






SST CAMRA Beer, Cider & Music Festival 2023 :- Beer & Cider List

THERE ARE 12 CASK BEERS, 4 KEY KEG BEERS AND 5 CIDERS, WITH 6 CASK ALES IN RESERVE, SHOULD WE RUN OUT!










PRICES ARE FOR HALF A PINT
CASK BEERS AND CIDERS ARE ONE YELLOW TOKEN (£2) 

EXCEPT THOSE INDICATED WITH -

  ONE YELLOW AND ONE RED TOKEN (£2.50)
   ONE YELLOW AND TWO RED TOKENS (£3)

ALLERGEN INFORMATION					
Beer		Vegetarian Y/N	Vegan Y/N	Gluten Free Y/N	Lactose Y/N
For The Masses	Cask	Y	N	N	N
Emergency Bitter	Cask	Y	Y	Y	N
Zest For Life	Cask	N	Y	Y	N
Symbiosis East Coast #5	Cask	Y	Y	N	N
Vanilla Gorilla	Cask	Y	Y	N	N
Medusa	Cask	N	N	N	N
Firecracker	Cask	Y	Y	N	N
It's Raining Pies	Cask	Y	Y	N	N
Brewbarb	Cask	Y	Y	N	N
Glamour Muscles	Cask	Y	Y	N	N
Brownie Hunter	Cask	N	N	N	Y
Chasing Epiphany	Cask	Y	N	N	N
Calmer Chameleon	Reserve Cask	Y	Y	Y	N
Digital Witness	Reserve Cask	Y	Y	N	N
Peach Melbear	Reserve Cask	Y	N	N	N
Quantum State	Reserve Cask	Y	Y	Y	N
Haffenden Gold	Reserve Cask	Y	Y	N	N
Milk Stout	Reserve Cask	N	N	N	Y
Mango Lassi Heathen	KeyKeg	N	N	N	Y
Wipeout	KeyKeg	Y	Y	Y	N
Raspberry Blueberry Bubblegum Bottles	KeyKeg	Y	Y	N	N
Sundialer	KeyKeg	Y	Y	N	N

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CASK BEERS					
	Brewery	Beer	%	Style	Tasting Notes
1	Bang the Elephant, Nottingham 	For The Masses Sponsored by The Black Horse, West Boldon	5.6	IPA	A new beer comprising Mosaic, Simco, Nelson Sauvin, Citra, Comet and Equinox hops.
2	Brass Castle, Malton 	Emergency Bitter Sponsored by The Steamboat, South Shields	3.9	Bitter	The archetypal British session bitter, brewed to a 3.9% Cold War recipe and revived now in case our friends in The White House or North Korea get twitchy fingers and the balloon should go up.
3	Brass Castle 	Zest For Life	6.5	Chocolate Orange Stout	Rich, chocolatey, sweet; a homage to one of Terry's greatest treats.
4	First Chop, Manchester 	Symbiosis East Coast #5	4.2	Session IPA	A super juicy East Coast style hazy, hoppy, peach and stone fruit packed IPA! Like all our beers, IPA is gluten free and vegan.
5	Gorilla, Sheffield 	Vanilla Gorilla Sponsored by Mid Boldon Club, East Boldon	5	Porter	A rich porter with chocolate and vanilla flavours. A complex malt flavour from dark crystal, chocolate and roast malts combined with natural cacao and vanilla extract.
6	Maxim, Houghton le Spring 	Medusa Kindly donated by Maxim Brewery	5.6	IPA	This is a double dry hopped American pale ale brewed using 5 different hops to give an abundance of dry tropical fruit. Hopped at 4 different stages of the process.
7	Only With Love, Uckfield, E Sussex 	Firecracker Sponsored by Beggars Bridge East Boldon	5.2	ESB	A deep, warming barrel of malty caramel, biscuits and raisins, with a subtle bang of tropical fruit on the nose. This extra special pint of British Best is perfect for the fireside and guaranteed to give you a proper Autumnal glow. Hops: Olicana and Fuggles.
8	Ossett / McColls, Ossett W Yorks 	It's Raining Pies Sponsored by Gin & Ale House, Jarrow	4.5	Golden Ale	A premium strength Antipodean Golden Ale brewed from pale, wheat and cara malts to give malty and bready flavours. Bitterness is moderate, but generous quantities of Nelson Sauvin and Nectarone from New Zealand and Australian Galaxy added as a late hop in the whirlpool result in citrus and tropical fruit aromas, with pineapple, peach and passion fruit being particularly to the fore.
9	Saltaire, Shipley W Yorks 	Brewbarb Sponsored by Grannie Annie's Roker	4.2	Fruity Rhubarb Pale	A fruity twist on a classic pale, Brewbarb beautifully showcases rhubarb's distinct flavour and aroma. A perfectly balanced, refreshing pale with a smooth finish and citrus undertones, the perfect choice for summer supping!

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CASK BEERS CONTINUED






	Brewery	Beer	%	Style	Tasting Notes
10	Shiny, Derby 	Glamour Muscles Sponsored by The Steps, Washington	5.3	Hazy IPA	Citra, Mosaic, Simcoe & Chinook hazy cask IPA. unfiltered, vegan friendly
11	Wilde Child, Leeds 	Brownie Hunter Sponsored by The Marine South Shields	4.9	Chocolate Fudge Brownie Stout	One of their most popular beers; a classic low percentage stout with added lactose, cocoa powder and fudge brownie flavouring for a super smooth dessert in a glass experience.
12	Wilde Child 	Chasing Epiphany Sponsored by Master Debonair, East Boldon	4.9	Pale Ale	Bags of Citra and Mosaic hops are at the fore here combined with a healthy dose of oats for that creamy mouth feel. All that combined with New England yeast means you've got an uber juicy session pale ale. Keep walking towards the light ... now you've found 'Epiphany'

RESERVE CASK BEERS

	Brewery	Beer	%	Style	Tasting Notes
1	Brew York, York 	Calmer Chameleon	3.7	Pale	The green dream of hyper juicy and resinous hops - Columbus, Mosaic, Simcoe and Idaho 7 uniting in a super smashable pale ale.
2	Turning Point, Knaresboro. 	Digital Witness	4	West Coast Pale	West Coast pale with plenty of bitterness, and notes of orange and pine.
3	Beartown, Congleton, Cheshire 	Peach Melbear	4.4	Peachy Pale	Juicy, South Carolina style Peach and Elderflower Pale. This unusual and distinctive beer has a sweet aroma of peaches and elderflower, perfectly balanced by a hoppy bitterness in both the flavour and finish.
4	Atom, Hull 	Quantum State	4.2	Session IPA	A Quantum State shows the probability of every outcome of a measurable situation. A beer for every occasion, light, drinkable and full of citrus flavour. Extra pale malt, with some body from the addition of oats, a simple but effective malt bill allows our favourite American hops to shine.
5	Iron Pier, Gravesend 	Haffenden Gold	4.2	Golden Ale	Golden Ale brewed with all Kentish hops Goldings, First Gold & Ernest from Hukins Hops, Haffenden Farm. Flavours of honey & spice with a touch of apricot.
6	Bristol Beer Factory, Bristol 	Milk Stout	4.5	Stout	Back in 2006 we took a 150-year old Bristol concept of a Milk Stout and put a BBF twist on it to create the original craft Milk Stout. Multi award-winning; Smooth chocolatey sweetness and balancing bitterness with hints of dark fruits. It's a stout like no other.

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KEY KEG BEERS					
	Brewery	Beer	%	Style	Tasting Notes
1	Northern Monk, Leeds 	Mango Lassi Heathen	7.2	IPA	First brewed in 2018, this returning classic is a lassified Heathen, with lactose and vanilla, and bursting with fresh tropical mango. It's Heathen on holiday.
2	Shiny 	Wipeout	4.2	Session IPA	The perfect session IPA for everyone. Citra, Mosaic and Simcoe hops set waves of juicy, tropical flavours across your taste buds. Gluten free, vegan & unfined!
3	Vault City, Edinburgh 	Raspberry Blueberry Bubblegum Bottles	4.5	Sour	A new sweet shop sensation was needed for our latest indie collaboration, so we recruited The Hop Shop, Craft Bar, and The Hanging Bat, Together we brewed something special in celebration of Vault City's 5th birthday
4	Verdant, Penryn 	Sundialer	5	Pale Ale	Sessionable, moreish, hop saturated New England style pale ale with a trio of wonderfully fruity hops : Motueka, Mosaic, Strata. Malt: Golden Promise, Oats, Flaked Wheat, Dextrin, Premium Caramalt

CIDER					
	Producer	Cider/Perry	%	Taste	Tasting Notes
1	Ascension, East Sussex (All Blends) 	Dance commander (red cherry)	4	Medium Sweet	Wild fermented cider blended with the juice from red cherries. Unbelievably moreish, this is incredibly popular and never lasts long.
2	Ascension, 	Shimmy (pineapple and lemon)	4		This blend offers a fruit forward, refreshing taste with prominent tart pineapple and wild cider notes
3	Ascension, 	Unless you think (red grape, lemon and lime) Sponsored by Blues Micro Pub Whitburn	4	Dry	Features Russet and Bramley cider, fresh gala apples, lemons, limes and red grapes. The tart citrus joins forces with the cider's acid, puckering you up for a kiss of sweet red grape, before rounding out to a dry finish
4	Ascension, 	Wrath (red grape) Sponsored by The Avenue, Roker	4	Dry	Fresh, fruity and initially sweet with a drying finish. Red grape juice was added to a low acid cider blend to showcase the apple/grape sweet/acid balance.
5	Elvet Cider 	Durham Blend 2022 Sponsored by The Station House, Durham	6.1	Dry	A crisp, Eastern Counties style dry, made with donated apples from across County Durham. Zingy with gooseberry and lime notes. Elvet Cider is a joint venture between the owners of The Station House (Durham), Fram Ferment and The Weigh To Shop (both Framwellgate Moor) to reduce the amount of apples not being used, and to make clean, drinkable dry cider.