

Poole Beer Festival 2019

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

Specialty Beer List

Subject to last minute changes.

GERMAN

Jever 4.9% - Superb dry pilsner, with a pronounced grassy bitter hop aftertaste.

Augustiner Helles 5.2% - A particularly mild and refreshing Helles

Schofferhofer Grapefruit 2.5% - 50/50 blend of Hefeweizen with pure grapefruit juice.

Erdinger Pikantus 7.3% - A legendary heavyweight Weizenbock.

Hofbrau Original 5.1% - Slightly malty, full-bodied, mature and with an elegant finish.

Ayinger Kellerbier 4.9% - classic of the style, a taste of sunshine

Schneider Weiss Original Tap 7 5.4% - Amber with hints of ripe bananas, cloves, nutmeg and nuts.

BELGIUM

Orval 6.2% - Deep orange, earthy and hoppy with hints of citrus, spice and a slightly peppery palate.

Boon Framboise 5% - Only fresh raspberries (25%) & wild cherries go in this traditional lambic beer.

Boon Oude Gueuze 7% - Using the spontaneous fermentation then aged in oak barrels before being blended with fresh beer for refermentation in the bottle. The Lambic!

Chouffe Mc Chouffe 8% - The "Scotch of the Ardennes" has a dark, full flavoured character.

Corsendonk Agnus 7.5% - Dry, lightly citric fruitiness and a distinctive and delicate hop aroma.

De La Senne Zinnebir 5.8% - Blonde golden, malty with intense fruity-hoppy character.

Duchesse de Bourgogne 6.2% - Blended in oak casks for a sour-fruit taste and a long dry acidic finish.

Dupont Saison Dupont 6.5% - Belgian farmhouse ale. Balanced and complex refreshing and dry.

Kasteel Triple 11% - Strong blonde with hop fruit bitterness from vast amounts of aroma hops.

Maredsous 6 Blonde 6% - The original easy drinking golden beer favored by monks with lunch.

Piraat 10.5% - Rich and rounded with bread dough sweetness, spice and tropical fruits.

Poperings Hommel Bier 7.5% - Complex fruit character of mild citrus, orange and grapefruit.

St Bernardus Abt 12 10% - Big flavours, a hoppy bite and long bittersweet finish.

Timmermans Kriek 4% - Sour Lambic beer blended with cherries.

Trappist Rochefort 10 11.3% - Dark and full bodied, with bitter chocolate notes.

Zundert 8 8% - Copper gold trappist ale.

UK

Alphabet Juice Springsteen 4.5% - Tropical fruit juice session IPA.

Arbor Rocketman IPA 6% - Full flavoured American IPA, with big tropical fruit flavours.

Beatnikz Kentucky Riot 5% - Dry hopped stout that uses bourbon oak and muscavado sugar.

Brass Castle Bad Kitty 5.5% - A chewy chocolate-vanilla dream of a porter. Gluten Free

Brew York Rhubarbra Streisand Extra Custard 5.5% - Tart, yet creamy, big bodied milkshake IPA.

Brew York Simon Le Mon 3.8% - Refreshing sour based on sweet lemon sherberts.

Cloudwater Pale 4% - Full of rounded tropical fruit flavours with a soft juicy finish and low bitterness.

Kernel Export India Porter 5.8% - Turkish delight dusted with cocoa powder, rose water and fruit.

Magic Rock Fantasma IPA 6.5% - A dank and juicy Gluten Free IPA using Magnum and Citra Hops.

Mallinsons Mandarinina Bavaria 4.2% - Blonde ale brewed using German Mandarinina Bavaria hops.

Overtone Rwandan Coffee IPA 7.5% - Plum and brown sugar make this a malty, creamy, sweet pale.

Steam Machine Its Pudding, Not dessert 7% - Sticky stout with toffee, caramel and chocolate.

Tiny Rebel Peaches & Cream 5.5% - Peaches, sweet lactose and a bucket load of hops.

Tynt Meadow 7.4% - Mahogany-coloured with hints of dark chocolate, liquorice and rich fruit.

Wold Top Marmalade Porter 5% - Rich dark and fruity Gluten Free Beer

Netherlands

De Molen Amarillo 9.3% - Brewed in the American traditional Imperial and Double IPA syle.

Austria

Samichlaus 14% - A Real Rarity brewed only once a year on December the 6th and stored for 10 months before being bottled. The strongest Doppelbock in the world!