



CAMPAIGN
FOR
REAL ALE

41st LIVERPOOL BEER FESTIVAL



BEER FESTIVAL

We are the
ONLY CAMRA
Beer Festival
in Liverpool

10th - 12th
February 2022
Metropolitan
Cathedral Crypt

PROGRAMME

SHIP & MITRE

WIRRAL

13TH BEER FESTIVAL

HULME HALL PORT SUNLIGHT
THURS 24th - SUN 27th MARCH 2022

13th WIRRAL	REAL ALES	CIDERS 	CRAFT 	SPIRITS GIN BAR 	B E E R F E S T I V A L
		CONTINENTAL BEERS 	FOOD 	MUSIC 	

TICKETS ON SALE AT EVENTBRITE or the SHIP & MITRE 133 DALE ST LIVERPOOL



Liverpool & Districts CAMRA 41st Beer Festival



After several months of uncertainty it is with great pleasure and much relief that I welcome you to Liverpool Beer Festival 2022. In these times organising an event of this size is no mean feat and thanks must go to our beer festival management team for their hard work and determination, particularly Doug McAdam, Mel James-Henry and Pete Elloy who have been working tirelessly to ensure the festival would take place. As much as I hate to say it, COVID has not gone away, we have put several measures in place to keep both yourselves and our staff safe. Mask wearing is not compulsory for our staff but if they choose to wear one, we ask that you respect their decision. You will notice there is more room for staff behind the beer bar, this is to ensure they have enough space to pass each other safely. Bar staff will each have their own work area and will only serve beers from casks that are in their immediate vicinity. If you require beers from different sections of the bar, we ask that you order them from the relevant staff members, again this is so

that each staff member has enough space to work safely. As usual you will find lots of local breweries represented across the bar, both on the brewery bars and in the casks beyond. A big thank you to all our brewery bar sponsors, especially for stepping up at such short notice. I would also like to thank Dominic and Fiona from the Denbigh Castle and the Bridwell for sponsoring our t-shirts, if you would like to buy a t-shirt they can be purchased from the voucher desk. Finally, a big thank you to you, the festival goer for coming out and supporting us in these uncertain times, it is very much appreciated. Here's to another safe, enjoyable and most importantly, beer filled festival.



Sonia James-Henry
Branch Chair and Staffing Officer

FESTIVAL FOOD in the Concert Hall

Striped Pig Menu



Hogshead

Our signature hog roast served with sage & onion stuffing and apple sauce
£5.50

Hogshead Amigo

Our signature hog roast, chipotle ketchup, roasted onions, chorizo and flamed cheese
£6.00

The Whole Hogshead

Our signature hog roast, own recipe pork sausage, black pudding, sage and onion stuffing, crisp crackling and apple sauce
£6.50

The Beef Barrel

Our special quarter pound beef brisket burger in a rich beef stock, roast onions and sauces
£5.50

Add cheese 50p extra Add lentil chilli 50p extra

Striped Pig Sausage

Our own recipe price 'porker' with roast onions and sauces
£4.50

Add pulled pork £1.50 extra

Cumbrian Turkey

Prime Cumbrian turkey, sage and onion stuffing with cranberry sauce
£5.50

Christmas Day

Prime Cumbrian turkey, sage and onion stuffing, own recipe sausage with cranberry sauce
£6.00

Brew House Platter

Striped Pig black pudding and sausage with onions, crisp crackling and roast vegetable crisps
£5.50

Striped Pig Vegetarian/Vegan Options

Roast Vegetable Brioche

Our own roast vegetables topped with cheese, salad leaves and hummus
£5.50

Mexican Style Vegan Lentil Chilli

Topped with roast Mediterranean vegetables, hummus & vegetable crisps
£6.00

Sauces

Apple ketchup, BBQ, Tomato Ketchup, Sweet Chilli, Mustard, Chipotle Ketchup, Brown Sauce Sea Salted Crackling Cups
£2.50



The Cheese Wheel Liverpool was established in May 2020. Our shop on College Road, Crosby stocks up to 75 cheese varieties plus giftware, tableware and locally produced chutneys, chocolates and of course beer and ciders such as Rock The Boat brewery and Brennan's Cider. We make beautiful hampers, platters, gift boxes and Celebration



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



Cheese tier 'cakes' showcasing fantastic British cheeses. At the Liverpool Beer Festival we'll be bringing along a dozen



of our best sellers and plates will start at £5.50.

Beer of the Festival 2022



Please vote for your beer of the festival.

Everybody gets a 1st, 2nd and 3rd choice and your 1st choice gets 3 points and 2nd choice gets 2 points and 3rd choice gets 1 point and all of these will be added up and the highest overall scored beer will be chosen as the "Beer of the Festival"

Voting forms can be picked up at the Membership stand or Voucher desk.



Support KIND the Festival Charity



On behalf of all at KIND I would like to take this opportunity to thank you, all the visitors, Committee, and members of CAMRA Liverpool and Districts for the very kind and generous amount of £800 raised through donated beer coupons at the 2020 Beer Festival. I hope that you and everyone connected with the organisation will be pleased to know that we shall be using this support to help fund our 45th Christmas Appeal. Last year's Appeal raised and spent over £100,000 and helped make Christmas a great deal happier and less stressful for over 10,000 disadvantaged children and families from across our local community.

KIND aims to help disadvantaged children and families from across the most deprived areas of Liverpool and Merseyside. We help by offering them a range of educational activities, projects and support that improves their confidence, education, health, skills and experience and tackles discrimination.

Stephen Yip, Chief Executive, KIND

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 a LOCAL charity.

CHAPTERBREWING.CO.UK



BREW TAP FRI & SAT 12:00 - 18:00
UNIT 2A SUTTON QUAYS BUSINESS PARK
CLIFTON ROAD SUTTON WEAVER WA7 3EH

ROCK THE BOAT
LIVERPOOL
CASK CONDITIONED ALES



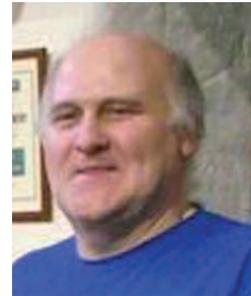
HANDCRAFTED REAL ALE

WWW.ROCKTHEBOATBREWERY.CO.UK

LITTLE CROSBY VILLAGE BREWING CO. L23

LIVERPOOL BEER FESTIVAL

Message from the festival organiser Doug Macadam



Welcome to the 41st Liverpool Beer Festival!

We are very excited to be back after having to miss last year due to the dreaded Covid. As you would expect we do have extra hygiene rules in place so we do ask if all festival goers will use the sterilising solutions all around the venue as much as they can so as to keep safe.

This year we have brewery bars from, **Big Bog, Liverpool Brewing, Ossett, Parker Brewery, Rock the Boat and Southport.** We would like to thank the brewers for sponsoring their bars. At times some of the brewery bars will be staffed by the brewers concerned so if you want to know any details about the breweries they will always be happy to answer questions. We do ask you to support all the festival sponsors and programme advertisers.

We will again be hosting the regional heats for the Stouts and Porters and Best Bitters categories of the **Champion Beer of Britain (CBOB)**. All of these beers will have a special highlight in the programme and a sticker on the barrel end.

The festival organising committee has had a few changes with **Mel James-Henry** now the main Bar Manager as **Ian Nichols** has had to stand down due to health reasons and so I would like to thank them for all the hard work they put in bearing in mind they are all

volunteers and please see the Beer Festival Programme credits page 51. For details of all the committee members concerned. 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 and 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



SAVING PUBS



Hello, and welcome to the 2022 Liverpool Beer Festival. 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.

We have had almost two years coping with the Covid-19 pandemic, and many of our favourite pubs, bars and clubs have been closed for long periods of time. During that time several pubs and breweries provided a take-away or delivery service so we could keep drinking our favourite beers, this has provided some welcome income to those pubs and brewers. A lot of people will have bought alcohol from a local supermarket or off-licence chain, which is easy but does not really support the local beer industry. Hopefully you are now back supporting your local pubs. We are currently losing pubs at the rate of 400 per year partly due to effects of the pandemic, but also because developers find it easy to convert pubs to other uses. This is terrible news not just for those of us who love pubs, real ale, cider and perry, but for whole communities. There's nowhere better to drink than in a pub. The good news is that active campaigning, by CAMRA and others,

has saved many pubs from being lost forever.

An obvious way to help our campaigning efforts is to become active in your local CAMRA Branch. However, if that isn't possible for you, or it's just not something you wish to do, there are still many ways in which you can contribute.

Information

Should you become aware of any kind of threat to a pub, please tell your local CAMRA Branch. The earlier they know about such things, the easier it is to act.

Liverpool members can email contact@liverpoolcamra.org.uk

Individual Pub Campaigns.

Very often when a pub comes under threat, the locals will want to resist, usually forming an action group. If this happens with a pub you use, even if not regularly, please get involved as they'll no doubt need all the help they can get. There's much advice and guidance on the **CAMRA Save our Pubs** page at **Save your local pub - CAMRA - Campaign for Real Ale** so point them in that direction if they haven't yet found it.

Assets of Community Value (ACV).

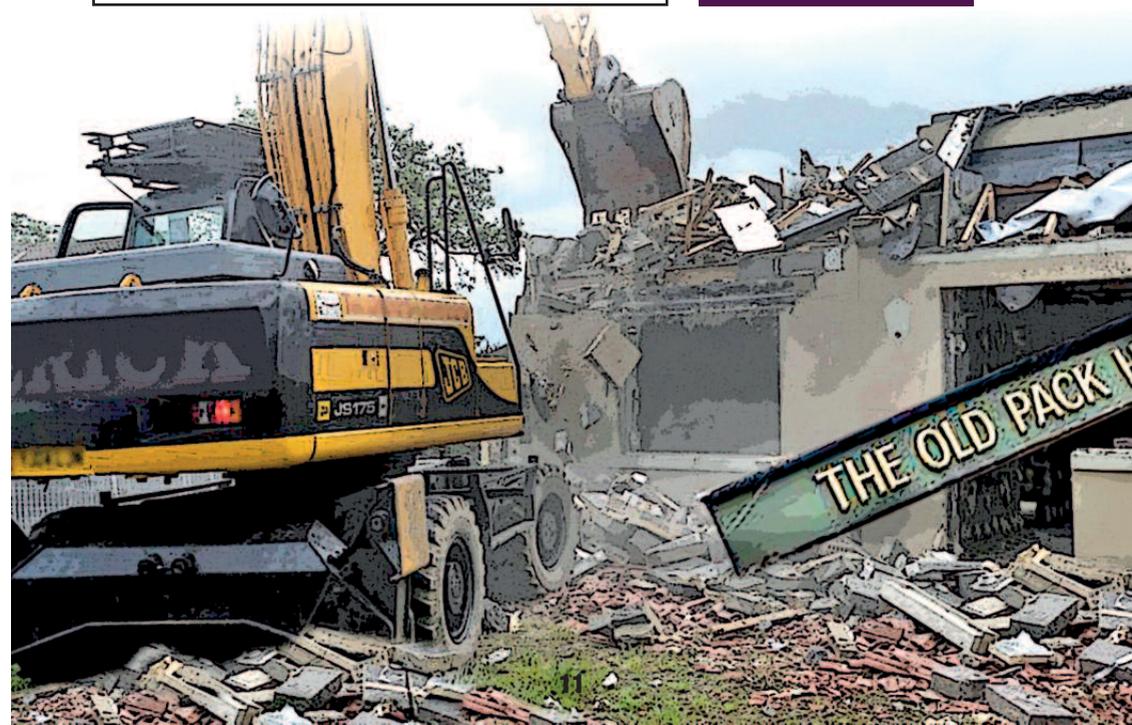
Planning permission is always required before your local pub can be demolished or converted. Previously, ACVs were one of the only routes to securing this protection but they are still useful. If your community pub comes under threat, listing the pub as an ACV still may be beneficial to securing its future. ACVs give the local community a chance to buy and run

the pub themselves. Assets of Community Value - CAMRA - Campaign for Real Ale

Last But Not Least.

We can all help pubs survive and thrive, by using them regularly. Most CAMRA members will not, of course, find this a hardship. Our pubs need you, so do your duty!

Tony Morgan
Public Affairs Officer



YOUR BEER FESTIVAL NEEDS YOU!



Have you often wondered what goes on behind the scenes of our beer festival? Would you like to spend an afternoon or evening with like minded individuals, working as a team to help run the festival (and sample a free beer or two along the way!) We are always looking for new volunteers, in order to ensure the festival survives well into the future, we need help from CAMRA members.

All volunteers receive support in their respective roles from members of our organising committee, they also get a free beer festival t-shirt, a hot meal during their shift and the opportunity to go on a free thank you trip. In addition to this you do, of course, get free entry into the festival and are welcome to sample the beers and ciders (within sensible limits!)

Roles vary from, for example helping setting up the stillage, to working behind one of our three brewery bars, to giving out glasses and programmes. You can choose which role you feel would suit you best, we always try to

accommodate all requests, and you can volunteer to help at as many sessions as you like.

Many people who begin volunteering at our beer festival get the 'volunteering bug' and go on work at other festivals around the country including the CAMRA 'Great British Beer Festival' making lots of new friends along the way.

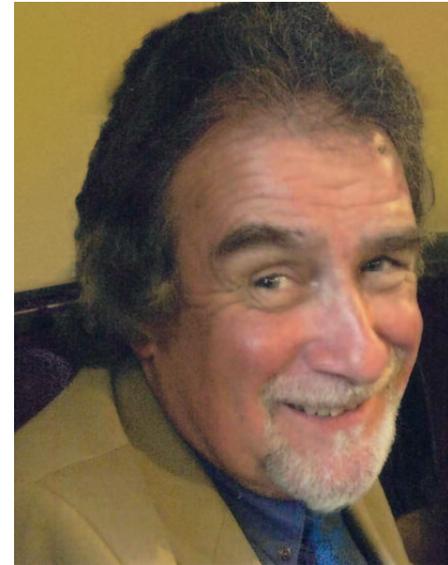
As well as volunteers to help at the beer festival we are also always looking for CAMRA members to get involved in the organising committee. The committee meets regularly from around the end of July on a monthly basis and organises all aspect of the festival from ordering the beers to managing the budget. The amount of time the organising team devote to the festival depends on the role, and roles can be split, spreading the workload. Beer ordering for example is shared by the beer ordering team rather than being the responsibility of one individual. Being a member of the organising committee means you can help shape the festival, if you feel we should be doing something differently, join the committee and have your voice heard.

If are a CAMRA member and you feel you would like to either volunteer to help at next year's festival or join the organising committee you can contact me via staffing@liverpoolbeerfestival.org. I can answer any questions you may have, add you to the staffing list for next year's festival or give you details of the organising committee.

Any time you could give to help out would be much appreciated.

Sonia James-Henry
Staffing Officer

Clive Pownceby 1947 - 2022



I have known Clive since the 1960s and I am still reeling from the announcement of his passing on 4th January.

Clive and his wife Jean were involved in the founding of the first local branch of CAMRA. They were members of that first committee and Clive took over the role of Branch Treasurer. I was not present at that first meeting in the Globe and it was another 18 months before I became involved, but we should all be grateful to those whose vision and enthusiasm set the branch off on the road ahead. I am thinking especially of those early beer festivals at the Everyman and the Catholic Chaplaincy and some wonderful social events. I remember Clive's words when he retired as Treasurer, suggesting that the job should pass to 'a younger man'. Initially that was the case, but I could not

fail to see the irony when I subsequently took on the role from Roger Kirby.

Clive's interests were many and varied and his involvement in the branch reduced as those other diversions gradually took over. His musical interests were also wide-ranging, but it is his contribution to the folk scene that will be remembered by many. His talent as a singer, organiser, and MC was admired by many, both locally, particularly as the kingpin of the Bothy Folk Club in Southport, and also nationally as compere at various festivals especially Whitby and Fylde. Clive will be



remembered for his wit and professionalism as well as his flamboyant style, both in his intros and with his colourful attire.

Our condolences go to Jean and all who knew Clive

Colin Batho

City Centre

Augustus John,

Peach Street, L3 5TX

Baltic Fleet,

33 Wapping, L1 8DQ

Belvedere,

8 Sugnall Street, L7 7EB

Blackburne Pub & Eatery,

24 Catharine Street, L8 7NL

Black Lodge Brewery Tap Room,

Kings Dock Street, L1 8JU

Bridewell,

1 Campbell Square, L1 5FB

Bundobust Restaurant,

17-19 Bold Street, L1 4DN

Caledonia,

22 Caledonia Street, L7 7DX

Carnival Brewery Tap,

Unit 3 King Edward Rise Industrial Estate, Gibraltar Row, L3 7HJ

Central,

31 Ranelagh Street, L1 1JP

Coach House,

2B Maryland St. L1 9DE

Courtyard Bar & Kitchen,

89 Roe Street, L1 1EP

Crown,

43 Lime Street, L1 1JQ

Dr Duncan's,

St Johns Lane, L1 1HF

Dispensary,

87 Renshaw Street, L1 2SP

Fall Well,

Roe Street, L1 1LS

Flute,

35 Hardman Street, L1 9AS

Gibberish Brewpub,

15 Caryl Street, L8 5AA

Grapes,

60 Roscoe Street, L1 9DW

Head of Steam,

85-89 Hanover Street, L1 3DZ

Keystone,

23 Hope Street, L1 9BQ

Lime Kiln,

Fleet Street, L1 4NR

Lion Tavern,

Moorfields, L2 2BP

Love Lane Bar & Kitchen,

62-64 Bridgewater Street, L1 0AY

North Western,

7 Lime Street, L1 1RJ

Philharmonic Dining Rooms,

36 Hope Street, L1 9BX

Pumphouse,

The Colonnades, Albert Dock, L3 4AN

Richard John Blackler,

1-2, Charlotte Row, L1 1HU

Roscoe Head,

24 Roscoe Street, L1 2SX

Ship & Mitre,

133 Dale Street, L2 2JH

Sphinx,

160 Mount Pleasant, University, L3 5TR

Vernon Arms,

69 Dale Street, L2 2HJ

Victoria Cross,

1-3 Sir Thomas Street, L1 6BW

Welkin,

7 Whitechapel, L1 6DS

Ye Hole in Ye Wall,

4 Hackins Hey, L2 2AW

Outside City Centre

Barkers Brewery,

Archway Road, Huyton, L36 9UJ

Barbacoa,

47-51 Mersey View, L22 6QA

Big Bog Brewery Tap,

74 Venture Point West, Evans Road, Speke, L24 9PB

Butchers,

Booker Avenue, L18 4QZ

Childwall Fiveways,

79 Queens Drive, L15 6XS

Cobden,

89 Qua1rry Street, Woolton, L25 6HA

Corner Post,

25 Bridge Road, Crosby, L23 6SA

Edinburgh,

119 College Road, L23 3AS

Four Ashes,

23 Crosby Road, North, Waterloo, L22 0LD

Frank Hornby,

38 Eastway, Maghull, L31 6BR

Handyman Supermarket,

46 Smithdown Road, L15 3JL

Little Tap Room,

278 Aigburth Road, Aigburth, L17 9PJ

Liver,

137 South Road, Waterloo, L22 0LT

Liverpool Pigeon,

14 Endbutt Lane, Crosby, L23 0TR

Masonic,

35 Gladstone Road, Garston, L19 1RR

Navigator,

694 Queens Drive, Old Swan, L13 5UH

Neptune Brewery Tap Room,

Unit 1 Sefton Lane, Maghull, L31 8BX

Old Bank,

301 Aigburth Road, Aigburth, L17 0BJ

Punchbowl,

Lunt Road, Sefton Village, L29 7WA

Queen's Picturehouse,

47 South Road, Waterloo, L22 5PE

Que Pasa Cantina,

94 Lark Lane, L17 8UX

Raven,

72-74 Walton Vale, Walton, L9 2BU

Royal Hotel,

Marine Terrace, L22 5PR

Stamps Bar,

5 Crown Buildings Crosby, L23 5SR

Thomas Frost,

77-187 Walton Road, Kirkdale, L4 4AJ

Volunteer Canteen,

45 East Street, Waterloo, L22 8QR

Waterpudlian,

(previously Stamps Too), 99 South Road, Waterloo, L22 0LR

Willow Bank Tavern,

329 Smithdown Road, Wavertree, L15 3JA

CAMRA LocAle is an initiative that promotes pubs stocking locally brewed real ale. The scheme builds on a growing consumer

demand for quality local produce and an increased awareness of 'green' issues.

A MESSAGE TO PUBS:

If you think your pub should be included in this list, please email:

locale@liverpoolcamra.org.uk

giving details.

A Locale beer is a REAL ALE BREWED WITHIN 30 miles of the pub by road. NB: Other terms and conditions apply

Free point of Sale (POS) materials are available including window stickers, leaflets and pump clip toppers.

Email

locale@liverpoolcamra.org.uk



You can find all these pubs on www.whatpub.com or scan the QR Code.



Campaigning for Pubs, Pints & People since 1971. CAMRA is leading the fight to keep pubs alive and thriving in every community, and serving quality real ale and cider.

CAMRA membership counts, here's why... Almost fifty years ago a group of real ale heroes got together and decided to fight for better beer in pubs.

Today CAMRA has grown into an organisation, with over 180,000 members, that campaigns for real ale, pubs and drinkers' rights.

We champion pubs, pints and people – our three key ingredients!

Pubs because the great British pub is a part of our life and culture, and we campaign to ensure their survival as well as highlight their importance in our society.

Pints because we have a passion for real ale and work to ensure you can access a broad selection of beer and ciders across the UK.

People because we're a volunteer-led organisation, with our members at our heart. We campaign to promote and protect beer, by actively supporting Britain's pubs and breweries to get a better deal for beer drinkers. Campaigning is what CAMRA does. We have achieved much in our 50 years, not least a long-term future for quality real ale and cider, which is now readily available across the UK – but there's still so much more we can achieve with your help – now more than ever!

camra.org.uk/more-about-camra



Liverpool Pubs CAMRA Discount



Discounts on production of a valid CAMRA card

- **Angus Tap & Grind**, 83-85 Dale Street, City Centre: 10% Sun – Thur.
- **Arkles**, 77 Anfield Road: 10%
- **The Baltic Fleet**, 33a Wapping, City Centre: 20p off a pint, 10p off a half.
- **Bear & Staff**, 24-26 Gateacre Brow, Gateacre: 10%
- **Birkey**, 35 Crooks Road: 10%
- **Black Bull**, Gateacre Brow, Gateacre: 20p off a pint (pints only) except Mon & Thur when all cask is £2.79/pint.*
- **Black Horse**, 641 Prescot Road, Old Swan: 10%.
- **Cambridge**, Mulberry St, University Campus, City Centre: £2.40 a pint Wednesday.
- **Central & Commercial**, 31 Ranelagh St, City Centre: 20p off a pint (pints only).
- **Courtyard Bar & Kitchen**, 89 Roe St, City Centre: 10% (pints only).
- **The Crown**, 43 Lime St, City Centre: 20p off a pint, 10p off a half.
- **Endbutt**, 63-65 Endbutt Lane, Crosby: 10%.
- **Hare & Hounds**, 53 Liverpool Rd North, Maghull: 20p off a pint (pints only) except Mon & Thur when all cask is £2.79/pint.*
- **Head of Steam**, 85-89 Hanover St, City Centre: 20p off a pint.
- **Jolly Miller**, 176 Mill Lane, West Derby: 10%.
- **Keystone**, 23 Hope Street, City Centre: 30p off a pint Sun-Fri, 12:00-17:00.

- **The Liver**, 137 South Rd, Waterloo: 20%.
- **Love Lane Brewery, Bar and Kitchen**, 62-64 Bridgewater Street, Baltic Triangle: 25% Mon - Thur 5pm - 7pm.
- **Ma Egerton's**, 9 Pudsey Street, City Centre: 10%.
- **Meadows Hotel**, Liverpool Road South: 10%
- **Netherton Hotel**, Church Road, Litherland: 10%.
- **Northern Club**: Elm Avenue, Moor Park, Crosby: 10% on Thursday evenings only and also during cricket matches.
- **Pumphouse**, The Colonnades, Royal Albert Dock: 25p off a pint (pints only).
- **The Little Taproom**, 278 Aigburth Road, Aigburth: Loyalty card, buy 8 get 1 free.
- **The Punchbowl**, Lunt Rd, Sefton Village: 20p off a pint, 10p off a half.
- **Richmond Tavern**, Church Rd, Wavertree: 20p off a pint (pints only) except Mon & Thurs. when all cask is £2.79/pint.*
- **Royal Standard**, Deysbrook Lane, West Derby: 10%.
- **Sefton Arms**, 1 Mill Lane, West Derby: 10%.
- **Victoria Cross**, 1-3 Sir Thomas St, City Centre: 20p off a pint (pints only) except Sat.
- **Willow Bank Tavern**, 329 Smithdown Rd, Wavertree: 10% except Tues after 6pm.

Discount available all day every day unless stated otherwise. Any new discount offers since the last issue are highlighted in **RED**.

Discount Days which are available to anyone

- **Black Bull**, Gateacre Brow, Gateacre: Mon & Thurs. ONLY £2.79/pint.
- **Flute**, 35 Hardman Street, City Centre: Tues ONLY £2.10/pint.
- **The George**, 1 Moor Lane, Crosby Village: Tues ONLY £1.95/pint.
- **Hare & Hounds**, 53 Liverpool Rd North, Maghull: Mon & Thurs. ONLY £2.79/pint.
- **The John Brodie**, Unit 1 Allerton Road, Allerton: Tues ONLY £1.95/pint.
- **Love Lane Brewery, Bar and Kitchen**, 62-64 Bridgewater Street, Baltic Triangle: Mon-Thurs 5pm - 7pm 25%.
- **Richmond Tavern**, Church Rd, Wavertree: Mon & Thurs. ONLY £2.79/pint.
- **White Star**, Rainford Gardens, City Centre: Mon-Thurs selected beer £2.50.
- **Willow Bank Tavern**, 329 Smithdown Rd, Wavertree: Tues ONLY from 6pm £2.25/pint.



Discounts available on production of CAMRA Voucher



CAMRA have replaced the Wetherspoon Voucher scheme with a new 'CAMRA Voucher Scheme'. The new vouchers will be valid in **JD Wetherspoon, Stonegate, Brains, Castle Rock and Amber Taverns** managed pubs. Stonegate Pubs are replacing their current discount with the new voucher scheme.

The CAMRA Voucher Scheme entitles members to a discount of 50p off a pint of Real Ale, Cider or Perry. See www.camra.org.uk/vouchers for full terms and conditions.

Pubs accepting CAMRA Voucher Scheme

- Albert**, 66-68 Lark Lane, Aigburth. (Stonegate)
- Barkers Brewery**, Archway Road, Huyton. (JD Wetherspoon)
- Captain Alexander**, 15 James Street, City Centre. (JD Wetherspoon)
- Childwall Fiveways**, 179 Queens Drive, Childwall. (JD Wetherspoon)
- Crafty Chandler**, 48-50 Bold Street, City Centre. (Stonegate)
- Fall Well, Roe Street**, City Centre. (JD Wetherspoon)
- Flute**, 35 Hardman Street, City Centre. (Stonegate)
- Frank Hornby**, 38 Eastway, Maghull. (JD Wetherspoon)
- George**, 1 Moor Lane, Crosby Village. (Stonegate)
- John Brodie**, Unit 1 Allerton Road, Allerton. (Stonegate)
- Lime Kiln**, Fleet Street, City Centre. (JD Wetherspoon)
- Navigator**, 694 Queens Drive, Old Swan. (JD Wetherspoon)
- North Western**, 7 Lime Street, City Centre. (JD Wetherspoon)
- Old Bank**, 34 South Road, Waterloo. (Stonegate)
- Queens Picture House**, 47-49 South Road, Waterloo. (JD Wetherspoon)
- Raven**, 72-74 Walton Vale, Walton. (JD Wetherspoon)
- Richard John Blackler**, Units 1 & 2 Charlotte Row, City Centre. (JD Wetherspoon)
- Thomas Frost**, 177-187 Walton Road, Kirkdale. (JD Wetherspoon)
- Welkin**, 7 Whitechapel, City Centre. (JD Wetherspoon)
- Wild Rose**, 2a & 1b Triad Centre, Bootle. (JD Wetherspoon)
- William Gladstone**, 18-20 North John Street, City Centre. (Stonegate)

All discounts are at the discretion of the pub and can be as little or as large as the pub feels suits their business needs and maybe withdrawn at any time.

Please remember discounts should never be expected.

Message to licensees / real ale drinkers

This list is not exhaustive, so if we have left anyone off OR if the discount no longer applies, please let me know by emailing:

graham.murray@liverpoolcamra.org.uk with details.

This list is correct as of January 2022 and is subject to change.



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 all the compiling work is done by volunteers and is checked from various sources, so if you do spot any mistakes then please let us know so we can correct it for future times.

We have got beer from most of the local breweries in the various CAMRA branches in Merseyside. We then have a general spread of beers from the North West with a good selection from the South West then some spread over the country from Scotland to the South East.

Although we start with just under 200 beers this will gradually decrease so by Saturday evening we are often down to still well over half of the beers left so 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 run out or goes off.

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 taster 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 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". "Taste before You Try" 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, Mel James-Henry and Chris Sanderson for the extensive choice of beers available.

Doug Macadam
Liverpool Beer Festival Organiser

CBOB CHAMPION BEER OF BRITAIN

Once again Liverpool Beer Festival are proud to be hosting two North West regional finals of the Champion Beer of Britain competition, in the categories of session bitters up to and including 4.3% ABV and session stouts and porters up to and including 4.9% ABV. The winning beer in each category will go forward to the national competition which will be held in 2023. The entries for the competition are marked in the programme with  The Bronze, Silver and Gold winners of the competitions can be identified on the stillage by their rosette.

All beer and cider 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.

BEER FESTIVAL 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.

COVID has not gone away, please follow the procedures we have put in place to keep both yourselves and our staff safe. Mask wearing is not compulsory for our staff, but please respect their decision if they choose to wear one.

Liverpool CAMRA

BAR SPONSORS

You can find these beers on the brewery bar

Big Bog Brewing Co

Liverpool, Merseyside

Big Bog started life in Wauanfawr, Wales in 2011, sharing its site with the Snowdonia Parc brewpub. Due to growth and expansion in 2016, the brewery moved to its present location in Speke, Liverpool, into a custom-built plant with a 10-barrel brew length. The brewery has its own licenced bar and is open to the public on Fridays.



1 Hinky Punk 4.1 Golden

Full flavoured golden ale, fruity (citrus) hoppy aromas, dry hoppy beer, slightly sweet with a little pepperyness and a satisfying bitter finish.

2 Jack O Lantern 4.2 Brown Ale

A spicy chestnut coloured ale brewed using a trilogy of hops including Fuggles, Target & Whitbread Golding Variety hops.

3 Padi 3.7 Pale

A pale ale brewed using extra pale malts, flaked rice and wheat with plenty of Citra hops for that full citrus hit.

4 Swampy 4.7 Red Ale

Ruby red in colour with a robust bitterness that is offset by a slightly sweet finish owing to the inclusion of Muscovado sugar in the recipe.

5 Welsh Pale Ale 4.2 Bitter

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

Strawberry Fields

Strawberry Fields is a trading brand of Big Bog brewery. The beers are also brewed on the Speke site, and all have Beatles-themed names.



6 Eleanor 4.2 Bitter

Amber coloured classic British ale brewed exclusively using Whitbread Goldings hops to give a medium bitter and dry finish.

7 Forever 4.0 Pale

American pale ale dry hopped with Chinook and Cascade hops.

8 Lucy 4.5 Pale

Pale ale with Liberty, Simcoe and Delta hops. Amber colour from touch of crystal malt.

Liverpool Brewing Co

Liverpool, Merseyside

Liverpool Brewing Company Limited was established in 2018. A 20-hectolitre brew kit with a fermenting volume of 200 hectolitres is used with cold store capacity for up to 440 hectolitres. Beers are brewed for Team Toxic and delivered nationally. A number of its own venues are due to open, which will be a mixture of styles from traditional pub to craft bar.



9 Bier Head 4.1 Best Bitter

A classic North-Western best bitter with a leafy and layered hoppy foretaste, a complex spiceiness from the malt and then it finishes dry with crisp malt tones, some bitterness, and a hint of toffee.

10 Cascade 3.8 American Pale Ale

An intensely hopped light session APA using the citrusy American Cascade hop, giving a taste that punches way above its weight. It has a crunchy malt body to support the fruity, citrusy hops and finishes balanced yet still hoppy.

11 Dark Mode 3.7 Mild

We're big fans of mild here at LBC (and Team Toxic) and we think this dark mild is a cracker! It's based upon a secret old school dark mild of our youth but brought up to date with extra body and mouthfeel to show off the chocolate, roast coffee and liquorice of the smooth nutty flavour.

12 Kitty Wilkinson 5.0 Stout

Vanilla, butterscotch and chocolate combine in the roasted malty taste with a fairly dry finish and a generous cocoa bitterness.

13 Liverpool Stout 4.7 Stout

This is what dry stout used to taste like and, we think, should still taste like! Using a bespoke blend of ten malts and sugars for complexity and flavour and UK hops for earthy bitterness, we think we've created something quite special, yet solidly classic.

Team Toxic

Liverpool, Merseyside

Team Toxic, led by Gazza Prescott, are a craft-forward commissioner of beers, producing a range of eccentric one-off brews as well as some core brands, some also appear under the name Mission Creep. All beers are brewed at Liverpool Brewing Company with some made in collaboration with other breweries. Gazza likes bitter, hoppy pale ales and experimenting with beer styles and ingredients and is hoping to create more madness going forward..



Team Toxic beers overleaf



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BAR SPONSORS

You can find these beers on the bar

Team Toxic

Liverpool, Merseyside



14 Eton Mess 5.2 Speciality Red Ale

A milkshake pale with strawberries, raspberries and vanilla.

15 So Much To Answer For 3.8 Pennine Mild

One of Gazza's favourite beer styles, and one which is sadly almost extinct. Using mild malt plus non-conformist Belgian and German speciality malts gives a deliciously biscuity, full-bodied, almost crunchy and nutty flavour, it's mild but not as you know it!

16 We Come in Peace 4.8 American Brown Ale

US Brown is generally sweet and fairly unbalanced with caramel and citrus hops, but Gazza's version - honed over many brews in Wales - is much more in the UK style, albeit with a definite link to the American influence! A mix of Northern and Southern hemisphere hops gives a leafy, grassy bitterness over the toffee and toasted sugar maltiness, coming together in a glorious finish!

Ossett Brewery

Ossett, Yorkshire



Opened in 1997 by David James and housed in a 19th-century malthouse. Ossett Brewery was sold in 2007 and again in 2021, latterly to Liz Crosby, a former employee, with brewing under the supervision of Howard, Liz's husband. 2017 saw significant investment in brewery improvements and expansion to bring total brewing capacity up to 360 barrels per week

17 Butterley 3.8 Bitter

A light and refreshing traditional Yorkshire bitter brewed from pale and crystal malts and hopped with Challenger and Fuggles.

18 Polaris 4.0 Golden

A golden session beer with resinous, hoppy grapefruit flavours.

19 Ratella 4.3 Porter

A rich slightly sweet porter with chocolate and hazelnut flavours and roast barley bitterness.

20 Silver King 4.3 Pale

A lager-style beer with a crisp, dry flavour and citrus fruity aroma.

21 Voodoo 5.0 Stout

Smooth, full-bodied black more-ish stout with a chocolate, orangey, vanilla flavour coming through.

22 White Rat 4.0 Pale

Very pale, intensely aromatic and hoppy with a resinous finish.

23 Yorkshire Blonde 3.9 Blonde

A very pale, full-bodied and well-rounded ale. Slightly sweet on the palate, with a generous late addition of Mount Hood hops for aroma.

Parker Brewery

Banks, Southport.



Parker was established in 2014 using a 25-litre plant, but quickly expanded to a five-barrel plant. In 2018 the brewery opened its own micro pub, The Beer Den also in Southport.

24 Barbarian Bitter 4.1 Bitter

Golden amber traditional ale with notes of caramel. Smooth and well balanced, an easy-drinking ale

25 Centurion 3.9 Pale

A light refreshing pale ale with zesty fruit flavours with a crisp, dry and hoppy finish.

26 Dark Sparten Stout 5.0 Stout

Well balanced stout with a burnt smoky roast aroma, roast strong on tasting with a little sweetness, ending with mellow flavours and some bitterness to finish

27 Saxon Red Ale 4.5 Red Ale

Stunning Ruby Red Ale in colour. A moreish and smooth drinkable beer packed full of warm fruit flavours and a subtle hint of spice on the finish.

28 Viking Blonde 4.7 Blonde

A delightful blonde ale with subtle hints of blackcurrant leaf and summer berry fruit flavours with a refreshing full crisp finish.

Rock the Boat Brewery

Crosby, Merseyside



Brewery details and beers overleaf



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BAR SPONSORS

You can find these beers on the bar

Rock the Boat Brewery

Crosby, Merseyside



Rock the Boat began brewing in 2015 in a converted 16th-century wheelwright's workshop in Little Crosby village. A core range of ten beers is produced, all with a name relating to a local theme. The beers can be found in pubs, clubs and bottle shops in the Crosby and Waterloo area, Liverpool city centre, and Chorley, Lancashire.

29 80 Shilling Red Ale 4.0 Red Ale

Brewed to a traditional Scottish Red Ale recipe with a deep red hue. Well balanced between malt and hops

30 Amber Submarine Special 4.3 Bitter

Bitter, with lots of subtle malt in the aroma and taste, followed by a nice hoppiness and bitter finish.

31 Dragons Tooth 4.3 Stout

A stout with a chocolate edge.

32 Fab Four 4.4 Blonde

A medium bodied straw beer with fruity hop aromas, sweet fruity flavours and dry hop bitterness, finishing with light hop bitterness.

33 Irish Stout 4.3 Stout

A typical Irish stout with taste of roast.

34 Liverpool Light 3.4 Blonde

Light hoppy aromas on this refreshing straw bitter with a delicate hop flavour and a dry bitter finish.

35 Sittin' On The Dock 3.5 Mild

Rich chocolate malt aromas, with caramel roast flavours and light sweetness with a mellow caramel roast finish.

36 Yellow Submarine Special 3.8 Golden

Golden ale brewed with a different British hop each time.

Southport Brewery

Southport, Merseyside

Southport Brewery was established in 2004 on a five-barrel plant. Outlets are supplied in Southport, North-West England and nationally.



37 Carousel 4.0 Bitter

A refreshing, floral, hoppy best bitter.

38 Clog Hopper 4.2 Bitter

Bronze coloured bitter with a dry finish.

39 Dark Night 3.9 Mild

Full bodied mild with fruity malt aromas dominating, lasting roast bitterness and hop, lots of flavour for the strength. Jamaica themed milk stout with ginger, nutmeg, cinnamon and aged on rum-soaked oak chips.

40 Eagles Dare 4.0 Bitter

Bronze coloured bitter ale. Lasting saliva-inducing bitterness with light spice and resin tones.

41 Golden Sands 4.0 Golden

A golden-coloured, triple hopped bitter with citrus flavour.

42 Monument 3.7 Bitter

A traditional bitter with Goldings hops.

43 Old Shrimper 5.5 Old Ale

A full-bodied dark old ale. Rich chocolate flavours and a slight spiciness that warms you up from inside.

44 Southport IPA 3.6 Pale

Very pale hoppy session IPA.

Kirkstall Brewery

Leeds West Yorkshire. (See Kirkstall under 'Other' breweries for brewery details and other beers page 35)



45 Jasper 4.0 Pale

Hazy, hop rotating pale, dry hopped with Yakima Chief Cryo-Pop.

MERSEYSIDE BREWERIES

Beer Station

Formby, Merseyside



A small half-barrel plant set up in 2019 at the rear of the Beer Station micro pub opposite Freshfield station. The beers are railway themed and generally only available in the Beer Station but are occasionally seen elsewhere

46 Amber Ale 4.7 Bitter

Well-balanced bitter with citrus and floral notes from Cascade Simcoe and Amarillo hops.

47 Brandts Bitter 4.2 Bitter

A Traditional bitter with earthy notes from Goldings hops and Toffee notes from the addition of Cara malt and roasted Barley.

Brimstage Brewery

Brewery details and beers overleaf



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MERSEYSIDE BREWERIES

Brimstage Brewery



Wirral, Merseyside

The brewery was started in 2006 by Neil Young, a 10-barrel plant in the heart of the Wirral countryside. Wirral's first brewery since the closure of the Birkenhead Brewery in the late 1960s. Since Neil passed away in 2018, his two sons now own the brewery. Outlets are supplied across the Wirral, Merseyside, Cheshire and North Wales.

48 Oyster Catcher 4.4 Stout



Smooth and rich with chocolate and coffee aromas, brewed with Willamette hops

49 Sandpiper 3.6 Pale

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

50 Trapper's Hat 3.8 Bitter

A nicely balanced beer, strong malt aromas, sweet hoppy malt flavours and a smooth bitter finish.

Carnival Brewery



Liverpool, Merseyside

Brewery and taproom opened in 2019 by keen home-brewers Dominic Smith and Adrian Burke. Specialist styles are brewed. It supplies online, retail, a few outlets in Liverpool, as well as beer festivals.

51 ARC (All Red Clouds) 4.8 Red Ale

A hoppy American Red Ale, using a selection of speciality malts including Red X to create a caramel aroma and red hue. We then double dry-hopped with Simcoe, Centennial and Chinook to give ARC a delicious, resinous and piney flavour with a crisp finish. Gluten free.

52 Carmen 4.0 Pale

A slightly hazy, yellow aroma bomb of a pale ale; brewed using pale malt, wheat and oats with a soft water profile makes Carmen a deceptively full-bodied beer for its abv. We use only Mosaic hops in the whirlpool, at the start and end of fermentation to bring out the complex and delicious characteristics of this mesmerising hop. This batch gives us dank notes of ripe pineapple, guava and peach on the nose, with blueberry, slight bubblegum and waves of peach on the palate. Vegan.

53 Urban Shaker 4.5 Stout

Brewed with pale malt, oat malt, wheat and chocolate malt, bitter, chocolate, black appearance and a long lasting and fluffy tan head, this is the grooviest oatmeal stout you'll get your hands any time of the year.

Flagship Beer



Liverpool

Launched in 2016, the Ship & Mitre Brewing Co rebranded as Flagship Beer in 2017, and primarily supplies the iconic city centre pub, the Ship & Mitre, with some sales locally and nationally. Beers are brewed using spare capacity at other breweries.

54 Lupa 3.7 Pale

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

55 Nimbus 5.5 Pale

Hazy American double dry hopped pale bitter, earthy resinous & juicy hop flavours.

56 Vandal 4.0 Pale

British hopped session pale.

Handyman Brewery



Liverpool

Handyman Brewery is based within the Handyman Supermarket. For years this was a hardware store but has now been refurbished into the Handyman Pub, which opened in 2017. Its 400-litre brew kit is situated on a mezzanine floor above the bar.

57 Handyman Amber 6.0 Bitter

Toasty, a touch smoky with lots of dark toffee notes and a Simcoe hop finish.

58 Handyman Golden 4.5 Golden

A suitably balanced and refreshing golden ale, packed to bursting with Simcoe, Centennial and Chinook hops.

59 Handyman Porter 5.2 Porter

This smooth rich porter is well rounded with chocolate undertones.

Neptune Brewery



Liverpool, Merseyside

Neptune began brewing in 2015 using a six-barrel plant. Beers are unfiltered and unfiltered. In keeping with the brewery name the majority of beers are named on a water theme deriving from fish, the sea and mythological creatures. The brewery tap sits alongside the brewery and only opens Friday evening and Saturday.

60 Equinox 5.2 Pale

Citrus fruits at the fore, with notes of papaya, mango and fresh apple leading to a light bitterness.

61 Mosaic 4.5 Pale

A single-hopped pale ale bursting with blueberries and sweet tropical flavours, finishing with a refreshing hit of grapefruit.

62 Cardinal Point Red IPA 5.2 Red Ale

New Beer - Release 10 Feb 2022

Liverpool Pubs of interest to Festival goers

For anyone visiting our festival, there are a number of very good pubs near to the venue, including some that can be found on the walk to/from Lime Street Station, that may be of interest to festival-goers:

Just over the road is the **Augustus John**, regularly voted branch Cider Pub Of The Year, opening times



Thursday and Friday 11.30am to 11pm. (NB- card only)

On Hope Street, there is the **Pen Factory**, opening times Thursday to Saturday 11am to midnight; a few doors down, **The Keystone**,



opening times Thursday to Saturday midday to midnight. Both are modern venues, with a good

selection of Real Ales; further along Hope Street, and for people interested in pub architecture, is



the **Philharmonic Dining Rooms**, noted especially for its listed gents' loos, opening times Thursday to Saturday 11am to midnight.

On Maryland Street, just off Hope Street, is a hidden gem (look out for a blue



door!), **Coach House By The Angus**, a tiny bar, but serving four, predominantly local, Real Ales, opening times Thursday 4pm to 9pm, Friday and Saturday midday to 11pm. See advert p46.

Near the local landmark of the Bomed Out Church can be found **The Fly In The Loaf**, an Okell's pub

serving their own beers and a few guests, opening times Thursday to Saturday



midday to 11pm. **The Grapes** on Roscoe Street is a vibrant place that always



has a Real Cider available, and up to 8 Real Ales, opening times Thursday to Saturday midday to 2am; **The Roscoe Head**, one of only five pubs nationally that have featured in every



edition of the Good Beer Guide, and featuring up to six handpulls, opening times Thursday to Saturday 11.30am to midnight; and **The Dispensary**, featuring



up to 7 Real Ales, Ossett White Rat being a regular.

For anyone making a more direct journey to/from the station, on Lime Street can be found **The Crown**, a traditional corner pub on CAMRA's National Inventory of Historic Interiors, with up to 8 handpulls, opening times Thursday 9am to 10.45pm,



Friday and Saturday 9am to midnight. Inside Lime Street Station itself is a Wetherspoon outlet, **The**



Northwestern, which is handy for a beer before catching the train home.

There are many other good pubs for you to choose from, so if you're spending a few days here, you won't

be short of options. However, the pubs listed are those that are nearest to the festival venue and closest to the railway station for anyone coming from out of town. Enjoy!

Matt Valentine, Liverpool CAMRA Pub Of The Year Co-Ordinator and Social Secretary

You can find further details about each pub, including directions, on

www.whatpub.com



1 AJ - 2 Pen Factory - 3 Keystone - 4 Philharmonic - 5 Coach House and Angus - 6 Fly in the Loaf - 7 Grapes - 8 Roscoe Head - 9 Dispensary - 10 Crown Hotel - 11 Northwestern (Wetherspoon)



BEER STATION

Micropub & Brewery

3 Victoria Buildings, Victoria Road, Formby, L37 7DB
Just across the road from Freshfield Merseyrail Station

THE PUB

With 3 hand pumps and 3 keg lines we serve mainly local ales with occasional offerings from as far as Sussex. We aim to provide a range of beers and are very keen to support smaller breweries.

Our lagers are from the noted Freedom Brewery in Staffordshire.

A range of quality wines are also available while our range of spirits features locally made gins.

Pork Pies and Sausage Rolls from Broughs in Formby are available to accompany our drinks.

No TV or piped music just good conversation often between people who were strangers when they came in!

THE BREWERY

In 2019 Mike joined and the Beer Station Brewery was built behind the pub with production starting in June 2019. The 1/2 barrel brewery is now producing a range of unfiltered pale ales, Weiss beers and stouts. Currently beers are only available in cask. While most of the production are served in the Beer Station we have supplied several local pubs between Bootle and Southport

Opening times: Mon - Thurs 3pm - 9pm Fri -2pm - 10pm Sat 12pm - 10pm Sun 12pm - 9pm



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MERSEYSIDE BREWERIES

Peerless Brewery

Wirral, Merseyside



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

63 Jack Frost Blond 4.3 Blonde

Very pale ale brewed with cascade and citra hops

64 Kaibosh IPA 5.9 IPA

Ultra pale, hoppy IPA. Late hopped with Equanot and Galaxy and Double Dry Hopped with Simco, Mosaic and Citra. Lots of tropical fruit flavours

65 Oatmeal Stout 5.0 Stout

Full bodied black stout. The use of oats gives a good mouthfeel and dark malts provide lots of backbone with toffee and caramel tones.

Top Rope Brewing

TOP ROPE

Liverpool

Top Rope commenced brewing on a small scale on Merseyside in 2016 and expanded in 2018 moving to an industrial estate in North East Wales. Further expansion led to a return to Liverpool in early 2021. Output is keg, can and some cask with the beers often named on a wrestling theme.

66 Adam Kolsch 4.5 Kolsch

A base of pilsner malt gives an ample platform for a light Citra dry hop to compliment the classic Kolsch flavours, with the slow fermentation ensuring a crisp finish.

67 American Dream 3.9 Pale

A tribute to the legendary everyman Dusty Rhodes, this cask exclusive pale really is a beer for the people. Citra in the dry hop creates a delicious tropical fruit flavour and the malt bill (Pale Malt, Munich Malt, Wheat Malt, Cara Pils) provides a solid foundation for the hops to do their thing.

68 Papa Mango 5.1 Speciality

A juicy, hazy mango pale ale, Papa Mango is dry hopped with Citra hops and then conditioned on 60kg of Alfonso mango puree. Think juicy mango overload with a soft hoppy finish, or, as Neil describes it "like a grownup Solero".



OTHER BREWERIES

In this section of the programme the beers are listed under their brewery.

Bank Top Brewery

Bolton, Greater Manchester



Bank Top was established in 1995. Since 2002, the brewery has occupied a Grade II-listed tennis pavilion housing an 11-barrel plant. Bank Top Brewery Estates was formed in 2010 and now owns three pubs, Bank Top Brewery Tap, Bank Top Ale House and Olde England Forever.

69 Flat Cap 4.0 Bitter

Amber coloured beer with a malty aroma. Balanced and lasting flavour of malt, fruit and bitter hops.

70 Pavilion Pale Ale 4.5 Pale

A yellow beer with a citrus and hop aroma. Big fruity flavour with a peppery hoppiness; dry, bitter yet fruity finish.

Barnegates Brewery

Brewery, Furness, Cumbria



Barnegates was established in 1997 to supply only the Drunken Duck Inn. It became a limited company in 1999. Expansion over the years, plus a new purpose-built, 10-barrel plant in 2008, means it now supplies more than 150 outlets throughout Cumbria, Lancashire and Yorkshire.

71 Goodhews Dry Stout 4.3 Stout

The inviting roast aroma leads to an easy-drinking, full-bodied and well-balanced roasty stout.

Barum Brewery

Barnstaple, Devon



Barum Brewery was established in 1996 by Tim Webster and is housed in a conversion attached to the Reform Inn, which is now run by Tim. The Reform continues to act as the brewery tap as well as serving other locally sourced ales. Distribution is exclusively within Devon.

72 Original 4.4 Pale

Very pale golden ale with citrus/grapefruit notes throughout. Clean dry finish.

73 Pilton Hipster 4.8 Bitter

A smooth, tawny Best Bitter. A malt and fruit aroma leads to fruity, hoppy tastes into a short-lived bitter finish.

Beartown Brewery

Brewery details and beers overleaf



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OTHER BREWERIES

Beartown Brewery

Congleton, Cheshire



Beartown began brewing in 1994 and uses a 25-barrel plant. It supplies more than 250 outlets. It is now in partnership with Manning Brewers also of Congleton.

74 Creme Bearlee 4.8 Stout

Velvety stout with burnt cream, Madagascan vanilla and molasses.

75 Polar Eclipse 4.8 Stout

Classic black, dry, and bitter stout, with roast flavours to the fore. Good hop on the nose follows through the taste into a long dry finish.

76 Skinful 4.2 Bitter

Biscuity malt dominates the flavour of this amber best bitter. There are hops and a hint of sulphur on the aroma. A balance of malt and bitterness follow through to the aftertaste.

Bedlam Brewery

Lewes East Sussex



Eco-friendly Bedlam Brewery operates from the heart of the South Downs on a farm with solar power. All spent grain is donated to cattle on the farm and hops are composted. More than 1,000 pubs and bars are supplied across London and the South of England.

77 Seven Points 4.2 IPA

Classic IPA that offers sweet aromas of sweet oranges.

Black Tor Brewery

Exeter, Devon



This independent, family-run brewery is located on the eastern edge of the beautiful Dartmoor National Park and has been under the current family ownership since 2015. Several changes of ownership and brewery name have occurred since brewing began on-site in 1998, with the present Black Tor name established in 2013.

78 Raven 4.2 Bitter

Chestnut-brown best bitter; full-bodied, rich, and malty with summer fruit aromas.

79 Resolution 4.4 Bitter

A smooth, full-flavoured malty bitter, made with Wakatu New Zealand hops, to provide a gentle sweet finish.

Blackedge Brewing Co

Horwich, Greater Manchester



Blackedge Brewery brews at a 10-barrel plant visible through a viewing window on the ground floor beneath the Brewery Bar, one of its two outlets. Its CAMRA and SIBA award-winning beers are available throughout NW England and beyond. A strong core range is supplemented by seasonal

brews in both cask and unfiltered keg formats. Most are also now freshly canned and bottled on-site.

80 Hop 3.8 Bitter

Generously-hopped, with a clean, dry, refreshing and hoppy citrus, floral flavour.



81 West Coast Pale 4.1 Golden

Citrus hop aroma and flavour. Sweet fruitiness balances lasting bitter hops.

Bollington Brewing Co

Bollington, Cheshire



Bollington began brewing in 2008 with the Vale Inn, Bollington, as the brewery tap. The Park Tavern, Macclesfield, and the Cask Tavern, Poynton, are also owned. Around 40 outlets are supplied direct.

82 Bollington Best 4.2 Bitter

A delightfully hoppy bitter. Clean & crisp with a very light golden colour and a refreshing bitter aftertaste.



83 White Nancy 3.6 Blonde

Very pale light bitter with a good hoppiness and light body.

Bowland Brewery

Clitheroe, Lancashire



Founded in 2003, this family-run business uses a 30-barrel plant, together with a nanobrewery for experimental brews. The site features a beer shop and beer hall with 42 handpumps featuring beers from Lancashire and beyond.

84 Hen Harrier 4.0 Pale

Gentle aromas of malt, hops and fruit start this satisfying fruity bitter which has a lasting rich finish.

85 Pheasant Plucker 3.7 Bitter

A copper-coloured bitter with rounded blackcurrant flavours and a malty aftertaste.



Buxton Brewery

Buxton, Derbyshire



Set up in 2009 as a five-barrel plant, Buxton now uses a 20-barrel plant. Its brewery tap is in Buxton and there is a tasting room at the brewery with views of the Derbyshire countryside. A wide range of small-batch beers is brewed throughout the year.

86 Blonde 4.6 Blonde

Crisp golden ale brewed with English Olicana hops.

87 Gatekeeper 4.1 Porter

A smooth porter with tastes of coffee and chocolate.

88 SPA 4.1 Pale

Single hop Citra pale ale.

The ANGUS

TAP AND GRIND

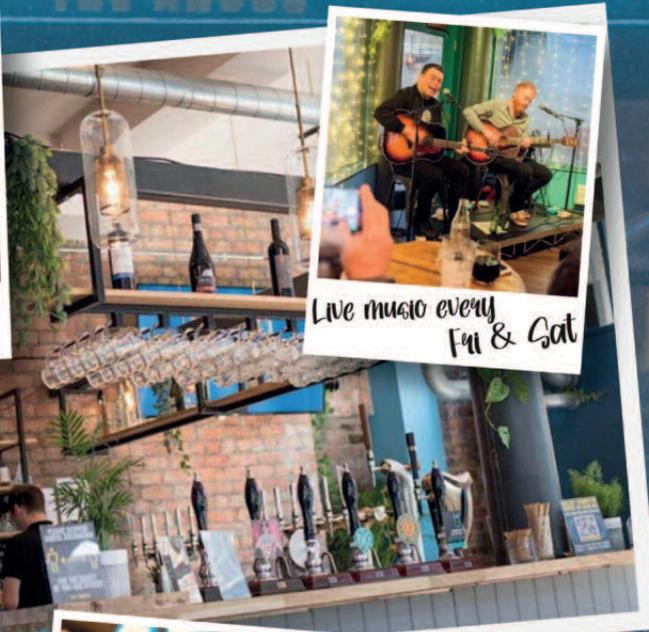
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OTHER BREWERIES

Cerne Abbas Brewery

Dorchester, Dorset

Established in 2014 by Vic Irvine and Jodie Moore. On a five-barrel plant, the beers are made as naturally as possible using chalk-filtered water from its own spring. All beers are brewed with organic, locally-sourced barley. Some non-conventional ingredients are used in seasonal brews. On the last Saturday in September, a community brew is produced using hops grown by people living in the village and surrounding area.



89 Gurt Coconuts Rum Stout 6.7 Stout

A strong sweet stout with very prominent coconut elements in aroma, taste and aftertaste.

90 Legless Jester 4.7 Golden

Fruity but not citrusy, well rounded and deceptively easy to drink ale.

Chapter Brewing Co

Sutton Weaver, Runcorn, Cheshire

Award-winning Chapter Brewing was established in 2016, using a 10-barrel brew plant. It produces diverse 'fictional beers' inspired by literature, from pales to sours, smoked porters to Belgian styles and beyond.



91 Cat in the Glass 9.5 IPA

West Coast Double IPA brewed in celebration of The Cat in the Glass' first birthday. Centennial and Cascade are the big players here. Unfined/naturally cloudy and therefore suitable for Vegans.

92 Practicable and Useful 4.3 Kveik Pale

Kveik Pale with an orange and citrus pithiness, dry hopped with Citra, Azacca & Mosaic. Unfined/naturally cloudy and therefore suitable for Vegans.

93 OLF Birthday Oatmeal Stout 5.6 Stout

Brewed with Birmingham's The Wolf for their 5th Birthday. Rich and smooth, this oatmeal stout's roasted-grains blend a bitter chocolate and a coffee and cream element with a dark fruit hint from the hoping. Unfined/naturally cloudy and therefore suitable for Vegans.

Clavell & Hind Brewery C&H

Birdlip, Gloucester

Clavell & Hind is a 20-barrel brewery based in the Cotswold countryside with an on-site taproom.

94 Rook Wood 4.7 Ruby Ale

Traditional ruby coloured best bitter with a smooth blend of aromatic malts and dark hops.

Coniston Brewing Co



Coniston, Cumbria

The 10-barrel plant (purchased from Marston Moor) commenced brewing in 1995. The brewery is situated behind the Black Bull Inn, Coniston, and currently brews 40 barrels a week. Some bottle-conditioned Coniston beers are brewed using Ridgeway Brewery. It supplies over 100 outlets with cask beers across the North West, and bottled beers are available in Asda, Sainsburys and Booths, as well as online.

95 Coniston Number 9 8.5 Barley Wine

Hops and alcohol dominate with appropriate sweetness and fruit on the tongue. A full-bodied and beautifully balanced beer.

96 Special Oatmeal Stout 4.5 Stout

A well-balanced, easy-drinking stout, fruity with a balanced ratio of malt to hop bitterness.

A good starting point for novice stout drinkers.



Country Life Brewery

Bideford, Devon

Country Life is based at the Big Sheep tourist attraction. The brewery offers a beer show and free samples in the shop during the peak season (April-October). A 15.5-barrel plant was installed in 2005, making Country Life the biggest brewery in North Devon. Regular, seasonal and bottle-conditioned beers are available at approximately 100 outlets, the brewery shop and online.



97 Black Boar 4.6 Porter

Complex well-balanced aromas. Unusual dry bitter hop taste leading to softer aftertaste with unexpected roasted malt and caramel.

98 Country Bumpkin 6.0 Old Ale

Maris Otter and Chocolate malt along with Challenger hops, giving a malty full-flavoured, smooth taste.

Cumbrian Ales

Ambleside, Cumbria.

First established in 2003, the brewery is located in an idyllic position in a renovated barn on the shores of Esthwaite Water. The success of Loweswater Gold has meant the brewery is thriving.



99 Loweswater Gold 4.3 Pale

A dominant fruity body develops into a light bitter finish. A beer that belies its strength.

Deeply Vale Brewery

Bury, Greater Manchester

Brewery details and beers overleaf



OTHER BREWERIES

Deeply Vale Brewery

Bury, Greater Manchester

Deeply Vale is a family-run business established in 2012. The brewery's name immortalises the Deeply Vale area near Bury, famed for legendary 1970s music festivals. The range of traditional beers with a modern twist produced from the six-barrel plant, are distributed largely across North West England and West Yorkshire.

100 DV8 4.8 Stout

Supple fruity sweetness accompanying luscious coffee roast. Clean, gentle malt finish, with lingering sweetness. Coffee and raisin aroma.

101 White Wolf 3.8 Pale

Brewed using Styrian Wolf hops which give the characteristics of Mango, Passionfruit and Lemongrass. The beer is an extra pale ale at 3.8% ABV making a really good session type ale.

Enville Brewery

Exeter, Devon

Exeter began brewing in 2003 and is the largest brewery in the city, supplying more than 600 outlets in Devon, Cornwall, Dorset and Somerset. It moved to its present site in 2012, having outgrown its previous location.

102 Ginger 4.6 Golden Fruit

Golden bright with gently gingered tangs. A drinkable beer with no acute flavours but a satisfying aftertaste of sweet hoppiness.

Exeter Brewery

Exeter, Devon

Exeter began brewing in 2003 and is the largest brewery in the city, supplying more than 600 outlets in Devon, Cornwall, Dorset and Somerset. It moved to its present site in 2012, having outgrown its previous location.

103 Avocet 3.9 Blonde

An organic beer. Light straw colour with a refreshing slightly citrus taste and hoppy aroma.

104 County Best 4.6 Bitter

Premium strength best bitter. Rich malt fruity flavour. Smooth bittersweet finish.

Farm Yard Ales

Cockerham, Lancaster, Lancashire

This family-run brewery commenced brewing in 2017 and has now expanded to 12 barrels with a canning plant. It also provides contract brewing services.

105 Merci Buckets 4.9 Pale

A beer brewed with single hop, Amarillo.

106 Sheaf 4.1 Pale

A fragrant, easy drinking and well-balanced pale ale.

Fine Tuned Brewery

Somerton, Somerset

Established in Langport, Somerset in 2016, but relocated to its current site in 2017.

107 Langport bitter 4.0 Bitter

A traditional English bitter, amber in colour.

108 Sunshine Reggae 4.3 Pale

An American-style pale ale, refreshing and very hoppy.

Five Points Brewery

East London

Five Points commenced brewing in 2013 on a 10-barrel plant in a railway arch under Hackney Downs Station. 2018 saw successful crowdfunding which helped buy the Pembury Tavern. In 2020, the brewery moved into the existing warehouse facility in Mare Street. Commitment to quality cask ale extends to a care scheme for stockists.

109 Best 4.1 Bitter

Single-hopped Best Bitter, brewed with Fuggles hops from Hukins Hops. Refreshing and smooth, caramel and biscuit, and a lovely grassy, herbal freshness.

110 Pale 4.4 Pale

Quaffable strong fruity bitter golden ale with citrus and tropical fruit. Amarillo and Citra hops from the West Coast of the USA.

111 XPA 4.0 Pale

Golden ale with strong citrus fruitiness, a developing bitterness and a sweet biscuity flavour that provides a balance. A spicy hoppy character creeps up on you in a lingering bitter finish.

Fyne Ales

Argyll & Bute

Fyne Ales has been brewing since 2001 and is situated at the head of Loch Fyne. In 2012 an on-site brewery tap was added. Expansion has allowed for the production of experimental brews. FyneFest runs annually, celebrating local fare and showcasing other breweries.

112 Jarl 3.8 Golden

Has strong citrus notes through use of the Citra hop. A very light, golden ale that can be drunk in any season!

Glastonbury Brewing Co

Somerset

Established in 2002 as Glastonbury Ales on a five-barrel plant, it changed ownership and moved to Somerton, increasing capacity to a 20-barrel plant. Cider is also produced. In 2019 it relocated to Glastonbury.

113 Lady Of The Lake 4.2 Bitter

Delicious pale amber coloured English bitter with a contrast of sweet and bitter flavours from a Maris Otter mash hopped with Challenger and Mount Hood.



115 Thriller 5.0 Porter

Complex rich and roasted cappuccino porter. Crafted in limited quantities-hints of chocolate in the malts and real coffee beans carefully selected to unleash a deliciously smooth and creamy finish.

Hawkshead Brewery

Staveley, Cumbria

Established in 2002, it outgrew its original barn and moved to Staveley in 2006 to a purpose-built, 20-barrel brewery. Capacity has increased several times since and a micro packaging plant, Beer Hall, and the brewery tap were added. In 2018, production of the core range of beers was transferred to a brand new 240-barrel brewery in Flookburgh, with the Staveley plant continuing to produce small batch beers. Beers are also contract brewed for Sadler's Brewing Co.

116 Iti Pale Ale 3.5 Pale

A beer packed with grapefruit aroma and taste. Beautifully balanced with a long lasting, NZ hoppy bitter finish.

117 KRPAN Slovenian Pale Ale 3.8 Pale

Slovenian Hopped Pale Ale. Gratefruit, lemon and lime from the Krpan hop.

118 Mill Yard Mild 3.4 Mild

Dark Mild with nutty aroma.

119 Route 590 West Coast IPA 5.0 IPA

Dry west coast IPA, orange, passion fruit, lemon and papaya flavours.

120 Windermere Pale 3.5 Blonde

Crisp and fruity yellow beer with hints of melon and grapefruit and a strong bitter aftertaste. 3 traditional English hops.

Kirkstall Brewery

Leeds, West Yorkshire

The brewery was established in 2011 a few yards from the original Kirkstall Brewery beside the Leeds-Liverpool canal. In 2017 it moved to a new state-of-the-art brewery incorporating a 60-barrel plant, malting unit and canning line. Nearby Kirkstall Abbey (which had its own brewhouse), and lost local industries are the inspiration for the beer names. The range can be sampled in the Kirkstall Bridge Inn, the brewery tap, as well as its other pubs, the Cardigan Arms, Burley, and the Black Horse, Otley.

121 Dexter 4.5 Stout

Chocolate and black cherry milk stout.

45 Jasper 4.0 Pale

Hazy, hop rotating pale, dry hopped with Yakima Chief Cryo-Pop.

122 Mitigating Circumstances 3.6 Pale

Brewed with LUU Real Ale Society, Centennial and Sultana hops in this hazy pale.



122 Tangerine Porter 4.5 Porter

Tangerines wrapped in the dark chocolate of roast malts.

Lakes Brew Co

Kendal, Cumbria

Brewery opened in 2021 by former employees of Hawkshead brewery.

123 Pale 3.9 Golden

Pale, Hoppy & Easy Drinking.

124 Le Ponderosa 4.2 Session Bitter

A perfectly balanced modern Session Bitter, a solid backbone highlighting the Opus, Jester and Celeia hops.

Logan Beck Brewing

Broughton-in-Furness, Cumbria

The brewery started in 2019. During the currency of this Guide, expansion from 0.75 to a 4.5-barrel plant (formerly Chadwicks) is expected. Cans should be available during 2022. All recipes use as many locally-sourced ingredients as possible (Proper Cumbrian features Cumbrian-grown hops). Beers currently only available within Cumbria

125 Dusky Dark 3.7 Mild

Traditional dark mild with Cascade hops.

126 Proper Cumbrian IPA 5.5 IPA

British IPA made with all green hops from South Cumbria.

Marble Brewery

Salford, Greater Manchester

Originally founded at the Marble Arch pub in 1997, Marble Beers moved to a 15-barrel plant in Salford and opened an on-site taproom. Vegetarian beers are available in both its core and speciality ranges. It supplies its own Marble Arch and more than 70 other outlets.

127 Lagonda 5.0 Golden

Golden beer with a fruity nose. Powerful citrus and bitter hops backed by pale malt, and a bitter aftertaste.

128 Manchester Bitter 4.2 Bitter

Speciality malt gives the deep golden colour and robust base, balanced by crisp bitterness and a floral, lemony aroma.

Merlin Brewery

Sandbach Cheshire

Merlin started in 2010 using an eight-barrel plant in a farm unit just outside Sandbach. The family firm of three is gently expanding the brewery. The beers are normally supplied to outlets within a 30-mile radius. The brewery is environmentally friendly, using power from solar panels and a wind turbine, and spent water soaks away naturally through reed beds on the farm.

129 Avalon 4.1 Pale

A pale ale with grapefruit, lemon and spicy flavours from the NZ and Czech hops.



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OTHER BREWERIES

Merlin Brewery contd

130 Wizard 4.2 Pale

A hoppy, bitter, golden coloured ale with generous hints of grapefruit flavour.

North Brewing Co

Leeds, Yorkshire



Having opened in 2015, the brewery initially supplied the North Bar group of bars in and around Leeds. Expansion to 15-barrels on the original site quickly followed as the number of other outlets supplied increased. Due to substantially increased canned production, including national availability in supermarkets, further expansion was required, with the current premises opening in 2021.

131 Full Fathom Five 6.5 Porter

Coconut Coffee Porter: toasted coconut and whole coffee beans are both steeped in a rich porter made up of a variety of speciality malts. Vegan.

132 Vanishing Point 3.8 Blonde

Blonde Ale.

Northern Monk Brewery

Leeds, West Yorkshire



After using spare capacity at other breweries in 2013, a 10-barrel plant was established in 2014 in a Grade II-listed mill. In 2017 a much larger second site with canning line was opened. 2019 saw further expansion into the adjacent former Leeds Brewery site, with a new 50-hectolitre brewkit installed in 2021. The mill hosts a taproom and events space. Most production is keg but cask-conditioned beer is available.

133 Great Northern Ale 4.5

Best Bitter

Bitter, naturally hazy as unfiltered.

134 Patrons Project/Sarah Harris 6.0 Stout

Yorkshire winter warmer; parkin. A traditional ginger cake full of rich oatmeal, molasses, and warming spices that makes it the perfect candidate for recreating in dark beer form.

Oakham Ales

Peterborough, Cambridgeshire



The brewery was established in 1993 in Oakham, Rutland, and moved to Peterborough in 1998. The brewery's main production site is a 75-barrel plant. Around 350 outlets are supplied and four pubs are owned.

135 Inferno 4.0 Blonde

The citrus hop character of this straw-coloured brew begins on the nose and builds in intensity on the palate. Clean dry citrus finish.

Old Friends Brewery

Ulverston, Cumbria



Brewing began in 2019 in a room to the rear of the Old Friends pub in Ulverston. Beers are currently only available at the pub.

136 New Acquaintance 3.8 Golden

This new brew is a light fruity session ale. The blend of Goldings and good old Fruggle hops has been beautifully crafted into an instantly memorable satisfying quaffing beer with a smile-producing finish.

137 Old Pals Porter 4.5 Porter



A true, full bodied, superbly balanced porter. No one particular flavour to the fore. Just a delight to drink, with a full bodied mouth feel.

Orkney Brewery

Stromness, Orkney Islands



Orkney was established in 1988 in an old village school building. Having incorporated sister brewery Atlas (qv), it moved next door in 2010 to enable an increase in capacity and the completion of an award-winning visitor centre in 2012.

138 Corncrake 4.1 Pale

A straw-coloured beer with soft citrus fruits and a floral aroma.

Padstow Brewing Co

PADSTOW BREWING CO.

Padstow, Cornwall

Owners Des and Caron Archer established the brewery in 2013, using a 0.5-barrel plant, which has since been upgraded to 10 barrels. Besides the integral brewery shop, two licenced town-centre tasting rooms have been established.

139 Padstow IPA 4.8 IPA

Like traditional India Pale Ales, we have made our IPA with a strong ABV. Yet it's still refreshing and satisfying.

140 Padstow Mayday 5.0 Pale

Pale ale featuring Citra hops, it has a fantastic citrus aroma. Gluten free.

Palmers Brewery

Bridport, Dorset



Palmers is one of Britain's only thatched breweries and dates from 1794. It is situated in Bridport, the heart of the Jurassic Coast in south-west Dorset. The company continues to make substantial investment in its 54 tenanted pubs, all serving cask ale. An additional 400 outlets are supplied within the free trade.

141 Copper Ale 3.7 Bitter

Beautifully balanced, copper-coloured light bitter with a hoppy aroma.

PROBLEM CHILD BREWING



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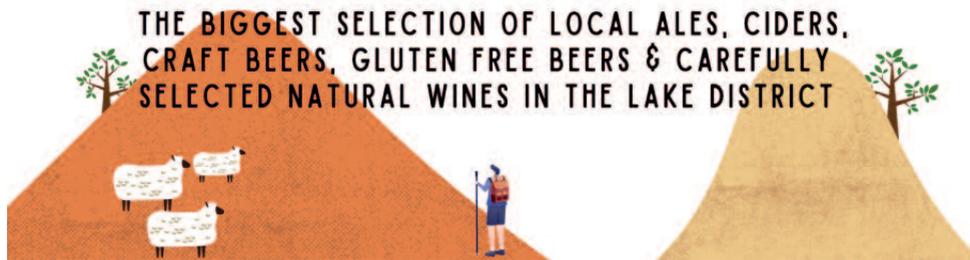
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OTHER BREWERIES

Palmers contd

142 Tally Ho 5.5 Old Ale

A complex dark old ale. Roast malts and treacle toffee on the palate lead in to a long, lingering finish with more than a hint of coffee.

Penzance Brewing Co

Crowlas, Penzance



Owner Peter Elvin began brewing in 2008 on a self-built, five-barrel plant in the old stable block of the Star Inn. The fermentation capacity has since been expanded, increasing the volume and range of beer produced. Production is now at full capacity of 1,400 barrels a year. Besides the pub, selected outlets and beer festivals are supplied.

143 Mild 3.6 Mild

Creamy dark brown mild, chocolate and roast aroma. Coffee and chocolate dominate the taste with fruit notes, bittersweet balanced finish.

144 Zythos Pale 5.3 Golden

Single hopped with Zythos. Full bodied golden ale with a pine aroma.

Problem Child Brewing

Parbold, Lancashire



Problem Child named after Rachel Birkett began brewing in 2013 using a five barrel plant situated adjacent to The Wayfarer Inn in rural Parbold where two of the range are always available. Head Brewer Jonny continues to develop his beers all based on the theme of juvenile delinquency and are available in cask and bottles.

145 Vaccine 4.0 Golden

Pale gold, flavours of tangerine with a sweet caramel finish.

146 Isolation 4.5 Golden

Deep golden ale with a sweet malt finish Brewed using Slovenian & New Zealand hops.

Prospect Brewery

Wigan, Greater Manchester



Prospect was founded as a five-barrel plant in 2007 in the Prospect Hill area of Standish, hence the name, relocating to a 12-barrel plant in its current town centre premises in 2017. The brewery owns a popular local bar, Wigan Central, across the road. In 2019 the brewery was sold to the current owners, a husband-and-wife partnership, though the majority of production staff and core beer range were retained.

147 Blinding Light 4.2 Pale

An award-winning pale refreshing beer with citrus and spicy notes alongside a light, refreshing taste. Bronze award winner at Wigan Beer Festival 2008. Named after the burst of light

often seen at the head of a pit shaft by miners.

148 Pioneer 4.0 Best Bitter

A light bodied amber beer with aromas of dry pale malt and earthy hops along with a sweet, smooth flavour. Pioneer is a term used to describe someone who migrated to the west coast of America in search of gold.

149 Pudding Shop Milk Stout 4.6 Stout

A dark stout with a warm caramel aroma with a caramel and coffee flavour and a smooth malty finish.

St Austell Brewery

St Austell, Cornwall



Founded in 1851, St Austell brewery remains fully independent and family-owned. Cask ale is available in all its pubs, and is widely available nationally. A ten-barrel, small-batch plant is used to brew monthly specials, including beers for its annual Celtic beer festival in November. Its beers are available in 40 selected outlets, and at Hicks Bar at the Brewery. In 2016 it purchased Bath Ales.

150 Proper Job 4.5 Golden

Smooth premium golden ale with citrus hop aroma. Copious citrus fruits with bitterness, dryness and crisp hop bitter and grapefruit finish.

151 Tribute 4.2 Session Bitter

Amber bitter with malt and fruity hop aroma. Dominant hop bitterness balanced by sweet malt, ending refreshingly bitter and fruity.

Salopian Brewery

Shrewsbury, Shropshire



The brewery was established in 1995 in an old dairy on the outskirts of Shrewsbury but moved in 2014 to its new location in an industrial unit in the village of Hadnall, where it now produces more than 150 barrels a week of its multi award-winning ales, for distribution throughout the midlands, and further afield. It has recently invested in a canning plant.

152 Oracle 4.0 Golden

Citrus aromas lead to an impressive dry and increasing citrusy taste.

Serious Brewing Co

Rochdale, Greater Manchester



Established in 2015 and run by husband and wife team Ken and Jenny Lynch. The beers are brewed using a six-barrel plant. The focus is on producing high quality beers drawing influences from traditional British ales, US craft beers and artisanal Belgian beers. Many outlets are supplied direct and the beers are available nationwide via wholesalers. A taproom opened at the brewery in 2019.

153 Evergreen 4.5 Bitter

Hoppy aroma. Taste of fruit and bitter hops, with lasting bitterness. Crisp and bitter throughout. Background of sweet malt.



Liverpool Beer Festival History- now the 41st

- 1 **1974** Thursday 12th to Saturday 14th September **Everyman Theatre**
- 2 **1975** Thursday 25th to Saturday 27th September **Everyman Theatre**
- 3 **1976** Wednesday 10th to Saturday 13th November **Catholic Chaplaincy**
- 4 **1978** Wednesday 8th to Saturday 11th October **University Mountford Hall** (jointly with Liverpool University Real Beer Society)
- 5 **1979** Wednesday 24th to Saturday 27th October **Aintree Racecourse**
- 6 **1982** Thursday 20th to Saturday 22nd May **Adelphi Hotel Banqueting Suite**
- 7 **1983** Thursday 28th to Saturday 30th April **Adelphi Hotel Banqueting Suite**
- 8 **1984** Thursday 10th to Saturday 12th May **Adelphi Hotel Banqueting Suite**
- 9 **1986** Thursday 24th to Sunday 27th April **Albert Dock** (jointly with Round Table)
- 10 **1987** Thursday 11th to Sunday 14th June **Albert Dock** (jointly with Round Table)
- 11 **1989** Thursday 20th to Saturday 22nd April **Stanley Dock**
- 12 **1990** Thursday 24th to Saturday 26th May **Stanley Dock**
- 13 **1991** Wednesday 13th to Saturday 16th November **Stanley Dock**
- 14 **1994** Wednesday 2nd to Saturday 5th February **St Georges Hotel** (now the Holiday Inn)
- 15 **1995** Wednesday 1st to Saturday 4th February **St Georges Hotel**
- 16 **1996** Wednesday 24th to Saturday 27th January **St Georges Hotel**
- 17 **1997** Wednesday 29th January to Saturday 1st February **St Georges Hotel** (the first Friday afternoon session)
- 18 **1998** Wednesday 18th to Saturday 21st February **St Georges Hotel**
- 19 **1999** Wednesday 6th to Saturday 9th February **Metropolitan Cathedral Crypt**

And then in the Crypt February every year until now - this is the 23rd in here

Brewers have used the beer festival to launch new beers and one such launch demonstrated why cask real ale is different to other beers and why it stills needs supporting and preserving. Cains (under their first owners) launched Cains Superior Stout at the festival in St Georges Hotel and we were all keen to try it.

On the Thursday opening session it was pretty good, by Friday some of the residual sweetness had gone allowing other flavours to break through, now an excellent beer. Then by Saturday, the general agreement was it had conditioned into one of the best stouts ever with a dry peppery spicy roast flavour. This is because cask real ale once vented can carry on a secondary fermentation until no sugars

remain and mature in flavour. This fermentation can only proceed very slowly in closed containers like kegs or bottles and so brewers have to brewery condition them beforehand –but only up to a point (the equivalent of the Friday level) but never quite reaching that perfection of a cask that is kept properly. The art of keeping cask beers is helped by using the crypt as we can start this conditioning on a Sunday, 4 days before opening on a Thursday and unlike other festival venues the crypt also stays the same cool temperature. If an opened cask is allowed to get warm, it goes flat very quickly.

Steve Downing

OTHER BREWERIES

Serious Brewing contd

154 Moonlight 4.5 Stout

Silky smooth stout with chocolate notes and a bitter hop finish.

155 Prime Mystic & Nugget 4.2 Pale

Hopped with both Godiva and Mystic, this pale ale combines rich honey base notes with hints of orange, blackcurrant and passion fruit from Mystic and the smooth, sweet bittering of Godiva.

South Hams Brewery

Kingsbridge, Devon

South Hams has been brewing ales for more than 13 years in Start Bay, Devon. A family-run brewery, it supplies more than 350 outlets in Plymouth and South Devon with wholesalers distributing further afield. It is owned and managed by Sam, Mark and Brenda Brooking.

156 Devon Pride 3.8 Bitter

A dark amber coloured beer, smooth to drink with a malty palate.

157 Wild Blonde 4.4 Blonde

Subtle notes of malt, roast and caramel, dominated by fruity hops. These persist to a refreshing hint of lemon.

Summerskills Brewery

Billacombe, Plymouth

Established in a vineyard in 1983 at Bigbury-on-Sea, Summerskills moved to its present site in 1985. It is the oldest brewery in Plymouth. Wholesalers and pub companies provide national distribution and the beers regularly appear in a selection of local outlets. In recent times the number of beers has increased and the brewer has won many awards. Locally-sourced ingredients are used wherever possible.

158 Indiana Bones 5.6 Old Ale

Old ale with good body. Rich malty roasts aroma bursting with strong sweet flavours on the tongue. Slightly dryer finish.

159 Tamar Best 4.3 Bitter

A tawny-coloured bitter with a fruity aroma and a hop taste and finish.

Tarn Hows Brewery

Ambleside, Cumbria

This two-barrel microbrewery near Hawkshead in the Lake District National Park was named after a nearby beauty spot. It opened in 2015 and specialises in stouts and hoppy pale ales. Oak casks may be used for barrel-aging and occasional seasonal beers. Regular beers are suitable for vegans (except for Guji which is vegetarian).

160 Beertrix Porter 4.0 Porter

A well-balanced fruity beer with some liquorish aromas and a lasting finish of bitterness and roast.

Thornbridge Brewery

Bakewell, Derbyshire

The first Thornbridge craft beers were produced in 2005 using a 10-barrel brewery, housed in the grounds of Thornbridge Hall. The beers have gained considerable success with over 300 consumer and industry awards won. A 30-barrel brewery opened in Bakewell in 2009. The original site continues to develop new, seasonal and speciality beers. 200 outlets are supplied direct. 12 pubs are managed and owned.

161 Jaipur 5.9 IPA

Flavoursome IPA packed with citrus hoppiness that's nicely counterbalanced by malt and underlying sweetness and robust fruit flavours.

Three Tuns Brewery

Bishops Castle, Shropshire

Brewing on this site started in the 16th century and was licensed in 1642. A small-scale tower brewery from the late 19th century survives. Three Tuns was one of only four pub breweries still running in the 1970s.

162 XXX Pale Ale 4.3 Pale

A pale, sweetish bitter with a light hop aftertaste that has a honey finish.

Timothy Taylor's

Keighley, West Yorkshire

An independent, family-owned company established in 1858. It has occupied the Knowle Spring site since 1863. Pennine spring water is used to brew its award-winning ales on both the established main plant and a 10-barrel plant introduced in 2017 to develop new beers, including occasional specials. 19 pubs are operated.

163 Boltmaker 4.0 Bitter

Tawny bitter combining, hops fruit & biscuity malt. Lingering, increasingly bitter aftertaste. Formerly & sometimes still sold as Best Bitter.

164 Landlord 4.3 Bitter

A moreish bitter combining citrus peel aromas, malt and grassy hops with marmalade sweetness and a long bitter finish.

Tirril Brewery

Appleby-in-Westmorland, Cumbria

Established in 1999, Tirril Brewery has twice outgrown its premises. It delivers to more than 170 outlets, 100 of which regularly stock the beer. One pub is owned. Contract brewing is also carried out for Bitter End Brewery.

165 Original bitter 3.8 Red Ale

A ruby red ale with a lightly-hopped finish. Gluten free.

166 Red Barn Ale 4.4 Red Ale

A traditional beer with a rich nut-brown colour, a good malty body – using plenty of roast and crystal barleys and also a solid hop character, featuring three classic British hops – Challenger, Fuggles and Goldings. Gluten free.

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OTHER BREWERIES

Titanic Brewery



Stoke-on-Trent, Staffordshire

One of the earliest microbreweries, founded in 1985. Now owned by two local beer loving brothers, it has grown from a small, seven-barrel brewery, to producing over four million pints per year of its award-winning ales. With an expanding fleet of tied pubs and cafe bars, it also supply free trade customers in the Midlands, North West and further afield. Captain Smith, captain of the Titanic was born in Stoke on Trent, hence the name.

167 Cappuccino Stout 4.5 Stout

Black with a vanilla and strong coffee nose leading to a sweet taste again with strong coffee. Aftertaste is sweet.

168 Chocolate and Vanilla Stout 4.5 Stout

Chocolohic paradise with real coffee and vanilla support. Cocoa, sherry and almonds lend depth to this creamy, drinkable "Heaven in a glass" stout.

169 Plum Porter Grand Reserve 6.5 Porter

Based on Plum Porter but has added strength due to being matured in conditioning tanks for 21 days.

Townhouse Brewery



Audley, Staffordshire

Townhouse was set up in 2002 with a 2.5-barrel plant. In 2004 the brewery scaled up to five barrels and in 2006 two further fermenting vessels were added. The bulk of its production can be found in the Potteries.

170 Harley's Memorial Ale 4.3 Golden

A golden single hopped bitter. Hopped with Mosaic.

171 Harley's Requiem Bitter 4.0 Pale

A very pale, single hopped session bitter. Hopped with Calypso.

Tractor Shed Brewing



Workington, Cumbria

Renamed from Mitchell Krause in 2014 and having previously had its beers brewed under contract, brewing started in an old tractor shed on the family farm in 2013. After initially focusing on bottled and kegged continental-style beers, the first cask-conditioned beer was produced in 2014. The brewery contract brews various beers for Shindigger (qv), mostly for bottle and keg.

172 Clocker Stout 4.0 Stout



Dry Irish Stout which is ruby-coloured and smoother than silk; luxurious chocolate and honeycomb flavours.

173 Mowdy Pale Ale 4.0 Pale



An interesting well-balanced beer with persistent fruitiness, sweet and hoppy centre giving way nicely to the hop in the finish.

Tremethick Brewery



Truro, Cornwall

Tremethick began brewing in 2015, and are now well established as a small, village brewery with strong community support. Since a part-time brewer was recruited in 2018, other beers are increasingly being trialled. Brewery open evenings are popular with locals.

174 Altbier 5.8 Old Ale

Designed for our in-house Oktoberfest but has become a favourite all year round. This is an Altbier ('old beer') style from Düsseldorf in Germany with Vienna malt. Lightly hopped, malty, and 'export' strength.

175 Red IPA 4.2 Pale

Auburn bitter with light grapefruit and malt aroma. Grapefruit and marmalade flavours masking malt and other fruits. Long bitter, dry finish.

Ulverston Brewing Co



Cumbria

The brewery occupies the octagonal bullring of the old livestock market. There is a bar that overlooks the brew-plant, which opens by prior arrangement and during some local festivals. Some beers have a Laurel and Hardy theme: Stan Laurel was born in Ulverston.

176 Laughing Gravy 4.0 Session Bitter



Smooth and grainy brown bitter with a good mix of flavours.

Vocation Brewery



Bridge, West Yorkshire

Vocation began brewing in 2015 and is located high above Hebden Bridge. Brewing capacity continues to increase at pace as it expands UK and worldwide markets with a wide range of beer styles. This includes barrel-aged and a single hop series, as well as collaboration brews. It has local bars in Hebden Bridge called Vocation & Co, and Assembly Underground in Leeds.

177 Heart & Soul 4.4 Session IPA

A golden ale with a strong citrus aroma. Hops dominate taste and aftertaste. Vegan & Gluten free.

178 Life & Death 6.5 IPA

Classic IPA. Citra, Mosaic hops, tropical and citrus.

179 Pride & Joy 4.8 Pale

Flavoursome IPA packed with citrus hoppiness. A hint of sweetness gives way to a mellow aftertaste.

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Cheers from Jimmy and Barbara Monaghan
The Vernon Arms, Dale Street, Liverpool

7 Handpumps (4 ever-changing, 1 cider)

Regulars: White Rat, The Rev. James, Rum Porter, Mallinsons

- Gitane Zarah's Rum Porter (exclusive to The Vernon Arms)
- Food served Mon-Thur 12-7pm, Fri-Sun 12-4pm
- Belgian speciality bottled beers
- Large screen sports in HD
- Private function room available (The Latham Lounge)

The Vernon Arms offers all of the above in a freindly and safe atmosphere plus:
Live entertainment on Fridays and Saturdays

Opening times: Sun-Thur 12pm-11pm, Fri-Sat 12pm-12am

LocAle **@VernonArmsL2** **www.vernonarms.net** 69 Dale Street, L2 2HJ, 0151 236 6132

WHITE RAT
PALE WOOKEY ALE

OTHER BREWERIES

Weetwood Ales

Tarporley, Cheshire

Weetwood Ales were founded in a barn back in 1992 but now operate out of a modern 30-barrel plant close to Kelsall. The broad range of beers is available across the north-west and North Wales. Besides regular brewery tours and an on-site shop, a distillery (an enterprise totally complementary to the brewery) produces a range of spirits including gin and vodka, with plans for a single malt release in 2022.



180 Oregon Pale 4.3 Session Bitter

Pale in colour, medium-bodied and with big flavours of citrus and grapefruit from the American hops first grown in Oregon. These are well balanced by Maris Otter malt and at 4.5% ABV, it's strong enough to satisfy but remains a refreshing session beer.



Wessex Brewery

Warminster, Wiltshire

This four-barrel brewery, hidden away on a farm industrial complex in the West Wiltshire Area of Outstanding Natural Beauty, was established in 2001. The brewery sources its malt from the nearby Warminster Maltings. Around 2010 two new fermenters were installed. A handful of regular outlets are supplied, with wider availability via selected wholesalers. The brewery is able to brew beer for other concerns when capacity permits. Beers are occasionally brewed for Isle of Avalon (qv).



181 Beast Of Zeals 6.6 Barley Wine

Dark Barley Wine with sweet chocolate and coffee aromas.

182 Crockerton Classic 4.5 Bitter

A full-bodied, tawny, full-flavoured bitter; fruity and malty.

Wigan Brewhouse

Wigan, Greater Manchester

Wigan Brewhouse commenced brewing in 2018 after local businessman Martin Blythe leased the now-defunct AllGates Brewery premises, including the acquisition of beers formerly brewed by AllGates. Beers are also brewed to its own recipes, developed by head brewer Jonathan Provost with Martin's input.



183 Junction 3.9 Bitter

Traditional English bitter. Copper coloured with a slight fruity aroma.

184 Keep the Faith 4.0 American Pale Ale

Brewed with Pale & Vienna malt's using American hops Willamette, Cascade & Simcoe. Pleasantly fruity with a fine hop bitterness. Hints of Citrus, Berry & Passion fruit combine with a herbal & Pine scent from an additional Simcoe & Cascade dry hop.

185 Old Boston 4.4 Plum Porter

A dark and rich porter which bursts with roasted malt flavours; handsomely black, with a creamy white head and smoky aromas with an intense blend of bitter roasted malts. It has a creamy texture throughout which the sweet plum taste penetrates and is also on the nose from the natural plum flavouring.

Wily Fox Brewery

Wigan, Greater Manchester

A bespoke 20-barrel brewery, set up in 2016.

Head brewer Dave Goodwin previously worked for Thwaites and Samuel Smith



186 Crafty Fox 4.0 Best Bitter

Brewed with Maris Otter & Crystal malts, triple hopped with Northdown, Fuggles and East Kent Goldings. A quaffable, full bodied bitter ale with a spicy, earthy aroma.

187 Dark Flagon 4.4 Rum Porter

A delicious Rum Porter made from the finest Maris Otter, chocolate, and Crystal Malts. Muscovado sugar and Molasses are added to provide a rum finish to the rich coffee and dark chocolate base. Supremely quaffable beer! SIBA Gold at the regional and Bronze at national.

188 Karma Citra 4.3 Golden

Quadruple hopped to extol the magnificent Citra hop. Exquisitely complex Golden Ale exudes intense citrus and tropical fruit flavours. SIBA regional Gold Award winner.

Wookey Ale

Wells, Somerset

Wookey Ale was established in 2020 by Samuel and Simon to create a local beer for the famous village of Wookey Hole.



189 Arthur's Point 3.9 Bitter

Light roast aroma, hop and dark chocolate bitterness with sweet plums on the palate, short liquorice and sherbert finish.

190 Witch Way Home 4.2 Pale

Hop forward aroma, refreshing citrus and tropical fruit flavours on a light malt background before a lingering dry finish.

Cheers!

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Vegan friendly beers

Following a vegan lifestyle is becoming important for an increasing number of people. Many vegan friendly foods are now available in restaurants and shops, but what about beer? Is beer vegan?

To make beer clear and bright brewers have often used Isinglass, a form of collagen produced from the dried swim bladders of fish. Some beers such as sweet stouts were brewed with lactose (milk sugar), an ingredient still in use by

brewers to sweeten a wide variety of beers. Honey is also often used to flavour and sweeten beer, and whilst honey is acceptable to vegetarians, it is an animal product so is not vegan. If you are Vegan and still want to enjoy good beer the drinks scene is improving. Non-animal clearing methods are now available and many of our local brewers already produce Vegan friendly beers. Even if you are not Vegan it is likely

you will have tried some without knowing (good, wasn't it?).

The vegan beers are indicated by the vegan logo on the cask



James Andrew Brocken

19th January 1958 - 26 November 2021



In November last year Andy Brocken sadly lost his battle with cancer aged just 62. Andy was born and bred in Liverpool, was a keen brewer and had been a long standing supporter of Liverpool Beer Festival. He started brewing when he set up Burscough Brewing Co in 2010 and then at Windmill Brewery where he stayed until his retirement in 2018. A musician in the Territorial Army for many years he was a genuinely nice guy and honest as the day is long. He will be sadly missed.

Pete Elloy



Welcome to the 2022 Cider Bar at the Liverpool Beer Festival

I am very excited and

honoured to be able to invite our valued customers back to the Cider and Perry bar at Liverpool CAMRA Beer Festival, in the iconic surroundings of the Crypt. After going through such a period of uncertainty I would like to take this opportunity to

thank you for all your support, without you there would be no festival. You will find a list of the Cider and Perry we have on offer here in the festival programme. If you would like to 'try before you buy' please ask a member of the Cider and Perry bar staff for a taster. This year we have some festival favourites, **Duddas Turn Sweet Apple, Gwatkin Squeal Pig Perry and Broadoak Rum and Raisin** to name but a few. So, it's time for you to sit back, relax, and let us do the work we love.

Linda Harris



BRITISH TRADITIONAL CIDER



Duddas Tun	Sweet Apple	5.5	Kent
Gwatkin	Squeal Pig Perry	4.5	Herefordshire
Lyne Down	Medium	6.0	Herefordshire
New Forest	Snake Catcher Scruppy	7.0	Hampshire
South Wood	Pioneer	4.7	Somerset
Tutts Clump	Perry	6.0	Berkshire



BRITISH FRUITY CIDER



Barbourne Cider	Cherry Bakewell	4.0	Worcester
Barbourne Cider	Tangerine Dream	4.0	Worcester
Bottlekicking	PPP (pineapple peach)	4.0	Leicestershire
Bottlekicking	R&P (raspberry pomegranate)	4.0	Leicestershire
Broadoak	Chilli & Pear	4.0	Avon
Broadoak	Rum & Raisin	4.0	Avon
Cockeyed Cider	Monkey Mango	4.0	Devon
Cotswold Cider	Freak Show	4.5	Oxfordshire
Cotswold Cider	Muscle Mary	4.0	Oxfordshire
Dorset Nectar	Passion Fruit	4.0	Dorset
Dorset Nectar	Damson	4.0	Dorset
Farmer Jim	Rootin Tootin	4.0	Devon
Farmer Jim	Strawberry Kiwi	4.0	Devon
Gwatkin	Red Diesel (strawberry)	4.0	Herefordshire
Hunts Cider	Pixie Juice	3.8	Devon
Hunts Cider	Red Head	3.8	Devon
Mr Whitehead	Toffee Apple	4.0	Hampshire
Seacider	Marmalade	4.0	Sussex
Snails Bank	Apple & Ginger	4.0	Herefordshire
Snails Bank	Fruit Bat	4.0	Herefordshire
Tutts Clump	Cranberry	4.0	Berkshire

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

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Liverpool Beer Festival 2020



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.

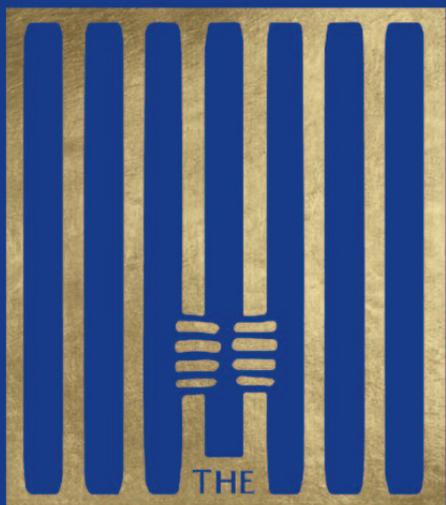
Programme and Beer Festival Credits



Beer Festival Organiser: Doug Macadam	Deputy Beer Festival Organiser: Mel James-Henry	Deputy Head Steward: Tony Morgan	Staffing Manager: Sonia James-Henry	Advertising: Mel James-Henry, Howard Perry
Admin Support: Paul Tench: Rogg Jones	Senior Bar Manager: Mel James-Henry	Bar Managers: Simon Turner, Chris Nicol, Ian Nicol, Phil Morris	Deputy Staffing Managers: Paul Trench, Mark Scanlon	Website: Mel James-Henry
Beer Festival Treasurer: Pete Elloy	Deputy Beer Festival Treasurer: Mike Chandler	Assistant Bar Managers: Chris Sanderson, Pete Elloy	Beer Ordering: Doug Macadam, Steve Downing, Pete Elloy, Chris Sanderson, Mel James-Henry	Social Media: Mel James-Henry, Sonia James-Henry
Branch Treasure: Mike Chandler	Cider Manager: Linda Harris	Deputy Cider Manager: Stephen Mulholland	Programme: Mel James-Henry	Photography: Ian Rayner, Dennis Jones
Health and Safety: Lee Reynolds	Procurement: Howard Perry, Doug Macadam	Tickets/ Admissions: Pete Elloy	Proof Readers: Sonia James-Henry, Matt Valentine	Membership Secretary: Ian Rayner
Head Steward: Jonathan Hall	Beer List: Pete Elloy, Rogg Jones, Mel James-Henry	Layout Design: Dennis Jones	And a big thank you to our 120 Volunteers	CAMRA Liverpool Branch Chair: Sonia James-Henry

LIVERPOOL BEER FESTIVAL

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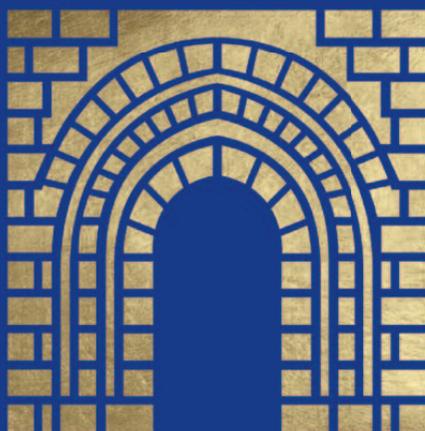
THE BRIDEWELL

A Grade II listed Police 'Bridewell' that dates from the mid 19th Century, lovingly converted into a pub, with the cells now used as seating areas that provide an unusual focus for the downstairs bar, with original heavy doors and hatches to help send you back in time.

There is an outdoor patio area inside the walls of this historic Liverpool gem.

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THE DENBIGH CASTLE

We are nestled in one of those quirky streets, Hackins Hey off Dale Street one end and Tithebarn Street at the other. The street has an equally quirky history that we will share with you over a pint when you next pop by.

We admit to liking a bit of quirk - take a look for instance at some of the artefacts and pictures adorning the pub.

That will reveal a thing or two..

10 Hackins Hey,
Liverpool, L2 2AW

0151 236 8558

