

Ale & Cider Menu

Vibrant Forest, Totton, Hants (2011) continued...

- Stormbrew - 4.2% - "New" A dark amber beer with strong malt character and hints of toffee and chocolate. The maltiness is finely balanced with a high level of bitterness and fruity hop character.
- Mrs Miggin's - 4.3% - "Special" Easy drinking golden brew made with 100% English Challenger hops freshly harvested from the Vibrant Forest Brewery garden in September 2011
- Wheatwave - 4.8% - "New" An easy drinking proper hazy blond wheat beer in the style of German weizen. The special Bavarian weizen yeast strain contributes to a pronounced banana and clove character.
- Dark Castle Porter - 5.2% - "New" Full bodied porter based on an old recipe from the 1800s. Smooth, rich and dark, this Porter has notes of chocolate and coffee provided by the careful use of roasted malts.

Windsor & Eton Brewery, Windsor, Berkshire (2010)

- Irish Conqueror - 5.0% - "Special" Conqueror with Irish Whiskey added.
- Conqueror 1075 - 7.4% - "Limited edition" Final cask of only 7 made - "Conqueror on steroids".

XT Brewing, Long Crendon, Buckinghamshire (2011)

- X Egham Ten (Stella Munich) - 5.1% - "Special"
- XXXXX Sorachi Roast - 4.1% - "Special"

Ciders & Perries

At the time of going to press we had not finalised our cider/perry list so please refer to information displayed in the club.



The information in this program has been researched as thoroughly as possible and is correct to the best of our knowledge at the time of going to press. We accept no liability for any errors contained herein.

CREDITS:

I am indebted to Rick Pickup's excellent Quaffale website to locate all these special brews as well as suggestions from other kind folk. I'd also like to say a big thank you to all the volunteer bar staff who give up their time to assist in this event and finally to the USC committee who give me a pretty free reign to organise these events and source beers.

Bob the Binman

NB: We are not a CAMRA festival but we do follow CAMRA guidelines as far as beer quality, means of serving ales without the use of extraneous gas, etc.

Our outside bar is staffed entirely by unpaid volunteers, of which, many are local CAMRA members. At busy times you may have to wait a few minutes to be served - your patience is appreciated.

**For your diary, our 11th Beer Festival is:
5th-8th April - Easter Weekend 2012
with more great live music and even more great beers!!**



Redan Print
48 High Street
Egham, Surrey
TW20 9EW
Tel: 01784 434949



Egham Beer Festival

Thursday 3rd – Sunday 6th November 2011

Welcome to the 10th Egham Beer Festival for 4 more days of real ale madness! We have achieved this milestone (millstone?) in just under 3 years and what started out as an experiment has turned into a 3 times a year beer bonanza! Once again we have strived to build an eclectic choice of ales from some of Britain's newest brewers plus one-off specials from some of the more established players. In case you haven't noticed the brewing scene in London has exploded this year with many new kids on the block and we have added many of these to our famous blackboard. If you don't care for finely crafted ales we also have a selection of ciders.

Live music this time around sees the wonderful **Hank Wangford and the Lost Cowboys** entertaining us on Friday evening whilst on Saturday evening we are honoured to have **Jamie Marshall** on a flying visit from his adoptive home in Prague 'for one night only'! Jamie is supported by a local talent **Nessles**.

Friday afternoon will see us make a cheque presentation to members of the Irish Guards on behalf of our chosen charity Ale4Forces — please give to this worthy cause. Through your generosity at previous festivals we have already collected close to £2000 and hope to exceed that by Friday afternoon. Unused beer tokens can also be donated and we will convert the value to cash.

Please note that your festival glasses (kindly sponsored by Ascot Ales) are oversized and so a full pint (or half pint) to the line is guaranteed! They can be taken home as a memento of your visit or returned to the bar for a refund of your £2 deposit at the end of your visit. Even better, why not donate your deposit to our charity appeal!!



On behalf of the USC's Committee & members we wish you all an enjoyable visit.

Bob Inman & Richard Griffin - www.eghambeerfestival.co.uk

Ascot Ales, Camberley, Surrey (2007)

- Single Hop Mt Hood – 4.6% – *New* Single hop light copper IPA (September special).
- Single Hop Nelson Sauvin – 4.6% – *New* Single hop light copper IPA (October special).
- Emperor Penguin – 7.0% – *Limited edition* Matured for a year in an American Bourbon Whisky cask.
- Last of the Blue Devils – Aniseed – 8% – *Special* The 5th AJ special brewed to commemorate the passing of club member 'AJ' in this exclusive series of 'Last of the Blue Devils' imperial Russian Stouts.
- Last of the Blue Devils – Cassis – 8% – *Special* The 6th AJ special brew.

Binghams, Ruscombe, Berkshire (2010)

- Hop Harvest Best – 3.7% – *Limited edition* One-off brew with fresh First Gold hops from the 2011 hop harvest on Stocks Farm in Worcestershire. Fresh hops create a crisp, easy drinking golden session ale.
- Old Ale – 4.5% – *New* Dark chestnut ale with a malty tone and a hint of chocolate.
- Hot Dog – 5.0% – *Special* Doodle Stout accompanied by a warm afterglow of chilli.

Botanist Brewery, Kew Green, West London (2011)

- OK Bitter – 4.2% – *New* Traditional English bitter with hints of malt and caramel.
- Humulus Lupulus Mk 2 – 4.6% – *New* Hoppy, dry but aromatic pale ale.
- Dunkel Berry – 4.8% – *New* Organic fruit wheat beer.
- Night Porter – 5.0% – *New* Traditional London Porter, rich, dark and complex.
- Organic Pumpkin Ale – 5.4% *Limited edition* Pumpkin plus nutmeg, cinnamon, allspice and vanilla.

Brightside Brewing, Bury, Lancashire (2011)

- Brightside Best – 4.3% – *New* Made with a blend of five hops from three continents to give a slightly more bitter flavour than you might expect from a "Best Bitter", while still resulting in a well-balanced beer.
- Solstice Golden Ale – 4.5% – *New* Light golden ale with a mild spicy hop character with a hint of fruit
- Darkside Stout – 4.6% – *New* Black stout, not as dry as an Irish stout or as sweet as an old fashioned English version. Full bodied and well suited to the modern palate.
- Maverick IPA – 4.8% – *New* Light amber IPA based on American hops with some English Fuggles to keep it's feet on the ground. New world hops added late in the boil lift the flavour without being obtrusive.
- Solstice Special – 4.8% - *New* Slightly stronger, dry-hopped version of the Solstice

By The Horns, Wimbledon, London SW17 (2011)

- Pale Ale – 3.9% – *New* A well balanced mellow malt gives this golden beer a clear and rich body whilst a myriad of well selected hops leaves the beer with a wonderfully crisp late bitter finish.
- Pale Wheat – 4.1% – *New* Clearer than a traditional wheat beer, there are notions of fresh fruit and citrus aromas that just won't quit running around and around the palate.
- Red – 4.8% – *New* Big bold malty beer with an initial touch of sweetness, nuttiness and caramel giving way to the powerful kick of hops. Willamette gives a fresh, fruity and floral tone with a bittering finish,

Camden Town Brewery, London NW5 (2010)

- Town Bitter - 3.8% - *New* Red-brown in colour, it's got a backbone of toasty malt with chocolate, caramel & treacle, then a mix of hops from UK, USA and NZ give a dry lasting bitterness, a burst of strawberry fruit and a spicy, herbal edge.
- Show Boat Brown Ale - 4.5% - *New* Lots of full-bodied malt character drives this with hints of dark chocolate and liquorice. Whole-flower Willamette is used for the dry-hop and that gives a great fruity-floral aroma above the dry, lingering bitterness. It's a Show Boat, not a rubber dingy!

Canterbury Brewers, Canterbury, Kent (2011)

- Bigglestone's Brown – 3.8% – *New*
- Foundry Black - 4.0% - *New* This beer has a deep black colour from the roasted malts but has been heavily hopped to produce something a bit surprising and very delicious.
- Scrumplin - 4.8% – *Limited edition* Twelve pumpkins went into this nut brown ale along with specialist malt from Bamberg and a delicate mix of whole cinnamon quills, crushed cloves and pressed nutmeg.
- Steam – 5.6% – *New* Californian-inspired steam beer brewed to a recipe developed in the days of the gold-rush in the wild west!

East London Brewing, London E10 (2011)

- Pale Ale – 4.0% – *New* Classic, crisp, lighter ale. Hoppy, but not overpowering, a pleasant session quaff.
- Foundation Bitter - 4.2% – *New* Neither too hoppy nor too bland. In short, a decent, honest sort of a pint.

Havant Brewery, Cowplain, Hants (2009)

- By A Nose – 4.0% – *Limited edition* Brewed for the 2011 Ascot Racecourse beer festival.
- Blackberry Milk Stout – 4.2% – *Special*

Kent Brewery, Birling, Kent (2011)

- Chilli Ginger - 4.0% - *Special* A blend of selected chillis and ginger to provide a balanced and full-flavoured golden ale.
- Harvest Moon - 4.6% - *New* With a hint of ripe berries this is an American style amber ale with an English twist.
- Coffee Porter - 5.5% - *New* Easy drinking but full-bodied porter with a perfect balance of coffee flavours to lighten the richness.

London Brewers Alliance

- IPA – 5.8% – *Limited edition* Second one-off special—this time jointly brewed at Windsor & Eton Brewery by members of the LBA. 2010's Collaborative Porter has also featured at Egham (EBF6).

London Fields Brewery, London E8 (2011)

- Hackney Hopster—4.2% - *New* A classic combo of New World Motueka & Nelson Sauvin hops gives this beer a great tropically fruity flavour.
- Love Not War – 4.2% – *New* Originally brewed whilst being barricaded in the brewery during the Tottenham riots this broody ale is made from Super Alpha and Motueka hops.

Longdog, Basingstoke, Hampshire (2011)

- Bunny Chaser - 3.6% - *New* Dark copper coloured session bitter with plenty of malt in the mouth and a good whack of bitterness.
- Lamplight Porter - 5.0% – *New* Chocolate and coffee flavours come through together with a robust bitterness from English hops.

Moncada Brewery, London W10 (2011)

- Notting Hill Blonde – 4.2% – *New* Use of Munich plus wheat & pale malts gives a sweet taste and golden colour. Slovenian Celeia and German Hallertauer Mittelfrüh hop combination gives a fruity aroma, and taste.
- Notting Hill Bitter – 4.3% – *New* Bitter with a twist slight taste of cognac on the palate. Hops used are Slovenian Celeia and German Hallertauer Mittelfrüh
- Notting Hill Amber – 4.9% – *New* Special bitter rich in hop flavours. Maris Otter Pale Ale Malt, Roast Barley and Munich for sweetness. American Amarillo and Cascade hops are used for the aroma.

Old Dairy, Rolvenden, Kent (2009)

- Fresh Hop – 4.0% – *Limited edition* Pale bitter ale made with fresh green hops from a local hop garden
- AK 1911 - 4.0% - *New* Dry hopped pale beer brewed to a hundred year old recipe with spicy Goldings hops and a hint of honey from the invert sugar.
- Czech Mate - 5.0% - *New* Premium cask lager with a refreshing citrus taste from the Saaz hops.
- Tsar Top - 8.0% - *Limited edition* An Imperial Russian Stout that underwent a secondary fermentation with a Brettanomyces yeast originally isolated from a stock ale in 1910 !

Rectory Ales, Streat, East Sussex (1996)

- St Michael's Bitter – 5.0% – *New* Tasting notes not available.

Redchurch Brewery, London E2 (2011)

- Bethnal Pale Ale – 5.5% – *Limited edition* Fresh fruit flavours with a rich caramel smoothness and a lasting bitterness on the finish. Brewed using Maris Otter pale malt and an adventurous blend of American and New Zealand sourced hops. This is the first place their beers have ever appeared in cask!!

Slaters Brewery, Stafford, Staffordshire (1995)

- Colombia Coffee Stout - 4.5% - *New* A rich velvety coffee stout made with freshly ground coffee beans.
- Western American Pale Ale – 5.0% – *New* Heavily hopped and matured with Warrior and Columbus Hops.

Vibrant Forest, Totton, Hants (2011)

- Summerlands – 3.8% – *New* A terrific golden summer session beer brewed exclusively with American hops to give a slight citrus character and a rich hop aroma.
- Ginger Ninja – 4.0% – *New* The careful use of stem ginger gives this amber coloured beer a pleasant ginger zing, balanced through the use of delicately spicy English hops.



**Egham USC proudly supports
local micro breweries**

