

feva Knaresborough Lions Beer Festival 2018 – Beer Tasting Notes



| 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) | Blonde | 3.9% | Full-flavoured golden ale with a hoppy flavour and crisp finish | Knaresborough Cricket Club |
| Bath Ales (Gloucestershire) | Summer's Hare | 3.9% | 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 refreshingly balanced with a bold punch of tropical fruit notes | BAD Co. |
| Rooster's (Knaresborough) | Alternative Facts | 6.5% | 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 notes of vanilla | The Decorating Centre, 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. |



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

| BREWERY | BEER/CIDER NAME | ABV | TASTING NOTES | SPONSOR |
|-----------------------------------|-----------------------------|------|---|---------------------------------|
| Bitters | | | | |
| Batemans (Lincolnshire) | XB | 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 (Cornwall) | Vintage Medium Dry | 7.2% | A connoisseur's medium dry cider, created from apples selected for their traditional 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 Music – Chorus Crew (male harmony group singing sea shanties); Paul Watson (guitarist & singer) | Food – Geordie Bangers; Dee Spice Music – four live bands for Party in the Park, followed by: Paul Mirfin (folk singer & guitarist); Paul Watson (guitarist & singer) | Music – Knaresborough Silver Band; accordion duo |

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