

Solihull 2017 Beer Festival - Beer, Cider & Perry List

Session Beers

Pretty Green 3.5% Acorn Brewery, Barnsley, South Yorkshire

Brewed using freshly picked First Gold hops. Pale straw in colour. It has a wonderful citrus, sweet orangey aroma and slender spicy notes.

Goats Milk 3.8% Church End, Nuneaton, Warwickshire

Golden yellow nectar. Pale barley, crystal malt and oats blend to fill the palate with flavour. Aromatic Outlaw hops dance over the tongue for a gentle hop finish, a very fruity, almost sweet taste, and a very floral nose.

Note: Goat's Milk is CAMRA's 2017 Champion Beer of Britain – we have two casks of it, but we predict it's going to fly off the stillaging, so get yours fast!

Moonrakers Mild 3.8% Empire, Huddersfield, West Yorkshire

A special award-winning chocolatey, 10-malt dark mild.

Onyx Black 3.8% Saltaire, Shipley, West Yorkshire

A refreshing Black IPA, balancing subtle dark beer character with punchy tropical hop aroma. coloured body. Slightly roasted chocolate nose, fruits beneath. Malt-fruity taste of chocolate malts and oranges.

Bee's Knees 3.9% Weatheroak, Studley, Warwickshire

A light refreshing beer with a hint of honey, Golden in colour with plenty of flavour.

Lord Nelson 3.9% Riverhead, Huddersfield, West Yorkshire

Bright & bold session beer with good grapefruit flavour and a wine aroma from additions of Nelson Sauvignon hops.

Best Bitters

Finale 4.0% Fernandes, Wakefield, West Yorkshire

A new beer, golden in colour, brewed with generous amounts of New World Hops, and last of the beers brewed for Fernandes Brewery 20th Anniversary.

Happy Valley 4.0% Riverhead, Huddersfield, West Yorkshire

Pale session beer with moderate citrus bitterness. Generously hopped with Cascade & Chinook hops.

Hopoholic 4.0% Downton Brewery, Downton, Wiltshire

Originally brewed as a one-off, this hoppy pale ale has multiple additions of EKG, Pioneer, Celeia and Challenger hops throughout the boil and is then dry hopped to tropical fruity insanity with Galaxy whole leaf hops during maturation. Give in to hopoholism!

Sorachi Sunset 4.0% Ossett Brewery, Ossett, West Yorkshire

A malty red bitter. Generously hopped with the Sorachi Ace variety to give aromas of lime, dill and perhaps even coconut!

Waterloo Sunset 4.0% Kelham Island, Sheffield, South Yorkshire

This version of a traditional London porter is brewed with three roasted malts, giving a full, malty flavour with burnt, roast and coffee notes. English hops provide you with a spicy/earthy aroma with a hint of citrus.

Blonde Star 4.1% Silhill Brewery, Catherine de Barnes, Solihull

It takes a knowledgeable brewer to combine malty and hoppy flavours successfully—it's all about the balance. A masterstroke in the blending of hops for bitterness with those that bring their own flowery oils to achieve a final finishing aroma that is truly unique. More hops than Jonathan Edwards.

Blonde Bear 4.2% Little Critters, Sheffield, South Yorkshire

This blonde ale is a smooth, balanced, bear hug of a session beer. The bready, lightly caramel malt complements the premium variety of whole hops used, and with a light body, makes this a satisfying, authentic and moreish blonde, with hints of tropical fruit balanced with earthiness.

Complete Muppetry 4.3% Two Towers, Hockley, Birmingham

A sharp outstandingly refreshing pale ale, with a high impact citrus hit followed by a notable 'zing'. This ale is supplied for the Electric Cinema for whom it was first brewed.

Hylde Blonde 4.2% Dark Star, Partridge Green, Sussex

A delicate and lightly hopped beer with the fresh fruitiness of hand-picked South Downs elderflowers, which are added after the boil to preserve their delicate aroma.

Hop Star 4.2% Silhill Brewery, Catherine de Barnes, Solihull

Pull the pin on this golden American IPA hop grenade, and trigger the release of grapefruit, lemon and tropical fruit zest, brewed using an American yeast to give that authentic West Coast IPA feel and taste. Created with a profusion of Citra Falconers Flight hops, named after the North American brewing legend, Glen Hay Falconer. Enjoy!

- Knowle Spring 4.2% Timothy Taylor, Keighley, West Yorkshire**
Introducing Knowle Spring Blonde, the new member of the Taylor's family. Fresh from the brewery and new for 2017, it's a light, refreshing blonde ale with the depth of flavour you expect from Taylor's beers. Named after the Knowle Spring upon which the brewery sits, and which provides the fresh spring water for all their brews.
- Old Slapper 4.2% Bank Top, Bolton, Lancashire**
A true blonde - brewed with dwarf Hilary hops, the initial fruitiness is complimented by a pronounced hoppiness in the finish.
- Spectrum 4.2% Salopian, Hadnall, Shropshire**
A soft deep gold coloured bitter that oscillates with a clean hop filled flavour and a smooth biscuity finish.
- Wakatu 4.2% Mallinsons, Huddersfield, West Yorkshire**
One of their range of single hopped beers, brewed only using Wakatu hops from New Zealand. This is a blonde beer with a light floral aroma, a smooth medium bitterness and medium finish with light hints of lime.
- Bohemian Ratsody 4.3% Rat, Huddersfield, West Yorkshire**
8 different hop additions. Lemony hops and biscuity malts tantalise the taste buds with the addition of dry hopping for that extra blast of flavour.
- Harvest Moon 4.3% St Austell, St Austell, Cornwall**
Harvest your taste buds with this well-balanced and drinkable malty number that offers plenty of biscuit and fruit cake flavours. Chestnut in colour.
- Modus Savant Blonde Ale 4.3% Thousand Trades Brewing Co, Hall Green, Birmingham**
A refreshing, sessionable pale ale with notes of berries, plum and citrus from the Styrian Wolf and Cascade hops balanced by gentle biscuit sweetness from Maris Otter and Cara malts.
- Pure Star 4.3 % Silhill Brewery, Catherine de Barnes, Solihull**
Relax, sit back and think chocolate, molasses, and sweet nutty malty flavours. This is liquid copper with a body to die for, topped off with a rich and creamy white head. Take in the wonderful complexity of flavours and the elegance of a citrus lift before the hops leave a lingering and dry bitterness.
- Smoking Pistol 4.3% Empire, Slaithwaite, West Yorkshire**
Loaded full of flavour. Another of Empire's pale ales, offering a shot of tropical hops to create its distinct flavour.
- 3 Witches 4.4% Oakham, Peterborough, Cambridgeshire**
First brewed Halloween 2005 to celebrate The Three Witches (Emma, Sam and Shirley) joining Oakham Ales. Amber in colour with a fruity orange aroma; soft fruit notes combine with a grainy background to a fruity dry finish.
- Damnation 4.5% Abbeydale, Sheffield, South Yorkshire**
A classic pale, bitter beer made with finest Maris Otter malt. Fruity and citrus aromas and flavours. Long-lasting bitter finish. A super hoppy beer with lime and orange notes throughout. Deceptively easy-drinking.
- Fosse 107 4.5% Elliswood, Hinckley, Leicestershire**
A festival special celebrating 50 years of radio, named after Hinckley's newest radio station. An IPA with a crisp taste and lovely bitterness.
- Hopfest 4.5% Hop Back, Salisbury, Wiltshire**
East Kent Goldings, Citra, Styrian and Pioneer hops give this feisty blonde ale great lip-smacking flavour. Hopfest has become one of Hopback's staple autumnal ales.
- Hop Project: Cascade Columbus 4.5% Bingham's, Twyford, Berkshire**
Currently available as part of their ongoing Hop Project range. An extra-pale beer hopped with Cascade and Columbus hops for a citrus and floral hop character.
- Switch #4 4.5% Revolutions Brewing Co., Castleford, West Yorkshire**
A fabulous pale ale, full of sumptuous flavours created by the wonderful blending of Cascade and Centennial hops. Crisp and hoppy and very thirst quenching.
- Voodoo 4.5% Blackwater, Hadnall, Shropshire**
Brewed by Salopian under their Blackwater banner, hops twist round the palate of this premium ale and the bitterness is balanced by an exceedingly refreshing hop finish. Flavours of lemony hops, grass and straw.
- Decennium Pale 4.6% Saltaire, Shipley, West Yorkshire**
Brewed to celebrate 10 years of brewing success at Saltaire Brewery, this pale beer uses a unique blend of 10 hops to make it a very special zesty offering.
- Arts of Teleforce 4.7% Thousand Trades Brewing Co, Hall Green, Birmingham**
Oatmeal stout: dark and full bodied with a slick mouth-feel from the oats, and a heavy roast flavour with a hint of coffee and chocolate.

Fortyniner 4.9% Ringwood Brewery, Ringwood, Hampshire

A little bit of nostalgia.....Ringwood has been brewing this classic beer since 1978. Named after the 1849 gold rush, it has a light, fresh hop bouquet on the nose with a rounded malt in the mouth, a strong hop balance and a deep bitter-sweet finish. Golden and full bodied.

HBC 431 4.7% Blue Bee Brewery, Sheffield, South Yorkshire

Single hopped American pale ale brewed using the new experimental hop variety HBC 431, with big tropical fruit and passion fruit flavours.

Strong Beers / Old Ales

Black Lagoon 5.0% Church End, Nuneaton, Warwickshire

Their second beer in collaboration with Wolfsbane. Black Lagoon is their first ever black IPA: viciously hopped, with dark burnt malt undertones.

Gyle 3000 5.0% Elland, Calderdale, West Yorkshire

A very limited edition special beer, their 3000th brew, dry hopped with Citra - pale and very moreish, a one-off ale to be savoured.

Longbow 5.0% Lincoln Green Brewing Co, Hucknall, Nottinghamshire

Packed with New Zealand hops, this is a premium real ale: pale golden with a slick feel and a long hoppy finish.

Pith & Zest 5.0% Bingham's, Twyford, Berkshire

Their latest special: a golden IPA infused with orange peel for a refreshing citrus finish.

First Gold 5.6% Northallerton, Northallerton, North Yorkshire

A single-hopped American-style IPA with light orangey fruitiness and a hint of spice.

To be treated with caution!

Salvation #5 Coffee & Doughnut Stout 5.8% Abbeydale, Sheffield, South Yorkshire

With coffee from Sheffield-based Roastology, vanilla pods, brown sugar, coconut and actual real doughnuts from neighbouring Forge Bakehouse, creating a winning flavour combination that's guaranteed to put a spring in your step and a smile on your face.

Havelock IPA 5.9% Lords Brewing Co, Huddersfield, West Yorkshire

Whatever your thoughts on Imperialism, Major General Sir Henry Havelock, hero of Lucknow, was considered a jolly decent chap by all accounts. Sadly, his military exploits and his philanthropic endeavours have somewhat faded into obscurity. In his honour, the brewery has lovingly crafted this IPA with an abundance of hops as well as a touch of spice and a hint of curacao for an exotic twist on a classic.

1872 Porter 6.5% Elland Brewery, Calderdale, West Yorkshire

A beer which really needs no introduction. Arguably the most decorated beer in recent British brewing history: a rich, complex, dark ruby porter from an 1872 recipe. It has an old port nose, coffee and bitter chocolate flavours from four malts including finest Maris Otter, and English hops. Supreme Champion Beer of Britain and three times National Winter Ales Champion.

Cider and Perry

Strawberry Blonde 4% Cock Eyed Cider Co, Cullompton, Devon

A quality take on the classic English strawberry cider

Cracklin' Rosie 4.5% Celtic Marches, B. Frome, Herefordshire

Cracklin' Rosie is a perry made from 100% pressed pear juice. It is a medium perry and the taste is fine and delicate – it is light in colour with a very slight green hue.

Tumbledown 5.2% Snails Bank Cider, B. Frome, Herefordshire

A strong apple-y character is pepped up with a touch of sweetness that just demands that you come back for another taste!

Sunset 6% Lilley's Cider, Frome, Somerset

A rich and fruity rustic cider bursting with apple flavour. Smooth balanced, with a fresh, crisp sharpness.

Fiery Fox 6.5% Gwynt Y Ddraig, Pontypridd, Mid-Glamorgan

Golden medium cider with a refreshing apple aroma.

Whisky Cask 6.9% Thistly Cross Cider, Dunbar, East Lothian

A sweet apple and smoky whisky aroma. Dry, slightly smoky and apple flavour. Bitter sweet finish.