

# 2018 Cask Beers

Again this year, all of our beers are from London brewers or members of the London Brewers Alliance. The following is the list of beers on the cask bars, other than those shortlisted for the Champion Beer of London, which are listed separately.

Where known, the beers are coded by style: M: Mild; B: Bitter; BB: Best Bitter; SB: Strong Bitter; P: Porter; S: Stout; SM: Strong Mild; OA: Old Ale; Sp: Speciality; G: Golden; BW: Barley Wine

## Alphabeta

### Oak Ale 4.3% Sp

A complex and morish dark ale showing the very smoothest side of Oak aging.

### Extra Pale 4.5% Sp

A crisp juicy pale ale using lashings of good English hops and a pinch of punchy American. Pineapple and apricot notes.

### Beerwulf 4.5% Sp

Amber ale using Fuggles hops, sage and honey. A look to the past or a step into the future? You decide. This beer was brewed by 2 competition winners for the Festival.

## Anspach & Hobday

### Session IPA 4.8%

West-coast style IPA. Aromas of stone and tropical fruit. Moderate bitterness. Smooth and round.

### American Pale Ale 5%

100% Centennial. Dank and spicy, hop forward APA.

## Barnet

### Pryor Reid X Mild 3.6% M

Dark Mild from Nov 1914 brewing book, supplied by Dead Brewers Society.

### Barnet High Speed ESB 5.1% SB

Well balanced malt character and hop bitterness, dry hopped with East Kent Goldings.

### Edward Tilney & Son Double Stout 8.2% S

Tawny port, prune, coffee, chocolate, hop and hint of pepper from an 1896 recipe.

## Beerblefish

### Holy Smoke 2.9% Sp

Light drinking pale beer with subtle smoky notes.

### 1881 Oak-aged Ale 5.5%

Fruity Dry Hop character complemented by the oak flavours from a French wine barrel.

### Imperial Mild 2018 7.4% SM

Dark and Rich with a subtle Brambling Cross hop flavour.

## Brewhouse & Kitchen (Highbury)

### Irmen's German 5% Sp

A pilsner on cask.

### Illustrator 5.5% SB

Complex Black IPA with coffee roast aroma and palate where caramelised fruit and liquorice are present.

Lingering roasty bitter finish.

### White Belgian IPA 5.8% Sp

Collaboration with Solvay Society.

## Brick

### Peckham Pale 4.5% G

APA brewed with Equinox, Cascade, Simcoe and Mosaic to produce tropical fruit and grassy notes.

## Brockley

### Spring Ale 4%

Citrus, pine and tropical hop flavours with a subtle caramelised malt profile ending in a medium-finish. Ekuanot and Simcoe hops.

**Pale Ale 4.1%** Light drinking hoppy amber beer with a little caramelised citrus and lychee fruits. Spicy hops in the long bitter finish.

### Red Ale 4.8% Sp

Smoky aroma on this well balanced sweet fruity red ale with a growing spiciness overlaid with some dry roasted and bitter character.

## Bullfinch

### Sleighsman Winter Spiced Red Ale 4.6% Sp

Robust, rich and sweet with the warming aroma of winter spices.

### South eastern Bloc Stout 5.2% S

Dark, rich, creamy and smooth.

### Wolf American Pale Ale 5.8%

Loaded with new world and European hops for a fruity aroma and flavour.

## By The Horns

### Hopadelic Session IPA 4.3%

An IPA full of American hops giving tropical fruit, peach and citrus flavours.

### Lambeth Walk 5.1% P

Well balanced black porter with hops and a little fruit throughout. The roasted bitterness is complemented by the malt notes.

### Imperial Stout 11.5% S

No tasting notes available but the name says it all!

## Canopy

### Full Moon Porter 5% P

Strong malt aroma with raisins, figs, dark vintage marmalade and coffee. Roasted flavour with dark treacly, dark chocolate sweetness.

### Everyday Oyster Stout 5% S

Luscious and rich, with a hint of brine to remind you of the sea. This beer is made with The Oystermen who have chosen Maldon Oysters for their soft and subtle flavour.

### Brockwell IPA 5.6%

Easy drinking, smooth IPA with tropical fruit hop flavour. It uses American Cascade and Citra hops and British Maris Otter malts.

## Clarkshaws

### Gorgon's Alive Golden Ale 4%

Golden bitter, summery, spicy and refreshing

### Spiced Out! White Session IPA 5.1% SP

Wheat beer flavoured with orange peel and coriander seed.

### Hellhound British IPA 5.5%

Spicy with hints of citrus orange and caramel.

## East London Brewing

### Quadruped 5.3%

Dark brown smooth APA with a chocolate sweetness balanced by dried fruits and bitterness.

**Enfield Brewery****Enfeld Copper Mill Pale Ale 4.8%**

Smooth, clean, earthy hop bitterness with marmalade notes followed by tangerine and citrus aromas.

**Enfeld London Porter 5.5% P**

Roasted malts with chocolate, coffee and liquorice, dark fruits and berries.

**Enfeld London IPA 6%**

Powerful citrus and spice aromas initially, leading to a balanced malty body and sustained hop character.

**Five Points****XPA 4% G**

Light, sessionable Extra Pale Ale brewed with Citra and Galaxy hops for a tropical character.

**Derailed Porter 5.7% Sp**

An extra special version of Railway Porter aged on Brettanomyces wild yeast for a minimum of nine months. Smooth and dry with a bit of funk.

**Fullers****Imperial Stout 10.7% Sp**

Dark chocolate and liquorice is complemented by some black cherry and floral character. The added rose buds add a hint of Turkish delight

**Vintage Ale 8.5%**

Deep amber in colour, citrus aromas from Denali hops, tropical notes on the pallet, hints of orange marmalade.

**Gorgeous****Geek Hunter Extra Pale Ale 4.2%**

Refreshing, light drinking golden ale with a hint of honey sweetness. Aroma is of hops and citrus.

**Gravedigger Vanilla Milk Stout 5%**

Roast and vanilla in aroma and flavour with some fruit fading in the slightly sweet finish.

**Hackney****Kapow! 4.5% G**

Pale Ale with a fruity hop character and a hint of pineapple in the finish.

**Push Eject IPA 6.5%**

Added oats make this modern, smooth IPA hazy. The Taheke and Nelson Sauvignon hops give strong tropical flavours with a white wine character.

**Hammerton****N1 4.2% BB**

Refreshing smooth pale ale. Honey, some citrus and pineapple flavours, fading in the finish where a spicy hoppy bitterness builds.

**N7 5.2% SB**

Cocoa throughout with a pleasant sweetness, balanced by a lingering dark-roast dryness and a raisin fruitiness. A trace of liquorice.

**Peanut Butter Stout 5.6% Sp**

No tasting notes available but the name says it all!

**House****Table Beer 3.0%**

A limited release cask version of a small beer, usually produced in keg. Lightly bitter with Citra hops.

**House Bitter 3.8% B**

traditional cask bitter brewed with British hops – East Kent Golding, Bramling Cross and Bullion.

**APA 5.5%**

A classic West Coast strong American Pale Ale. Showcasing 'C' hops with a plenty of bitterness.

**Szession Wit 3.7% Sp**

Originally brewed for keg in collaboration with Mei Mei's Streetfood Cart. A Szechuan pepper and yuzu/lime zest Belgian Wit.

**Howling Hops****Riding Ale 3%**

Oats give body to this light drinking beer, which has citrus and stone fruit aroma courtesy of being dried hopped with Ahtanum.

**Pale Ale 3.8%**

English style pale ale with Simcoe for a spicy nose with tropical fruits from Mosaic & Citra hops.

**Chocolate Stout 4.8% Sp (chocolate)**

A dark and rich chocolate stout with roasted malts and coffee notes.

**Ruby Red 5.2% SB**

Traditional British styled Ruby Ale. Caramel maltiness is contrasted by slight tropical notes from the Galaxy hops used in the dry hopping.

**New England IPA 6.9%**

Sweet malty caramel is complemented by grapefruit, tangerine and some resin hops. Smooth mouthfeel and a fruity finish.

**Kew Brewery****Richmond Rye 4.3% Sp**

Dark gold beer with typical tart rye aroma, which is present in the flavour with earthy hops, orange and a honey sweetness. Dry spicy hoppy finish.

**Pagoda Pale No 8 4.5% BB**

Single hop UK Chinook (American hop now being grown in the UK) giving a more subtle version of its grapefruit and pine characteristics.

**Midnight Kew 7.5% Sp**

Brewed to celebrate reaching the 100<sup>th</sup> full-sized gyle. An oat stout with some local Kew honey and treacle. Liquorice, treacle toffee, dried fruit and dark chocolate flavours.

**London Brewing Company****Beer Street 4.0% B**

Well balanced coppery brown best bitter with the hoppy bitterness underpinned by the caramelised malt character. Fruit is present throughout.

**pHuchsia Berliner Cherry/Raspberry Sour 4.9% Sp**

Berliner Weise style with cherry and raspberry, it has a fruity earthy nose. The flavour is of tart fruit balanced by a dry sweetness that lingers in the finish where raspberries are noticeable.

**Skyline American Pale Ale 5.3% G**

Pale brown beer with a honey sweetness and some soft fruit notes. Sweetness is balanced by a bitter dryness.

**Moncada****Notting Hill Blonde 4.2% Sp**

Continental style golden beer with a smooth mouth feel, sweetish with a touch of honey and fruity hops. Short, crisp finish.

**Notting Hill Pale 4.5% G**

Smooth, golden beer with a biscuity honey notes and citrus balanced by a building spicy bitterness in the clean finish.

**Notting Hill Stout 5.0% S**

A dry malty beer with roast, caramel and a little malty sweetness. The pleasant aftertaste is long and lingering.

**Muswell Hillbillies****Tetherdown Wheat Beer Saison 5.2% Sp**

Golden ale with fruity and citrus tones. Infusion of lemon and bergamot give it a distinctive taste, reminiscent of many Belgium style ales.

**Muswell Hillbilly 5.3% G**

A refreshing, smooth and light tasting IPA. US Citra, Cascade and local N10 hops give floral, passion fruit, lychee and gooseberry aromas.

**Palace Sunset Red Ale 5.5%**

The predominantly malty taste is of berries and caramel with notes of marmalade in the reddish amber beer.

**One Mile End****Speedy Wilson 4.7%**

A dry-hopped American Brown Ale.

**Juicy PM - NE Pale 4.9%**

Double dry-hopped New England style Pale Ale with grapefruit notes and a bitter finish.

**Portobello****Tropical Crush 4.4% G**

Blonde beer with pineapple and grapefruit flavour and hints of gooseberry. An initial sweetness is balanced by a lasting pink grapefruit bitter finish.

**Market Porter 4.6% P**

This black beer has roasty stout characteristics, a creamy mouth feel and roasted coffee and fruit notes. Some dark malt bitterness.

**Redemption****Rock The Kazbeck 4.0% G**

Golden ale with citrus fruit and soft malty sweetness in the aroma and flavour balanced by a dry bitterness.

**IPA 6.0%**

A new beer with juicy citrus flavoured IPA using North American hops.

**Reunion****"Wood you Could you?" 2.9%**

A rich, malty Brown Ale with a distinct biscuit and toffee character. Festival Special.

**Pia 4.4% P**

Dark, complex and full-bodied porter. Single hopped with New Zealand's Waimea hop, which brings a citrus hit, surprising for the beer's dark complexion!

**Incredible Pale Ale 5%**

Copper-straw coloured beer with a herbaceous and fruity nose. The flavour is intense and lasting.

**Sambrook's****Session 3.4% G**

Pale gold in colour with tropical fruits, pink grapefruit and lime. Crisp, fruity, smooth taste.

**Double IPA 9.0%**

Amber in colour with grapefruit and pine aroma. Hops are balanced by caramel and biscuit creating a full flavour. New beer.

**Russian Imperial Stout 10.4% S**

Warming black beer with a brown foam head with a rich, chocolate, coffee aroma.

**Signature****Roadie 4.3% G**

Crisp, refreshing session IPA using Super Pale malt, oat, wheat and Citra Hops giving hints of grapefruit, lime and passionfruit.

**Nightliner 5.4% Sp (coffee)**

An abundance of intense, complex coffee notes in both the aroma and taste with hints of dark chocolate, forest fruits and a pleasing acidity.

**Stagedriver 7.2%**

Double IPA with resinous and tropical flavours balanced by malty overtones. Packed full of Chinook, Cascade and organic Citra hops.

**Anthology 10% Sp (cacao nibs)**

Limited edition Imperial Stout with Chinook hops and cacao nibs giving a bittersweet chocolate taste. Hints of liquorice and dark stone fruit.

**Southwark****LPA 4% G**

Pale golden coloured smooth beer. Sweet biscuity malt is balanced pineapple and pithy citrus. Dry aftertaste with a building bitterness.

**Citra 5%**

Smooth, hoppy pale beer with grapefruit, lime, lemon and floral notes and a balanced bitterness.

**Double Dry Hopped IPA 6.5%**

Powerfully hopped IPA with two additions of dry hop. Some biscuity sweetness and a spicy hop finish.

**Spartan****Trojan Horse 5%**

Sweet, caramel malt base is offset with an assertive but rounded bitterness from Challenger hops.

**Phalanx 5.2% SM**

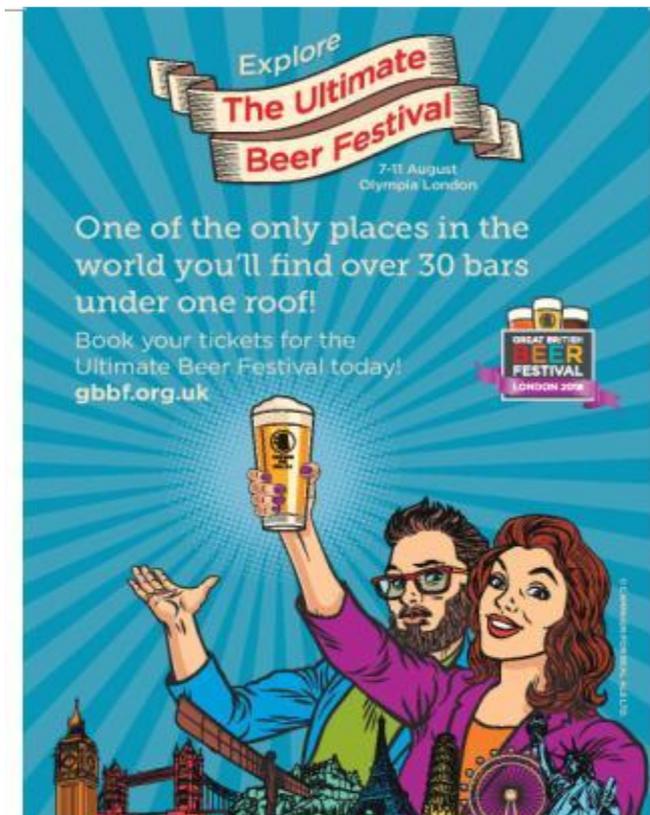
Smooth dark beer with the fruity berry aroma and flavour being imparted by the hops.

**Tap East****Tonic Ale 3% G**

Straw coloured, light bodied beer with a pronounced American hop character of ripe fruits (peaches & nectarines) and pine sap.

**Phoenix Red Ale 4.5%**

Minimal bitterness and a low hop character allows the malt flavours of well baked pastry crust, toffee, brioche and toast to take centre stage.



**Wit Beer 4.5 Sp**

Straw coloured Belgian style Wit beer with added Lemon Verbena, Coriander seeds, bitter orange peel and Kaffier lime leaves.

**Thames Side****Mallard Mild 3.5% M**

Traditional refreshing dark mild with sweet malt notes.

**Black Swan Porter 4.6% P**

Rich roasted flavour with chocolate and coffee notes complemented by the hoppy fruity character from Fuggles and Golding hops from Kent.

**Wryneck Rye IPA 5.6 % Sp**

Typically spicy Rye IPA, complemented by Cascade and Nugget hops in the boil, and dry hopped with Chinook.

**Truman's****Lazarus 4.2% G**

Well-balanced very pale golden ale with peaches and straw aroma, refreshing grassy and citrus flavour, continuing into the short finish.

**Gypsy Queen 4.2% Sp**

Named after a 1844 iron steam-boat. Orange and lemon notes throughout this smooth amber beer with added oatmeal.

**1916 Barley Wine 9.1% BW**

Brewed with Brew Nouveau from Manchester using a 1916 recipe. The result is a malt-forward beer with a hint of hop bitterness for balance. New Beer.

**Uprising****Treason West Coast IPA 6%**

Fruity citrus aroma and flavour with citrus zest, and some bitterness. This award winning beer has been put into cask especially for the festival.

**Wasteland DIPA 10%**

The usual DIPA has been aged in Laophraig oak casks. The resultant beer has developed a rich colour and a complex flavour.

**Volden****Session Ale 3.8% B**

Amber bitter with caramel and orange aroma. Lemon marmalade and sweetish malty biscuit flavour that fades to a bitter dryish finish.

**Pale Ale 4.6% BB**

Dry, bitter floral hop flavour with slight hint of fresh orange peel, becoming more bitter on drinking with a little malt.

**Porter 5.2% P**

Coffee and chocolate overlaid with dark fruits and some bitterness in this traditional porter using Bullion hops from Kent.

**Wild Card****American Pale Ale 4.5%**

Juicy APA with mango, passion fruit and clementine on the nose and a fresh bitter finish.

**Wimbledon****Common PA 3.7% B**

Well-balanced gold coloured bitter, mandarin and hoppy flavours and aroma. Floral note in the lingering finish with some dry bitterness.

**XXXK Vintage Ale 10% BW**

Velvet notes of rich, warming autumn fruits, overlaid with hints of spice and Seville Orange and a satisfying bite on the finish.

**Windsor & Eton****Lumberjack 4.3% G**

Single Malt (Golden Promise) and Single Hop (Lumber Jack) beer. Blonde and refreshing and show casing this rare Canadian hop.

**Father Thames 4.8% SB**

A ESB style beer that uses golden syrup to give a full malty character balanced with fruity hoppiness.