30 AWARD-WINNING BREWERIES
THE WORLD’S BIGGEST
REAL-ALE FESTIVAL
WED 22 MAR – SUN 2 APR
AWARD-WINNING ALES
UP TO 30 ALES FROM THE UK AND AROUND THE WORLD
FESTIVAL NEWS

SCHLAFLY
ST LOUIS BREWERY
USA

M-C
BIRRIFICO MC-77
ITALY

BROUWERIJ ’T IJ
BROUWERIJ ’T IJ
NETHERLANDS

BODEBROWN
BODEBROWN BREWERY
BRAZIL

BAGBY
BAGBY BEER COMPANY
USA

BROUWERIJ ’T IJ
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UP TO 30 ALES FROM THE UK AND AROUND THE WORLD
FESTIVAL NEWS
Our pubs across the UK and Republic of Ireland are serving a great range of 30 top-notch festival ales, during the bi-annual beer extravaganza (Wednesday 22 March until Sunday 2 April, inclusive). All 30 of our festival beers have been sourced from 30 award-winning breweries, 25 here in the UK and five from overseas.

The overseas brewers’ beers, from the USA, Brazil, Italy and the Netherlands, are being brewed in the UK, under their guidance, by leading brewers at Shepherd Neame Brewery, Everards Brewery, Banks’s Brewery, Hook Norton and Caledonian Brewery.

The brewers, who have all won awards for their beers in their respective countries, are Dan Kopman (St Louis Brewery, USA), Matteo Pomposini (Birrificio MC-77, Italy), Samuel and Paulo Cavalcanti (Bodebrown Brewery, Curitiba, Brazil), Jeff Bagby (Bagby Beer Company, USA) and Paul van Nugteren and Allard Zwart (Brouwerij ‘t IJ, Netherlands).

The festival line-up also includes new, seasonal and speciality beers – in addition to which many of the beers are available in the pubs for the first time, having been brewed exclusively for our festival.

Beer festival organiser Rob Davies said: “Wetherspoon has been running beer festivals in its pubs since 1990 - and they continue to prove extremely popular with customers.

“We are always on the lookout for interesting beers to serve during the festival, including sourcing beers from overseas which have not previously been served in our UK or Republic of Ireland pubs.

“Each of the 30 breweries involved in the beer festival has won awards for its beers, so our customers know that they will be enjoying superb beers.”
THE BREWERS:

Allard started at the brewery, working behind the bar, in the tasting room. After pouring beers, he delivered them to bars around Amsterdam, before switching jobs again to actually brewing the beer.

He said: “The sheer amount of possibilities when brewing beer is amazing. Every little adjustment to a recipe can have such a huge impact on the overall flavour, which is why I’ll probably never grow tired of brewing; it’s a search for perfection.

“I’ll be looking forward to making our first brew for Wetherspoon and visiting Edinburgh. I’ve been wanting to go there for a while now and what better reason to go than to make and drink beers and meet a few like-minded individuals?”

Paul’s history with the brewery goes back to the early nineties. During his studies and the years following, he was a regular visitor to the tasting room, enjoying the Belgian-style beers.

Paul said: “After a few years’ work in ecology, I decided it was time for a career change and asked Kaspar (Peterson) for a job in the brewery bar. However, there was an opening in the brewery itself, which was much more to my liking and better suited my background in biology.

“[Paul concluded:] ‘Although Brouwerij ’t IJ has brewed for the Wetherspoon festival before, it will be my first time. I’m really looking forward to brewing at Caledonian Brewery. It’s completely new to me and I’m especially eager to get to know the process and the culture of cask ales.”

THE BREWERY:

Brouwerij ’t IJ has been around since 1985, starting off as a small brewery founded by Kaspar Peterson. It is located in an old bathhouse, next to the Gooyer windmill – the highest wooden windmill in the Netherlands and also the one closest to the city centre.

Being one of the first breweries in the Netherlands to brew Belgian-style beers, it rapidly gained popularity among the locals in Amsterdam. Soon Kaspar was able to open up a tasting room attached to the brewery. In 2008, it was bought by two companions, Bart Obertop and Patrick Hendrikse, who saw the potential to be reached and started to make and sell more beer.

Since their involvement in the brewery, production has increased tenfold and they also encouraged the development of new kinds of beer, including an IPA.

THE BREW:

We’ll be brewing the Flink – a very easily drinkable strong pale ale with a lovely deep, golden colour and a refreshingly bitter flavour. The subtle fruity hop aromas work to create a delicious thirst-quencher which is perfectly enjoyed on the first days of spring or after a day’s hard labour.

INTERNATIONAL BREWER:

Brouwerij ’t IJ

FESTIVAL BEER:

Flink (4.7% ABV)

HOST BREWERY (UK):

Caledonian Brewery, Edinburgh

BEER NO. 17
BREWER:

DAN KOPMAN

ST LOUIS BREWERY, MISSOURI, USA

THE BREWER:

Born in St Louis, USA, the home of Budweiser, Dan earned a degree in economics from Kenyon College, in Ohio, and spent his third year at The University of Edinburgh. It was there that he discovered British beers and specifically cask ale.

Dan said: “While in the UK, Scottish and Newcastle and Young’s agreed to take me on as a trainee, following graduation. I spent six months at Young’s and six at S&N, from June 1983, before returning to Young’s in late 1984 to work on export sales.”

Dan spent the next seven years in the UK, learning the trade; this influenced plans for his own brewery on his return back home to the US.

THE BREWERY:

When, in December 1991, Dan and attorney Tom Schlafly opened the Schlafly Tap Room, it was the first new brewery to open in St Louis since prohibition.

Co-founder and long-time CEO Dan oversaw the growth of the brewery, beyond its roots at the Tap Room to the Bottleworks restaurant and brewery, which opened in Maplewood, in 2003.

Today, Schlafly Beer is distributed across more than a dozen US states and annually produces around 60,000 barrels of beer at St Louis’s largest craft brewery.

Dan said: “For many years, Schlafly Beer has been known as a brewer of a diverse range of special-release and, now, hop allocation IPAs: American IPA, Tasmanian IPA, Export IPA (English hops) and Farmhouse IPA. Our hop trial programme is embraced by growers and dealers around the world.”

The flagship beer is Schlafly Pale Ale, with almost all production sold in kegs and bottles, but the odd cask version makes it to the beer engine at the Schlafly Tap Room.

THE BREW:

In 2015, Dan was pleased to brew a version of Schlafly Pale Ale, with the team at Everards Brewery, for Wetherspoon.

Dan said: “It was a great experience and I am so pleased to be welcomed back again to brew the Continental IPA, this time.

“In this beer, we are using Herkules hops, in the right quantities, to give the perfect base bitterness, on which we will layer the US hops for that dank flavour and the Australian hops for the big, full, fruity aroma; these are added in the kettle for late-hop aroma and in dry hop for aroma and flavour.

“At Schlafly Beer, we love the hops, but we don’t want the malt to be lost. We want the bitterness levels for IPAs to be big, but not completely overwhelm the palate; malt character is critical to get the balance right.”

INTERNATIONAL BREWER:

St Louis Brewery

FESTIVAL BEER:

Continental IPA (6.5% ABV)

HOST BREWERY (UK):

Shepherd Neame Brewery, Kent

BEER NO. 29
Jeff started brewing ‘at home’ while in college, in the mid 90s, when craft beer in the US was going through a ‘growth spurt’. He said: ‘After I finished at the University of California, in Santa Barbara, I went to work for Stone Brewing Company back home in San Diego. My first job was driving the delivery truck, but, after three months and constantly bugging the brewers, they moved me into the brewery in 1997.

I’ve been a professional brewer ever since.”

Jeff was head brewer at Oggis brewpub chain and then Pizza Port breweries, as well as director of brewery operations there, and won medals and awards at the Great American Beer Festival (GABF) and the World Beer Cup.

At the end of 2011, he left Pizza Port to focus on opening his own brewpub.
THE BREWER:
MC-77 was born from my and my girlfriend Cecilia’s passion for craft beer.
While studying at university, we experienced our first beer-tastings and immediately fell in love with the unexpected fragrance of hops and yeasts. We then discovered that beers offered an unbelievable range of tastes and flavours.
Little by little, our random interest became something different, as we started thinking about beers all the time. We began homebrewing; for years, we enjoyed playing with cauldrons, alternating ingredients and raw materials.
While studying in Rome, we often got into our car and left for the weekend to reach our homebrewery. During the journey, we talked all the time about beers and getting prepared for the next day’s brewing.

THE BREWERY:
MC-77 is composed by the first letters of our names, Matteo and Cecilia. MC also identifies the county where our brewery was born: Macerata.
The name is also a tribute to the road we used to drive, the road that gave birth to our beers and the road along which this dream came true: Strada Statale 77.
We make unfiltered and unpasteurized beers using four main ingredients: water, barley malt, hops and yeast. Sometimes, we like to give our beers a special touch, using spices and typical ingredients from our region.

Our philosophy is to make the ingredients strongly characterise the beers, but, at the same time, guarantee high drinkability. This philosophy is written on our brewery wall: Rich Flavour, Easy Drinking, Craft Ales.

THE BREW:
We love English beers, but we never had the pleasure to see how a traditional English brewery works before and are very happy for the opportunity which Wetherspoon is offering us.
Mild The Gap is our interpretation of a traditional English dark mild, a type of beer to perfectly reflect our philosophy of high drinkability and flavour.
The name refers to the popular London Underground warning message.
We imagined a commuter coming home from work, lost in his thoughts and encouraged to have a beer by the voice saying ‘Mind the gap!’
The beer is characterised by the English brown malt and yeast; its smoky character mimics a historic mild ale, where the old malting process on hardwood fire provided a smoky flavour.

INTERNATIONAL BREWERY:
Birrificio MC-77
FESTIVAL BEER: Mild The Gap (4.5% ABV)
HOST BREWERY (UK):
Hook Norton Brewery, Oxfordshire
BEER NO. 13
BRAZIL

BREWERS:
SAMUEL AND PAULO CAVALCANTI
BODEBROWN BREWERY, CURITIBA, BRAZIL

THE BREWERS:

A tremendous mysterious force drives the ‘will’ to be able to make and share, like making a meal to share with friends and family. Similarly, making beer is a very special, familiar and pleasant feeling, like being able to enjoy good moments in life, while, at the same time, sharing them.

The joy is the challenge, as well as the discovery, and the guarantee of being able to drink your own beer. The most enjoyable thing, above all, is looking forward to sharing your own beer. It is an amazing, universal pleasure.

THE BREWERY:

We are brothers from the city of Recife, in northeastern Brazil. Samuel graduated in chemistry and Paulo in administration. We identified our passion for beers, after a few trips outside of Brazil - and created our own microbrewery.

Many people came and asked us how to make beer, so we opened our school, running teaching courses on how to make beer at home. Our company now has a homebrew supplies store, as well as homebrew school. Our brewery and school have taught more than 3,500 students.

We are proud to have been the first Brazilian brewery to produce and introduce the Burton beer style in our country, as well as to teach this style to homebrewers in Brazil.

We were the first to brew a wee heavy in Brazil. Many people told us that it didn’t make sense and is not adapted to the Brazilian climate, but it is our flagship beer.

THE BREW:

This is our third time brewing beer in the UK for Wetherspoon, the first being in 2014, with Adnams, where we produced Curitiba Pale Ale, with pink pepper, the second with Caledonian Brewery, in Edinburgh, where we brewed our traditional wee heavy.

This time, we are at Banks’s Brewery, brewing our copper-coloured Brazilian Burton Pale Ale. It has caramel, soft roasted malt, bread, toffee and aromas typical of England brew, with floral notes from European hops, toasty highlights, sweet malts and a slightly bitter finish.

We are very honoured to return and brew our Brazilian Burton Pale Ale. To have this chance to travel to Wolverhampton, to one of the most historic breweries in the world, is a huge honour.

INTERNATIONAL BREWER: Bodebrown Brewery
FESTIVAL BEER: Brazilian Burton Pale Ale (5.0% ABV)
HOST BREWERY (UK): Banks’s Brewery, West Midlands
BEER NO. 23
WETHERSPOON — OUR PARTNERSHIP WITH CAMRA

262 PUBS IN THE GOOD BEER GUIDE

ALL CAMRA MEMBERS RECEIVE £20 WORTH OF 50P VOUCHERS TOWARDS THE PRICE OF ONE PINT OF REAL ALE OR REAL CIDR; VISIT THE CAMRA WEBSITE FOR FURTHER DETAILS: CAMRA.ORG.UK

CHECK OUT OUR INTERNATIONAL CRAFT BREWERS’ SHOWCASE ALES, FEATURING SOME OF THE BEST BREWERS FROM AROUND THE WORLD, AVAILABLE IN PUBS EACH MONTH† - FOLLOW US ON FACEBOOK TO FIND OUT MORE

WETHERSPOON ALSO SUPPORTS LOCAL BREWERS, OVER 450 OF WHICH ARE SET UP TO DELIVER TO THEIR LOCAL PUBS

WE RUN REGULAR GUEST ALE LISTS AND HAVE OVER 200 BEERS AVAILABLE FOR PUBS TO ORDER THROUGHOUT THE YEAR; ASK AT THE BAR FOR YOUR FAVOURITE

SUPPORTING:

CAMPAIGN FOR REAL ALE

INTRODUCTION TO THE FESTIVAL BEERS

Wetherspoon is once again showcasing an unbeatable selection of beers, sourced from 30 award-winning breweries in the UK and overseas, at the world’s biggest real-ale festival.

This fantastic collection of UK beers, as well as those by brewers from overseas to complement our superb home produce, represents the very best available - for your enjoyment.

Among the UK award-winners to look out for are Salopian Lemon Dream (4.5% ABV), Acorn Darkness (4.2% ABV) and Titanic Cappuccino (4.5% ABV).

Among numerous other awards, Lemon Dream was named SIBA’s (The Society of Independent Brewers) National Champion Speciality Beer, in 2012. Brewed by Shropshire-based Salopian Brewery, this shimmering golden ale is made using Amarillo, Brewer’s Gold and Challenger hops, as well as organic lemons – adding beautiful, subtle, zesty aromas and a citrus-filled fruity finish.

Darkness (4.2% ABV), winner of a bronze medal at the 2016 CAMRA Great British Beer Festival, is brewed in South Yorkshire by Acorn Brewery. Made with Challenger and Fuggles hops, this deep-red-coloured beer has an aroma of roast malt and hops, leading to a deep malty flavour, balanced by a mild bitterness.

Cappuccino (4.5% ABV), by Titanic Brewery in Staffordshire, is a black beer combining the dry character of this brewery’s award-winning stout with the warm, enveloping flavour of cappuccino.

The initial nutty coffee aroma leads to a smooth coffee, chocolate and roasted malt flavour. With Goldings, Northdown and Willamette hops, this brew has achieved several awards, including SIBA Midlands Champion Speciality Beer, in 2012.

Other ales not to be missed include Cambridgeshire-based Oakham Brewery’s Enough Rope (4.3% ABV), a pale amber seasonal beer, bursting with tropical fruit and citrus flavours. Comprising Chinook, Mosaic and Simcoe hops, its flavours lead to a powerful, yet balanced, bitterness and a dry, refreshing finish.

The pale straw-coloured Union (4.8% ABV), from Butcombe Brewery, in Somerset, is a new beer. Brewed with a blend of New Zealand hops, namely Pacific Jade, Pacifica, Rakau, Waimea and Wakatu, the result is generous fruit aromas and a smooth, fruity and easy-drinking character throughout.

Cheshire-based Robinsons Brewery (established in 1838) has produced a rare brew again, especially for our festival. Trooper Red ’n’ Black (5.8% ABV) is a deep-ruby-coloured porter-style beer.

The blend of malts used provides a roasted malt and caramel backbone, with hints of liquorice and honey. Cascade, Goldings and Styrian Goldings hops have also been used to produce this beer, with its rich, warming character.

You will be able to enjoy three one-third-of-a-pint beers for the price of a festival pint, to be sure not to miss out on any of these fabulous brews.
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<th>TASTING NOTES</th>
<th>NEW BEER FOR 2017</th>
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<th>SPECIALITY BEER: Rare beer brewed again especially for festival</th>
<th>SEASONAL BEER</th>
<th>AWARD WINNER</th>
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<tr>
<td>01 HARVEYSTOUN BITTER &amp; TWISTED</td>
<td>3.8% ABV</td>
<td>IB</td>
<td>Harviestoun Brewery, Clackmannanshire. Est. 1983</td>
<td>This refreshing golden beer has a fruity aroma, with a delicate balance of hops and caramel malt, leading to a tingling, lemon finish. Voted Champion Beer of Britain, in 2003.</td>
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<td>02 MOORHOUSE’S SPRING WATCH</td>
<td>3.9% ABV</td>
<td>IB</td>
<td>Moorhouse’s Brewery, Lancashire. Est. 1865</td>
<td>This golden beer has fresh lemon and spice aromas, with its sweet Maris Otter malt flavour balanced by a fresh, fruity, hops-imported mouthfeel.</td>
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<td>03 BAGBY BACK GARDEN</td>
<td>4.0% ABV</td>
<td>IB</td>
<td>Bagby Brewing, California, USA. Est.</td>
<td>Jeff Bagby has travelled to Everards Brewery (Leicestershire) to re-create this deep golden beer especially for this Wetherspoon real-ale festival. The malt and hop aromas lead to a balance of nutty, biscuit malt notes and a firm bitterness, resulting in a pleasing, crisp, clean character.</td>
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<td>04 BLACK SHEEP PATHMAKER</td>
<td>4.0% ABV</td>
<td>IB</td>
<td>Black Sheep Brewery, North Yorkshire. Est. 1992</td>
<td>This pale golden beer is brewed using solely Chinook hops, resulting in an adventurous fresh aroma and juicy fruit flavours, balanced by a malty mouthfeel, leading to a crisp, morish finish.</td>
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<td>05 DALESIDE THAI.P.A</td>
<td>4.0% ABV</td>
<td>IB</td>
<td>Daleside Brewery, North Yorkshire. Est. 1992</td>
<td>This straw-coloured ale was first brewed in September and has been brought back again especially for this Wetherspoon real-ale festival. The infusion of lemongrass provides a zesty lemon nose and a refreshing character throughout.</td>
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<tr>
<td>06 ACORN DARKNESS</td>
<td>4.2% ABV</td>
<td>IB</td>
<td>Acorn Brewery, South Yorkshire. Est. 2003</td>
<td>This deep-red-coloured beer has an aroma of roast malt and hops, leading to a deep, malty flavour, balanced by a mild bitterness. Winner of a bronze medal at the CAMRA Great British Beer Festival, in 2016.</td>
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<td>07 EXMOOR URBAN FOX</td>
<td>4.2% ABV</td>
<td>IB</td>
<td>Exmoor Ales, Somerset. Est. 1980</td>
<td>This new golden-brown beer has been brewed exclusively for this Wetherspoon real-ale festival. The fresh, hoppy aroma leads to a moderate mouthfeel, complemented by citrus and tropical fruit notes, along with a pleasant lingering bitterness in the finish.</td>
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<td>08 HOGS BACK HOGSWALLOP</td>
<td>4.2% ABV</td>
<td>IB</td>
<td>Hogs Back Brewery, Surrey. Est. 1992</td>
<td>This ruby-coloured beer is brewed using a blend of malts and a double base of rye, resulting in a very drinkable beer, with a smooth character and pleasing spicy notes.</td>
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<td>09 ADNAMS REGATTA</td>
<td>4.3% ABV</td>
<td>IB</td>
<td>Adnams Brewery, Suffolk. Est. 1872</td>
<td>This popular blond beer has been brewed again especially for this Wetherspoon real-ale festival. The delicate palate is light and crisp, with hints of lemon, balanced by a malty biscuit backbone.</td>
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<td>10 OAKHAM ENOUGH ROPE</td>
<td>4.3% ABV</td>
<td>IB</td>
<td>Oakham Brewery, Cambridgeshire. Est. 1993</td>
<td>This pale amber seasonal beer is bursting with tropical fruit and citrus flavours, leading to a powerful (yet balanced) bitterness and a dry, refreshing finish.</td>
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<tr>
<td>11 CALEDONIAN CHARMED CIRCLE</td>
<td>4.4% ABV</td>
<td>IB</td>
<td>Caledonian Brewery, Edinburgh. Est. 1869</td>
<td>This golden ale has been brewed again especially for this Wetherspoon real-ale festival. Citrus and tart fruit flavours combine with light biscuit malt and spicy hop notes, resulting in a pleasing zesty finish.</td>
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<td>12 EVERARDS MIDLAND RED</td>
<td>4.5% ABV</td>
<td>IB</td>
<td>Everards Brewery, Leicestershire. Est. 1849</td>
<td>This red-coloured beer delivers floral, sherbet and liquorice aromas, leading to flavours of black pepper, blackcurrant and citrus, complemented by a biscuit malt base.</td>
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<td>13 BIRRIFICIO MC77 MILD THE GAP</td>
<td>4.5% ABV</td>
<td>IB</td>
<td>Birrificio MC77, Serrapetrona, Italy. Est. 2013</td>
<td>Matteo Pomposini has travelled to Hook Norton Brewery (Oxfordshire) to brew this mahogany beer especially for this Wetherspoon real-ale festival. Inspired by English milds, Matteo’s interpretation of this style has a well-balanced flavour, with hazelnut, coffee and chocolate notes.</td>
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<td>14 SALOPIAN LEMON DREAM</td>
<td>4.5% ABV</td>
<td>IB</td>
<td>Salopian Brewery, Shropshire. Est. 1995</td>
<td>This shimmering golden ale is brewed using organic lemons to add beautiful, subtle, zesty aromas and a citrus-filled fruity finish. This is a winner of numerous awards, including SIBA’s National Champion Speciality Beer, in 2012.</td>
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<td>15 TITANIC CAPPUCCINO</td>
<td>4.5% ABV</td>
<td>IB</td>
<td>Titanic Brewery, Staffordshire. Est. 1985</td>
<td>This black beer combines the dry character of this brewery’s award-winning stout with the warm, enveloping flavour of cappuccino. The initial nutty coffee aroma leads to a smooth coffee, chocolate and roasted malt flavour. This is a winner of several awards, including SIBA’s Midlands Champion Speciality Beer, in 2012.</td>
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<td>16 WHITSTABLE BAY RED IPA</td>
<td>4.5% ABV</td>
<td>IB</td>
<td>Shepherd Neame Brewery, Kent. Est. 1698</td>
<td>This russet-coloured beer has aromas of citrus fruit and pine, balanced by roasted and caramel malt flavours, resulting in a rich, full and satisfying character.</td>
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TASTING NOTES

BROUWERIJ ‘T IJ FLINK 4.7% ABV
Brouwerij ‘t IJ, Netherland. Est. 1985
Paul Van Nugteren and Allard Zwart have travelled to Caledonian Brewery (Edinburgh) to brew this beer especially for this Wetherspoon real-ale festival. It is golden in colour, with a moderate bitterness and medium-bodied character, leading to a crisp, fruity finish.

Hops: Chinook, Crystal, Galaxy, US Bullian

NOTE...

HILDEN PALE OAT ALE 4.8% ABV
Hilden Brewery, County Antrim. Est. 1982
This new golden beer, in the style of an American pale ale, has been brewed exclusively for this Wetherspoon real-ale festival. The full hoppy notes in the aroma and flavour are complemented by the unusual addition of oats, creating a complexity to the character.

Hops: Chinook, Citra, Columbus, Mount Hood

NOTE...

MAULDON'S BLACKBERRY PORTER 4.8% ABV
Mauldons Brewery, Suffolk. Est. 1982
Originally launched at our spring 2011 beer festival, this beer has gone on to win several awards, most recently the SIBA East Champion Speciality Beer, in 2016. It is a full-bodied black porter, with a balanced hop aroma and a rich blend of chocolate and roast flavours, giving way to a subtle, sweet, fruity finish.

Hops: Bramling Cross, Saaz, Willamette

NOTE...

BODEBROWN BRAZILIAN BURTON PALE ALE 5.0% ABV
Bodebrown Brewery, Curitiba, Brazil. Est. 2009
Samuel and Paulo Cavalcanti have travelled to Bank’s Brewery (West Midlands) to brew this copper-coloured beer especially for this Wetherspoon real-ale festival. The floral hop aromas combine with flavours of caramel, roasted malt, toffee and fruit, creating a distinctive and balanced character.

Hops: Hallertau Herbäcker, Hallertau Tradition, Marynka

NOTE...

MORDUE CENTENNIAL 5.0% ABV
Mordue Brewery, Tyne and Wear. Est. 1995
This golden beer has been brewed exclusively for this Wetherspoon real-ale festival, using a single variety of American hops, imparting citrus and orange aromas and a hoppy, fruity character, balanced by a malty backbone.

Hops: Centennial

NOTE...

ST LOUIS CONTINENTAL IPA 6.5% ABV
St Louis Brewery, Missouri, USA. Est. 1991
Dan Kopman has travelled to Shepherd Neame Brewery (Kent) to brew this light amber beer especially for this Wetherspoon real-ale festival. The impressive blend of hop varieties provides aromas of grapefruit, orange and resin, leading to a juicy, fruit and resinous notes on the palate, balanced by an underlying sweet malt character.

Hops: Amarillo, Chinook, Enigma, Herskules, Vic Secret

NOTE...

NEW BEER FOR 2017

FESTIVAL BREW: Brewed for the first time, exclusively for this festival
INTERNATIONAL BEER
SPECIAL BREW: Rare beer brewed again especially for festival
SPECIALITY BEER: Unusual ingredients or style (ie cask lager)
SEASONAL BEER
SEASONAL AWARD WINNER

NEW BEER  FOR 2017

ALE FESTIVAL NEWS WED 22 MAR – SUN 2 APR

TASTERS FOR THE PRICE OF A FESTIVAL PINT

Enjoy 3 ½-pint tasters for the price of a festival pint

With so many ales to choose from, why not try them in ½-pint tasters? During the festival, you can do just that with our special ½-pint tasting glasses – three different ales for the price of a festival pint.

SHARE YOUR VIEWS
Join in the chat before, during and after the festival. Whether you have a view on the ales or the brewers, are excited by the selection or simply like to talk beer – share it all with our fans on Facebook.

*Ale festival price applies to the festival ales only, the full list of which is on p16–19 of this festival news booklet.
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30 AWARD-WINNING BREWERIES
UP TO 30 ALES FROM THE UK AND AROUND THE WORLD

SUPPORTING:
CAMPAIGN FOR REAL ALE

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