel, Ayr. Beer is sold at the hotel and around 50 other outlets are supplied throughout Scotland and England.

67 Fair Jenny's Jig 4.4 **Pale**

Tropical and stone fruit flavours with a hint of watermelon and a long lemon hoppy finish.

68 Jolly Beggars 4.2 **Amber**

The nose is floral and sweet. The palate is of citrus hops toffee fruits and blackcurrant with a malty finish.

69 Leezie Lundie 3.8 **Golden**

The nose has Grapefruit and Pine which slowly opens up to give a delicate sweet maltiness. The palate is full and creamy with a long refreshing finish.

70 Rabbits Porter 4.3 **Porter**

The nose has roast coffee gingerbread and chocolate. The palate is of currant fruit and molasses becoming creamier towards the long warming finish.

Bank Top Brewery

Bolton, Greater Manchester



Bank Top was established in 1995. Since 2002 the brewery has occupied a Grade II-listed tennis pavilion. In 2007 the brewing capacity was doubled with the installation of a 10-barrel plant and in 2008 David Sweeney became the sole proprietor.

71 Flat Cap Mild 4.0 **Pale**

Our signature beer - a pale bitter with a citrus fruit aroma and hoppy citrus finish.



72 Port O Call 5.0 **Porter**

A dark and mysterious easy drinking ale with masses of character. Vintage Ruby Port is added to the cask to provide an unusual depth of flavour. One for the connoisseur.



Barnegates Brewery

Ambleside, Cumbria



Started in 1997 to supply only the Drunken Duck Inn. Expanded and became a limited company in 1999. Brand new purpose-built 10-barrel plant installed in 2008.

73 Goodhew's Dry Stout 4.3 **Stout**

Dark rich roasted malts and English hops.



Bingley Brewery

Wilsden, West Yorkshire



Bingley is a small, family-run brewery that opened in 2014 using a six-barrel plant. It is located in a rural setting in the village of Wilsden, part of Bingley Rural Ward.

74 Bantams Gold 4.2 **Golden**

Bantams Gold, has been produced through the Bingley Bantams, Bingley town's supporters' club.

Brass Castle Brewery

Malton, N Yorkshire



The brewery is now based in the centre of Malton 'Yorkshire's Food Capital' with a 12-barrel plant, having begun life in 2011 on 1-barrel kit in the owner's garage. All beers are unfiltered and so are suitable for vegetarians and vegans.

75 Ready Grisette GO! 4.0 **Wheat**

The grisette style denotes a low-ABV hopped wheat beer with saison characteristics. Ready Grisette Go is brewed with Belgian yeast and Azacca hops.

76 Session 3.6 **IPA**

Mini-IPA with characteristic West Coast citrus character and bitterness. Brewed to session strength.

77 Sunshine 5.7 **IPA**

An alternative take on the 'winter-warmer'. A balanced dry-hopped IPA to remind us of summertime.

Brown Cow Brewery

Selby, Yorkshire



The Brown Cow Brewery, run by Susan and Keith Simpson, was formed in July 1997. Their beers are well respected with real ale drinkers and the beers have won many awards at festivals throughout the country.

78 Thriller in Vanilla 5.1 **Porter**

A multi award winning scrumptious rich porter brewed with fresh vanilla pods complimenting the complex dark malts. A Thriller in Vanilla that packs a punch!





MELWOOD BEER COMPANY

Using floor malted barley from the oldest malthouse in Britain and hops from all over the world.



Some of our extensive range of beers

The Melwood Beer Company opened its doors in March 2013. We are based in the heart of Knowsley Park in the old Kennels that once housed Lord Derby's gundogs.

@melwoodbeerco



Melwood Beer Co, The Kennels, Knowsley Park, Knowsley, Merseyside L34 4AQ

PROUD SPONSORS OF LIVERPOOL CAMRA BEER FESTIVAL

Like most northern lads we have a strong sense of what constitutes a decent pint and so we brew ours with that in mind. It's why we established Windmill Brewery in the first place: it was the best way we knew of guaranteeing perfection.

Why not try our beers today – we'd love to hear your feedback.



BREWED WITH PASSION
WINDMILLBREWERY.CO.UK



Brown Cow Brewery

Continued

79 White Dragon 4.0 Pale

A pale aromatic beer refreshing with a good level of bitterness citrus undertones and clean finish.

Bushy's Brewery



Douglas, Isle of Man

Launched in 1986 as a brew-pub, Bushy's relocated in 1990 when demand outgrew capacity. Bushy's goes one step further than the Manx Pure Beer Law preferring the German Reinheitsgebot (Pure Beer Law).

80 Oyster Stout 4.2 Stout

Using fresh oysters in the late stages of the boil gives this delicious chocolaty creamy beer mysterious qualities.

81 Red 4.7 Ruby

Mahogany red colour, brewed with Manx barley, Maris Otter and Crystal malt. Full mouth feel, with traditional dry, hoppy bitterness followed by rich, dark fruit aroma.

Cameron's Brewery



Hartlepool

Cameron's Brewery Ltd is an English brewing company founded in 1865 by John William Cameron in Hartlepool, County Durham

82 A-hop-ocalypse Now 4.3 Golden

A golden cask beer with a citrus aroma and satisfying full hop flavour. The Cascade Chinook and Fuggles hops deliver a initial citrus flavour followed by a satisfying bitter taste.

83 Black Forest Gateaux Porter 5.5 Porter

A classic rich North East porter infused with the flavours of a black forest gateaux. Flavours of cherry vanilla and dark chocolate are infused into the dark beer to create a decadent rich taste.

84 Road Crew 4.5 Golden

Road crew is an American pale ale packed full of hoppy citrus and blackcurrant flavours delivering a crisp, refreshing, superior taste to celebrate the spirit of the song and those who inspired it. Motorhead for life!

Chadwick's Brewery



Kendal, Cumbria

Chadwick's Brewery is based in the historic town of Kendal, 'the gateway to the lakes'. They opened in the summer of 2014 in one unit on the old Goodacre Carpets site but moved to their current unit on the same site in 2015.

85 Castle Mild 3.6 Dark

A black full-bodied dark mild smooth and rounded with a liquorice after-taste.

Chapter Brewing



Runcorn, Cheshire

Independent brewer producing diverse "fictional beer" inspired by literature, each having a story behind and in them. Chapter are creating brews ranging from Pales to Sours, Smoked Porters to Belgian styles and beyond.

62 (6N bar) Casque D'or (France) 4.4 Amber

Marmalade Pale. Inspired by the first ever written use of the word marmalade in Gil Vincentes 1521 play Com'Adia de Rubena Temos Tanta has a marmalade bitterness and a fresh citrus lift.

86 Dead Man's fist 5.5 Amber

This subtly smoked porter slinks smoothly past before being followed by the crack and heat of fiery black pepper.

87 Parabola 4.7 American Pale Ale

Punchy American pale ale, bursting with freshness from the huge Columbus dry hop.

88 Temos Tanta 4.4 Pale

Marmalade flavours are abundant from the peel and orange forward hops used in this session Pale Ale.

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.

58 (6N bar) Hop Kick 4.3 80/-

Blonde coloured, with well-balanced malty overtones, the additional dry hop gives it a power kick finish.

Conniston Brewing Co



Conniston, Cumbria

A 10-barrel plant started in 1995. Now brews 40 barrels a week. Twice CBOB winner. Supplies numerous outlets locally and nationally. Some beers bottled on site, other bottle conditioned Conniston beers brewed using Ridgeway Brewery, Oxford.

89 No (9) Barley Wine 8.5 Barley

Brewed once a year this classic strong golden beer has a long maturation period to give a smooth and warming character a delightful sipping beer. Rich in fruit flavours with Marzipan herbal hoppiness and Cognac overtones finishing with a warming alcohol essence. The residual sweetness is balanced by large amounts of best English Goldings hops.



Liverpool Broad Green Roby Huyton Prescott Rainhill Lea Green St Helens Manchester



WHISTON Beer Festival 2018

20 Beers 8 Ciders Gin & Prosecco Food & Music

Supporting Local Charities

Whiston Town Hall
Old Colliery Rd, Whiston, Prescott, L35 3QX

Fri 23 March 6.30 – 10.30pm
Sat 24 March 1.00 – 10.00pm
Sun 25 March 2.00 – 7.00pm

Tickets available in advance from Beer EnGin Micropub or on the door £5 per session

Contact: - Twitter @whistonbeefest Phone 07496 616132 Email Whistonbeerfestival@hotmail.com

Event Organisers: Beer EnGin Micropub, 9 Greener Road, Whiston L35 3RE

THE SHIP & MITRE

THE WIRRAL EASTER BEER FESTIVAL

MARCH 29TH - 1ST APRIL 2018
HULME HALL - PORT SUNLIGHT

100 REAL ALES - 50 CIDERS
100 CRAFT, USA & CONTINENTAL BEERS

PREMIUM GIN & SPIRITS BAR - LIVE MUSIC - FOOD

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

Conniston Brewing Co

Conniston, Cumbria

90 Special Oatmeal Stout 4.5

Oats are used in the grist of this beer to give body and smoothness enhancing the roasted barley giving it complex flavours reminiscent of dark chocolate and coffee. This is balanced by a fresh hop bitterness and dry finish.

Stout

Crafty Little Brewery

Brough, E Yorkshire



Crystalbrew Ales Ltd, now trading as 'The Crafty Little Brewery', is an East Yorkshire family business, passionate about fantastic real ale and with an exciting range of new beers across very different taste ranges.

91 Perky Porter 4.8

An Espresso Porter

Porter

92 Wolf Bite 4.8

Brewed with Pacific Northwest hops it is a classic APA with a complex personality - an intense blend of refreshing fruit a heady citrus aroma a touch of pine and a powerful bite.

Pale

Dent Brewery

Dent, Cumbria



Dent was set up in 1990 in a converted barn next to a former farmhouse in the Yorkshire Dales National Park. In 2005 the brewery was completely refurbished and capacity expanded. One pub is owned.

93 Snow Flock Ginger 4.5

This Pale Ale with a hint of Ginger is just the thing to warm the palate!

Copper

94 T'owd Up 6.0

A rich and full flavoured strong stout. This is balanced by a warming sweetness and a raisiny-fruitcake taste which lingers on into the aftertaste.

Stout

Derventio Brewery

Darley Abbey, Derbyshire



Established in 2005 and first brewed in 2006 at Trusley Brook Farm, in 2011 they moved to the Grade I listed Mill Complex, which is part of the Derwent Valley Mills World Heritage Site. Derventio is a 6-barrel microbrewery and a founder member of the Derbyshire Brewers Collective. Spent grain goes to a local farmer.

95 Et Tu Brutus 4.5

Dark ale demonstrating a suprising smoothness but with along bitter finish.

Dark

Downton Brewery Co

Salisbury, Wiltshire



Downton was set up in 2003. The brewery has a 20-barrel brew length and produces around 1,500 barrels a year.

96 Choc Orange Stout 5.8 Old Ale

A speciality old ale with pronounced chocolate flavours. A pleasant orange addition combines perfectly in this delightfully different offering.

97 Honey Blonde 4.3

Honey Blonde is a light and refreshing blonde/golden ale with subtle hints of honey and softly sweet malt. The finish is crisp and refreshing.

Golden

Drygate Brewing Co

Greater Glasgow, Clyde Valley



Restaurant, bar, and microbrewery, Drygate is a joint venture of Tennent's and Williams Bros, though operationally independent. The on-site brewery began production in June 2014.

98 Pale Duke 4.0

Beautifully balances a ready brioche like backbone with flavours of summer stone fruit and marmalade. Crisp clean and delicately bitter.

Pale

99 Seven Peaks 5.0

A Moasic-hop IPA. Golden colour with a tropical fruit and toffee aroma. The flavour is tropical fruits with floral notes and a lingering bitter finish.

Amber

Dunham Massey Brewing Co

Dunham Massey, Greater Manchester



Opened in late 2007, Dunham Massey brew multi-award winning traditional North-Western ales using only English ingredients. Opened a sister brewery called Lymm Brewery Company in August 2013. Opened a new tied bar called Costello's Bar in Stockton Heath in December 2013. This is joint tied to Dunham Massey Brewery and Lymm Brewing Company.

100 Milk Stout 4.0

A classic full bodied sweet stout with a creamy roast malt character.

Stout

101 Porter 5.2

A classic old style English porter. Dark creamy full bodied and packed with flavour. Supreme champion 2014.

Porter

Eden Brewery

Overleaf

Eden Brewery

Penrith, Cumbria



Set up in 2011, Eden Brewery is now run by Jason Hill, assisted by Linda and Chris. The five-barrel brewery is located in the Old Brewery at historic Brougham Hall and has the capacity to brew 45 barrels per week.

102 Gold 4.2

Golden

Brewed traditionally using the finest Maris otter malt giving a light golden colour with a distinctive hop character & citrus aroma. Eden gold is moreish and very refreshing.



Elland Brewery

Elland, West Yorkshire



Originally formed in 2002 as Eastwood and Sanders by the amalgamation of Barge & Barrel and West Yorkshire Breweries the company was renamed Elland in 2006 to reinforce its links with the town. The brewery has a capacity of 50 barrels (200 firkins) a week.

103 Porter 6.5

Porter

A rich complex dark ruby porter from an 1872 recipe. It has an old port nose coffee and bitter chocolate flavours from four malts including finest Maris Otter and English hops. Supreme Champion Beer of Britain. Three times National Winter Ales Champion.

Exeter Brewery

Exeter, Devon



Exeter Brewery is the largest brewery in the city, supplying over 600 outlets in Devon, east Cornwall, Dorset and Somerset. They moved to their present site in 2012, having outgrown their previous location.

104 Avocet 3.9

Pale

Devon's only organic real ale. A distinctively flavoured beer with refreshing citrus taste and attractive aroma. Light gold in colour and wonderfully refreshing.

105 Tomahawk 3.5

Amber

Light ale with a good fruity taste.

Farm Yard Ales

Cockerham, Lancashire



Situated on a family-run farm, this 10-barrel plant began brewing in 2017 with a growing range including seasonal specials. The tap overlooks the brewery and will feature a canning plant from early 2018. Aiming to be completely sustainable, the mineral water used is sourced from their own borehole with all waste returned for use on the farm.

106 Sheaf 4.1

Pale

The New World hops from NZ & US are added to a Controlled whirlpool temperature to allow us to control the bitterness whilst extracting those pungent hop oils. This beer is a fragrant and well-balanced easy drinking pale ale

Fell Brewery

Flookburgh, Cumbria



Exeter Brewery is the largest brewery in the This brewery was founded in 2012 as a five-barrel plant, recently expanded to a 12-barrel capacity by homebrewer Tim Bloomer and friend Andrew Carter, brewing beers inspired by their travels in the US and Belgium.

107 Southern Cross 3.7 NZ Pale Ale

Tasting notes needed Tasting notes needed Tasting notes needed Tasting notes needed

108 Robust Porter 4.8 Porter

Roast dominates throughout; fruit comes through on drinking, with a dry and bitter finish.

109 Progressive Pale 5.1 Pale

A light-bodied balanced pale with a generous helping of hoppy intrigue.

110 Ghyll 3.7 Bitter

A yellow highly drinkable hoppy session bitter with a long drying bitter finish.

Gene Pool Brewing

Kingston upon Hull, East Yorkshire



Father and son enterprise, hence the brewery's name, established in November 2016 in an industrial unit to the west of Hull town centre. Two-barrel brewery currently brewing twice a week expecting to be brewing five days a week by December 2017.

111 Black Rubus 4.7 Blackberry Stout

A dark Stout aged with Blackberries.

112 Rubus 3.9 Fruit

A raspberry ale.

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.

113 Chopper 3.9 Fruit

Yorkshire style session beer with English and Slovenian hops dry hopped with Chinook

114 Styrian Dragon 4.5 IPA

A golden ale brewed with English malt showcasing the new generation of Slovenian hops which rival the best American varieties for flavour and aroma. This clean dry beer has a delicious combination of tropical fruit and berry flavours and a fresh floral citrus aroma.

115 Weizen Stout 4.5

Smooth Chocolatey Wheat Beer.

Stout

Great Newsome Brewery

Winestead, East Yorkshire



Referred to as 'East Yorkshire's Hidden Gem', Great Newsome began brewing in 2007 in renovated farm buildings. A range of beers are now brewed using barley from the farm and brewing can be seen from a newly built viewing area. Expansion into another farm building will increase capacity in Autumn 2018.

116 Holderness Dark 4.3 Mild

A dark mild of a type that was once popular in Hull and the East Riding. A nuttiness comes through from the Amber malt combined with Chocolate malt for colour and depth of flavour.

117 Liquorice Lads 4.3 Stout

A liquorice infused stout.

118 Sleek Dust 3.8 Pale

A straw-coloured light refreshing session ale. Pilgrim and Northern Brewer hops combine well with the floral notes of Centennial culminating in a subtle dry finish.

Green Jack Brewery

Lowestoft, Suffolk



After 10 years at Oulton Broad Green Jack moved to the Triangle Tavern Lowestoft in 2003 and then to a nearby 35-barrel plant in 2009. One pub is owned and over 150 outlets supplied.

119 Gone Fishing 5.5 Golden

The Gone Fishing E.S.B. is a strong golden pale Ale which is very light-drinking and very moreish.

Hafod Brewing Co

Mold, North East Wales



Hafod began brewing in 2011 on a small scale and re-located to the present premises in 2014 whilst retaining the original kit at Pant Glas, Gwernaffield for low volumes.

120 Crystal Haze 4.0 Amber

Zingy pale ale hopped with Crystal and Citra.

121 Fallen Empyre 4.9 IPA

Old-school British Indian Pale Ale made with all-British malt and hops.

122 Fruitcake 4.3 Amber

Moreishly malty amber ale with notes of mango and apricot and a well-balanced bitter finish.

Half Moon Brewery

York, East Yorkshire



Established in 2013 by Tony & Jackie Rogers, the brewery is based in the original blacksmiths forge, next to their house. A five-barrel plant producing five standard beers, plus monthly and seasonal specials.

123 Dark Masquerade 3.6 Brown

A rich ruby/brown ale which is packed with dark chocolate and liquorice flavours. Warm smokey and intriguing.

124 F'Hops Sake 3.9 Pale

A bright golden ale with a refreshing hint of grapefruit and a good hoppy finish.

125 Lunar 5.5 IPA

A refreshing golden bitter intense hop aroma with a fine malt flavour and hints of caramel followed by a floral hop aftertaste.

Hammerpot Brewery

Poling, East Sussex



Hammerpot started brewing in 2005 using a five-barrel plant, which was upgraded to 10 barrels in 2011.

126 Double Helix 5.2 Golden

A rich golden ale with zesty clean bitterness and a fragrant floral aroma and aftertaste.

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 so 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, in a way that encourages visitors to watch the brewery at work and learn about brewing.

127 Cumbria Five Hop 5.0 Golden

A robust hoppy bitter with citrus hops and fruity middle.

128 Dry Stone Stout 4.5 Stout

Black, dry, bitter stout with an astringent, roast finish.

129 Mosaic Pale Ale 4.0 PA

Very pale with Mosaic & Hallertau Blanc hops.

130 NZPA 6.0 Strong PA

A very hoppy bitter with a sweet, fruity taste and a resounding dry bitter finish.

131 Windermere Pale 3.5 PA

Crisp and fruity yellow beer with hints of melon and grapefruit and a strong bitter aftertaste.

ROCK THE BOAT
BOTTLE CONDITIONED ALES

Liverpool CAMRA Award Winner
"Brewer of the year 2017"

**HAND CRAFTED
REAL LOCAL ALE**

We have nine traditional ales all inspired by the Mersey region. Rock the Boat Ales are only ever brewed and hand bottled with care at the brewery in Little Crosby Village on Merseyside. We proudly brew all our ales with British malt & hops.

Also available in cask, ask your landlord.

SEE OUR STORY ON YOUTUBE SEARCH FOR
"Rock the Boat Brewery"

KEEP UP TO DATE, ON SOCIAL MEDIA.

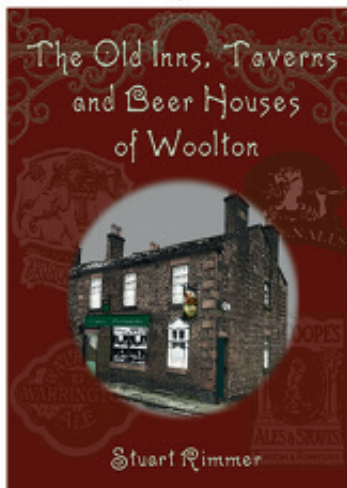
T: 0151 924 7936
WWW.ROCKTHEBOATBREWERY.CO.UK

LITTLE CROSBY VILLAGE
BREWING CO. L23.

The Old Inns, Taverns and Beer Houses of Woolton

by Stuart Rimmer

'The story of the lost and forgotten licensed houses of Woolton Village'



This book identifies where almost 40 lost pubs and beer houses once stood and what happened to them. Their story opens a window into a bygone time, providing an insight into the colourful history of Victorian Woolton, its inhabitants, the police, the courts, and the licensing laws.

Includes historical accounts of the early years of Woolton's 8 remaining old pubs, the Coffee House, Elephant, White Horse, Grapes, Gardeners Arms, Derby Arms, Cobden and Victoria.

To purchase a copy visit

www.oldinnsofwoolton.com

Heavy Industry Brewing

Henllan, Wales

Established in 2012, Heavy Industry brews with a 10-barrel microbrewery. It is situated in an old slaughterhouse in the Welsh village of Henllan, and offers a variable range of beers.

132 77 4.5

Pale

A big amber IPA brewed with the finest pale and crystal malts. Heavily hopped with Columbus and Cascade, then dry hopped with Mosaic and Simcoe whilst conditioning. The flavour of dark Seville marmalade is backed up by a piney, peppery bitterness. Beware this beer bites!

133 Forza 4.9

IPA

This Blonde beer with a touch of Cara red and a bitterness smoother than a gigolos tongue boasts more fruit than Carmen Mirandas Barnet. dry Hopped with Galaxy, Citra, Simcoe, Magnum and Amarillo.

60 Niwl Coch (Red Mist) (6N bar) 3.8

Pale

Session pale ale with Columbus, Citra, Amarillo, Simcoe and Centennial, double dry hopped.

Hilltop Brewing Co

Conisbrough, South Yorkshire

A 3.5 barrel plant in the recently refurbished outbuildings of the Hilltop Hotel in Conisbrough bringing brewing back to the almost same site as of over a century ago. This small compact brewery started early 2016 and now boasts an impressive core range and seasonal beers available on the bar of the adjacent pub and various outlets.

134 Classic Bitter 3.9

Bitter

Classic style bitter.

Hooded Ram Brewing Co

Douglas, Isle of Man

Brewing started in September 2013 on a 2.5 BBL and upgraded October 2014 to a 10BBL kit with a 100ltr pilot plant added in 2016 and new tanks doubling capacity in 2017. There is a tied pub has in the old Clinch's brewery building on the North Quay in Douglas.

135 Angri Kiwi Red Eye 5.0

Ruby

A one-off beer made with the Kohatu hop from New Zealand. A rich red rye malt beer with a fantastic hop t0072opical fruit aroma with a hint of pine.

136 Black Pearl Oyster 5.2

Stout

Now we think this very special. Made with fresh Oysters and lots of them. Pearl is a single hop easy drinking stout with a slight sea-side aroma. Oysters added in 3 stages.

137 Mosaic Single Hop 5.0

Pale

This is an amazing beer if you like hops. The rye malt gives a mouth-watering biscuit taste and the tropical fruit aromas last long after the glass is back on the table.

Hop Jacker Brewery

Dronfield, Derbyshire

Established in 2015 in the old restaurant beneath the Dronfield Arms. Specialises in unfiltered, vegan friendly, hop forward beers which don't compromise on flavour.

138 Snake Oil 4.6

Fruit

Rich and malty with a gentle bitterness and a fiery finish from fresh ginger added in the boil fermenter and in cask. Dry hopped with summit for tangerine notes on the nose.

Jennings

Cockermouth, Cumbria

Jennings Brewery was established as a family concern in 1828 in the village of Lorton. The company moved to its present location in 1874. Pure Lakeland water is still used for brewing, drawn from the brewery's own well. Uses Fuggles, Challengers & Goldings whole hops. Part of Marston's PLC.

139 Sneck Lifter 5.1

Malty

This dark beer with a reddish tinge derived from the use of coloured malts perfectly balanced with specially formulated brewing sugars and English aromatic hops.

Kelburn Brewing Co

Barrhead, Greater Glasgow

Kelburn is an award-winning family business established in 2002.

140 Ca'canny 5.2

Dark

Winter seasonal. A rich dark ale combining a fusion of coffee and chocolate with a deep fruity aftertaste.

141 Cart Blanc 5.0

Golden

This golden full-bodied ale boasts smacks of flavour. The appearance is enhanced by a touch of wheat malt giving good head retention and a wonderfully dry after-taste that won't be easily forgotten.

142 Dark Moor 4.5

Dark

Smooth dark and dangerous this ale is designed to warm the cockles of your heart. Although dark and robust the after tones of liquorice and blackcurrant make this an ale of complex character not to be missed.

143 Fly Half 4.6

Amber

A strong amber bitter with a pleasant hoppy taste achieved by carefully blending Cascade Styrian-Golding and Challenger hops. Fly Half is a popular accompaniment for the Six Nation Matches.



Festival Glass Ltd

Printed Glassware For All Occasions

Preferred CAMRA supplier
and exclusive supplier to The Great British Beer Festival
and many regional CAMRA events since 2002.

SINGLE COLOUR PRINT

Minimum order from 240 units
7-10 days turnaround

DECORATION

1-5 colours, plus etch and embossed effects

IN HOUSE

Design studio and CE marking
Plus dual lining, base print and bespoke nucleation

2-5 COLOUR PRINT

Minimum order from 1,000 units
4-6 weeks turnaround

IN STOCK

Wide range of full-brim and oversized glass types

GUARANTEED

Quality products at competitive prices – on time every time!

Don't delay – contact us today for your FREE quotation

Email sales@festivalglass.co.uk
Call 01422 382 696 or visit www.festivalglass.co.uk



Family brewery crafting tasty ales in the heart of St Helens

1st Saturday of every month 12-10pm

Visit Us!

TRY OUR CASK & BOTTLED BEERS

Tel: 07921 83 88 31 www.connoisseurales.com

Kelburn Brewing Co

Continued

144 Goldhops 3.8

Golden

Golden hoppy clean on the palate and leaving a long lingering after-taste that will haunt you until you quest for more.

Kirkby Lonsdale Brewery



Kirkby Lonsdale, Cumbria

Kirkby Lonsdale is a family run business first established in 2009 on a six-barrel plant. In 2016 in order to increase production they installed another six-barrel plant in their new brewery tap, The Royal Barn in the centre of the town and this commenced brewing at the end of that year.

145 Jubilee Stout 5.5

Stout

A powerful Stout brewed with a carefully balanced selection of chocolate and black malts along with a hint of roasted barley. A smooth drink allowing hints of pale malt and liquorice to show through.

Lancaster Brewery



Lancaster

Lancaster began brewing in 2005. The brewery moved to new premises in 2010 and installed larger 60-barrel brewing plant.

146 Lancaster Black 4.5

Stout

A complex classic traditional stout. Creamy rich with coffee and dark chocolate elements.

Little Black Dog Beer Co



Carlton, North Yorkshire

Located in the grounds of Carlton Towers, North Yorkshire.

147 Black IPA 3.9

IPA

Unfined IPA suitable for vegans.

Mad Squirrels



Potten End, Hertfordshire

Based on the outskirts of Hemel Hempstead, brewing began in 2004. Formerly called Red Squirrel, the company changed name in 2017 to coincide with the installation of a larger brew kit. Beer is distributed to venues throughout the South East of England, including their own chain of Tap and Bottle shops.

148 De La Creme 4.0

Stout

Dark as a moonless night and smoother than Morgan Freeman in a velvet suit, De La Crème uses added lactose sugar to bring sweet chocolate, caramel and cream flavours to your attention.

Magic Dragon Brewing



Eyton, North East Wales

Originally called Plassey, and later New Plassey, another new owner, brewer, and personnel took over in 2017. Some beer replicates the old Plassey range, but others are new recipes.

149 A Winter's Tale 3.8

Amber

A blonde ale with citrus and mango notes using a combination of hops including Citra. Available throughout.

150 American Dragon 4.2

Amber

An American style pale ale. A combination of American hops including Citra creating a taste of USA.

151 Eyton Gold 4.0

Golden

Golden session beer brewed with Cascade and Golding hops to create a well-rounded golden easy drinking ale.

Marble Brewery



Manchester

Originally based at the Marble Arch pub in 1997, now brewing at a larger 12-barrel plant in a nearby unit, producing vegetarian beers. It supplies their own three pubs and 70+ outlets.

152 Chocolate Marble 5.5

Stout

Organic strong rich and stout-like full plated malts balance against an assertive bitterness.

Moorhouse's Brewery



Burnley, Lancashire

Opened in 1865, this brewery began producing cask ale in 1978. A new brewery and visitor centre opened 2012.

153 Black Cat 3.4

Dark Mild

Dark and refreshing with a distinct chocolate malt flavour and a smooth hoppy finish.

154 High Flyer 4.1

Amber

A hoppy pale ale with a bitter aftertaste.

155 M/09 4.0

Amber

Hand crafted in small batches, an extra pale ale with a punch of tropical fruits, tones of grapefruit and hints of lemon.

156 M/12 5.3

American Pale Ale

A small batch hoppy, copper APA with a tropical fruit and bitter taste.



HAWKS HEAD

12TH SPRING BEER FEST

23-24 MARCH 2018
AT HAWKSHEAD BREWERY, STAVELEY

60 CASK & KEG BEERS FROM 20 MODERN CRAFT BREWERIES.
 3 BARS, FOOD, MUSIC, FREE ENTRY, STARTS 12 NOON.

Staveley Mill Yard in The Lakes, LA8 9LR
hawksheadbrewery.co.uk




 #HAWKSHEADSPRING18

North Riding Brewery

Scarborough, North Yorkshire

Brewing commenced in March 2015 on a 10-barrel plant with 4 core beers and monthly specials. Now brewing three times a week with the addition of another fermenter & racking tank.



157 Coffee bean Mild 4.3 **Mild**
 Dark mild.

158 Gold 4.8 **Pale**
 Melanoidin malt provides a solid base to show off both Citra and Mosaic hops in this golden beer. Expect citrus and blueberry.

159 Mosaic Pale 4.3 **Pale**
 New kid on the block. Mosaic hops full of blueberry and citrus flavours and seriously packs a powerful punch.

Norton Brewing

Runcorn, Cheshire

Situated within the grounds of Norton Priory, with a 2.5-barrel plant, the brewery was created as a social enterprise by Halton Borough Council to provide employment opportunities for people with learning disabilities, autism, and other disabilities. Opened in 2011.



160 Priory Ale 4.0 **Amber**
 A smooth golden ale with a hint of orange. Good solid all-rounder.

161 Priory Honey Ale 4.0 **Golden**
 A smooth golden ale with a hint of Honey.

Saltaire Brewery

ShIPLEY, West Yorkshire

Launched in 2006, Saltaire is an award-winning brewery based in a former Victorian power station. A mezzanine bar, open on the last Friday of the Month, gives visitors views of the brewing plant and the chance to taste the beers.



162 Elderflower Blonde 4.0 **Blonde**
 A refreshing blonde ale infused with the delicate flavour of elderflower.

163 Raspberry Blonde 4.0 **Blonde**
 Refreshing blonde ale delicately infused with raspberry flavours.

Scarborough Brewery

Scarborough, North Yorkshire

Scarborough Brewery was established in 2010



164 Chinook 4.1 **Pale**
 A straw coloured pale beer brewed using Chinook hops giving spicy bitter flavours and a fruity hoppy aroma.

165 Trident 3.8 **Pale**
 Pale session beer with refreshing flavours of lemon and passion fruit.

Settle Brewery

North Yorkshire

Brewing started in 2013 using a new 10-12-barrel Johnson Kit. Moved to larger premises in November 2016.



166 Rhubarb & Ginger 4.9 **Pale**
 Zingy pale ale huge acidity from the Yorkshire rhubarb balanced perfectly with fiery root ginger to make your mouth water.

Shiny Brewery

Derby, Derbyshire

Commenced brewing in December 2012 in the 6-barrel brewery sited in the beer garden of the Furnace Inn. After initially brewing solely for the pub, 2014 saw an increase in awards, scale and output, with beers distributed across most of the country. After numerous awards a second 12bbl brewery was built in 2015 to increase capacity and host a visitor centre with guest bottle shop.



167 MOA 3.9 **Pale**
 NZ pale ale.

168 Happy People 4.2 **Pale**
 Using a combination of the 5 the best hops on the planet to create a beer full of incredible flavour!

169 Disco Balls 5.3 **IPA**
 Using a combination of the 5 the best hops on the planet to create a beer full of incredible flavour!

170 Affinity 4.6 **Pale**
 Our Multi Award Winning, Strong Golden Bitter with lots and lots of fruity Citra hops (which we have a strong affinity for!)

171 New World 3.7 **Pale**
 A golden citrusy big hitter in terms of flavour that drinks more like a 5% beer.

172 4 Wood 4.5 **Best Bitter**
 Our full-bodied English Best Bitter.

Stonehenge Brewery

ShIPLEY, West Yorkshire

Brewery was founded in 1984 in what a water was originally driven mill built in 1914.



173 Pigs Will 4.0 **Brown**
 Brewed at OG 1040 and ABV 4.0%. A full-bodied beer not so bitter but rich in hop aroma which gives the beer a delightful aftertaste. The warm amber colour is very appealing to the eye.

CASK



LIVERPOOL MICROPUB

438 QUEENS DRIVE, LIVERPOOL L13 0AR, ENGLAND 07747 034499

UP TO 7 HAND PULLED REAL ALES



PUB OF THE YEAR



2016 & 2017

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

THREE REAL CIDERS

EUROPEAN BOTTLE BEER & WINES

'THE BEST MICROPUB IN MERSEYSIDE'
(TRIPADVISOR)

"COME GATHER ROUND PEOPLE WHEREVER YOU ROAM"



FACEBOOK.COM/CASK-LIVERPOOL-MICROPUB



TWITTER.COM/LIVERPOOLCASK



Strathaven Ales

Strathaven, Scotland

Strathaven is a 10-barrel plant on the River Avon



174 Claverhouse 4.5

Ruby

An initial citrus taste complimented by a floral aftertaste.

175 Clydesdale 3.8

IPA

A light-coloured IPA with an initial malty sweetness followed by a grapefruit aftertaste.

176 Duchess Anne 3.9

Wheat

A clear wheat beer with some fresh meadowsweet producing an ideal summer thirst quencher.

177 Line Out 4.0

Amber

Dark amber with a citrus aroma and a toffee aftertaste.

Tarn Hows Brewery

Outgate, Cumbria

A small micro-brewery near Hawkshead specialising in traditional British ales using oak casks that provide a further dimension to the beer flavour.



178 Blueberry Vanilla Oatmeal

Stout 5.0

Notes of chocolate, coffee with lush blueberry and vanilla give a fruity finish.

179 Pigling Blonde 3.8

Blonde

Session ale with hints of caramel and peach.

180 Puddled Duck 5.2

Golden

Vanilla & woody flavours.

Titanic Brewery

Stoke-on-Trent, Staffordshire

Founded in 1985 and named after Captain Smith, a Potteries man, and the captain of the Titanic. 2014 saw a major investment in the brewery and brewhouse creating a brewery shop and sample room.



181 Cappuccino Stout 4.5

Stout

Combination of the brewer's and the barista's talents this fabulous beer combines the original dry Titanic Stout with the flavours of warm enveloping smooth cappuccino. Relax and enjoy.

Tryst Brewery

Larbert, Stirling, Scotland

The brewery started production in 2003



182 Carronade 4.2

IPA

Distinctive citrus flavours in this prize-winning ale.

183 Choc/Coconut 4.4

Dark

Our award-winning porter enriched with organic coconut.

184 Drovers 80/- 4.2

Amber

A traditional Scottish 80/- made with East Lothian barley.

185 High Voltage 6.0

IPA

Truly loaded with hops to deliver an electrifying finish.

186 Raj 5.5

IPA

A full bodied traditional IPA recipe loaded with hops. CAMRA Champion Beer of Scotland 2016.

William Brothers Brewing Co

Alloa, Stirling, Scotland

Brewing started in 1988



187 7 Giraffes 5.1

Golden

7 Giraffes combines an eclectic blend of 7 varieties of malted barley with fresh cone hops from around the world wild elderflowers & lemon zest to create a refreshing aromatic & moreish beer. *Tesco Beer Awards Winner*

188 Joker 4.3

IPA

Joker premium pale is created from a complex blend of malt & hops with the sole purpose of bringing a smile to your face. Joker has a fresh citrusy aroma & bittersweet full flavour. By the way you look great. (That's the beer talking).

189 March of the Penguins 4.9

Stout

This creamy dark stout deep chocolate in colour has a nose of roast malts coffee liquorice & orange peel. The aromas carry on into the flavour with a smooth mouthfeel rich malty start fresh hoppy middle & a delicious lingering orange aftertaste. Sure, to get you Marching again on those cold winter evenings.

190 Red 4.5

Malty

A rich ruby malt ale medium dry with hints of toffee & banana. Balanced with fresh spicy hops to give a zesty peppery backdrop. Red is a warming full flavoured beer to be savoured.

Yorkshire Brewery

Kingston-Upon-Hull, East Yorkshire

Brewing started in 2012 using a six-barrel plant.



191 Raspberry Tipple 4.8

Fruit

Traditional Belgian wheat beer infused with fresh raspberries.

192 Strawberry Blonde 4.8

Fruit

A traditionally cloudy Belgian style wheat beer, brewed in a Lambic style an infused with strawberries

Yorkshire Heart Brewery

Nun Monkton, North Yorkshire

Brewing started in 2011 and is situated adjacent to the Yorkshire Heart Vineyard



193 Get Pithed 4.2

Blonde

Our fantastic summery citrus orange flavoured golden ale refreshing beer on a hot summers day.

BREWERY
TOURS



CASK ALES
& BOTTLES



Tel: 01704 620718, Website: www.theparkerbrewery.co.uk,
Email: theparkerbrewery@gmail.com



Welcome to the 2018 Cider Bar at the Liverpool Beer Festival

January and February are without doubt the most difficult months to provide a cider bar. The cider pressed the previous October will not be ready for months so the bar manager has to search far and wide for stock remaining from the pressings of 16 months ago.

To begin with we have to start with our annual offering from **Rosie's** in north Wales, this year we have two boxes of **Black Bart**

(sweet) which has been our cider of the festival in 2012 and 2016. We also have two boxes of Rosie's **Perfect Pear** (perry) which comes with a great reputation.

Other highlights to note. Welsh brewer **Tiny Rebel** has teamed up with Warwickshire cider maker **Hogans** to make **Peariscope Perry**, this is described as a joint venture and with both parties being excellent at making beers and ciders respectively this should be a partnership to watch. For the first time at Liverpool Scottish cider makers are represented by **Waulkmill** and **Thistly Cross** and finally we have introduced a few 'novelty' ciders due to CAMRA's new relaxed position on less traditional products.

Go forth and drink cider !!



CIDER & PERRY Bar List



DRY CIDER

Venton	Skippy Scrumpy	6.0%	Devon
West Milton	Dry	5.0%	Devon
Gwatkin	Silly Ewe	4.5%	Herefordshire
Thistly Cross	Whisky Cask	6.9%	East Lothian
Broadoak	Draught	6.0%	Somerset
Waulkmill	Steel Bonnet Pyder	5.0%	Galloway

MEDIUM CIDER

Severn Cider	New Orchard	4.5%	Gloucestershire
West Milton	Flowers Bottom	4.0%	Devon
Ross on Wye	Suzy Wong	5.5%	Herefordshire
Wise Owl	Medium	6.0%	Kent
Mr Whithead's	Toffee Apple	4.0%	Hampshire

SWEET CIDER

Dorset Sunshine	Dorset Sunshine	4.5%	Dorset
Purbeck	Joe's Sweet	4.5%	Dorset
Celtic Marches	Ruby Tuesday	4.0%	Worcestershire
Gwatkin	Game Cock	4.5%	Herefordshire
Wise Owl	Cherry	5.5%	Kent
Duddas Tun	Salted Caramel	4.0%	Kent
Rosie's	Black Bart	7.0%	Denbigshire

PERRY

Severn Cider	Perry	5.8%	Somerset
Mr Whithead's	Hampshire Perry	3.8%	Hampshire
Broadoak	Chilli + Pear Perry	4.0%	Somerset
Tiny Rebel	Peariscope Perry	4.8%	Gwent
Rosie's	Perfect Pear	5.4%	Denbigshire

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



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



THE MAGIC IS WITHIN!

From the oldest micro brewery in North Wales, Magic Dragon Brewing is new chapter in the history of the Plassey brewery. First established in 1985 taken over in 2017 by Richard Lever, hatching a new batch of beers.

MAGIC DRAGON BREWING
PLASSEY BREWERY EYTON
WREXHAM LL13 0SP
TEL: 01978 781 675



Follow us on and magic dragon brewing

@brewingdragon magicdragonbrewing.co.uk

Printed T-Shirts & Embroidered Garments

The Uniform Factory
garment printing & embroidery



Proud Supplier of this years
Beer Festival T-Shirts

Try our brand new website
complete with online creator.



www.uniformfactory.co.uk

Design your own T-Shirts,
Sweatshirts, Hoodies, Polos
& more. From one offs to
bulk orders we can do
just about anything.

51 Boundary Lane, Liverpool, L6 5JG
sales@uniformfactory.co.uk

0151 260 3469



www.chapterbrewing.co.uk



CHAPTER BREWING

FICTIONAL
BEER

The AUGUSTUS JOHN

Known locally as the AJ, the Augustus John is a CAMRA Good Beer Guide listed pub set in the heart of campus, behind Blackwells bookshop on Brownlow Hill. A warm welcome is offered to students; university staff and anybody else lucky enough to stumble upon us. As many will testify, a night in the AJ is an education in itself!



5 ROTATING CASK ALES

Open especially on Saturday for this
Festival and 6 nations rugby



Opening Times
Monday 11.30am - 11.00pm
Tuesday 11.30am - 11.00pm
Wednesday 11.30am - 11.00pm
Thursday 11.30am - 11.00pm
Friday 11.30am - 11.00pm
Saturday 12.00 noon - 11.00pm
Sunday Occasional
12" Chicago Town
Pizza available daily
until 10.00pm
Great selection of
sandwiches and bar
snacks available daily



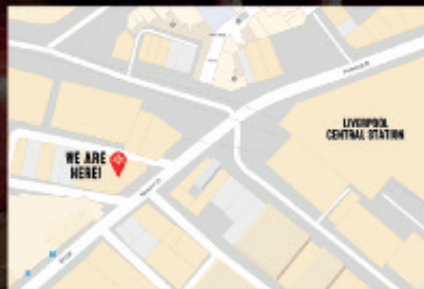
The AJ

PEACH STREET L3 5TX (Off Brownlow Hill, next to Blackwell's Bookshop) 0151 794 5507

JOIN US FOR

- 10 Cask lines
- 21 Draught beers
- Over 150 bottled beers
- Lunchtime food offers
- CAMRA discount 

COME FIND US!



Use this voucher for
20% OFF
your first round

Valid until April 1st 2018 / 1 Voucher per person

www.theheadofsteam.co.uk

85-89 Hanover St, Liverpool, L1 3DZ

0151 708 6096 • liverpool@theheadofsteam.co.uk



@HOS_LIVERPOOL

Liverpool CAMRA Social Events

Our most popular social event continues to be our monthly coach trips: -

Coach Trips depart from opposite the **Ship and Mitre, Dale Street**, as per the times given in the following list, and return there by 9pm. Cost is £12 for CAMRA members, £15 for non-members (except for any shorter trips, such as January and November, when the cost is £10 and £12 respectively) – so it pays to join CAMRA.

For full details of upcoming trips and how to book please check out the coach trip page on the branch website. To book for our March and April trip contact social@liverpoolcamra.org.uk. **WITH EFFECT FROM JUNE WE MOVE TO ON LINE BOOKING FOR ALL COACH TRIPS.** Details will appear on the website and social media as well as via our branch newsletter once they have been confirmed.

March 3rd - Halifax (10.30 depart)

April 14th - Sheffield (9.50 depart)

May - SPECIAL EVENT – DETAILS YET

TO BE CONFIRMED

June 9th - Church End Brewery and Hinckley (9.30 depart)

July 7th - Bewdley and Kidderminster (9.30 depart)

August 11th - Ilkley and Bingley (9.50 start)

September 8th - Derby 9.50 depart)

October 6th - Oakengates (Telford) and Market Drayton (9.50 depart)

November 3rd - Cheshire (10.50 depart)

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 branch coach trip. Check Liverpool CAMRA website for details

NEW - Quaterly mini bus trips

In addition, we have now launched quaterly mini bus trips, designed to be shorter than the coach trips, visiting local breweries/pubs. Our first trip is **17th March to Bowland Brewery, Clitheroe**, we will also be visiting a couple of cask ale pubs in the town. We will have two pick up/drop off points: Maghull Central Square Bus Stop (leaving at 10.30am) and the Ship and Mitre (leaving at 11.00am). Tickets are £10.96 each, non-members are



welcome providing they are joined by a camra member.

Tickets and further details can be found at: - www.eventbrite.co.uk/e/mini-bus-trip-to-bowland-brewery-clitheroe-tickets-42280860191

A reminder that we also hold monthly Get Togethers, the next one is on 22nd March in the Head of Steam on Hanover Street starting at 7.30pm. This will be an opportunity for members of the branch to discuss CAMRA'S revitalisation project. We would love to hear your ideas for future Get Togethers, if there is a topic you would like to see covered please contact:- Chair@liverpoolcamra.org.uk

Programme & Beer Festival Credits

Organiser
Doug Macadam

Health and Safety
Tony Morgan

Head Steward
Jonathan Hall

Beer Ordering
Howard Perry, Pete Elloy, Pam Hadfield, Steve Downing

Treasurer
Pete Elloy
Bar Managers
Ian Nichol, Chris Nichol, Andre Fu, Colin Hatfield, Howard Perry

Cider Manager
Steve Berks

Tickets/ Admissions
Martin Powell, Pete Elloy, Howard Perry,

Mel James-Henry
Staffing Manager
Sonia James-Henry

Entertainment
Organiser
Howard Perry

Programme
Mel James-Henry

Beer List
Pete Elloy, Mel James-Henry, Ian Rayner

Layout Design
Dennis Jones

Website & Social Media
Mel James-Henry

CAMRA Liverpool
Branch Chair
Sonia James-Henry

And a big thank-you to our 120
Volunteers

SIBA

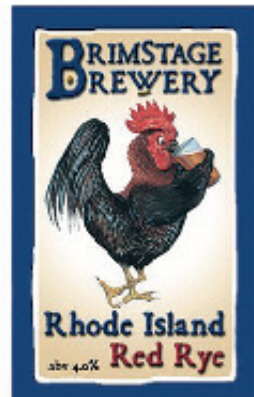
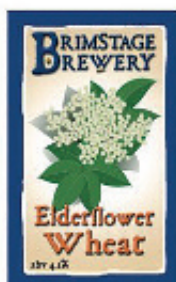
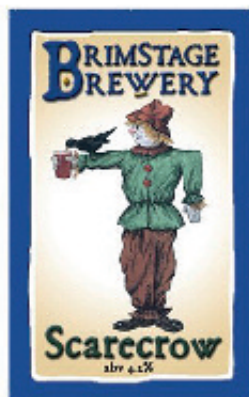
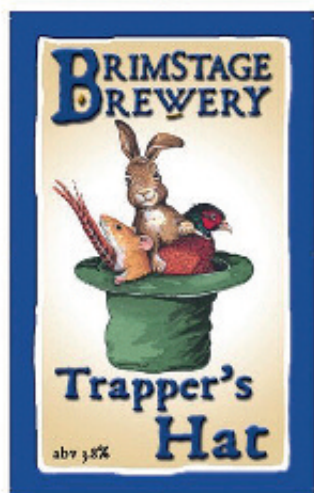
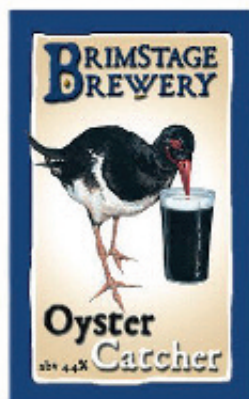
NATIONAL
CASK BEER
COMPETITION
2015
CHAMPION
BEST BITTERS

Silver

BRIMSTAGE BREWERY



2010
Champion
Beer of Britain
Finalist



VISIT OUR
ONLINE SHOP
AT

WWW.BRIMSTAGEBREWERY.COM

REGULARLY ON IN LIVERPOOL AT

THE GRAPES PEN FACTORY VERNON ARMS
THE BELVEDERE THE EXCELSIOR

