feva Knaresborough Lions Beer Festival 2018 – Beer Tasting Notes

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BREWERY	BEER NAME	ABV	TASTING NOTES	SPONSOR
Golden/Blonde Ales				
Fyne Ales (Argyll)	Jarl	3.8%	Golden session beer with strong citrus notes & grassy hop flavour	G H Brooks
Cullercoats (Tyne & Wear)	Shuggy Boat Blonde	3.8%	Refreshing blonde beer made with English & American hops	David Broady
Daleside (Harrogate)	Daleside (Harrogate) Blonde		Full-flavoured golden ale with a hoppy flavour and crisp finish	Knaresborough Cricket Club
Bath Ales (Gloucestershire)	Bath Ales (Gloucestershire) Summer's Hare		Full malt flavour with a fruity bitterness	
Salopian (Shrewsbury)	Lemon Dream	4.5%	Golden ale brewed with organic lemons for a zesty aroma	Arrow Self Drive
Pale Ales and IPAs				
Brewsters (Lincolnshire)	Hophead	3.6%	Refreshing session beer, pale with a fresh floral hop character	Myers
BAD Co (North Yorkshire)	Pale Aura	3.8%	Dry-hopped & fruity with kicks of mango, citrus & pineapple	BAD Co.
Caledonian (Edinburgh)	Deuchars IPA	3.8%	Blend of malt & hop characters for dry, delicate hop flower finish	Wetherspoons
Rooster's (Knaresborough)	White Rose	4.0%	Easy drinking pale ale	Rooster's Brewing Co
Tiny Rebel (South Wales)	Dutty	4.2%	Vermont-style IPA; mild bitterness with a big juicy blast	Blind Jack's
Rooster's (Knaresborough)	Leghorn	4.3%	Classic Rooster's pale ale making a welcome return	
Dark Star (Sussex) American Pale Ale		4.7%	Pale ale with full hop aroma, brewed using US yeast & 3 US hops	SL Pedel & Sons
Tyne Bank (Newcastle) Silver Dollar		4.9%	Award-winning American pale ale with bold citrus flavours	
BAD Co (North Yorkshire)	Wild Gravity	5.2%	Aggressively hopped, robust IPA; the rich and malty baseline is	BAD Co.
Rooster's (Knaresborough)	Alternative Facts	6.5%	refreshingly balanced with a bold punch of tropical fruit notes A collaboration with Odell Brewing of Colorado, USA, this is a juicy IPA with moderately low bitterness & a thirst-quenching finish	QDOS Mystery Shopping
Half Moon (York)	Swirly Termination	7.0%	Strong English IPA with a twist! Heavily hopped with three US hops for full juicy flavour; late-hopped for aromatic zesty finish	DLT Electrical
Dark Ales and Stouts				
Half Moon (York)	Dark Masquerade	3.6%	Rich ruby/brown ale with dark chocolate & liquorice flavours	Choice Building Supplies
Tyne Bank (Newcastle)	Northern Porter	4.5%	Rich and warming with a delicate smoky character and subtle	The Decorating Centre,
			notes of vanilla	Wetherby
Little Eaton (Derbyshire)	Old Mill Stout	5.0%	Strong 'olde English' style stout with a hint of plums	G H Brooks
BAD Co (North Yorkshire) Dark Necessities		5.5%	Velvety milk stout with notes of chocolate and coffee	BAD Co.



BREWERY	BEER/CIDER NAME	ABV	TASTING NOTES	SPONSOR
Bitters				
Batemans (Lincolnshire)	ХВ	3.7%	Classic English bitter brewed with two hop varieties	G & A Hymas
Woodfordes (Norfolk)	Wherry	3.8%	Rich amber ale with sweet malt flavours and big floral aromas	Kingston White Opticians
Rooster's (Knaresborough)	Capability Brown	4.0%	Classic best bitter with English hedgerow hop characteristics	
Cullercoats (Tyne & Wear)	Jack the Devil	4.5%	Chestnut-coloured ale, well balanced with fresh hoppy aroma	Howdens Harrogate
Ciders				
Broadoak Cider (Somerset)	Moonshine Medium	7.5%	Crisp refreshing strong cider that defies its alcohol content!	Rooster's
Cornish Orchards	Vintage Medium Dry	7.2%	A connoisseur's medium dry cider, created from apples selected for their traditional	
(Cornwall)			flavour, matured over winter	
Gwynt y Draig (Rhondda Cynon Taf)	Farmhouse Scrumpy	5.3%	Golden medium dry cider with a refreshing apple aroma	
Sheppy's Cider (Somerset)	Cider with Raspberry	4.0%	Blended using light but traditional cider apple blend & pure raspberry juice; not too sweet	
Scrumpy Wasp (Notts.)	Apple and Rhubarb	4.0%	Sweet but tart, a blend of sunshine, apples, and the sharper taste of rhubarb	
Orchard Pig (Somerset)	Marmalade Cider	3.9%	Somerset apples meet Spanish Seville oranges: tangy with zest	

FOOD AND ENTERTAINMENT

Friday 17 August, 7–11pm	Saturday 18 August, noon-11pm	Sunday 19 August, noon-5pm
Food – Geordie Bangers; Dee Spice	Food – Geordie Bangers; Dee Spice	Music – Knaresborough Silver Band; accordion
Music – Chorus Crew (male harmony group	Music – four live bands for Party in the Park,	duo
singing sea shanties); Paul Watson (guitarist &	followed by: Paul Mirfin (folk singer &	
singer)	guitarist); Paul Watson (guitarist & singer)	

Knaresborough Lions would like to thank our generous beer and cider sponsors:









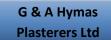


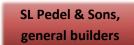












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Knaresborough Lions, Rooster's Brewery and feva support responsible drinking.