FESTIVAL ALES AVAILABLE ON THE WETHERSPOON APP

THE WORLD'S BIGGEST
REAL-ALE FESTIVAL

CELEBRATING
40 YEARS
WITH
40 BEERS

WED 9 – SUN 20 OCT

FEATURING FIVE INTERNATIONAL BREWERS

LIMITED-EDITION FESTIVAL PINT GLASS AVAILABLE FOR £1

FESTIVAL NEWS
Yet again, we are set to serve up an unrivalled range of beers, sourced from award-winning breweries, to mark four decades since founder and chairman Tim Martin opened his first pub.

This special 40th-anniversary celebration festival will feature beers from UK breweries which originally supplied Wetherspoon back in 1979... and continue to do so, including Arkell’s, Greene King, Shepherd Neame and Wadworth.

Our 12-day real-ale extravaganza is showcasing a selection of 40 festival beers – from 35 UK brewers, as well as five international brewers, some new and some familiar, carefully selected for your enjoyment.

The international beers have been sourced from breweries in Australia (two), Guam, Italy and the USA.

Our now-traditional international brewers’ visits, where we welcome five overseas award-winning brewers to Britain, saw each brewing their festival beer at a host brewery right here in the UK.

Thanks, once again, to all of our friends at Adnams (Suffolk), Banks’s (West Midlands), Hook Norton (Oxfordshire), Shepherd Neame (Kent) and Wadworth (Wiltshire) for hosting our visitors.

Toshi Ishii, from Ishii Brewing Co, is one of our original and most popular visiting international brewers. Originally from Japan and now based in Guam, returning for his seventh visit, Toshi has brewed Minagof Juicy Pale IPA (4.5% ABV) for this festival.

Ryan Crisp, from AleSmith Brewing Company (California, USA), brings us Nut Brown (5.0% ABV) and Stefano Di Stefano, of Birrificio Argo (Parma, Italy), has brewed Terzo Tempo (4.4% ABV) especially for the event.

Our two Australian brewers, Lachlan Crothers, voted People’s Champion 2018, from Ballistic Beer Co, in Queensland, and Brad Nolen of Mash Brewing Co (Western Australia), named Best Brewery 2018, bring us Short Fuse (6.5% ABV) and Challenger English IPA (4.8% ABV), respectively.

This festival will also feature new, seasonal and speciality beers, while many of the beers are available in the pubs for the first time, having been brewed exclusively for this festival.

Our special third-of-a-pint glasses are available once again, helping you to sample many of the festival brews, with three for the price of a pint. As well as this, we will also have a limited number of festival 40-year anniversary pint glasses available for £1 each – get yours, while stocks last!

Our beer aficionados have sourced a celebratory collection of ales for you to enjoy at this 40th anniversary autumn 2019 festival.
Lachlan Crothers

**BREWERY: BALLISTIC BEER CO, QUEENSLAND, AUSTRALIA**

**THE BREWER:**

Lachlan’s interest in brewing comes, quite simply, from his love of beer.

He said: “As far as I am concerned, there is nothing more satisfying than sharing some stories and enjoying a laugh over a couple of pints.”

“When I was just out of school, and a bit lost about what I should be doing, I searched for the word ‘beer’ on a job website. After a few weeks, a job as an assistant brewer came up... I applied, and the rest is history.”

Lachlan has now been brewing commercially for about 10 years, starting at Gage Roads Brewing Co, Fremantle, before spending some time in the UK at Camden Town Brewery in 2015.

He added: “At the end of 2015, my wife was growing weary of the London weather, so we began looking for somewhere sunny where I could ply my craft! We returned to Australia, and that was when we started Ballistic Beer Co, with our CEO David Kitchen.”

**THE BREWERY:**

Ballistic Beer Co is based in the suburb of Salisbury used in World War II to secretly manufacture munitions for the Australian army.

Lachlan said: “The area around here is incredibly fascinating, with uncovered bunkers and a lot of the old sheds from that time still standing.

“Our brewery name pays homage to the history of our area and is also out of respect for the courageous efforts of the Salisbury community. We also chose the keg bomb as our logo.”

**THE BADGES:**

Just this year, Ballistic Beer Co won the Best in Class trophy at the Queensland Beer Awards, for its Oaked XPA.

In 2018, Lachlan also won the award for Best Brewer at the local industry awards – The Beeries.

The brewery has also won gold medals at the Australian International Beer Awards (2017, 2018 and 2019) – the largest annual beer competition in the world.

**THE BREW:**

Lachlan revealed: “The beer I will be brewing is a version of one of the very first beers I ever brewed for Ballistic. It’s an Australian IPA.

“The beer is unique in that it uses a malt bill which is decidedly English, yet has only Aussie hop varieties: Ella, Galaxy and Topaz. We say that it’s an Australian spin on an English IPA, with punchy new-world fruit characters.”

**INTERNATIONAL BREWERY:**

Ballistic Beer Co

**FESTIVAL BEER:**

Short Fuse (6.5% ABV)

**HOST BREWERY (UK):**

Banks’s Brewery, West Midlands

Beer No.40

“At 6.5%, it is incredibly characterful, but not for the faint-hearted – the hop aroma leaps out of the glass.”

He concluded: “This will be my first time brewing for Wetherspoon, but I am incredibly excited about the opportunity.

“My local pub, when I lived in London, was a Wetherspoon pub, so I have a strong emotional connection to the company’s pubs.”
**THE BADGES:**
Mash Brewing Co has achieved sustained success at various competitions across Australia, most notably winning Champion Australian Beer at the 2014 Australian International Beer Awards with its IPA Copy Cat. Challenger IPA also picked up a bronze at the same event.

**THE BREW:**
Challenger hops are a classic variety when brewing English-style ales, and this is just that, an English-style ale brewed with lots of hops thrown into the whirlpool, then more used for dry hopping.

**THE BREWERY:**
Mash Brewing Co opened in April 2006, one of several craft breweries operating in the Swan Valley.

The brewery is located behind the main bar, so the open working area allows customers to view the brewing activities.

Mash Brewing Co boasts a core range of eight beers and a cider, while constantly pushing the boundaries with new and interesting specialty and seasonal beers.

**THE BREWER:**
Growing up in Mildura, on the border of the outback, Brad started as a cellar hand at Mildura Brewery, when it opened in 2004. During his six years there, he learned about all aspects of brewing and packaging – ending up as the lead production brewer.

He then moved to Perth, to take on a team leader position at Gage Roads Brewing Co. While there, he oversaw the brewery through great expansion, before moving on to Clare Valley, South Australia, as head brewer at Pikes Beer Company.

Brad said: "After three years of missing the beautiful Perth weather, I headed back to Western Australia to take over Mash Brewing Co, where I have implemented all of my brewery knowledge from the past 14 years."

Brad Nolen
MASH BREWING CO, SWAN VALLEY, WESTERN AUSTRALIA

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"As well as the English hops, there are some Aussie hops represented too, which add some tropical fruits on the nose before the more typically British apricot and orange – plus some caramel malts – join in the fun."

This is Mash Brewing Co’s interpretation of a traditional English IPA, brewed especially for this festival.
Toshi Ishii

**THE BADGES:**
Toshi reported: “I’ve won gold and silver medals at the Australian International Beer Awards and gold at the Monde Selection during my career in Japan. There were also many gold, silver and bronze medals at various Japanese competitions, festivals and events.

Although we can participate in the Great American Beer Festival, we haven’t yet, but we will, and I hope that we could have a Guam craft beer festival in the near future.

Now, we are training local young brewers to brew, and I hope that they will open their own new breweries and brewpubs in Guam.

“Do I represent Japan or the USA? It doesn’t matter, I guess I am a (borderless) samurai craft brewer!”

**THE BREW:**
Toshi revealed: “Minagof Juicy IPA was released in 2018 as our new style at Guam.

While it’s getting popular in style, especially among Japanese tourists and the US military, it’s also served at a local Irish pub, along with all of our ales, for local young beer geeks.

On the basis of this style, Juicy IPA will be re-created for Wetherspoon at 4.5% ABV, using US-typical tropical hops.”

This is a golden-coloured beer with a light haze in appearance, with juicy, fruity flavours and a moderate bitterness.

**THE BREWERY:**
Toshi said: “Since Portuguese navigator Ferdinand Magellan, sailing for the King of Spain, reached the island in 1521, there was only one brewpub and no microbrewery in the US territory of Guam until our establishment.”

Ishii Brewing Co was set up in 2010 by Toshi and his wife Yukiko and is still the only microbrewery in Guam.

Yukiko chose the brand name Minagof, which means ‘happiness, pleasure, joy and cheer’ in the native Chamorro language.

Ishii Brewing Co’s real ales are becoming popular with Japanese, Korean and American tourists, as well as the US military and local business owners.

Do I represent Japan or the USA? It doesn’t matter, I guess I am a (borderless) samurai craft brewer!”

Since then, this is the seventh time I have participated in the Wetherspoon real-ale festival, which is the most appearances of any international brewer.

**INTERNATIONAL BREWERY:**
Ishii Brewing Co

**FESTIVAL BEER:**
Minagof Juicy IPA (4.5% ABV)

**HOST BREWERY (UK):**
Adnams Brewery, Suffolk

Beer No. 20
THE BREWER:

Stefano’s professional career as a brewer started because he wanted a change of occupation. He said: “I wanted to change my boring job as a software developer, every day spent in front of a computer screen – which was not the life I wanted.”

Meanwhile, he discovered an interest in craft beer and home brewing. Home was near to the world-famous Birrificio Italiano, so he started to visit the brewery and get to know the people working there.

Stefano added: “A guy took a year off, so I was given the opportunity to work there in the cellar. I loved the job and wanted to continue, but the guy came back… and there wasn’t another role for me.”

A brewer’s assistant role came up at Birrificio Lambrate, where he worked until he decided to open his own brewery: Birrificio Argo.

THE BREWERY:

Stefano reported: “Birrificio Argo was established in 2013 and it is run by my colleague, Veronica, and me. We both have a big passion for quality craft beer.

“The idea to have an airship as our logo came about after having travelled to many places visiting breweries, as we wanted to remember these great experiences – gathering them all inside a yellow airship which flies all over the world.

“In Greek mythology, Argo was the name of the Argonauts’ ship while travelling to seek the Golden Fleece. On board our airship, we travel searching for new flavours, styles and ingredients!”

THE BADGES:

Terzo Tempo is the brewery’s most well-known and most-awarded beer. It won first place at Birra Dell’Anno 2015 (Italy’s most important national craft beer competition), as well as being awarded Great Beer 2016/17 and Daily Beer 2018/19 by Slowfood Guide to Italian Beers.

“Terzo Tempo is such an easy-drinking beer, designed to be a cure for that ‘big thirst’!

“It was the first beer produced by my brewery and is my interpretation of the classic American cream ales. A no-frills beer with a bright look, it leaves the mouth clean and ready for another sip… and another… and another.”

THE BREWS:

In English, the name Terzo Tempo means ‘the third quarter’. Stefano revealed: “I decided on this name because, following a rugby match, I like the fact that all the players go to the pub and drink together.

INTERNATIONAL BREWERY:

Birrifico Argo

FESTIVAL BEER:

Terzo Tempo (4.4% ABV)

HOST BREWERY (UK):

Wadworth Brewery, Wiltshire

Beer No. 15
THE BREWER:

Ryan’s brewing career started in 2006, when he walked into AleSmith one day to try the beers. Talking to Peter Zien, the owner, led to an internship which quickly became a full-time job and then a career. He said: “I’ve loved every minute since.”

As a young craft drinker, Ryan was always fascinated by the idea that brewers could select ingredients to design the flavour profile of their choosing.

He said: “After all these years in the industry, it is that same idea, of creating something new, which our fans can experience each time they pick up a glass, which keeps me motivated.”

Head brewer Ryan, who had been a homebrewer, started out in those early days at AleSmith, more than a dozen years ago, and was tasked with cleaning the tanks!

Ryan revealed: “Another fact people seem to find interesting is that I have a master’s degree in English, although I don’t get to use it for much these days.”

THE BREWERY:

Founded in 1995, AleSmith Brewing Company is a San Diego-based artisanal craft brewery which specialises in handcrafted ales inspired by the European classics.

In 2015, AleSmith celebrated its 20th year in production by opening a new state-of-the-art brewery in Miramar at 9990 AleSmith Court (formerly Empire Street), just two blocks west of the original brewery.

AleSmith 2.0” features an entirely new tasting room and brew system, with the capability to pump out over 100,000 barrels per year.

Ryan said: “We have our own street named after us! Our little brewery sits on AleSmith Court, so that all passers-by will know where we are.”

THE BADGES:

In 2008, the brewery was named Small Brewing Company of the Year at the Great American Beer Festival.

It has been rated number-one best brewery in the world and number-one brewery in California 2014, based on consumer reviews at RateBeer.com.

AleSmith Nut Brown has also won several medals over the years. Most recently, it took gold at the San Diego International Beer Competition.

THE BREW:

Ryan said: “We’ll be brewing AleSmith Nut Brown, one of my favourite beers in our line-up.

“It’s our take on the classic British brown ale – malty, chocolaty, sessionable and delicious.”

INTERNATIONAL BREWERY:

AleSmith Brewing Company

FESTIVAL BEER:

Nut Brown (5.0% ABV)

HOST BREWERY (UK):

Shepherd Neame Brewery, Kent

Beer No. 29

“This will be my first time brewing for Wetherspoon. I’ve always been a huge fan of classic British styles, so I’m really looking forward to meeting brewers from the UK, tasting their beers and learning from their experience.

“A couple of pints of London Pride won’t hurt either!”

Nut Brown has subtle hop aromas leading to a blend of malt, chocolate and toasty flavours, resulting in a full (yet smooth and drinkable) character.
WETHERSPOON
OUR PARTNERSHIP WITH CAMRA

All CAMRA members receive £30 worth of 50p vouchers towards the price of one pint of real ale or real cider; 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.

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.

CAMRA ALSO FEATURES

243 WETHERSPOON PUBS
IN ITS GOOD BEER GUIDE

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FOR
REAL ALE

OUR ‘40 BEERS FOR 40 YEARS’ REAL-ALE
EXTRAVAGANZA, AT THE WORLD’S BIGGEST
REAL-ALE FESTIVAL, IS SHOWCASING AN
UNRIVALLED SELECTION OF ALES, SOURCED
FROM 40 BREWERIES

The collection of celebration ales, to mark Wetherspoon’s 40th anniversary, features beers from breweries across the UK and overseas.

Among them are beers from breweries which supplied Tim Martin’s first pub, in Colney Hatch Lane, 40 years ago, and continue to deliver their excellent ales to our pubs across the UK.

Wiltshire-based Arkell’s Brewery has brewed its flagship beer Arkell’s 3B [4.0% ABV] for this festival. A classic amber-coloured best bitter, this beer was one of the first to be sold by Wetherspoon.

Kent-based Shepherd Neame Brewery, also among those first suppliers, has brewed Sheps Light [4.0% ABV] exclusively for this festival. This straw-coloured ale is a modern interpretation of one of the brewery’s historic beers.

Ruby Abbot [5.2% ABV] is a new, deep amber-coloured, rich and malty ale, which has been brewed exclusively for this festival, as a celebration of our 40th birthday, by Greene King Brewery, in Suffolk.

Wadworth Brewery, in Wiltshire, has produced a brand-new golden ale, also exclusively for this 40th-anniversary festival. Made using solely the Cascade hop variety, JD Boss Hogg [4.7% ABV] is a completely bespoke recipe. It is named after a character in the American TV series The Dukes of Hazzard, and is where the ‘J D’ in the company name comes from.

Other festival ales not to be missed include Liberation Brewery’s Colney Hatch [4.0% ABV], a new and exclusive deep amber-coloured ale. It is brewed in the style of a classic brown ale, with a blend of malts providing a smooth, sweet base, balanced by the subtle hop notes and fruity aroma.

Mauldons Cherry Porter [4.8% ABV] is a vegan-friendly black specialty ale. New and exclusive for this festival, by Suffolk-based Mauldons Brewery, it is full bodied in character, with a rich blend of chocolate and roast flavours, along with a smooth, subtle fruit finish.

Fire Island Buffalo [4.6% ABV] is a dark amber organic and gluten-free beer. Brewed by Evan Evans Brewery, in Carmarthenshire, the new ale has a full and lasting dry spice aroma, a rich, full-bodied malt flavour and notes of hedgerow fruits.

Wychwood King Goblin [6.0% ABV] is rarely seen in cask form, but this popular strong ale has been brewed again by Oxfordshire-based Wychwood Brewery, especially for this festival. Roasted chocolate and crystal malts combine with a blend of hop varieties for an indulgently rich and full-bodied beer.

Somerset-based Exmoor Ales has brewed a new black stout, with aromas of dark chocolate and coffee. Exmoor Barista [4.2% ABV] is balanced by subtle sweetness and a surprisingly crisp finish.

You will be able to enjoy three one-third-of-a-pint beers for the price of a festival pint, so you can sample many of these amazing 40th anniversary ales.

CAMRA ALSO FEATURES

243 WETHERSPOON PUBS
IN ITS GOOD BEER GUIDE

SUPPORTING:
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REAL ALE

OTHER FESTIVAL ALES NOT TO BE MISSED INCLUDE

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TRING AMERICAN RUBY MILD 3.8% ABV
Tring Brewery, Hertfordshire. Est. 1992
This new, ruby-coloured ale has been brewed exclusively for this Wetherspoon real-ale festival, in the style of a traditional mild. It has a malty base, with the addition of oats providing a smooth, silky backdrop, while the hops used add an extra hoppy dimension to the character.
Hops: Chisnook, Fuggles
Allergens: barley (GLUTEN), oats (GLUTEN)

ROOSTER’S RAKAU 3.9% ABV
Rooster’s Brewery, North Yorkshire. Est. 1993
This occasionally available, pale golden beer has been brewed again exclusively for this Wetherspoon real-ale festival. It is named after the single variety of New Zealand hops used which delivers fresh orchard fruit flavours, particularly apricot, and hints of pine needle and grapefruit.
Hops: Rakau
Allergens: barley (GLUTEN), wheat (GLUTEN)

ARKELL’S 3.8% 4.0% ABV
Arkell’s Brewery, Wiltshire. Est. 1843
This classic amber coloured best bitter was one of the first beers to be sold by JD Wetherspoon. It is this brewery’s flagship beer, with a pleasing fruity and malty nose, leading to a lingering bittersweet flavour of balanced malt and hop notes.
Hops: Fuggles, Goldings
Allergens: barley (GLUTEN), wheat (GLUTEN)

HOGS BACK HOME HARVEST ALE 4.0% ABV
Hogs Back Brewery, Surrey. Est. 1992
This amber-coloured seasonal ale has been brewed again especially for this Wetherspoon real-ale festival, using hops grown on the brewer’s own farm. These deliver an aromatic character, rich, with balanced hop characters, juicy, fruity flavours and a long, lingering finish.
Hops: Fahanam White, Fuggles, Pioneer, UK Cascade
Allergens: barley (GLUTEN), wheat (GLUTEN)

CASTLE ROCK HEART OF GLASS 4.2% ABV
Castle Rock Brewery, Nottinghamshire. Est. 1998
This new, red-brown ale, brewed exclusively for this Wetherspoon real-ale festival, is named after the Blonde song released in 1979. It is a classic red ale with a subtle sweetness and malty finish, resulting in a pleasing, malty character.
Hops: Ariana, Jungra
Allergens: barley (GLUTEN), wheat (GLUTEN)

BIRRFICIO ARGO TERZO TEMPO 4.4% ABV
Birffificio Argo Roma, Italy. Est. 2013
Stefano di Stefano has travelled to Wadworth Brewery, in Wiltshire, to brew this straw-coloured beer especially for this Wetherspoon real-ale festival. This is the brewery’s interpretation of an American cream ale, with a pleasing malty nose which leads to a malty sweetness in the full flavour, balanced by a moderate hop bitterness, resulting in a refreshing, clean finish.
Hops: Hersbrucker, Mandarina Bavaria, Mittelfruh, Polaris, Tettnang, Tradition
Allergens: barley (GLUTEN), wheat (GLUTEN)
**FESTIVAL BREW: BREWED FOR THE FIRST TIME, EXCLUSIVELY FOR THIS FESTIVAL**

**INTERNATIONAL BREWER

**TASTING NOTES**

- **Fire Island Buffalo 4.6% ABV**
  - Evan Evans Brewery, with Pinto. Est. 2004
  - This new, dark amber organic beer is gluten free. The full and lasting dry spice aroma is complemented by a rich, full-bodied malt flavour and balanced by notes of hedgerow fruits.
  - Hops: Ariana, Magnum, Mandarina Bavaria
  - Allergens: none
  - GLUTEN FREE

- **Wolf Voyager 4.6% ABV**
  - Wolf Brewery, Norfolk. Est. 1995
  - This new, red ale has been brewed exclusively for this Wetherspoon real-ale festival and is named after the space probe which reached Jupiter in 1979. It is a smooth, malty red ale, with a unique liquorice flavour and soft, fruity undertones.
  - Hops: Bramling Cross, Cascade, Cluster, Galena
  - Allergens: barley (GLUTEN)

- **Adnams Cashmere IPA 4.7% ABV**
  - Adnams Brewery, Suffolk. Est. 1872
  - This pale golden American session IPA-style beer is dry hopped with Cashmere hops, delivering fruity aromas of lemon, gooseberry and coconut, leading to a clean, nutty malt base and balancing smooth bitterness.
  - Hops: Cashmere, First Gold
  - Allergens: barley (GLUTEN), oats (GLUTEN)

- **Wadworth Jd Boss Hogg 4.7% ABV**
  - Wadworth Brewery, Wiltshire. Est. 1885
  - This new, golden ale has been brewed exclusively for this Wetherspoon real-ale festival, using solely the Cascade hop variety – this allows the fruity, spicy and subtle grapefruit characteristics to shine in both its aroma and flavour.
  - Hops: Cascade
  - Allergens: barley (GLUTEN)

- **Brewer's Punk Is Dead 4.8% ABV**
  - Brewer's Brewery, Leicester. Est. 1998
  - This new, amber-coloured beer has been brewed exclusively for this Wetherspoon real-ale festival, commemorating the death of Sid Vicious in 1979. It is a classic English ale with rich roast malt flavours, notes of dried fruit, a light spiciness from the English hop varieties and a balancing, subtle bitter finish.
  - Hops: Bramling Cross, Fuggles
  - Allergens: barley (GLUTEN)

- **Mash Challenger English IPA 4.8% ABV**
  - Mash Brewing Co, Western Australia. Est. 2006
  - Brad Nolen has travelled to Hook Norton Brewery, in Oxfordshire, to brew this interpretation of a traditional English IPA, especially for this Wetherspoon real-ale festival. The blend of English and New Hop varieties delivers tropical fruit aromas, developing into orange and citrus notes and a bitter, lingering, resinous kick in the finish, all complemented by a caramel malt finish.
  - Hops: Bramling Cross, Challenger, Summer Allelogens: barley (GLUTEN)

- **Mauldons Cherry Porter 4.8% ABV**
  - Mauldons Brewery, Suffolk. Est. 1982
  - This new, black specialty ale, brewed exclusively for this Wetherspoon real-ale festival, is suitable for vegans. It is full bodied in character, with a balanced hop aroma leading to a rich blend of chocolate and roast flavours, resulting in a smooth, subtle fruit finish.
  - Hops: Sovereign
  - Allergens: barley (GLUTEN)

- **Robinsons Cascade IPA 4.8% ABV**
  - Robinsons Brewery, Chester. Est. 1838
  - This new golden IPA has a distinctively dry hop aroma, leading to a full-bodied flavour of rich malt and a hoppy bitterness, culminating in a lingering, hop dominated finish, with hints of fruity citrus and roasted malt.
  - Hops: Bobek, Cascade, Goldings
  - Allergens: barley (GLUTEN), wheat (GLUTEN)

- **AleSmith Nut Brown 5.0% ABV**
  - AleSmith Brewing, California. USA. Est. 1995
  - Ryan Crisp has travelled to Shepherd Neame Brewery, in Kent, to brew this beer especially for this Wetherspoon real-ale festival. This is AleSmith’s interpretation of a classic English brown ale, with subtle hop aromas leading to a blend of malt, chocolate and fruity qualities, resulting in a full (yet smooth and drinkable) character.
  - Hops: East Kent Goldings
  - Allergens: barley (GLUTEN)

- **Brains Red Dragon 5.0% ABV**
  - Brains Brewery, Cardiff. Est. 1882
  - This dark copper coloured beer is a limited-edition celebratory brew, marking the opening of this brewery’s new brewhouse. An inviting aroma, with hints of fruit and malt, leads to a satisfying, rich flavour, with further malt and fruit notes balanced by subtle bitterness.
  - Hops: Dragon, Styrian
  - Allergens: barley (GLUTEN)

- **Green Jack One Step Beyond 5.0% ABV**
  - Green Jack Brewery, Suffolk. Est. 1995
  - This new, copper ale, brewed exclusively for this Wetherspoon real-ale festival, is named after the classic Madness album released in 1979. This classic British, full-bodied, strong bitter is brewed with two varieties of English hops, giving fruity hop notes and a bittersweet finish.
  - Hops: Challenger, Jester
  - Allergens: barley (GLUTEN), wheat (GLUTEN)

- **Higson’s NZ IPA 5.0% ABV**
  - Love Lane Brewery, Liverpool. Est. 2011
  - This pale golden IPA is packed full of New Zealand hop varieties, delivering tropical fruit and pine notes in the aroma, generous citrus fruit flavours and a low bitterness, resulting in a crisp, refreshing character.
  - Hops: Pacific Gem, Wai iti, Waiamea
  - Allergens: barley (GLUTEN), wheat (GLUTEN)

- **Long Man Man Down 5.0% ABV**
  - This new, golden ale has been brewed exclusively for this Wetherspoon real-ale festival. It is brewed in the style of an American pale ale, with balanced hop aromas of citrus sherbert and blackcurrant, followed by residual flavours which go way to a crisp bitterness and clean finish.
  - Hops: Centennial, Columbus, Jester, Pacific Gem
  - Allergens: barley (GLUTEN), wheat (GLUTEN)

- **Titanic Another Pint in the Wall 5.0% ABV**
  - Titanic Brewery, Staffordshire. Est. 1985
  - This dark ruby black speciality ale, brewed exclusively for this Wetherspoon real-ale festival, is named after the opening of this brewery’s new brewhouse. An inviting aroma, with hints of fruit and malt, leads to a satisfying, rich flavour, with further malt and fruit notes balanced by subtle bitterness.
  - Hops: East Kent Goldings
  - Allergens: barley (GLUTEN)

- **Greene King Ruby Abbot 5.2% ABV**
  - Greene King Brewery, Suffolk. Est. 1799
  - This new, ruby-coloured ale has been brewed exclusively for this Wetherspoon real ale-festival – a celebration of our 40th Birthday… from one of our original suppliers. It has a rich, malty flavour, with its generous blend of English hops providing an excellent balance and fruit notes balanced by subtle bitterness.
  - Hops: First Gold, Fuggles, Goldings
  - Allergens: barley (GLUTEN)

- **Ballistic Short Fuse 6.5% ABV**
  - This popular strong ale is rarely seen in cask form and has been brewed again especially for this Wetherspoon real-ale festival. Roasted chocolate and crystal malts combine with its blend of hop varieties to produce an indulgently rich and full-bodied beer, with fruity notes and a pleasingly smooth character.
  - Hops: Cascade, Fuggles, Sovereign, Styrian
  - Allergens: barley (GLUTEN)

**NEW BEER FOR 2019**

**IB**

**FB**

**SP**

**V**

**VEGAN**

**SEASONAL BREW**

**FESTIVAL NEWS**
ENJOY 3 1/3-PINT TASTERS FOR THE PRICE* OF A FESTIVAL PINT

Festival ales are part of the INCLUDES A DRINK meal-deal range

BUY YOUR FESTIVAL PINT GLASS FOR £1

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*Ale festival price may vary by pub and applies to the festival ales only, the full list of which can be seen in these tasting notes.