

Willingham Craft Beer Festival 2019 - CASK ALE LIST

27th - 30th July 2019 @ Ploughman Hall, Willingham

<http://willingham.beer/>

| CASK | Brewery | Beer | ABV | Colour | Short Desc | Notes | City/County | Long Desc |
|------|----------------------------------|--|------|--------------|---------------------------|-------------|----------------|--|
| 1 | Adnams | Freewheel | 3.6% | gold | English Summer Ale | | Suffolk | Freewheel is a straw-coloured English Summer Ale with aromas of citrus and stone fruit, beautifully balanced by a touch of gooseberry on the finish. Brewed with new wave English hops – Ernest, Jester and Endeavour |
| 2 | Adnams x Lost & Grounded | Rule of Twelfths | 4.1% | amber | Red Ale | | Suffolk | Tropical pineapple and passionfruit with toasted malt sweetness and a hint of grapefruit. |
| 3 | Affinity x Queer Brewing Project | Queer Royale | 5.0% | fruity | Blackcurrant Pale Ale | vegan | London | Brewed in collaboration with, and launching The Queer Brewing Project, this is a Blackcurrant Pale Ale fermented with Champagne Yeast, fresh Blackcurrants and Hibiscus and Elderberry Tea. |
| 4 | Arbor | Blue Sky Drinking | 4.4% | copper/brown | Bitter | | Bristol | A well balanced tawny best bitter. Its full bodied malty backbone is balanced by delicate citrus notes, not usually associated with English hops, and a clean bitter finish. |
| 5 | Arbor | Ekuanot Another GF Beer | 5.0% | gold | Ekuanot Pale Ale | gluten free | Bristol | Heavily hopped Ekuanot pale ale with fruity flavours and aromas of citrus, melon & papaya. |
| 6 | Bexar County + Wild Weather Ales | Lapsang Souchong (and Thanks For All The Shoes!) | 5.9% | dark | Smoked Tea Stout | vegan | Cambridgeshire | "Full-on attack on the senses. Stout, bbq, tea, fruity...this stout's got it all" Will B, on Untappd |
| 7 | Bone Machine | Backbone | 3.7% | copper/brown | Modern Bitter | vegan | Yorkshire | Malty backbone with toffee and caramel flavour with hints of stone fruit from Norwegian ale yeast. Moderately bitter finish using English Hop, first gold. |
| 8 | Burning Sky | Aurora | 5.6% | pale | American Pale Ale | | Sussex | A satisfying blend of malts to provide a juicy backbone and a pale amber colour. An expansive blend of US hops give a resinous mouthfeel, big citrus and tropical fruit flavours, which are prominent, yet well balanced. |
| 9 | Burning Sky | Plateau | 3.5% | pale | New World Pale Ale | | Sussex | Pale gold in colour, with a crisp malt edge and sharp bitterness. Plateau has been hopped at different stages of the brew, with a big mix of US & NZ hops to satisfy the discerning drinker. |
| 10 | Cloudwater | John Green's Bouffant | 4.6% | pale | Ekuanot Pale Ale | vegan | Manchester | Full of rounded tropical fruit flavours with a soft juicy finish and a gentle bitterness on the finish. Showcasing Ekuanot, this is an easy drinking pale. |
| 11 | Crafty | Carpenters Cask | 3.8% | copper/brown | Bitter | | Cambridgeshire | The flavour of this ale is driven by the blend of four malts. It contains medium quantities of unfermentable sugars, providing body to the beer. The main hop flavour comes from the traditionally English East Kent Goldings hop. Moderate bitterness and colour. |
| 12 | Crafty | Mild Mannered | 3.5% | dark | Dark Mild | | Cambridgeshire | A dark mild with a pleasant balance of sweet malt and tempered bitterness. |
| 13 | Fyne Ales | Pink Rabbits | 3.8% | fruity | Raspberry Ripple Pale Ale | lactose | Scotland | Raspberry Ripple Ice-Cream Pale Ale with vanilla, raspberry and milk sugar. |

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| 14 | Grain | ThreeOneSix | 3.9% | pale | Blonde Ale | | Norfolk | Pale golden blonde with white lacing. Lemon cheesecake aroma. Medium body, light carbonation, gentle bitterness fruity stone fruit hops with some grassy bitterness in finish. |
| 15 | Hackney | Interface | 4.0% | pale | Juicy XPA | vegan | London | Extra pale ale. Unfiltered and unfinned for bigger flavour. Tropical. Juicy. Fruity. |
| 16 | Mallinsons | We Dropped The C-Bomb | 4.0% | red | C-Hopped Pale Ale | | Yorkshire | This luscious blonde ale really packs some "C" hops (4 of them). Chinook and Columbus combine to add resin depth to the flavour, whilst late hopping with Centennial and Citra adds a mango and lemon aroma. A tart bitter finish rounds off a lovely beer!. |
| 17 | Marble | Manchester Bitter | 4.2% | gold | Bitter | vegan | Manchester | Our most traditional core beer is inspired by a Manchester stalwart; a fondly-remembered original. Speciality malt gives the deep golden colour and robust base, balanced by crisp bitterness and a floral, lemony aroma. |
| 18 | Milton | Psyche | 4.2% | pale | Nelson Sauvín Pale | | Cambridgeshire | Strong flavours from bags of Nelson Sauvín hops, this golden bitter has a rounded palette and a smooth finish. |
| 19 | Milton | Selene | 4.2% | copper/brown | Bitter | | Cambridgeshire | Traditional English bitter |
| 20 | Nethergate | Umbel Ale | 3.7% | gold | Coriander Pale Ale | | Suffolk | Freshly toasted coriander seeds are added to the grist and at the later stages of the boil, resulting in a festival of flavour and aroma. This delightful beer is a real thirst quencher, and is particularly good as an accompaniment to curry. |
| 21 | Nethergate | Umbel Magna | 5.0% | dark | Coriander Porter | | Suffolk | If you recreate a 1750s porter containing coriander in the 20th century, you get the much loved, herb-alicious, funky cousin of Old Growler - Umbel Magna. |
| 22 | Tapstone | Soma | 4.6% | copper/brown | Hazy Pale Ale | vegan | Somerset | Unfinned and with loads of haze forming oats so the fruity hop oils have a something to cuddle. |
| 23 | Three Blind Mice | Old Brown Mouse | 4.2% | auburn | Bitter | | Cambridgeshire | Traditional English bitter |
| 24 | Three Blind Mice x Bone Machine | <Festival Special Name TBC!> | 3.5% | pale | Elderflower Kveik Pale Ale | vegan | Cambridgeshire | Our special festival beer brewed for the third year at Three Blind Mice brewery using elderflowers harvested by the Willingham community. This year the added twist is Bone Machine (a scandinavian brewery in Hull?) were asked to collaborate and bring their house "Kveik" nordic yeast for the brew. With added orange zest and spicy notes from the yeast this year's brew should be extra-special! |
| 25 | Wiper & True + Gipsy Hill | Rosalita | 4.2% | auburn | Red Ale | vegan | Bristol | This is a modern take on a traditional Red Ale brewed in collaboration with Gipsy Hill Brewing Co. Dry hopped with experimental variety BRU – 1, grown in Yakima Valley, bringing a hint of soft fruit and berry alongside tobacco notes, to a sweet and spicy malt base. |
| 26 | Yeastie Boys + North End | Captain Planet | 5.3% | gold | Pacific Pale Ale | vegan | Somerset | A super pale IPA with tropical fruit, grapefruit, a touch of pine, and a sneaky hint of je ne sais quoi in the dry yet fruity finish. |