

## Clitheroe Beer Festival 2019 Beer List

E/W	Brewery	Beer	ABV	Colour	Notes
E	<b>Anarchy</b> Newcastle, Tyne and Wear	<b>Exile</b> Pale Ale (Gluten Free)	4.9		<b>Brewed in collaboration with 'Exile' motorcycles in California, this is a great tasting (and award-winning) pale that will make you forget it's gluten-free. (If you like the Anarchy beer, then visit the Ale House after the festival. They have a Tap Takeover from Anarchy to coincide with the festival, featuring several of their beers on cask and keg).</b>
W	<b>Arundel</b> Arundel, West Sussex	<b>Brewhouse Best</b> Bitter	4		<b>Traditionally brewed using English ingredients. A light brown best bitter with a subtle malty aroma. Gentle caramel flavour leads to a well-balanced finish.</b>
W	<b>Avalon</b> Ashcott, Somerset	<b>Isle Ale</b> Bitter	3.8		<b>A malty easy-drinking amber bitter, caramel aroma with sweet flavours of malt and caramel and a hint of fruit, leading to a dry finish.</b>
W	<b>Avid</b> Quernmore, Lancashire 	<b>Raspberry Ripple Ice-Cream Pale Ale</b> Speciality Pale Ale	4.6		<b>2019 National SIBA gold award winner for speciality beer. This easy drinking pale ale is made with real raspberry fruit and natural vanilla, backed up with fruity hops. It has a creamy mouth feel and lingers with slight bitterness. Does what it says on the tin.</b>
W	<b>Avid</b> Quernmore, Lancashire 	<b>Catherine the Great</b> Russian Imperial Stout	10		<b>Avid's first ever imperial stout created for the festival in memory of Catherine Snelling. Intense deep roasted malt flavours with hints of raisin, fig, treacle and a touch of chocolate, all balanced to give a surprising smoothness considering its ABV.</b>
W	<b>Ayr</b> Ayr, Ayrshire	<b>Complicated Maisie</b> Pale Ale	4.3		<b>Single-hopped pale ale with notes of mango, passion fruit and peach leading to a bittersweet finish.</b>
W	<b>Beartown</b> Congleton, West Cheshire	<b>Bluebeary</b> Speciality Pale Ale	4		<b>Pale, highly sessionable beer delicately infused with Canadian low bush blueberries</b>
E	<b>Big Clock</b> Accrington, Lancashire 	<b>Twisted Unicorn</b> New England IPA	6		<b>A venture into NEIPA territory from the Big Clock Brewery's craft dept, Two Faced Brew Co. Weighing in at a tipsy 6% ABV, they've gone all out on late addition hops to celebrate their flavour and aroma without too much bitterness! Bursting with fruitiness and smooth in its delivery, it'll refresh, rejuvenate and wake up the taste buds!</b>

W	<b>Bosuns</b> <i>Huddersfield, West Yorkshire</i>	<b>Tell No Tales</b> <i>Mild</i>	3.8		Delicious richly roasted dark mild with a very faint coffee nose. Perfectly quaffable for CAMRA's Mild Month!
E	<b>Bowland</b> <i>Clitheroe, Lancashire</i> 	<b>Honey Porter Festival Ale</b> <i>Porter</i>	6		Especially brewed for this festival using chocolate, four different malts, East Kent goldings and locally sourced honey from the @beecentre. Remember to be kind to Bees, we need them!
E	<b>Bowland</b> <i>Clitheroe, Lancashire</i> 	<b>Dragon Glass</b> <i>Stout</i>	7.4		Award-winning smooth complex extra stout with notes of chocolate and liquorice.
E	<b>Bowland</b> <i>Clitheroe, Lancashire</i> 	<b>Hen Harrier</b> <i>Golden Ale</i>	4		Superb easy-drinking tasty golden ale with soft citrus and peach flavours.
E	<b>Box Social</b> <i>Newcastle, Tyne and Wear</i>	<b>Hybrid Theory</b> <i>Pale Ale</i>	3.5		Refreshing light session oat pale. Full of oat creaminess, tropical fruitiness with lemon/citrus notes on the finish from the hop blend.
W	<b>Bragdy Conwy</b> <i>Conway, Wales</i>	<b>Chocolate Porter</b> <i>Porter</i>	5.5		A smooth, sweet and creamy porter with chocolate flavour balanced by roasted malt.
W	<b>Chainhouse / Avid (collaboration)</b> <i>Longton, Lancashire</i> 	<b>Gimbal</b> <i>New England Pale Ale</i>	4.5		A collaboration created for this festival – double dry hopped made with citra, mosaic, and amarillo hops. Strong tropical fruit aromas and tastes with naked oats giving a creamy mouth feel.
E	<b>Cheshire Brewhouse</b> <i>Congleton, East Cheshire</i>	<b>Govinda</b> <i>IPA</i>	6.4		A heritage ale, recreated faithfully to an original Burton-Upon-Trent IPA recipe from the early 1800's. It pays homage to the highly-hopped pale ales shipped to India for the English Raj. A mix of malt, stone fruits, with peach and apricot jam and a highly complex bitterness with citrus notes.
E	<b>Cheviot</b> <i>Cornhill on Tweed, Northumberland</i>	<b>Upland Ale</b> <i>Bitter</i>	3.8		Smooth refreshing copper best bitter, combines the toffee notes of the crystal dark malt with the rich malt tones of maris otter, balanced well with a floral citrus flavouring of cascade hops.
E	<b>Cullercoates</b> <i>Wallsend, North Tyneside</i>	<b>Lovely Nelly</b> <i>Bitter</i>	3.9		A superb full-bodied amber bronze session beer, with a biscuit malt flavour balanced and smooth bitterness from the finest English fuggles and golding hops.
W	<b>Darkland</b> <i>Halifax, West Yorkshire</i>	<b>ISA</b> <i>Blond</i>	3.3		An easy drinking session blond ale, dry hopped with cascade hops to give a light finish.
W	<b>Farm Yard Ales</b> <i>Cockerham, Lancashire</i>  <i>(collaboration with Steve Dilworth, Swan</i>	<b>Peat</b> <i>Mild</i>	3.7		A brand new version of their traditional English mild. The beer has a complex malt bill consisting of ten different malts. By using traditional English hops, WGV & fuggles and a soft water profile

	<i>with two Necks, Pendleton)</i>				they've created a modern take on a classic dark mild.
					
W	<b>Farmageddon</b> <i>Comber, Northern Ireland</i>	<b>Hemp IPA</b> <i>IPA</i>	5		The new innovative IPA is brewed with hemp juice and pulp, this is a UK first. This beer was brewed with Columbus and Mosaic for that dank resinous 'pineapple express' hoppy flavour to compliment and boost the piney hemp aroma.
E	<b>Four Mice</b> <i>Bolton by Bowland, Lancashire</i>	<b>Goldie</b> <i>Golden Ale</i>	4		Refreshing golden ale, brewed at the Coach & Horses Inn using British hops and barley and their own cultivated yeast strain.
E	<b>Gun</b> <i>Heathfield, East Sussex</i>	<b>Red Ale Bitter</b> <i>Red Ale</i>	4.4		Gun's take on an English bitter. Except it's more than that. Six malts combine with German, UK and Kiwi hops. Unfined, naturally hazy, and suitable for vegans.
E	<b>Harveys</b> <i>Lewes, East Sussex</i>	<b>Knots of May</b> <i>Mild</i>	3		This refreshing light mild beer is both soft and full, with a light nutty flavour and delicate green herbaceous notes.
W	<b>Hophurst</b> <i>Hindley, Wigan</i>	<b>Cosmati</b> <i>Golden Ale</i>	4.2		A hoppy citrus golden ale. The use of mosaic American hops gives the unique flavours of blueberry, citrus and tropical fruit.
W	<b>Hophurst</b> <i>Hindley, Wigan</i>	<b>Porteresque</b> <i>Porter</i>	5.5		Full bodied milkshake porter with flavours of chocolate and a smooth milky sweetness. Winner of the best cask ale by a Manchester brewery at the 2019 Manchester beer festival.
W	<b>Langham</b> <i>Lodsworth, West Sussex</i>	<b>Hip Hop</b> <i>Blond</i>	4		A classic blond beer, clean and crisp. The nose is loaded with floral hop aroma, whilst the pale malt flavour is overtaken by a pleasing dry and bitter finish.
E	<b>Mauldons</b> <i>Sudbury, Suffolk</i>	<b>May Bee</b> <i>Pale Bitter</i>	3.9		A seasonal pale coloured bitter brewed with maris otter malt and styrian goldings hops with added honey to produce a sweet finish.
E	<b>McColls</b> <i>Bishop Auckland, County Durham</i>	<b>Blood Orange IPA</b> <i>IPA</i>	4.2		Dry hopped with mandarina Bavaria and cascade hops. Expect freshness, tangerine, tartness, grapefruit and a big IPA aroma.
E	<b>McColls</b> <i>Bishop Auckland, County Durham</i>	<b>Session Sorachi Saison</b> <i>Pale Ale</i>	4.6		Clouded orange gold beer with a citrus aroma and hints of orange, tea and lemongrass in the flavouring. Nice medium-sweet bitter finish from the sorachi hops.
W	<b>Mission Creep</b> <i>Caerphilly, Wales</i>	<b>Collateral Damage</b> <i>IPA</i>	5.5		Hazy and grey looking but don't let the colour put you off. It's unfined and a big bruiser of a black IPA. Full of German de-husked malt and lots of fruity simcoe and ekuanot dry hops for a big fruity character.

E	<b>Moorhouses</b> Burnley, Lancashire 	<b>After Eight Percent</b> <i>Imperial Stout</i>	8.1		Brewed on their M1 brew-kit, this imperial stout is made with 100% organic unprocessed cocoa and fresh mint leaves. Strong and sweet, with balance between the rich, chocolate and coffee stout and delicate mint and Madagascan vanilla.
W	<b>Neptune</b> <i>Maghull, Merseyside</i>	<b>Namaka</b> <i>Wheat/ Witbier</i>	5.4		Another tasty collaboration from the talented @Ladiesthatbeer and Neptune, especially brewed for IWCBD 2018. A fresh and light hibiscus and passion fruit witbier, with a deliciously tart and juicy flavour.
W	<b>Neptune</b> Maghull, Merseyside <i>(collaboration with the @ladiesthatbeer group)</i>	<b>Hear the Sirens</b> <i>Imperial Stout</i>	10		Especially created for this festival by Clitheroe's own writer and blogger Katie Taylor and the @ladiesthatbeer. A luscious imperial stout with rich dark chocolate and caramel flavours, giving way to roasted coffee.
W	<b>Nightjar</b> <i>Mytholmroyd, West Yorkshire</i> 	<b>Hebden Hop</b> <i>Blond</i>	4.2		The perfect session blonde. Clean and refreshing and brewed with the favourite hop combination of citra, chinook & cascade giving fresh fruit flavours and pine/citrus on the nose.
W	<b>Nomadic/Nightjar</b> <i>(collaboration)</i> <i>Leeds, West Yorkshire</i>	<b>Filibuster</b> <i>Mild</i>	4.9		A collaboration brew between Nomadic and Nightjar and Katie Taylor. Strong dark mild with hints of chocolate, perfect for CAMRA's mild month
E	<b>Northern Whisper &amp; Moorhouses</b> <i>Cloughfold, Lancashire</i> <i>(collaboration with Mark Briggs, writer and columnist with the Lancashire Evening Telegraph)</i> 	<b>Hoptimal dosage</b> <i>IPA</i>	6.5		A big ballsy and juicy double dry hopped IPA using pale malt, wheat and oat flakes and a humongous dose of mosaic, amarillo, ekuanot, simcoe and el dorado hops. Loaded with lip-smacking tropical fruit and citrus flavours. Warning :dangerously sessionable.
E	<b>Out There</b> <i>Newcastle, Tyne and Wear</i>	<b>Space Is The Place</b> <i>Bitter</i>	3.5		Table beer. A space race between hersbrucker, columbus and challenger hops, and Munich and melanoidin malts to the light side of the moon. Suitable for vegans.
E	<b>Pheasantry</b> <i>Newark, Nottinghamshire</i>	<b>Ring Neck</b> <i>Bitter</i>	4.1		Traditional bitterness with English hops - fuggles, first gold and progress. Slovenian aroma hops and a hint of caramel.
W	<b>Purple Moose</b> <i>Portmadog, Wales</i>	<b>Elderflower Ale</b> <i>Speciality Pale Ale</i>	4		A pale-coloured and refreshing elderflower beer with a good citrus fruit aroma, bittersweet taste, and a zesty, hoppy, mouthwatering finish.
W	<b>Quantock</b> <i>Bishops Lydeard, Somerset</i>	<b>QPA</b> <i>Pale Ale</i>	4		2019 National SIBA gold award winner. Extremely light in colour, crafted using US hops, giving massive citrus flavour and aroma.

E	<b>Red Willow</b> <i>Congleton, Cheshire East</i>	<b>Ekuanot Chinook – Faithless 108</b> <i>Pale Ale</i>	4.2		Faithless is Red Willow's experimental range of beers, often leading to a future core or seasonal beer. This, their 108 <sup>th</sup> is hopped with Chinook and Ekuanot for delicious flavours and aromas of citrus, spice, pine, and tropical fruits.
E	<b>Reedley Hallows</b> <i>Burnley, Lancashire</i> 	<b>Rubis Chocolate Tempranillo Stout</b> <i>Stout</i>	4.5		Smooth, complex and delicious. Fantastic balance of flavours. Hints of smokiness and cherry with chocolate and red wine.
E	<b>Rig and Furrow</b> <i>Acklington, Northumberland</i>	<b>Trickster</b> <i>Bitter</i>	4.3		A hoppy amber ale with a rich ruby colour and jam-like aroma from generous use of styrian wolf hops, with bushels of berries, biscuits and caramel flavours.
W	<b>Rivington</b> <i>Rivington, Lancashire</i> 	<b>Taste it through the speakers</b> <i>Pale Ale</i>	4.0		Unfined dank and piney West Coast pale. Taste of caramel, citrus and pineapple and well-hopped with denali, mosaic and azacca. A classic example of this modern style of American pale ale.
E	<b>Roundhill</b> <i>Billingham, County Durham</i>	<b>Midnight Slug</b> <i>Porter</i>	4.8		A dark and rich porter that reveals notes of chocolate and coffee with a clean, sweet and silky taste, which is mildly bitter. Well rounded and full bodied.
E	<b>Roundhill</b> <i>Billingham, County Durham</i>	<b>Billytown Brown</b> <i>Brown Ale</i>	3.9		A traditional North East style brown ale with floral aromatic hops, dark fruit flavours and slight chocolate and coffee notes.
E	<b>Siren</b> <i>Finchampsted, Berkshire</i>	<b>Broken Dream Breakfast Stout</b> <i>Stout</i>	6		A magnificent breakfast stout with a gentle touch of smoke, coffee and chocolate. The current CAMRA Supreme Champion Beer of Britain.
E	<b>Sonnet43</b> <i>Coxhoe, County Durham</i>	<b>Yellow Cab Lager</b> <i>Lager</i>	4.1		Catch a ride in Yellow Cab, an easy-going full flavour lager with a crisp, clean taste. There's a slight turn towards sweetness before a minor bump in the road from bitterness, but overall it's a carefree route to savour more than once. TAXI!!!
W	<b>Team Toxic / Liverpool Brewing</b> <i>(Collaboration)</i> <i>Caerphilly, Wales</i>	<b>Kohoutek</b> <i>Pale Ale</i>	5		Hoppy pale, strong on the comet hops. Oodles of bitterness and leafy hop character.
E	<b>Tempest</b> <i>Tweedbank, Galashiels, Scotland</i>	<b>The Pale Armadillo</b> <i>IPA</i>	3.8		All the flavour of an IPA, but without the high ABV. Full flavoured beer with orange citrus and tropical hop notes, packed into an easy drinking ABV with mellow malt and long dry hop finish. A perfectly balanced combination of citrusy amarillo, earthy mosaic, and tropical citra hops. Voted best beer of the last Clitheroe Beer Festival.

E	<b>Three Brothers</b> <i>Stockton on Tees, County Durham</i>	<b>Au</b> <i>Golden Bitter</i>	4.2		Named simply due to its colour and style, this golden ale is a real session drink. It's light and refreshing with subtle citrus and floral notes coming from the cascade and centennial hops.
E	<b>Three Kings</b> <i>North Shields, Tyne and Wear</i>	<b>Shield Maiden</b> <i>Bitter</i>	3.9		Golden bitter with bramling cross and first gold hops, fruity aroma with subtle hints of blackcurrent and orange.
W	<b>Three Valleys</b> <i>Todmorden, West Yorkshire</i> 	<b>Gold</b> <i>Golden Ale</i>	4.7		A modern take on a classic golden ale with honey and caramel notes.
E	<b>Tripple fff</b> <i>Rye, East Sussex</i>	<b>Alton Pride</b> <i>Bitter</i>	3.8		A traditional English bitter brewed using water from the Hampshire chalk hills. Full and clean tasting, initially malty, then tangerine fruit and resinous hops, build to a quenching bitter finish. A previous CAMRA Supreme Champion Beer of Britain.
W	<b>Waen</b> <i>Caerphilly, Wales</i>	<b>Pampelmousse</b> <i>Pale Ale</i>	4.2		This much loved beer from Waen is a fruity, dry hopped pale, with a slight sweetness before the balanced grapefruit and citrus finish. The bitterness is kept low to allow the citrus and fruit from the mix of summit, brewer's gold, citra and cascade hops to shine. Extremely sessionable.
E	<b>Wantsum</b> <i>St. Nicholas at Wade, Kent</i>	<b>Black Prince</b> <i>Mild</i>	3.9		A rich, full bodied Kent mild, smooth on the palate with subtle hop notes
	<b>White Horse</b> <i>Stanford in the Vale, Oxfordshire</i>	<b>Village Idiot</b> <i>Golden Ale</i>	4.1		This golden beer uses an idiotic amount of fresh hops to create a refreshingly clean bitter beer, with fine pale malt and a touch of wheat for a fine balance.
W	<b>Wishbone</b> <i>Keighley, West Yorkshire</i> 	<b>Marvin</b> <i>Red Ale</i>	4.2		Marvin is a malty American hopped red ale featuring ahtanum and centennial hops.
E	<b>Wolf</b> <i>Attleborough, Norfolk</i>	<b>Sirius Dog Star</b> <i>Red Ale</i>	4.4		A complex blend of malts and American hops combine to produce this smooth, fruity red ale. SIBA 2019 National Gold Medal winner.
<b>KeyKeg Bar</b>					
E	<b>Northern Whisper</b> <i>Cloughfold, Lancashire</i> 	<b>Bocholt Kolsch</b> <i>Lager(Gluten Free)</i>	4.5		Koln style lagered ale, hopped with magnum, perle, tettnanger and hallertau tradition.

E	<b>71 Brewing</b> <i>Dundee, Scotland</i>	<b>Two To Mango</b> <i>Wheat Beer</i>	5.5		Brewed with chinook, waimea and motueka hops and conditioned on lashings of pure fruit mango puree. Hazy in appearance with a creamy head, velvety mouthfeel, flavours of lemon, lime, mango, tropical fruit and a refreshing light bitterness to finish.
W	<b>Twisted Barrell</b> <i>Coventry, West Midlands</i>	<b>Raspberry Ripple Sour</b> <i>Sour</i>	3.5		A refreshing kettle sour, flavoured with 60kg of raspberry puree and heaps of vanilla pods for a smooth, ice cream like flavour.
W	<b>Up Front</b> <i>Glasgow, Scotland</i>	<b>Yojo</b> <i>Gose, Sour</i>	5.2		Kalamansi and passionfruit gose, with pink Himalayan salt and Indian coriander seeds. Dry hopped with citra.
W	<b>Wishbone</b> <i>Keighley, West Yorkshire</i> 	<b>Green Flute</b> <i>Pale Ale (Gluten Free)</i>	5		A Gluten Free pale ale, very light in colour, made from barley, malted oats, rice and maize and hopped with citra, mosaic & simcoe. Unfined
W	<b>Wishbone</b> <i>Keighley, West Yorkshire</i> 	<b>Strauss</b> <i>Lager</i>	4.9		Easy drinking lager with pils and Vienna malts and classic hopping from German mittlefruh.