

The Glengower Beer Festival 2017

CLERIC'S CURE (5%) – THREE TUNS (SHROPSHIRE): A light-tan beer presenting medium malty sweetness with powerful, spicy, floral bitterness and hop character designed to recreate the iconic style of India Pale Ales of the 19th Century.

DCUK (4.3%) – DANCING DUCK (DERBY): A great aroma and powerful upfront hoppy bitterness give way to an explosion of citrus and pine flavours. A full on hop attack not for the faint hearted!

KAISER (4.1%) – WELLBECK ABBEY (WORKSOP): Kaiser Wilhelm kick started The Great War following the assassination of Archduke Franz Ferdinand, however the archduke was almost killed in a shooting accident at Welbeck in 1913. Could it have altered the course of history? Our Kaiser uses premium German lager hops which give this extra pale beer it's biscuity-sweet but refreshingly herbaceous flavour.

CITRA (4%) – HOPBACK (SALISBURY): Brewed with English Pioneer and American Citra hops, this golden thirst-quenching ale has a lemony, grape-fruity aftertaste with a crisp dry bitterness, making your taste buds yearn for more.

MILK STOUT (4.5%) – BRISTOL BEER FACTORY (BRISTOL): The original Bristol Milk Stout with smooth chocolatey sweetness and balancing coffee bitterness with hints of dark fruits. This award winning national champion stout is a beautifully creamy, full-bodied stout.

DISCO BALLS (5.3%) – SHINY (DERBY): Ballsy, punchy golden IPA, packed with US aroma hops

BLORENGE GOLDEN ALE (3.8%) – TUDOR (ABERTILLERY): A light, pale ale with a fresh citrus undertone, ideal for lager drinkers if chilled 2 degrees below normal cask temperature

ROCKETMAN IPA (6%) – ARBOR (BRISTOL): Full flavoured American IPA, brewed with a very simple malt bill and a few heavy handed additions of Mosaic and Citra hops

DARK RUBY (6%) – SARAH HUGHES (DUDLEY) : This strong, absolutely black ale has a good balance of fruit and malt on the palate leading to a pleasant, lingering finish

ACID MOSAIC (4.3%) – LINES BREW CO (CAERPHILLY): A session IPA hopped to obscene levels with our favourite mosaic hop, then blended back between 5 and 10% with a sour saison

A.P.A (4.5%) – PIG IRON (BRIERLEY HILL): All American hops and yeast blended to bring out the best in this sweet American pale ale that does not have the hop kick but makes up for it in taste

GELERT (4%) – PURPLE MOOSE (PORTHMADOG): A full-bodied golden best-bitter with hints of pine in the aroma and finished with lingering grapefruit and toffee.