

Clitheroe Beer Festival – May 11<sup>th</sup>-13<sup>th</sup> 2023

Brewery	Beer	ABV	Notes
<b>CASK BEERS</b>			
<b>Alpha Delta</b> <i>Newcastle upon Tyne</i>	<b>Roca</b> <i>Pale Ale</i>	4.2	Roca is a hop-forward sessionable pale ale, dry hopped with a combination of Citra, Comet and Mosaic. Lovely full aromas and flavours of grapefruit and stone fruits.
<b>Arbor</b> <i>Bristol</i>	<b>C-Bomb</b> <i>Pale Ale</i>	4.7	A hazy and juicy American pale ale brewed solely with Citra hops giving distinct citrus and tropical fruit flavours and aromas.
<b>Avid</b> <i>Quernmore, Lancashire</i>	<b>Catherine the Greatest</b> <i>Russian Imperial Stout</i>	10	A different iteration is brewed every year especially for our festival. A rich indulgent stout, aged for 15 months in oak whisky barrels, softening and harmonising all the best qualities of the dark malts, resulting in an easy drinking imperial stout that belies its strength.
<b>Beer Shack</b> <i>Clitheroe, Lancashire</i>	<b>The Greatest Biscuit Salesman There Ever Was.</b> <i>Pale Ale</i>	5	Brewed especially for the festival. A hazy vanilla cream pale ale. Brewed in honour of the brewer's late old school friend, who made a bit of extra money at school breaktime selling custard cream biscuits out of his briefcase. Biscuit and wheat malts give the biscuit base taste and torrefied oats are added to give a big mouth feel. Lactose and vanilla add the custard flavour balanced with the addition of galaxy and mosaic hops.
<b>Bowland</b> <i>Clitheroe, Lancashire</i>	<b>Pheasant Plucker</b> <i>Bitter</i>	3.7	A gold medal award winning copper coloured bitter with rounded berry flavours.
<b>Bowland</b> <i>Clitheroe, Lancashire</i>	<b>Bumble</b> <i>Honey Ale</i>	4	An easy drinking blonde ale lightly hopped with a double addition of honey.
<b>Bowland</b> <i>Clitheroe, Lancashire</i>	<b>Mango Obscura</b> <i>Pale Ale</i>	4	Brewed especially for us as our "Festival Ale". Brewed with extra pale grain, wheat and oats for a full body. Mosaic hops and a large addition of mango purée bring out all the flavours in a very sessionable beer.
<b>Carlisle</b> <i>Carlisle, Cumbria</i>	<b>Spun Gold</b> <i>Golden Ale</i>	4.2	Maris Otter based, combined with Crystal malt, gives this beer its distinctive red-gold colour and sweet taste. Hops follow on to build on the flavour and present you with a beautiful balanced finish.
<b>Coastline</b> <i>Walney Island, Cumbria</i>	<b>Cranesbill IPA</b> <i>IPA</i>	4.9	An original session IPA with fruity aromas, juicy body and bright citrus flavours. A well-balanced extremely drinkable beer.
<b>Consett Ale Works</b> <i>Consett, County Durham</i>	<b>Stahlweizen</b> <i>Wheat Beer</i>	4.6	A German style wheat beer, brewed with Noble German hops and malts for a refreshing taste and dry finish.

<b>Elgoods</b> <i>Wisbech, Cambridgeshire</i>	<b>Coronation Ale</b> <i>Bitter</i>	5	Chestnut bitter with a smooth malty taste that gives way to a lighter hopped finish.
<b>First &amp; Last</b> <i>Elsdon, Northumberland</i>	<b>Red Handed</b> <i>Red Ale</i>	4.5	A malty and soft deep red ale, brewed with a range of Belgian malts. Ekuanot hops in the whirlpool and dry hopped with Mosaic for a full and fruity finish.
<b>Flash House</b> <i>North Shields, Tyne &amp; Wear</i>	<b>Way Back When</b> <i>Bitter</i>	4.1	Caramel in colour, with a hint of sweetness to the malty base. Hallertau Blanc and Admiral hops are used sparingly to let the yeast and malt do the talking.
<b>Gan Yam</b> <i>Kendal, Cumbria</i>	<b>ALF</b> <i>Blonde Ale</i>	4.1	Started life in a 30-litre stock pot on a South London stove top! Small brewery now relocated to Kendal. A thirst-quenching ale, blonde based with Citra leaf added once the wort is cooled to 80 degrees for plenty of citrus aroma, but limited bitterness. The name is a nod to local legend Alfred Wainwright.
<b>Good Chemistry</b> <i>Bristol</i>	<b>Peach Fizz</b> <i>Sour</i>	4.1	Peach, apricot, a dash of salt and a fresh sour bite! This delicious and pale sour beer is filled to bursting with fruit purée and then given a light salinity to lift the flavours towards the acidic finish.
<b>Good Chemistry</b> <i>Bristol</i>	<b>Time Lapse</b> <i>Bitter</i>	3.8	Fermented in open top tanks with a fruity top-cropping English yeast. East Kent Goldings hops offer a subtle spicy bitterness. A welcoming blend of Golden Promise and Crystal malts bring flavours of dark sugar, wholemeal bread and digestive biscuits!
<b>Great North Eastern Brewery</b> <i>Gateshead, Tyne &amp; Wear</i>	<b>Mount Hood</b> <i>Golden Ale (Gluten Free)</i>	4	Perfectly balanced traditional golden ale with plenty of bitterness and hops.
<b>Hadrian Border</b> <i>Newburn, Tyne &amp; Wear</i>	<b>Grainger Ale</b> <i>Pale Ale (Gluten Free)</i>	4.6	Brewed using a single malt and hopped with a selection of three varieties, giving a well-balanced finish. Very pale in appearance.
<b>Hop Doctor</b> <i>Clitheroe, Lancashire</i>	<b>Parlick</b> <i>West Coast IPA</i>	4.1	Brewed especially for the festival. A West Coast IPA in style, made with Citra and Mosaic hops for citrus and tropical fruit flavours. A little Vienna malt is added to the malt bill to give a subtle bready flavour in the background.
<b>Hop Kettle</b> <i>Swindon, Wiltshire</i>	<b>Duet #14 Summit &amp; Wi-iti</b> <i>Pale Ale (Gluten Free)</i>	4.2	A dual-hopped pale ale using the same base malt profile with a constantly changing partnership of hops. Version #14 brings together US Summit with New Zealand Wai-Iti, for bright hop notes of mandarin, apricot and tropical citrus.
<b>Hophurst</b> <i>Hindley, Wigan</i>	<b>Quench</b> <i>Pale Ale</i>	3.8	A refreshing ale with flavours of citrus and tropical fruits.
<b>Hophurst</b> <i>Hindley, Wigan</i>	<b>Cosmati</b> <i>Pale Ale</i>	4.2	American pale ale. A hoppy citrus golden ale using Mosaic hops, which gives flavours of blueberry, citrus and tropical fruits.

<b>Lancaster</b> <i>Lancaster, Lancashire</i>	<b>Lancaster Blonde</b> <i>Blonde Ale</i>	4	A vivid golden bitter with aromatic impact. The initial bitterness is followed by a surprising sweetness culminating in a long dry finish.
<b>Left Handed Giant x Fyne Ales</b> <i>Bristol &amp; Cairndaw, Argyll</i>	<b>Sing Loud</b> <i>Extra Special Bitter</i>	5.5	A collaboration resulting in a modern take on a classic style. A combination of Olicana and Endeavour hops combine with rich malts to give notes of plum, raisin and caramel with a pleasing bitterness to finish.
<b>Libatory</b> <i>Altrincham, Greater Manchester</i>	<b>Purest Green</b> <i>Green Tea IPA</i>	5.9	Brewed especially for the festival. A West Coast IPA base, brewed using a high-quality green tea in the whirlpool and fermenter, instead of the usual hops. The green tea provides bitterness and a floral aroma, which is well-balanced against the malty base.
<b>Listers</b> <i>Lower Barpham, West. Sussex</i>	<b>Brown Ale</b> <i>Brown Ale</i>	4.7	A dark and nutty brown ale.
<b>Logan Beck</b> <i>Duddon Bridge, Cumbria</i>	<b>Duddon Gold</b> <i>Golden Ale</i>	3.4	Soft, light and refreshing sessionable pale ale brewed in the Duddon Valley, using Goldings, Goldings and more Goldings. Subtly triple hopped and refreshing.
<b>Marble</b> <i>Manchester</i>	<b>Ginger</b> <i>Ginger Ale</i>	4.6	The latest iteration of an absolutely classic beer. Full bodied and copper coloured. This is a ginger beer at its finest, balancing subtle spice to perfection.
<b>Marble</b> <i>Manchester</i>	<b>IPA</b> <i>IPA</i>	5.8	Marble's new core IPA. Flavours of zesty citrus and fresh tropical fruits balanced on a tasty malt backbone with a pleasing bitterness.
<b>Metalhead</b> <i>Bedlington, Northumberland</i>	<b>Pretty Vacant</b> <i>Blonde Ale</i>	3.8	A session double dry hopped blonde ale, with floral aroma and fruit and citrus notes from the Mosaic hops.
<b>Neptune x McColls</b> <i>Maghull, Merseyside &amp; Bishop Auckland, County Durham</i>	<b>Voyage to Mars</b> <i>Red IPA</i>	5.3	Rich and smooth caramel malt flavours are balanced with tropical mango fruits alongside fresh orange and grapefruit notes from the Idaho 7, Amarillo & Azacca hops.
<b>New Bristol</b> <i>Bristol</i>	<b>Starlight</b> <i>Pale Ale</i>	3.8	An easy sessionable quaffer of a pale ale. Utilising Citra, Columbus and Ekuanot hops which gives a slight French toast taste.
<b>North Riding</b> <i>Snainton, North Yorkshire</i>	<b>Rum &amp; Raisin Dark Mild</b> <i>Mild</i>	4.3	Dark mild with a twist, brewed with five different malts and English hops.
<b>North Riding</b> <i>Snainton, North Yorkshire</i>	<b>Mosaic Pale Ale</b> <i>Pale Ale</i>	4.3	Mosaic hops provide blueberry and citrus flavours and seriously pack a powerful punch. This is one juicy banger of a pale ale.
<b>Oakham</b> <i>Peterborough, Cambridgeshire</i>	<b>Flag Fen Bronze</b> <i>Heritage Ale</i>	4.2	A Heritage Ale, bronze in colour through the Chevalier Malt. A Victorian heritage malt that was the dominant barley used in brewing from the 1820's to the 1920's. Brewed with Bullion and UK Goldings hops, giving hints of marmalade, caramel and roasted toffee notes.
<b>Old Vicarage</b> <i>Walton, Cumbria</i>	<b>Milecastle 56</b> <i>Amber Ale</i>	4.2	A light refreshing amber beer. Named after the small fortified towers built every mile into Hadrian's Wall.

<b>Out There</b> <i>Newcastle upon Tyne</i>	<b>Voice of Space</b> <i>California Common</i>	3.7	Originally known as 'Steam Beer' in the USA, a California Common is brewed with lager yeast but fermented at ale fermentation temperatures. Amber, soft and bready with herbal hop notes.
<b>Peakstones Rock</b> <i>Alton, Staffordshire</i>	<b>Dimmingsdale Blonde</b> <i>Blonde Ale</i>	4.5	A summer blonde beer, lightly hopped with a hint of citrus and a dry finish. Very refreshing.
<b>Peregrine</b> <i>Rishton, Lancashire</i>	<b>Red Aiofe</b> <i>Red Ale</i>	4.5	Brewed especially for the festival. A medium reddish copper Irish ale. Clean and light malt flavour with subtle notes of caramel, toffee and biscuit, finishing with a rounded low level of bitterness and hints of sarsaparilla.
<b>Rat</b> <i>Huddersfield, West Yorkshire</i>	<b>Mutant Rat</b> <i>Pale Ale</i>	5	A full-bodied mutated version of American hopped White Rat! Heavily hopped with an initial sweet flavour and a hoppy aroma.
<b>Red Willow</b> <i>Macclesfield, Cheshire</i>	<b>Landbier</b> <i>Lager</i>	4.3	Originally brewed in collaboration with Crisp Maltings using a decoction mash with their Heritage Hanna Pilsner Malt. Hopped with Huskins Challenger in the kettle and whirlpool and dry hopped with Huell Melon for a light fruity finish.
<b>Roosters</b> <i>Harrogate, North Yorkshire</i>	<b>Baby Faced Assassin</b> <i>IPA</i>	6.1	Brewed with 100% Citra hops that create aromas of mango, apricot, grapefruit and mandarin orange, along with a lasting juicy tropical fruit bitterness. It is a deceptively drinkable IPA that shouldn't be taken lightly!
<b>Shaws of Grange</b> <i>Grange over Sands, Cumbria</i>	<b>Hampsfell</b> <i>Golden Ale</i>	4.2	A crisp golden easy drinking ale, named after the fell overlooking Grange Over Sands.
<b>Shiny</b> <i>Little Eaton, Derbyshire</i>	<b>Banoffee Swirl</b> <i>Porter</i>	4.5	Sweet and creamy caramelised banana milk porter brewed with Crystal malts, lighter chocolate and brown malts. Lactose is added for body and sweetness alongside natural cocoa extract.
<b>Squawk</b> Manchester	<b>Eyrie</b> <i>Stout</i>	5	A gamut of roasted malts delivers in this proper stout, whilst maintaining balance for drinkability. Italian coffee, caramelised nuts and notes of chocolate make for a moreish mouthful.
<b>Stubborn Mule</b> <i>Altrincham, Greater Manchester</i>	<b>American Cream Ale</b> <i>Cream Ale</i>	5.5	The recipe is a nod to the US pre-Prohibition era. Liberty hops add a refreshing essence of citrus, grapes, peaches and vanilla. Easy drinking Pilsner/Pale hybrid containing a touch of honey.
<b>Swannay</b> <i>Orkney Islands</i>	<b>Banyan</b> <i>Session IPA</i>	3.9	Banyan is navy-speak for a holiday or a party. Full of Simcoe, Mosaic and Citra hops. Oats are added to make this an easy-drinking session IPA.
<b>Tartarus</b> <i>Leeds, West Yorkshire</i>	<b>Valkyrie</b> <i>Black IPA</i>	6.2	A black IPA from a new brewery rapidly making a name for itself. Brewed with Kveik yeast and dry hopped with Nelson Sauvin, Kohatu, Ella and Topaz hops.
<b>Thornbridge</b> <i>Bakewell, Derbyshire</i>	<b>Kelham Island Pale Rider</b> <i>Pale Ale</i>	5.2	A crisp clean classic 1990's citrus hop flavour with a certain round peachiness. A legendary beer, saved by Thornbridge Brewery when Kelham Island Brewery closed in 2022. It's almost certain that without Pale Rider there would have been no Thornbridge Jaipur!
<b>Thwaites</b> <i>Mellor Brook, Lancashire</i>	<b>Original</b> <i>Bitter</i>	3.6	A refreshing traditional bitter made using Maris Otter malt and English hops.
<b>Thwaites</b> <i>Mellor Brook, Lancashire</i>	<b>Gold</b> <i>Golden Ale</i>	4.1	Fresh and citrusy using Slovenian and Bavarian hops.
<b>Thwaites</b> <i>Mellor Brook, Lancashire</i>	<b>Crowning Glory</b> <i>Pale Ale</i>	3.8	Light and refreshing with tropical and citrus fruit flavour. Especially brewed for the coronation of King Charles III.

<b>Torrside</b> <i>New Mills, Derbyshire</i>	<b>Bark at the Moon</b> <i>Belgian Dubbel</i>	6.2	Plum infused Belgian Dubbel, brewed with Petersgate Tap in Stockport. Full-bodied amber beer, combining gentle spice from Belgian Trappist yeast with a fruity plum twist.
<b>Torrside x Runaway</b> <i>New Mills, Derbyshire &amp; Stockport, Greater Manchester</i>	<b>Appetite for Deconstruction</b> <i>Barley Wine</i>	9.9	Red barley wine brewed in collaboration with Runaway Brewery. Rich and satisfyingly malty backbone, paired with a generous amount of hoppy punch from the Polish Junga hop.
<b>Townhouse</b> <i>Dalton in Furness, Cumbria</i>	<b>Meg's Mild</b> <i>Mild</i>	3.9	A dark treacle mild. Rich, sweet and very moreish.
<b>Track</b> <i>Manchester</i>	<b>Sonoma</b> <i>Pale Ale</i>	3.8	A refreshing sessionable hazy pale ale, with a simple malt base and hopped generously with Mosaic, Centennial and Citra hops. Crisp and clean finish with a soft pithy bitterness and notes of sticky mandarin and grapefruit.
<b>Unbound</b> <i>Colne, Lancashire</i>	<b>Baroque</b> <i>Vienna Lager</i>	4.7	Brewed especially for the festival. An unfiltered dark lager brewed with a classic malt bill and a modern hop descendant of the Nobles. Conditioned for 8 weeks, this lager is crisp and refreshing, using Mandarina Bavaria hops, with notes of toasted malt flavours reminiscent of a classic Vienna Lager
<b>Wakey Wakey</b> <i>Rochdale, Greater Manchester</i>	<b>Rise and Shine – CF252</b> <i>Pale Ale</i>	4.2	Brewed especially for the festival. A light hoppy and refreshing ale, with delicate notes of lime sweets (Opal Fruits/Starburst) from the UK development project hop CF252.
<b>Wantsum</b> <i>St Nicholas at Wade, Kent</i>	<b>Black Pig</b> <i>Baltic Porter</i>	4.8	Adapted from an Imperial Russian Porter recipe. This beer is incredibly smooth with burnt chocolate, smokey malt and floral notes, mixed with delicate hop bitterness.
<b>Wiper &amp; True</b> <i>Bristol</i>	<b>Milkshake Milk Stout</b> <i>Stout</i>	5.6	Bristol breweries were once famous for brewing the best milk stouts. A velvety smooth and indulgent dark beer. It's loaded with bags of vanilla and a touch of cocoa for sweet decadence. Dark roasted caramel malts bring balance and depth. One to savour.

<b>KEG BEERS</b>			
<b>Azvox</b> <i>Liverpool, Merseyside</i>	<b>Vantablack Creatures</b> <i>Peanut Butter Brownie Imperial Stout (KK)</i>	12.5	The latest iteration of Vantablack is an incredibly indulgent, yet balanced stout. Expect decadent aromas of peanut butter, which is then matched with layers and layers of sticky chocolate depth.
<b>Braybrook x Round Corner</b> <i>Market Harborough and Melton Mowbray, Leicestershire</i>	<b>Black Smoked Lager</b> <i>Lager (KK)</i>	5	A combination of German Rauchbier and Schwarzbier brings soft roasted notes and a pleasant dark malt body. It's brewed with smoked malt, dried over a beechwood fire and fermented low and slow for more than six weeks creating a lovely balance.
<b>Cloudwater</b> <i>Manchester</i>	<b>And Relax</b> <i>Table Beer (K)</i>	3.2	Brewed with Citra, Mosaic and The Betty hops, it balances juicy tropical fruits with pithy citrus and a well-judged resinous bitterness. A step down from regular pale ales, this finds the right balance between body, drinkability and intense aromatics.
<b>Duration x Forest &amp; Main</b> <i>West Acre, Norfolk and Ambler, Pennsylvania USA</i>	<b>A Shared Sky</b> <i>Saison (K)</i>	5	Dual released in the UK and USA, this collaboration is a lightly dry hopped saison with notes of orange, pine and berries.
<b>Holy Goat</b> <i>Dundee, Tayside</i>	<b>Sunsmasher</b> <i>Blended Golden Sour (KK)</i>	5.8	Sunsmasher is a golden sour beer fermented with Brettanomyces and aged on apricots. Blended from three different batches of base beer, all

			of which are brewed with local barley, wheat and oats. Providing deep tropical, citrus and peach acidity and a subtle funk. The resulting blend holds a good balance of these characteristics, which complements the hefty addition of apricot.
<b>Neon Raptor</b> <i>Nottingham</i>	<b>Barnum Brown</b> <i>American Brown Ale (KK)</i>	5.2	This take on an American brown ale has a soft biscuit base with a gentle roast character and some pine, citrus and berry notes from the all American hop bill.
<b>Newbarns</b> <i>Edinburgh</i>	<b>Pilsner</b> <i>Lager (K)</i>	4.2	Classic German-style Pilsner. Clean, crisp and refreshing, with bitterness balanced by a bready malt character. Brewed with 100% low colour Golden Promise malt and fermented with a German lager strain and hopped with German Callista hops.
<b>Newbarns</b> <i>Edinburgh</i>	<b>Wit Bere</b> <i>Wheat Beer (K)</i>	5	A hazy Wit beer using Bere Barley with notes of bananas and cloves. Lightly fruity and spicy, very zesty and refreshing. Straight up thirst quencher!
<b>Overtone</b> <i>Glasgow</i>	<b>Mirabelle Plum and Ginger Gose</b> <i>Gose (KK)</i>	5	This gose is fruited with Mirabelle plum and Lebanese ginger for a delicate blend of sweet, tart and spicy flavours. Coriander seeds and sea salt are also added along with Citra hops for balance.
<b>Pentrich</b> <i>Pentrich, Derbyshire</i>	<b>Promise Of A Memory</b> <i>IPA (KK)</i>	6.8	A super hoppy IPA brewed with Citra, Galaxy and Mosaic hops. These impart bold citrus and tropical fruit flavours, alongside light summer berry and pine notes.
<b>Rock Leopard</b> <i>Welling, London</i>	<b>Are We Human Or Are We Chancer</b> <i>Session NEIPA (K)</i>	4.2	A moreish session New England IPA with low bitterness and a great hit of fresh dry hops. Bright citrus flavours with earthy undertones, aromas of grapefruit, papaya, apple, mellow berry and herbs.
<b>Thornbridge</b> <i>Bakewell, Derbyshire</i>	<b>Lukas Helles Lager</b> <i>Lager (Gluten Free) (KK)</i>	4.2	Helles is a traditional elegant Bavarian style of beer originating in Munich. Lukas is straw blonde, full-bodied yet sparklingly light. This Helles exudes a subtle freshly baked bread maltiness, balanced with an elegant Noble hop aroma. The finish is clean, crisp and satisfying.
<b>Thornbridge</b> <i>Bakewell, Derbyshire</i>	<b>Green Mountain</b> <i>Session IPA (KK)</i>	4.3	A Vermont-style session IPA which is generously dry hopped, creating a hugely aromatic and juicy fruit bomb. Naturally hazy, with a light bitterness to keep it perfectly balanced with Citra, Galaxy, Mosaic and Amarillo hops.
<b>Vault City</b> <i>Edinburgh</i>	<b>Mango Raspberry Melba</b> <i>Sour (KK)</i>	5.5	Juicy mango and fresh raspberry take centre stage in this dessert-esque modern sour beer. With strong fruit aromas and a sweet vanilla swirl in every sip, it has perfectly balanced flavours down to the last drop.