

## Willingham Craft Beer Festival 2019 - OPENING KEG LIST

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

<http://willingham.beer/>

KEG 1	Brewery	Beer	ABV	Colour	Short Desc	Notes	City/County	Long Desc
1	Almasty	DDH Simcoe Pale	4.0%	pale	Single Hop Pale	vegan	Newcastle-upon-Tyne	Earthy and piney undertones give way to big fruity passionfruit and citrus tones on the nose and palate – Simcoe delivers and delivers big in this drinkable Pale Ale that delivers more than a 4% pale should.
2	Bexar County	Elderflower Sour	5.0%	gold	Elderflower Sour Ale	vegan	Cambridgeshire	A beer that started life as kombucha with elderflowers and black lime, before being used as the base for a sour pale ale and aged to develop for 2 years. This beer actually started life as a 2017 Willingham Beer Festival beer.
3	Brass Castle	Very Bad Kitty	9.0%	dark	Imperial Vanilla Porter	gluten free vegan	Yorkshire	Breweries only get to brew Gyle #666 once, and ours was a simple decision. For Very Bad Kitty we've taken our flagship vanilla porter, but brewed it bigger and badder. A 9% Imperial Vanilla Porter oozing with rich chocolate notes and silky vanilla. Its a beast, but we've got its number.
4	Brick Brewery	Peckham Pils	4.8%	pale	Pilsner Lager	vegan	London	A Czech style lager the predominant hop is the classic noble Saaz which adds pleasant earthy, floral, citrus, spicy and herbal overtones to the beer. The beer is lagered – held at zero degrees for up to three weeks. This “cleans” the beer resulting in a crisp and refreshing finish.
5	Cloudwater x Other Half	Temendous Ideas	8.0%	pale	New England DIPA	vegan	Manchester	Combining a huge, pillowy body with vibrant citrus and tropical fruit flavours from a selection of punchy, modern hop varieties, this is a smooth and decadent DIPA.
6	Cloudwater x White Hag	Cairde Gan Teorainneacha	6.2%	dark	Nitro Black IPA	vegan	Manchester	White Hag from Sligo are known for their deliciously drinkable stout Black Pig while we're synonymous with hops, so a Black IPA seemed the perfect compromise. Notes of orange and blackcurrant lead into hints of chocolate and roast and a pithy, bitter finish.
7	Double-Barrelled	Pocket Money	5.5%	pale	Rhubarb & Custard Gose	lactose	Berkshire	This Rhubarb & Custard gose, aims to evoke memories of summer's at your grandparents, bringing a paper bag full of penny sweets and classic rhubarb & custard flavour. Subtly sour, the earthy rhubarb is balanced with the creaminess of the vanilla & ginger, all with a thick custard mouthfeel. Not too overpowering, the flavours balance subtly & create a smooth, suggestive sour.
8	Hackney	Unicorn Rodeo	4.0%	pale	DDH XPA	vegan	London	Summer is here to stay with our latest special release. The mythical beast has arrived in and is ready to bring the magic to life with a double dose of Simcoe, Mosaic, and Citra. Unicorn Rodeo DDH XPA is an easy drinking, super fresh pale ale brewed with pilsner malt to make it extra pale. A summery beverage with sparkle and a 4% ABV.
9	Kirkstall	Dexter	4.5%	dark	Milk Stout	lactose	Yorkshire	A full-bodied milk stout.

<b>10 Orbit</b>	<b>Beetziki</b>	<b>4.1%</b>	beetroot	Beetroot Sour		London	Riffing on our Belgian/Greek inspired, and Mother Kelly's favourite, Tzatziki Sour, we took further inspiration from Greek culinary traditions; this time looking to Pantzarosalata! A salad served with a beetroot yoghurt dip, pantzarosalata combines the sourness of greek yoghurt with the earthy sweetness of beetroot!
<b>11 Outstanding</b>	<b>White</b>	<b>5.0%</b>	pale	Hefeweizen	vegan	Lancashire	A cloudy wheat beer with earthy, spicy, lemony flavours.
<b>12 Polly's Brew Co</b>	<b>Ekuanot Simcoe IPA</b>	<b>6.1%</b>	pale	New England IPA	vegan	North Wales	A soft hazy heavily dry-hopped IPA featuring Ekuanot and Simcoe hops.
<b>13 six°north</b>	<b>Snowy</b>	<b>7.5%</b>	deep brown	Strong Belgian Ale	vegan	Aberdeenshire	Muscovado, Sultanas, cranberries, oranges and cinnamon... a complex dark Belgian style ale. Close your eyes and pretend its Christmas.
<b>14 Thornbridge</b>	<b>Lukas</b>	<b>4.2%</b>	pale	Helles Lager		Derbyshire	Helles is a traditional, elegant Bavarian style beer. Straw blonde, full-bodied yet sparklingly light, this Helles exudes a subtle maltiness. The finish is clean, crisp and satisfying.
<b>15 Thornbridge</b>	<b>Satzuma</b>	<b>4.5%</b>	pale	Satzuma Peel Session IPA	gluten free	Derbyshire	Satzuma delivers a bold citrus aroma on the palate with a zesty nose. Hops blend beautifully with satsuma peel for a juicy crescendo. Gluten Free Beer.
<b>16 Three Blind Mice</b>	<b>Bretted To Infenity &amp; A Frond</b>	<b>4.6%</b>	pale	Bretted Elderflower Pale Ale	vegan	Cambridgeshire	The 2018 Willingham Beer Festival elderflower pale ale that has been aged on <i>Bretanomyces Clausenii</i> for a year to develop funky "wild ale" flavours.
<b>17 Three Blind Mice</b> x Bone Machine	<b>&lt;Festival Special Name TBC!&gt;</b>	<b>3.5%</b>	pale	Elderflower Kviek 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!
<b>18 Verdant</b>	<b>Quiet Charge</b>	<b>4.0%</b>	pale	Pale Ale	vegan	Cornwall	Originally brewed for Hop City 2018, to stop us falling in the trap of drinking Double IPAs all day, that's a mistake, so we bring you a session beer. A Quiet Charge, if you like.