

Poole Beer Festival 2019

<http://eastdorset.camra.org.uk>

BEER LIST

Subject to last minute changes.

Almasty – CCC Pale Ale (Newcastle-upon-Tyne) 4.0%
Well-balanced, easy drinking modern pale ale with good hop character

Arbor – Mosaic (Bristol) 4.5% GF
Richly hopped gluten free ale **Sponsored by Marquee Print**

Barefaced Brewery – Lemon Meringue Pie Lactose Pale (Bournemouth) 4.2 %
Tart zesty lemon cuts through the smooth creamy body, special for Poole Beer Festival

Bedlam – Turtle Recall (Plumpton Green, E Sussex) 3.9%
Light refreshing pale ale with a European twist, tropical fruit and gooseberry, hints of apricot

Big Lamp - Big Lamp Bitter (Newcastle-upon-Tyne) 3.9%
A good, clean, tasty best bitter with fruity and earthy flavours and a malty bitter-sweet finish

Black Country Ales – Pig On The Wall 4.3%
Refreshing chestnut ale with complex bittersweet hop/malt character

Blue Monkey - Chocolate Guerrilla (Giltbrook, Notts) 4.9%
Rich chocolate stout, CAMRA Silver Speciality beer category. **Sponsored by The Black Bear, Wool**

Brampton – Mild (Chesterfield) 4.9%
Dark, roasted and packed full of coffee, toffee and caramel tones: CAMRA Bronze, Strong Mild category

Brass Castle – Northern Blonde (Malton, N Yorks) 3.9% GF
An easy drinking and refreshing malty blonde pale ale brewed using UK hops

Brew York – Tonkoko Coconut (York) 4.3%
Creamy stout with huge coconut and chocolate flavours with a Tonka and Vanilla finish

Brewers Folly – Simco V1 (Wimborne) 5.5%
Full-bodied IPA with a malty back bone, dry-hopped for good citrus-fruity character

Brewhouse & Kitchen Southbourne – 128ft Saison (Bournemouth) 5.6%
A farmhouse Belgian beer style, fruity sweet and sour, pale and dry

Brew Shack – Eight Grain Porter (Sixpenny Handley, Dorset) 5.0%
Smooth, roasty and creamy porter rich with flavor, an award-winning classic

Bristol Beer Factory – Independence (Bristol) 4.6%
Distinctive American pale ale with big hop character and smooth finish

Burning Sky – Aurora (Firle, E Sussex) 5.6%
Premium strength pale ale with a satisfying blend of malts, juicy backbone and a pale amber colour.

Buxton – Gatekeeper (Buxton, Derbys) 4.1%

A deep, rich dark porter with more than a hint of mystery.

Cerne Abbas - Black Farust Gurtox (Cerne Abbas, Dorset) 6.5%

Dark, chocolatey, fruity, a rich pudding in a glass

Cloudwater – Invention and Other Tools (Manchester) 4.5%

NZ pale with rounded fruit character and low bitterness. **Sponsored by Redweb**

Copper Street - Shield Maiden (Dorchester) 4.0%

Refreshing pale ale infused with lemongrass

Dancing Duck – Dark Drake (Derbys) 4.5%

Dark, caramelly, oatmeal stout with hints of rich liquorice and roasted coffee

Dark Revolution - Ripple (Salisbury) 5.0%

Raspberry and vanilla stout. **Sponsored by Frank Whiffen, The Eyes of Parkstone**

Dorset Brewing Co. – Chesil (Crossways, Dorset) 4.1%

Crisp Pilsner finished with Lubelski hops for a distinctive lavender and magnolia aroma

Downton - Roman Imperial Stout (Downton, Wiltshire) 9.0%

Vintage version of an imperial stout with a rich chocolate and coffee character

Drop The Anchor – Blueberry and Pecan Breakfast Stout (Christchurch, Dorset) 7.0%

Fruity, nutty, chocolatey, breakfast stout full of natural ingredients. **Sponsored by The Thomas Tripp**

Eight Arch – Charlie Doesn't Play Piano 5.4%

Peanut butter brown ale brewed specially by former beer festival chairman Steve. **Sponsored by 8 Arch**

Electric Bear – Werrrd (Bath) 4.2%

Sessionable pale brewed for full flavor with fruit-forward hops

Elusive - Shadow of the Beast (Wokingham, Berks) 5.0%

Black IPA with a rich malt character infused with Cascade hops

Exmoor – Beast (Wiveliscombe, Devon) 6.6%

Rich, dark and complex, SIBA Silver Strong Beers category

Fallen Acorn - Pompey Royal (Gosport, Hants) 4.3%

Sweet, malty ale brewed to the traditional recipe

Farmaggeddon - Session IPA (Comber, NI) 4.8%

Rich hopped and unfiltered session IPA with unique character **Sponsored by The Firkin Shed**

Five Points – Pale (London, E8) 4.4%

Modern and aromatic with resinous citrus notes. CAMRA Silver Golden Ales category

Flower Pots - Goodens Gold (Alresford, Hamps) 4.8%

A classic beer packed full of fruity US hops giving rich fruit bitterness and flavour

Fullers – Imperial Stout (Chiswick, London) 10.7%

Complex stout ale with rich dark chocolate and hop spice **Sponsored by The Barking Cat Alehouse**

Furnace – ‘C’ Bomb (Little Eaton, Derbyshire) 6.2%

Aroma and taste are fruits, flowers, grass, straw, malt, and hops.

Fyne Ales - Hurricane Jack (Argyll, Scots) 4.4%

Well-balanced ale showcasing Cascade and Amarillo hops. SIBA Gold Bitters category

Great Oakley – Gobble (Towcester, Oxon) 4.5%

Rich, golden, floral, crisp, hoppy and nutty straw-coloured beer. SIBA Gold Premium Bitters category

Green Jack – Lurcher (Lowestoft, Suffolk) 4.8%

Roasty dark ale with hints of mature blackcurrant. SIBA Bronze Dark Beers category

Grey Trees - Afghan Pale (Aberdare, Wales) 5.4%

Full-flavoured APA with rich hop character and crisp taste. CAMRA OVERALL SILVER

Gun – Scaramanger (Heathfield, Sussex) 3.9% GF

Refreshing extra pale session ale, brewed using Sussex spring water

Gyle 59 – Toujours (Chard, Dorset) 4.0%

Traditional Belgian farmhouse saison with earthy, peppery and spicy yeast flavours.

Hall & Woodhouse - Fursty Ferret (Blandford, Dorset) 4.1%

Full-bodied biscuity ale, with a subtle floral and lemon hop aroma. **Sponsored by Hall & Woodhouse**

Hambleton - Stud Blonde (Ripon, N Yorks) 4.3% GF and Vegan

Easy drinking, gluten free golden blonde with rich flavor and aromas

Hattie Brown's – Moonlite (Swanage, Dorset) 3.8%

Refreshing, light crisp session IPA, packed with citrusy hops for a long sweet finish.

Hawkshead - Dry Stone Stout (Kendall, Lancs) 4.5%

Dry oatmeal stout with chocolate, coffee and rich malts character

Hop Back - Winter Lightning (Downton, Wiltshire) 5.5%

Richly hopped and heavily spiced ale that has become a winter classic

Irving - Iron Duke (Portsmouth) 5.3%

Luscious golden modern-style IPA. CAMRA Silver Strong Bitter category

Isle of Purbeck - Solar Power (Studland, Dorset) 4.3%

Premium lager style beer, golden in colour with a distinctive ‘noble’ hop character

Keystone – Large One (Salisbury) 4.2%

Best bitter with malt flavours balanced with bittering hops for a fruit-spice aftertaste.

Langham – Triple XXX (Pelworth, Surrey) 4.4%

Dark, chocolate malty winter mild ale with smooth hopping, for a slightly sweeter taste

Magic Rock – Common Grounds (Huddersfield) 5.4%

Seven malts and coffees create a sweet toffee, fruit and chocolate depth with vanilla and hazelnut notes

Manchester Brewery - Your Mother Was A Hamster (Manchester) 4.0%
Pale ale with elderflower fruit hints

Marble - Alf (Manchester) 5.4%
A New England style rich and complex, well-hopped hazy IPA

Moor – Illusion (Bristol) 5.0%
Rich hops combine with rich dark malts to produce a classic black IPA

Nene Valley - Egyptian Cream (Oundle, Cambs) 4.5%
Velvety, rich with a fruit hop bite for a balanced creamy milk stout. SIBA Bronze Strong Beers category

Oakham – Inferno (Peterborough) 4.0%
A light golden beer bursting with fruit hop flavours, citrus notes and a refreshing finish.

Old Dairy - Uber Brew (Tenterden, Kent) 3.8%
Full-bodied and full-flavoured with Citra, Chinook and Equinox hops for a stunning session beer.

Palmer's – 200 (Bridport, Dorset) 5.0%
Premium, mahogany ale with rich caramel malts and hop hints

Pictish - Brewers Gold (Rochdale, Lancs) 3.8%
A refreshing pale golden ale with malty undertones and a powerful spicy hop aroma

Pitchfork – Puxton Cross (Weston-super-Mare, Somerset) 4.5%
100% British barley, malt and yeast make for a classic best bitter **Sponsored by All Hail Ale**

Purple Moose – Snowdonia (Porthmadog, Wales) 4.0%
Cwrw Eryri/Snowdonia Ale is a golden pale ale brewed using Welsh mountain water

Quantock – QPA (Taunton, Somerset) 4.0%
American pale with massive citrusy character. SIBA Gold Session IPA category

Red Cat - Mister M's (Winchester) 4.5%
Complex porter with rich chocolate, vanilla and mellow coffee character

Reedley Hallows - Beer O'Clock (Burnley, Lancs) 3.8%
A golden refreshing citrus ale with a pleasant bitter aftertaste

Ringwood - XXXX Porter (Ringwood, Hants) 4.7%
Vintage version of the classic winter porter

Salopian - Darwins Origin (Shrewsbury) 4.4%
Copper ale with pronounced hop character and refined malt finish. CAMRA Bronze Best Bitter category

Saltaire – Café Culture (Shipley) 4.6%
Full of decadence, this is a rich, full-bodied coffee stout infused with bittersweet chocolate and lactose, giving a creamy, balanced finish.

Sandbanks - Wayward Sun (Poole, Dorset) 5.0%
Richly hopped IPA brewed with US and British hops **Sponsored by Branksome Park and Canford Cliffs Resident Association**

Shiny – Wrench (Derby) 4.4% GF

Vegan friendly complex and rich six-malt stout. SIBA Bronze. **Sponsored by Car Maintenance Garages**

Sixpenny – Big Bob (Cranborne, Dorset) 5.4%

Dry hopped special version of the classic golden ale **Sponsored by The Horse and Groom, Wareham**

Small Paul – Wyvern (Gillingham, Dorset) 4.4%

Well-balanced best bitter with malt and caramel flavours and a short, bittersweet finish

Southbourne – Sunbather (Bournemouth, Dorset) 4.0%

Red ale with some hop bitterness, toffee notes and a distinctive malt character.

Steam Town - Stoke Pale (Eastleigh, Hants) 3.8%

Golden ale with hop fruit character and a dry finish

Surrey Hills - Shere Drop (Dorking, Berks) 4.2%

Balanced pale with hop bitterness and underlying malty finish. CAMRA OVERALL Gold

Thornbridge – McConnel's (Bakewell, Derbys) 5.0%

Creamy, vanilla flavoured stout with raspberry tartness and a dark bitter chocolate finish.

Tintagel – Excalibur (Penpethy, Cornwall) 5.8%

Warm, chocolate, spiced, strong dark ale. CAMRA Gold Old Ales category

Tiny Rebel - Pump Up the Jam (Newport, Wales) 5.0%

It's a jam doughnut in a pint glass. **Sponsored by Poole Radio Cabs**

Totally – Ninja Shark (Nottingham) 3.8%

Zesty Session IPA brewed with Amarillo and Cascade hops.

Triple FFF - Pressed Rat & Warthog (Alton, Hants) 3.8%

Toffee, hints of blackcurrant and chocolate, and bittering hops make for a well-balanced mild

Turning Point – Lucid Dream (Kirkbymoorside, N Yorks) 5.0%

Cookie and cream stout rich lactose character with sweet chocolate biscuit flavours

Vibrant Forest - Barbarella (Hardley, Hants) 6.2%

Richly hopped beer infused with fresh rhubarb for a sweet and sour fruit experience

Vocation - Heart & Soul (Hebden Bridge, W Yorks) 4.4%

Intense fruit-salad character made using US West Coast hops. CAMRA Bronze Golden Ales category **Sponsored by Don's Spot**

Weird Beard – Bat Oat of Hell (London, W7) 4.0%

Hazy, yellow oat pale with full on citrus fruit character **Sponsored by Wright's Dairies**

White Horse - Village Idiot (Stanford-in-the-Vale, Oxon) 4.1%

Light and refreshing ale with a fruit hop aroma and light, citrus flavours.

Wiper & True – Blackberry Porter (Bristol) 4.8%

Rich dark and malty beer with rich bittersweet fruit overtones

Wold Top – Scarborough Fair IPA (Drifffield, N Yorks) 6.0% GF

Interestingly brewed and triple-hopped, this IPA is a strong and Gluten Free beer Golden, Biscuity, Fresh

Wolf - Edith Cavell (Attleborough, Norfolk) 3.7%

A hoppy thirst-quenching beer with a fruit currant finish. CAMRA Bronze Bitter category

Yeovil - Posh IPA (Yeovil) 5.2%

Gourmet IPA, pale, rich and complex balanced by a truly fruity late-hopped finish

KEG BEER

Brew by Numbers – 01 Saison Juniper & Sloe (Bermondsey, London) 6.0%

Gin inspired pink dry, balanced and extremely drinkable Belgian-style saison

Eight Arch – Dainty (Wimborne, Dorset) 4.8%

New England pale brewed with Galaxy hops for a tropical character and minimal bitterness.

Kernel – Chinook Mandarin Bavaria (Bermondsey, London) 4.6%

Foeder beer, dry, bitter, with Belgian esters and fruity hops. Fermented in a foudre

Way Outback – Nitro 420 (Totally Baked!) (Southbourne, Dorset) 5.6%

Dark, rich and creamy maple, pecan and chocolate stout, a real treat!

Wild Beer – Zingiber (Shepton Mallet, Somerset) 5.5%

Refreshing and spicy created with a whopping 70kg of ginger puree, orange and lemon zest