



**CAMPAIGN
FOR
REAL ALE**

REAL ALE, BOTTLED BEER AND CIDER & PERRY GUIDE

THE HULL REAL ALE & CIDER FESTIVAL 2009

16th - 18th APRIL

**HORNCastle BUILDING, HULL COLLEGE,
Charlotte Street, George Street, Kingston upon Hull**

REAL ALE AND BEER STYLES

REAL ALE

Real Ale is draught (or bottled) beer brewed from traditional ingredients; malt, hops, water and yeast, matured by secondary fermentation in the container from which it is dispensed, and served (usually through hand-pumps) without the extraneous use of carbon dioxide or nitrogen. Real Ale is also called Cask Conditioned Ale and is unlike Keg, Nitro-keg or Smooth beer in that it is a living thing.

Original gravity ranges are used by CAMRA to determine a beer's style and alcohol by volume may vary from the typical ranges listed. Beers may also vary from other specified features or have their own peculiar balances and still be classed as true to style.

MILD

Milds range from black to dark brown to pale amber in colour. Malty and possibly sweet tones dominate the flavour profile but there may be a light hop flavour or aroma. Slight diacetyl (toffee/butterscotch) flavours are not inappropriate. Alcohol levels are typically low. Pale milds have a lightly fruity aroma and gentle

hoppiness. Dark milds may have a light roast malt or caramel character in aroma and taste. Some Scottish cask beers will have mild characteristics with a dominance of sweetness, smooth body and light bitterness.

*Typical alcohol by volume: less than 4.3%
Bitterness 14 - 28 EBU*

BITTER

Ordinary bitters are typically brown, tawny, copper, or amber but can be paler. They have medium to strong bitterness, light to medium body and a light to medium malt character may be present. Hop character should be evident and diacetyl (toffee/butterscotch) should be minimized. Fruit should be light and not distract from hop character, although citrus fruit tastes are associated with some hop varieties. Light bitters or 'boys' bitters are light bodied and low in alcohol but with evident hop character and bitterness; a light malt character may be present.

*Typical alcohol by volume: less than 4%
Bitterness 20 - 40 EBU*

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REAL ALE AND BEER STYLES - continued

BEST BITTERS

Best bitters are more robust than ordinary bitters. They are typically brown, tawny, copper, or amber but can be paler. They have medium to strong bitterness, light to medium body but with a more evident residual maltiness. A strong hop character should be evident and diacetyl (toffee/butterscotch) should be minimized. Fruit should be limited, although citrus fruit tastes are associated with some hop varieties.

Typical alcohol by volume: 4.0-4.6%
Bitterness 20-40 EBU

STRONG BITTERS

Strong bitters are full bodied and possess assertive hop qualities. They are typically brown, tawny, copper, or amber but can be paler. They have medium to strong bitterness. Residual maltiness may be more pronounced than in other bitters. Fruitness may be medium to strong.

Typical alcohol by volume: 4.6-6.5%
Bitterness 25-45 EBU

GOLDEN ALES

Golden ales are pale amber, gold, yellow or straw coloured with powerful aroma hop, low to strong bitterness, light to medium body and a strong hop character, often with citrus fruit tastes creating a refreshing character. There should be little or no malt character or diacetyl (toffee/butterscotch).

Typical alcohol by volume: less than 5.3%
Bitterness 20-45 EBU

OLD ALES/STRONG MILDS

Typically black or dark brown but can be paler. Old Ales are full bodied with a malty richness. Fermentation characters such as fruity estery flavours should contribute to the flavour profile but considerable variation can occur within the style. Strong milds may be richer in caramel, or have a light roast malt character in aroma and taste.

Typical alcohol by volume: 4.3-6.5%
Bitterness 30-50 EBU

STOUTS

Stouts are typically black. Dry stouts have an initial malt and caramel flavour with a distinctive dry roast bitter finish. The dry roast character is achieved by use of roasted barley, which dominates the flavour profile, often preventing other flavours from appearing. Some astringency and a medium to rich mouthfeel are appropriate. Sweet stouts are distinctively sweet in taste and aftertaste through the use of lactose and may have a cloying body.

Typical alcohol by volume: 4.0-8.0%
Bitterness 30-50 EBU

PORTERS

Porters are complex in flavour and are typically black or dark brown. The darkness comes from the use of dark malts, unlike stouts, which use roasted barley. Porters should have a full mouthfeel and a pronounced finish through bitter hopping

Typical alcohol by volume: 4.0-6.5%
Bitterness 20-50 EBU

BARLEY WINES AND STRONG OLD ALES

Barley wines vary in colour and either have a high residual sweetness due to residual sugars, or are fermented to dryness. Either way, look to see how the characters balance to provide a strong overall impression. In many barley wines estery and fruity characteristics are counterbalanced by medium to assertive bitterness and extraordinary alcohol content.

Strong old ales have similar characteristics but are typically dark brown or black and may have a very rich malty character with light roast malt in aroma and taste.

Typical alcohol by volume: 6.5-12%
Bitterness 20-75 EBU

SPECIALITY BEERS

Speciality beers are less specific than standard British cask beer styles and may be produced using one or more novel ingredients such as spices, fruits, herbs, honey, cereals other than malted barley and flowers other than hops.

**This 12-page Guide was produced by
David Litten with a little help from
Margaret Morris and Alan Canvess.**

CIDER, PERRY AND FOREIGN BOTTLED BEERS

CODE	PRODUCER	NAME/STYLE	ABV	TRIED
C1	Burrow Hill	Medium Dry	6.0%	☐
C2	Clives	Medium Dry	6.5%	☐
C3	Grays	Medium	6.5%	☐
C4	Green Valley	Medium Dry	6.5%	☐
C5	Gwatkin	Stoke Red	7.5%	☐
C6	Hecks	Kingston Black	7.0%	☐
C7	Henry's	Sweet	6.5%	☐
C8	Hunts	Medium	6.5%	☐
C9	Kerry Organics	Medium Sweet	6.0%	☐
C10	Palmershayes	Medium	6.0%	☐
C11	Rathays Old Goat	Medium	7.3%	☐
C12	Rosie's Triple D	Wicked Wasp	7.4%	☐
C13	Ross- on- Wye	Double Variety	6.5%	☐
C14	Solway	Medium	6.5%	☐
C15	Solway	Medium Dry	6.5%	☐
C16	Solway	Whisky Barrel	7.0%	☐
C17	Swallowfields	Medium	6.5%	☐
C18	West Croft	Janet's Jungle Juice	6.5%	☐
C19	Wilkins	Sweet	6.0%	☐

P1	Gwatkin	Medium	7.5%	☐
P2	Gwynt Y Ddraig	Medium Pyder	6.0%	☐
P3	Hecks	Blakeney Red	6.5%	☐
P4	Ross-on-Wye	Medium	6.5%	☐
P5	W M Watkins	Medium	6.0%	☐

CODE	BREWERY	BEER NAME	ABV	TRIED
B1	Abbaye Des Roccs	Blanche des Honelles	6.0%	☐
B2	Bosteels	Karmeliet Tripel	8.0%	☐
B3	De Koninck	De Koninck	5.0%	☐
B4	Huyghe	Delirium Tremens	9.0%	☐
B5	Rodenbach	Grand Cru	6.0%	☐
B6	Timmermans	Framboise	4.5%	☐
B7	Timmermans	Kriek	4.5%	☐
B8	Val-Dieu	Blonde	6.0%	☐
B9	Westmalle	Dubbel	7.0%	☐
B10	Westmalle	Tripel	9.5%	☐
B11	Budweiser	Budvar	5.0%	☐
B12	Budweiser	Budvar Dark	4.7%	☐
B13	Fruh	Fruh Kolsh	4.8%	☐
B14	Maisels	Weisse	5.4%	☐
B15	Schlosser	Schlosser Alt	4.8%	☐
B16	Schneider	Aventinus	8.0%	☐
B17	Weihenstephan	Kristal	5.4%	☐

CIDER TASTING NOTES

BURROW HILL, Medium Dry Cider (6.0%)

Burrow Hill, Somerset

A distinctive cider that is made wholly from local fruit, mainly from their own orchards.

CLIVES, Medium Dry Cider (6.5%)

Upton upon Severn, Worcestershire

A family run firm that began as a pick your own fruit farm in the 1960's.

GRAY'S, Medium Cider (6.5%)

Halstow, Devon

Devon's oldest cider maker who has been producing for over 15 generations.

GREEN VALLEY, Vintage Cyder (6.5%)

Clyst St. George, Devon

Founded in 1989 following the closure of the nearby, and once dominant, Whiteways.

GWATKIN, Stoke Red Single Variety Cider (7.5%)

Abbey Dore, Herefordshire

Made from 100% apple juice using natural yeasts and matured in oak vats.

HECKS, Kingston Black Cider (7.0%)

Street, Somerset

A classic, straw pressed, single variety cider, voted National Champion in 2006.

HENRY'S, Sweet Cider (6.5%)

Bathpool, Somerset

An old-style cider made in their own cider mill using wild yeasts and oak barrels.

HUNTS, Medium Cider (6.5%)

Paignton, Devon

A family firm that has been making cider since 1918.

KERRY ORGANICS, Medium Sweet Cider (6.0%)

Ross-on-Wye, Herefordshire

A small holding that recently started making cider and hoping to be up to the 7000 litre limit by 2010.

PALMERSHAYES, Medium Cider (6.0%)

Tiverton, Devon

Made for 100 years using variety of apples, including Dabinett and Yarlington Mill.

RATHAYS OLD GOAT, Med Cider (7.3%)

Sutton St. Nicholas, Herefordshire

Angora goats provide the fertilizer for the orchards; hence the name!

ROSIE'S TRIPLE D, Wicked Wasp Medium Cider (7.4%)

Llandegla, Denbighshire

Named when cider maker Steve was stung on the hand by a wasp at a show.

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ROSS-ON-WYE, Double Variety Medium Cider (6.5%)

Peterstow, Herefordshire

Made from Dabinett and Bramley apples on Broome farm.

SOLWAY, Medium Cider (6.5%)

Abbeytown, Cumbria

Garry began by pressing and fermenting his cider in Somerset.

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>> DIANE AND IAN THOMPSON <<

SOLWAY, Medium Dry Cider (6.5%)

Abbeytown, Cumbria

The presses were fully installed in 2008 providing truly local Cumbrian products.

SOLWAY, Whisky Barrel Dry Cider (7.0%)

Abbeytown, Cumbria

Made using traditional methods and matured in whisky barrels.

>> SPONSORED BY SOLWAY CIDER <<

SWALLOWFIELDS, Medium Cider (6.5%)

Herefordshire

An excellent cider from a producer who also makes French-style bottled cider.

WEST CROFT, Janet's Jungle Juice Medium Cider (6.5%)

Brent Knoll, Somerset

CAMRA champion cider in 2007.

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WILKINS, Sweet Cider (6.0%)

Mudgley, Somerset

Winner of the 2008 CAMRA Pomona award

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>> DIANNE AND CHRIS ROBERTSON <<

PERRY TASTING NOTES

GWATKIN, Medium Perry (7.5%)

Abbey Dore, Herefordshire

Denis Gwatkin has made his single variety ciders & perries in Herefordshire since 1992

GWYNTY DDRAIG, Medium Pyder (6.0%)

Llanwit Fardre, Glamorgan

Welsh cider and perry blended together. Real pear cider not an alcopop.

HECKS, Blakeney Red Med. Perry (6.5%)

Street, Somerset

A single pear variety from one of the few perry makers in Somerset.

ROSS-ON-WYE, Medium Perry (6.5%)

Peterstow, Herefordshire

Made from the whole fruit. Once pressed, the juice ferments with its own natural yeasts.

W M WATKINS, Medium Perry (6.0%)

Grosmont, Gwent

Production began in 2003 and now complements the principle farming business.

BOTTLED BEER TASTE NOTES

BELGIAN BEERS

ABBAYE DES ROCS Blanche des Honelles (6.0%)

Beer Style: Wheat Beer

A stronger than average, mildly spiced wheat beer with malted oats.

BOSTEELS Karmeliet Tripel (8.0%)

Beer Style: Abbey Tripel

Sweetness on a delicious scale, deliberately enhanced with wheat and oats.

DE KONINCK De Koninck (5.0%)

Beer Style: Pale Ale

A well-rounded, classic pale ale.

HUYGHE Delirium Tremens (9.0%)

Beer Style: Tripel

A strong, spicy and usually hazy amber ale.

RODENBACH Grand Cru (6.0%)

Beer Style: Flemish red-brown

The ultimate oud bruin. Supremely sour, oaky and antique.

TIMMERMANS Framboise (4.5%)

Beer Style: Fruit Beer

A not too sweet raspberry lambic beer.

TIMMERMANS Kriek (4.5%)

Beer Style: Fruit Beer

A sweet and fruity cherry lambic beer.

VAL-DIEU Blonde (6.0%)

Beer Style: Abbey Blonde

A well made, sedimented blonde ale.

WESTMALLE Dubbel (7.0%)

Beer Style: Trappist Dubbel

A dark ale with spicy character.

WESTMALLE Tripel (9.5%)

Beer Style: Trappist Tripel

A smooth, amber-blond coloured tripel.

CZECH REPUBLIC BEERS

BUDWEISER Budvar (5.0%)

Beer Style: Golden Lager

A blend of clear gold malt and fragrant Saaz hop scent that approaches orange blossom.

BUDWEISER Budvar Dark (4.7%)

Beer Style: Dark Lager

Smooth and roasted with slight sweetness leading to a dry finish.

GERMAN BEERS

FRUH Früh Kölsch (4.8%)

Beer Style: Kölsch

A clean and light, pale gold Kölschbier with a fruity aroma.

MAISELS Weisse (5.4%)

Beer Style: Wheat Beer

A deep bronze beer. The high proportion of wheat to barley gives added character.

SCHLOSSER Schlösser Alt (4.8%)

Beer Style: Altbier

Light in body and taste. A syrupy initial taste, becoming nuttier, firmer and drier.

SCHNEIDER Aventinus (8.0%)

Beer Style: Wheat Beer

A classic dark and fruity wheat beer.

WEIHENSTEPHAN Kristal (5.4%)

Beer Style: Wheat Beer

A light, bright wheat beer with fresh aroma and juicy flavours.

BEERS SERVED ON THE GRAVITY BAR

CODE	BREWERY	BEER NAME	ABV	TRIED
G1	Abbeydale	Absolution	5.3%	☐
G2	Acorn	Old Moor Porter	4.4%	☐
G3	Ballard's	Wassail	6.0%	☐
G4	Barn gates	Tag Lag	4.4%	☐
G5	Bartrams	Comrade Bill's Stout	6.9%	☐
G6	Big Lamp	Premium	5.2%	☐
G7	Black Hole	Supa Nova	4.5%	☐
G8	Burton Bridge	Festival Ale	5.5%	☐
G9	Bushy's	Old Bushy Tail	4.5%	☐
G10	Cairngorm	Nessies Monster Mash	4.4%	☐
G11	Church End	Vicar's Ruin	4.4%	☐
G12	Conwy	Honey Fayre / Cwrw Mel	4.5%	☐
G13	Cropton	Monkmans Slaughter	6.0%	☐
G14	Dark Tribe	Galleon	4.7%	☐
G15	East Coast	Moodies Mild	6.0%	☐
G16	Elland	1872 Porter	6.5%	☐
G17	Fuller's	Gales HSB	4.8%	☐
G18	Great Newsome	Frothingham Best	4.3%	☐
G19	Great Newsome	Jem's Stout	4.3%	☐
G20	Hadrian & Border	Reiver's IPA	4.4%	☐
G21	Hambleton	Stud	4.3%	☐
G22	Harviestoun	Ptarmigan	4.5%	☐
G23	Hexhamshire	Whapweasel	4.8%	☐
G24	Leeds	Best	4.3%	☐
G25	Leeds	Midnight Bell	4.8%	☐
G26	Milestone	Crusader	4.4%	☐
G27	Milestone	Old Home Wrecker	4.9%	☐
G28	Moor	Peat Porter	4.5%	☐
G29	Nottingham	Dreadnought	4.5%	☐
G30	Oakham	Attila	7.5%	☐
G31	Oakleaf	Blake's Gosport Bitter	5.2%	☐
G32	Phoenix	Wobbly Bob	6.0%	☐
G33	RCH	East Street Cream	5.0%	☐
G34	Rudgate	Ruby Mild	4.4%	☐
G35	Rudgate	Special	4.5%	☐
G36	Saltaire	Bavarian Black	4.9%	☐
G37	Saltaire	Titus Black	4.5%	☐
G38	Spectrum	Old Stoatwobbler	6.0%	☐
G39	Spire	Chesterfield Best Bitter	4.5%	☐
G40	Thornbridge	Jaipur IPA	5.9%	☐
G41	Timothy Taylor	Ram Tam	4.3%	☐
G42	Wickwar	Station Porter	6.1%	☐
G43	Wold Top	Amber Ale	4.4%	☐
G44	Wold Top	Mars Magic	4.6%	☐

BEERS SERVED ON THE GRAVITY BAR - continued

CODE	BREWERY	BEER NAME	ABV	TRIED
G45	Wold Top	Voluptuous Vicky	4.4%	☐
G46	Woodforde's	Norfolk Nog	4.6%	☐

BEERS SERVED ON THE HAND-PUMP BAR

CODE	BREWERY	BEER NAME	ABV	TRIED
H1	Abbey Ales	Bellringer	4.2%	☐
H2	Arkell's	2B	3.2%	☐
H3	Bartrams	Red Queen	3.9%	☐
H4	Bartrams	Rougham Ready	3.6%	☐
H5	Bazens'	Black Pig Mild	3.6%	☐
H6	Belvoir	Star Mild	3.4%	☐
H7	Bradfield	Farmer's Bitter	3.9%	☐
H8	Carlsberg	Tetley's Bitter	3.7%	☐
H9	Carlsberg	Tetley's Dark Mild	3.2%	☐
H10	Castle Rock	Hemlock Bitter	4.0%	☐
H11	Coach House	Dick Turpin	4.2%	☐
H12	Concertina	Best Bitter	4.0%	☐
H13	Dark Star	Espresso	4.2%	☐
H14	Derby	Triple Hop	4.1%	☐
H15	Durham	Magus	3.8%	☐
H16	East Coast	Bonhomme Richard	3.6%	☐
H17	East Coast	Mary Rose	3.8%	☐
H18	Great Newsome	Holderness Dark	3.4%	☐
H19	High House	Auld Hemp	3.8%	☐
H20	Holt	Mild	3.2%	☐
H21	Jarrow	Rivet Catcher	4.0%	☐
H22	Leeds	Special	3.5%	☐
H23	Milestone	Lion's Pride	3.8%	☐
H24	Naylor's	Pinnacle Mild	3.4%	☐
H25	Nethergate	IPA	3.5%	☐
H26	Newmans	Wolvers Ale	4.1%	☐
H27	Oakwell	Barnsley Bitter	3.8%	☐
H28	Peak Ales	Bakewell Best Bitter	4.2%	☐
H29	Saltaire	Rye Smile	3.8%	☐
H30	Sharp's	Doom Bar	4.0%	☐
H31	Slater's	Owzat	3.6%	☐
H32	St Austell	Tinnors	3.7%	☐
H33	Triple fff	Alton's Pride	3.8%	☐
H34	Wold Top	Bitter	3.7%	☐
H35	Wold Top	Wolds Way Pale Ale	3.6%	☐

REAL ALE TASTING NOTES: Breweries A - C

ABBEY ALES, Bellringer (4.2%)

Bath, Somerset

A notably hoppy ale, light to medium bodied, clean tasting, refreshingly dry, with a balancing sweetness.

ABBEYDALE, Absolution (5.3%)

Sheffield, South Yorkshire

A fruity pale ale, deceptively drinkable for its strength. Sweetish, but not cloying.

ACORN, Old Moor Porter (4.4%)

Wombwell, South Yorkshire

A rich, roast malt aroma with chocolate, cherry and liquorice flavours. Creamy with a dry finish.

ARKELL'S, 2B (3.2%)

Swindon, Wiltshire

Light brown in colour, malty but with a smack of hops and an astringent aftertaste. Good body for its strength.

BALLARDS, Wassail (6.0%)

Petersfield, Hampshire

A strong, full bodied, tawny red, fruity beer with a predominance of malt throughout and an underlying hoppiness.

BARNGATES, Tag Lag (4.4%)

Ambleside, Cumbria

A pale amber beer, smooth and sweetly malty to begin with but having a lasting, bitter finish.

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BARTRAMS, Rougham Ready (3.6%)

Rougham, Suffolk

A light, crisp bitter, surprisingly good bodied for its strength.

BARTRAMS, Red Queen (3.9%)

Rougham, Suffolk

A typical IPA style, chocolate malt in the foreground whilst the resinous hop flavour lingers.

BARTRAMS, Comrade Bill's Stout (6.9%)

Rougham, Suffolk

A Russian stout by any other name, a luscious easy drinking example of the style.

>> SPONSORED BY <<

>> BARTRAMS BREWERY <<

BAZENS', Black Pig Mild (3.6%)

Salford, Greater Manchester

Roast, chocolate and fruit flavours, with an underlying bitterness, lead to a dry, malty and slightly smoky aftertaste.

BELVOIR, Star Mild (3.4%)

Old Dalby, Leicestershire

A full bodied and well balanced mild is both malty and hoppy with hints of fruitiness leading to a long, bittersweet finish.

BIG LAMP, Premium (5.2%)

Newcastle upon Tyne, Tyne and Wear

A well balanced, flavoursome bitter with a big nose, full of hops. The sweetness lasts into a mellow, dry finish.

BLACK HOLE, Super Nova (4.8%)

Burton-upon-Trent, Staffordshire

A top fermented premium pale ale. The combinations of hops used give a light, floral taste.

BRADFIELD, Farmers Bitter (3.9%)

Bradfield, South Yorkshire

A traditional copper coloured malt ale with a floral aroma.

BURTON BRIDGE, Festival Ale (5.5%)

Burton-upon-Trent, Staffordshire

Pale brown, very fruity aroma and flavour, sweet but some bitterness in the finish.

BUSHY'S, Old Bushy Tail (4.5%)

Braddon, Isle of Man

A reddish brown beer with a pronounced hop and malt aroma, taste and finish.

CAIRNGORM Nessies Monster Mash (4.4%)

Aviemore, Inverness-Shire

A traditional bitter with plenty of bitterness and light malt flavour. Lingering bitterness in the aftertaste with a diminishing sweetness.

CARLSBERG, Tetley's Dark Mild (3.2%)

Leeds, West Yorkshire

A mid brown beer with a light malt and caramel aroma, a well balanced taste with a good bitterness and a satisfying finish.

>> SPONSORED BY CARLSBERG UK <<

REAL ALE TASTING NOTES: Breweries C - G

CARLSBERG, Tetley's Cask Bitter (3.7%)

Leeds, West Yorkshire

An amber coloured, light, dry bitter with a slight malt and hop aroma, leading to a moderate bitterness with a hint of fruit.

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CASTLE ROCK, Hemlock Bitter (4.0%)

Nottingham

Aromas of dried fruit enhance this well rounded, bittersweet session beer.

CHURCH END, Vicar's Ruin (4.4%)

Nuneaton, Warwickshire

A straw-coloured best bitter with an initially hoppy, bitter flavour, softening to a gentle malt finish.

COACH HOUSE, Dick Turpin (4.2%)

Warrington, Cheshire

A malty, hoppy, pale brown beer with some initial sweetish flavours leading to a short, bitter aftertaste.

CONCERTINA, Best Bitter (4.0%)

Mexborough, South Yorkshire

Refreshing and easy drinking with a touch of citrus fruit.

CONWY, Honey Fayre / Cwrw Mel (4.5%)

Parc Caer Selon, Conwy

An amber best bitter with hints of honey sweetness in the taste balanced by an increasingly hoppy, bitter finish.

CROPTON, Monkmans Slaughter (6.0%)

Cropton, North Yorkshire

A rich tasting and warming; fruit and malt in the aroma and taste, with dark chocolate, caramel and autumn fruit notes.

DARK STAR, Espresso (4.2%)

Haywards Heath, West Sussex

A black beer brewed with roasted barley, malt and Challenger hops. Freshly ground coffee beans are added for the aroma.

DARK TRIBE, Galleon (4.7%)

East Butterwick, Lincolnshire

A tasty, golden, smooth, full-bodied ale with fruity hops and consistent malt with a well balanced finish.

DERBY, Triple Hop (4.1%)

Derby

A classic, smooth, easy drinking beer, using whole Goldings, Northdown and Challenger hops to give a full flavour.

DURHAM, Magus (3.8%)

Bowburn, Co. Durham

A straw coloured beer with the hops define its character, with a fruity aroma, a clean bitter mouthfeel, and a dry, citrus-like finish.

EAST COAST, Bonhomme Richard (3.6%)

Filey, North Yorkshire

A copper coloured malty best bitter with a hoppy finish.

EAST COAST, Mary Rose (3.8%)

Filey, North Yorkshire

A deep copper beer with a citrus finish.

EAST COAST, Moodies Mild (6.0%)

Filey, North Yorkshire

Rich and robust, full with complex flavours of dark malts. A marriage of malt and hops.

>> SPONSORED BY EAST COAST <<

ELLAND, 1872 Porter (6.5%)

Elland, West Yorkshire

A creamy, full flavoured porter with a rich liquorice and light chocolate flavour and a soft, satisfying aftertaste of roast and malt.

FULLER'S, Gales HSB (4.8%)

Chiswick, London

A sweet, full-bodied bitter with dark fruit aromas and flavours leading to a sweet finish with a hint of dryness.

GREAT NEWSOME, Holderness Dark (3.4%)

Winestead, East Yorkshire

A dark mild ale. Nuttiness from amber malt combines with chocolate for depth and flavour.

GREAT NEWSOME, Frothingham Best (4.3%)

Winestead, East Yorkshire

A best bitter with a dark amber hue. It has a subtle aroma and a slightly dry finish.

REAL ALE TASTING NOTES: Breweries G - N

GREAT NEWSOME, Jem's Stout (4.3%)

Winestead, East Yorkshire

A dark, slightly sweet stout with chocolate notes and a liquorice finish.

> SPONSORED BY GREAT NEWSOME <

HADRIAN & BORDER, Reiver's IPA (4.4%)

Newcastle upon Tyne, Tyne and Wear

A golden bitter with a clean citrus palate and aroma with subtle malt flavours breaking through at the end.

HAMBLETON, Stud (4.3%)

Melmerby, North Yorkshire

A robust beer from pale and chocolate malts. Combines a hint of subtle Northdown bitterness with a Styrian Golding finish.

HARVIESTOUN, Ptarmigan (4.5%)

Alva, Clackmannanshire

A well balanced, bittersweet beer in which hops and malt are predominant. A clean, hoppy aftertaste.

HEXHAMSHIRE, Whapweasel (4.8%)

Hexham, Northumberland

An interesting, smooth, hoppy beer with a fruity flavour. Amber in colour with a bitter finish that brings out the fruit and hops.

HIGH HOUSE, Auld Hemp (3.8%)

Newcastle upon Tyne, Tyne and Wear

A tawny coloured ale with malt and fruit flavours and good, bitter finish.

HOLT, Mild (3.2%)

Cheetham, Manchester

A dark, brown/red beer with a fruity, malty nose. Roast malt, fruit and hops in the taste with strong bitterness, for a mild.

JARROW, Rivet Catcher (4.0%)

Jarrow, Tyne and Wear

A light, smooth, satisfying, gold bitter with fruity hops on the tongue and nose.

LEEDS, Special (3.5%)

Leeds, West Yorkshire

An easy drinking flavoursome, chestnut session bitter.

LEEDS, Best (4.3%)

Leeds, West Yorkshire

A Classic Yorkshire bitter. Full flavoured with a superb hoppy finish.

LEEDS, Midnight Bell (4.8%)

Leeds, West Yorkshire

A premium dark mild. Roast and chocolate malts combine to give a full-bodied, complex character to this rich and robust ale.

> SPONSORED BY LEEDS BREWERY <

MILESTONE, Lion's Pride (3.8%)

Cromwell, Nottinghamshire

A copper coloured session ale that is well balanced, light and refreshing.

MILESTONE, Crusader (4.4%)

Cromwell, Nottinghamshire

A Belgian style Blond Beer with a zesty clean finish.

>> SPONSORED BY MILESTONE <<

MILESTONE, Olde Home Wrecker (4.9%)

Cromwell, Nottinghamshire

A full bodied winter warmer with a pleasing nutty finish.

MOOR, Peat Porter (4.5%)

Ashcott, Somerset

A dark brown/black beer with an initially fruity taste leading to roast malt with a little bitterness. A slightly sweet, malty finish.

>> SPONSORED BY <<

> THE BAY HORSE, CHERRY BURTON <

NAYLOR'S, Pinnacle Mild (3.4%)

Keighley, West Yorkshire

This brown, malty mild has complex roast flavours, with chocolate and fruity undertones and a dry, bitter finish.

NETHERGATE, IPA (3.5%)

Pentlow, Essex

A bitter tasting session beer with some fruit and malt balancing the predominant hop character. Very dry aftertaste.

RUDGATE BREWERY

Tockwith, YORK

Website: rudgate-beers.co.uk

REAL ALE TASTING NOTES: Breweries N - S

NEWMANS, Wolvers Ale (4.1%)

Yatton, Somerset

A well rounded best bitter with good body for its strength. Initial sweetness with a fine malt flavour is balanced by a hoppy finish.

NOTTINGHAM, Dreadnought (4.5%)

Radford, Nottingham

A rich, ruby coloured, premium bitter with well rounded fullness of malt and deep strength of hop bitterness.

>> SPONSORED BY <<

>> THE WHITE HART, NORTH CAVE <<

OAKHAM, Attila (7.5%)

Woodston, Cambridgeshire

A strong ale that has fruit notes and elder flowers on the aroma with a taste of ripe, red berries and citrus fruits, leading to a long, bitter finish. Supreme Champion Winter Beer 2009.

OAKLEAF, Blake's Gosport Bitter (5.2%)

Gosport, Hampshire

A complex strong bitter, with some hoppy bitterness. Warming, spicy, well-balanced and delicious.

OAKWELL, Barnsley Bitter (3.8%)

Barnsley, South Yorkshire

A dark, copper coloured traditional ale, heavily hopped a malty sweet finish.

PEAK ALES, Bakewell Best Bitter (4.2%)

Bakewell, Derbyshire

A copper coloured bitter with an initial sweetness leading to a complex but balanced hop and malt flavour.

PHOENIX, Wobbly Bob (6.0%)

Heywood, Greater Manchester

A red/brown beer with malty, fruity aroma and creamy mouthfeel. Strongly malty and fruity in flavour, with hops and a hint of herbs. Both sweetness and bitterness are evident throughout.

RCH, East Street Cream (5.0%)

Weston-Super-Mare, Somerset

A pale brown strong bitter. Flavours of roast malt and fruit with a bittersweet finish.

RUDGATE, Ruby Mild (4.4%)

Tockwith, York, North Yorkshire

A nutty, rich, ruby ale, stronger than is usual for a mild.

>> SPONSORED BY RUDGATE <<

RUDGATE Special (4.5%)

Tockwith, North Yorkshire

Moderately bitter, leading to a citrus, hoppy finish.

SALTAIRE, Rye Smile (3.8%)

Shipley, West Yorkshire

A copper coloured session bitter with Crystal Rye malt giving silky, toffee flavours.

SALTAIRE, Titus Black (4.5%)

Shipley, West Yorkshire

A dark, silky, full-bodied ale with smoky roast malt flavours, moderately bittered.

>> SPONSORED BY SALTAIRE <<

SALTAIRE, Bavarian Black (4.9%)

Shipley, West Yorkshire

A German style black beer with rich roast malt character and moderate hop flavours.

SHARP'S, Doom Bar (4.0%)

Rock, Cornwall

A bitter with a faint flowery aroma and a moderately fruity, malty taste. A long bitter finish with some sweetness and dryness.

SLATER'S, Owzat (3.8%)

Stafford

A smooth easy drinking session beer.

SPECTRUM, Old Stoaatwobbler (6.0%)

Tharston, Norfolk

A well balanced complex dark beer with dark chocolate, morello cherry, raisin and banana flavours in addition to hops and malt.

SPIRE, Chesterfield Best Bitter (4.5%)

Chesterfield, Derbyshire

A classic brown, strong bitter with malt and fruit flavours and a hint of caramel and chocolate in the finish. There is a little bitterness in the aftertaste.

>> SPONSORED BY SMALL BEER <<

REAL ALE TASTING NOTES: Breweries S - W

ST. AUSTELL, Tinnars (3.7%)

St. Austell, Cornwall

An appetising, golden beer with a good balance of malt and hops and a lasting finish.

THORNBRIDGE, Jaipur IPA (5.9%)

Bakewell, Derbyshire

A complex, well-balanced IPA with a lovely blend of citrus and fruit flavours mixed with a slight sweetness Hoppy and very drinkable.

TIMOTHY TAYLOR, Ram Tam (4.3%)

Keighley, West Yorkshire

Caramel combines well with malt and hops to produce a well-balanced black beer with red hints and a coffee coloured head.

>> SPONSORED BY STEVE PURDIE <<

TRIPLE fff, Alton's Pride (3.8%)

Alton, Hampshire

An excellent, clean-tasting, golden-brown session beer, full-bodied for its strength, with a glorious aroma of floral hops.

WICKWAR, Station Porter (6.1%)

Wickwar, Gloucestershire

A rich, smooth, dark, ruby brown ale that starts with roast malt; coffee, chocolate and dark fruit. A complex, spicy, bittersweet taste.

WOLD TOP, A4 Amber Ale (4.4%)

Wold Newton, North Yorkshire

A fruity tasting and light ale with a dry finish.

>> SPONSORED BY WOLD TOP <<

WOLD TOP, Bitter (3.7%)

Wold Newton, North Yorkshire

A crisp, clean, aromatic session bitter, full of flavour with a long hoppy finish.

WOLD TOP, Mars Magic (4.6%)

Wold Newton, North Yorkshire

A dark beer with red hue Progress hops are used for both bittering and aroma and give a well-balanced flavour with a hint of caramel.

WOLD TOP, Voluptuous Vicky (4.4%)

Wold Newton, North Yorkshire

An interesting beer, dark, smooth and slightly malty with a hint of roast barley and some hoppiness.

>> SPONSORED BY WOLD TOP <<

WOLD TOP, Wolds Way Pale Ale (3.6%)

Wold Newton, North Yorkshire

An uncomplicated brew using homegrown Maris Otter Malt with a hint of crystal and Goldings and Cascade Hops.

>> SPONSORED BY <<

>> THE GARDENERS ARMS, HULL <<

WOODFORDE'S, Norfolk Nog (4.6%)

Woodbastwick, Norfolk

Well-balanced dark brown porter, with sweetness and caramel balanced by an underlying hoppy bitterness.

SPONSORS

We are grateful to the breweries, pubs and CAMRA members that are listed below, for kindly agreeing to sponsor us this year. This list was accurate at the time of going to print.

FESTIVAL T-SHIRTS

Great Newsome Brewery

CIDER & BOTTLED BEER BAR

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FIRKIN OF REAL ALE

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Milestone Brewery

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Saltaire Brewery

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Gardeners Arms, Cottingham Rd, Hull

Bay Horse, Cherry Burton

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Small Beer, Lincoln

Paul Ashton (CAMRA)

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BOX OF CIDER

Hop & Vine, Albion Street, Hull

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