

"Here comes Summer!"



@EUSC
#EBF30

30th **Egham** Beer Festival *2nd - 5th August 2018*

**Programme &
Tasting Notes**



**Programme
Sponsored by:**

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www.eghambeerfestival.co.uk

Beer Tickers' Notes Page

Welcome to the 30th Egham Beer Festival!

In the midst of the hottest summer since 1976 what better way to slate your thirst than some fantastic ales, ciders and perries imbibed at the 30th EGHAM BEER FESTIVAL! Once again we offer an eclectic range of ales that you wouldn't normally find in your local pub, let alone at many beer festivals with many ales this time coming from small breweries located in the Garden of England - Kent to the uneducated!

The Egham United Services Club is just 2 years away from celebrating its centenary – it was founded in October 1920 as a club for servicemen returning from the Great War and also as a club to support widows and orphans of local servicemen killed in that conflict. In recent years the USC has re-focussed their charity fundraising to support forces charities and also local organisations. Much of our fundraising is boosted at these festivals so I urge you to give generously to our appeals - we can accept cash, unused beer tokens or your £2 glass deposits as you depart the festival. Our new services charity is Hounds for Heroes and thanks to a 120 mile sponsored walk across Scotland undertaken by 'Gorgeous' George Clarke (one of our bar staff) we already have a cheque to present to this charity over the festival weekend. If you would like to spread the word about our festivals there are still a few of our 2018 top-quality polo shirts in a fetching Burgundy available to buy complete with a reminder of the sacrifices made by our ancestors 100 years ago, as well as providing the dates for Egham Beer Festival during 2018.

As always, many thanks go to the committee and members of the USC who allow us to host these festivals over three weekends every year in what we all believe is the best club in the UK; also, our programme sponsors Nevin & Wells. In addition thanks to all the unpaid volunteers who give up their time to welcome you at the door or serve you ales, ciders and BBQ food outside. Furthermore, a special word of thanks to Steve Clanford for his ongoing support throughout all 30 festivals since December 2008 as well as bar manager Paul Dyer and his team for their efforts every day of the year.

Following EBF29 Roger Pearson & Helen Perkin decided to stand down after four years of hard graft producing 13 editions of this great beer festival programme – their first effort was at EBF17 at Easter 2014. Last and by no means least, many thanks to Jacqueline Duff-Turner for stepping up to the plate to continue producing this programme.

PLEASE ENJOY YOURSELVES and COME BACK for EBF31 - 1st until 4th NOVEMBER 2018!

BOB INMAN
Festival Organiser

USC Charities for 2018



Hounds for Heroes

www.houndsforheroes.com

The USC has elected to support a new services charity in 2018 following on from Help For Heroes and Coming Home in past years. The purpose of Hounds for Heroes is to provide specially trained assistance dogs to injured and disabled men and women of both the UK Armed Forces and the Emergency Services. Through this provision, their aims are to provide help and practical support leading to an enhanced quality of life for their clients. Initially Hounds for Heroes set out to raise £100,000, which would pay for the first five Labradors and their subsequent costs throughout their lives. The Puppies on Parade Appeal was so successful that they have just started their fourth appeal to purchase their latest squadron of cadets: they already have one squadron of puppies in advanced training and two squadrons in basic training at their Training Base in Petersfield, Hampshire. We hope to have some Hounds for Heroes hounds at EBF30!



Manor Mead School

www.manor-mead.surrey.sch.uk

Our local charity is currently Manor Mead, which is a Special School for children with severe, profound and/or complex learning difficulties or an autistic spectrum disorder. It is a Surrey County Council maintained school providing education for 90 pupils aged from 2 to 11 years old and the USC have supported them for the past few years. Priorities for them include teaching the children to communicate, to develop play skills, to develop physically as well as cognitively and to become as independent as possible.

Surrey County Council provides them with enough money for all their basic costs but charitable donations have enabled them to provide exciting 'extras' such as enabling them to purchase and maintain the school mini bus, provide special events for the children such as concerts and outings, install and maintain 2 sensory rooms, extend classrooms etc. They were also able to provide a more challenging climbing frame which has proved to be a huge success!

Your donations will help make a significant difference to the children who attend Manor Mead School and every single penny raised goes directly to the school.

The Ales

Angels & Demons, Folkestone, Kent (2015)



A.D.H. Me

5.2%

NEW: A plethora of flavours and a massive dry hop hit.



Black Taxi to the Moon

5.4%

NEW: Impeccably balanced smokiness and full-bodied bitter chocolate makes this porter just the ticket for a smooth ride to heaven.



Goldilocks Is Dead

5.3%

NEW: Silky, unctuous fusion of citrusy, oaty loveliness is an explosion of flavour married with huge hoppy aroma, all nestled within glorious depth of character and super mouth feel!

Almasty Shiremoor, Tyne & Wear (2014) in collaboration with Blackjak Brewery, Manchester (2012)

IPA

6.0%

LIMITED EDITION: New England Haze meets West Coast bitterness in this hoppy mofo. Ticks all the IPA boxes!

Ascot Brewing Company, Camberley, Surrey (2007)



Gold Cup

4.0%

NEW: Light, Golden ale with intense citrus grapefruit aromas from Cascade and Chinook hops. Very refreshing Golden Ale with a strong hop character.



Front Runner

4.8%

NEW: American Pale Ale dry hopped with Mosaic and Amarillo hops to give mango, tropical fruits and citrus flavours with a crisp dry finish.



LOTBD #35 – Passion Fruit Exile Stout 5.0%

5.0%

FESTIVAL SPECIAL: 35th in a special series to remember the passing of USC member Alan 'AJ' Dunton in February 2011.

Bond Brews, Wokingham Berkshire (2015)



Pikes Peak

4.5%

NEW: American Pale Ale. Racing to the clouds with 4 types of malted barley whilst Summit hops cross the finish line with notes of Orange & Pink Grapefruit



Whiskey Porter

4.8%

NEW: Oak Aged Brown Porter spiced with Whiskey. Brewed using five blends of malted barley and wheat to carry a deep brown colour. Two varieties of hop hold a low bitterness level followed by a hint of rich, dark fruit and warming spices by the addition of whiskey.

Brass Castle, Malton, N. Yorks (2011)

Bad Kitty

Multi award-winning chewy chocolate-vanilla dream of a porter.

5.5%

Brighton Bier, Brighton, East Sussex (2012)



Batting Practice

NEW: Super low ABV session pale ale with loads of late hopping and fermented with a West Coast yeast.

3.5%

Cellar Head, Framfield, E. Sussex (2017)

Festival Pale



UNFINED – NEW: Pleasurable pale ale with tangerine aromas and a balanced maltiness, leading to flavours of marmalade and stoned fruits. Finishes with a firm bitterness. Hops: Alliance, First Gold, Endeavour, And English Cascade.

4.8%

Single Hop Pale – Challenger



UNFINED – NEW: Refreshing pale ale perfectly showcases the individual hop and it's unique characteristics. Maris Otter and Vienna give the light malt base to the Challenger hop.

4.6%

Summer Pale Ale



UNFINED – NEW: A fresh floral aroma with sweet honey and slight grassy notes. Rounded off with a soft bitterness to finish. Hops: Chinook, Challenger, Kent Cobb

3.7%

Downlands, Small Dole, W. Sussex (2012)



Godiva IPA

UNFINED – LIMITED EDITION: Single hop IPA brewed with Godiva hops.

5.3%



Hop Contract 8

LIMITED EDITION: Pale ale brewed with Ernest, Galaxy, Idaho 7 and Simcoe hops.

4.5%

Farm Yard Ales, Cockerham, Lancaster (2017)

Peat



NEW: 9 different malts, balanced delicately with varieties of English hop. Yeasty esters, which compliment the complex malt foundation of this traditional English dark mild.

3.7%



TVO 54

NEW: Easy drinking and sessionable British blonde ale. Brewed with a light malt bill and Jester hops to provide subtle hop aromas to this quaffable beer.

3.7%

Fisher's Brew Co., High Wycombe, Bucks (2013)



Blonde Ale

A light, straw coloured session ale with a balanced malt character and fresh US hops.

3.5%



Single Hop Pale Ale 'Ahtanum'

Ahtanum hops add floral and citrus notes, to this single hop Pale Ale.

5.4%

Four Candles, St Peters, Broadstairs, Kent (2014)



American Pale Ale

NEW: Tasting notes not available

4.8%



Chinook Single Hop

NEW: Tasting notes not available

4.5%



Dr Rudi's Hopburst

NEW: Tasting notes not available

4.9%



Hazlenut Porter 4.5%

NEW: Tasting notes not available



NZ Double Hop Bitter

NEW: Tasting notes not available

4.0%



NZ Triple Hop Pale

NEW: Tasting notes not available

4.2%

Iron Pier, Gravesend, Kent (2018)



Perry St Pale

NEW: Pale ale with Amarillo, Centennial and Simcoe hops.

3.7%



Porter

NEW: Rich and roasty with a smooth chocolate malt character. We use a roasted crystal malt and English hops to provide a stone fruit and berry finish.

5.3%

Wealdway IPA

NEW: IPA brewed with Chinook and Columbus hops.

4.5%

Kent Brewery, Birling, Kent (2011)



Centennial

NEW: A citrusy, lemon and floral taste with a soft bitterness.

4.6%

Tropic Ale – Long Hot Summer IPA

FESTIVAL SPECIAL: A Taste of the Tropics with an earthy hoppy backbone

5.0%

Little Critters, Sheffield, W.Yorks (2016)



Nutty Ambassador

Hazelnut Milk Stout, with hazelnut, coffee and chocolate notes this is a great marriage of flavours. Unfiltered to retain the luscious taste this product contains lactose (milk sugar) and oats, which combine to give a slightly sweet but smooth body. CAMRA Champion Beer of Yorkshire 2018. **6.0%**

London Beer Lab, Brixton, SW9 (2013)

Mosaic & Equinox

NEW: Juicy and tropical, easy drinking pale. **5.5%**

Session IPA

A cocktail of big US hops produces a tropical session with a bitter finish. **4.2%**

Mallinsons, Huddersfield, W. Yorks (2008)



Bramling Cascade

NEW: One of their range of dual hopped beers using Bramling Cross hops from the UK for bittering, and Cascade hops from the USA for aroma. The result is a striking blonde ale with aroma hints of berry fruits and light lemon. The bitterness gives hedgerow fruits and citrus notes, giving a long fruity finish. **3.8%**



Columbus

LIMITED EDITION: A single hopped beer, brewed using US Columbus hops – Pale blond with a good hop aroma and a slightly spicy nose, the finish is strong and bitter. **3.8%**



Serious Blendin' vol.8

LIMITED EDITION: Contains four hop varieties, paired up at different stages of the brew. The result is vibrant golden ale with hints of strawberry and lime in the aroma, a full fruity flavour with a refreshing dry finish. Brewed with Atlas, Ella, Citra and Simcoe. **4.4%**

New Wharf Brewing, Maidenhead, Berks (2017)



Pale – Citra & Cascade

NEW: A lovely light coloured pale ale with refreshing bursts of citrus fruits. This will definitely quench your thirst **4.3%**



Stout – Blackcurrant & Liquorice

NEW: A full-bodied Stout with hint of Blackcurrent and Liquorice **5.0%**



Stout – Triple Chocolate

NEW: A velvety smooth full-bodied stout with deep undertones of rich milk chocolate **5.0%**

No Frills Joe, Greenhithe, Kent (2017)



No Frills Pale Ale

UNFINED – NEW: Potent aroma and pleasant hoppy flavour with just the right amount of bitterness. Medium to full body, grapefruit zest, tropical fruit.

4.8%



No Frills Stout

UNFINED – NEW: Good combination of coffee, chocolate and roastiness are the dominating notes in this rich and complex stout.

4.3%

Northdown, Margate, Kent (2018)



He-Bru IPA

NEW: Sunlight coloured ale – hoppy, floral, passion fruit on the nose with a taste of citrus, tangerine, passion fruit and a crisp bitter finish.

4.8%



Pale Ale Mary

NEW: Pale amber ale with a hint of apricot, floral and citrus; slight bitterness, crisp finish.

4.0%

Red Cat Brewing, Winchester, Hants (2014)



Fafu

NEW: Brewed using coffee from artisan roasters The Roasting Party. Slightly sweet maltiness supports the subtle fruity, spicy coffee flavours, with a little Citra to enhance the aroma. Very clean and refreshing flavour..

5.0%



Lynx Backflip

NEW: Prowler is the base beer - dry hopped with Catnip pellets, giving a peppery, almost minty flavour that is very distinctive and refreshing.

3.6%



Peach Mosaic

NEW: A fruited version of Mosaic Pale. Light malt and golden colour, the intense and juicy tropical fruit flavours of Mosaic are enhanced with peach puree.

4.9%

Other Side



UNFINED NEW: IPA single hopped with Nelson Sauvignon. Tart and dry flavours with gooseberry, white wine and grapefruit notes coming through. Unfinished with a light haze, slight maltiness to counterbalance the dry hop flavour.

6.2%



South Island

NEW: Very pale session beer with a high percentage of oats in the grist. Cloudy, very soft and smooth mouth feel, delicate citrus aroma from the Motueka hops.

4.2%

Southwark Brewing, Bermondsey, SE1 (2014)



Amarillo Single Hop

NEW: Brewed with 100% Amarillo Hops and 100% English Pale Ale Malt – A great balanced beer with flavours of grapefruit, orange, lemon, melon, apricot and peach – one of the great super citrus hops!

5.0%



Five Hop Summer Pale

LIMITED EDITION: An easy-drinking refreshing ale, robustly malty with Mosaic, Citra, Cascade, Chinook and Amarillo to give a blast of citrus hop flavour and aroma! One of only 2 casks in existence - rest into keg.

4.4%



NEW: Passion Fruit IPA

Medium body, orange coloured beer, powerful bitterness with a pleasant Passion Fruit note and finish

5.8%



NEW: Scottish Light Ale

Brewed with 100% East Kent Goldings Hops and packed full of sweet malty flavours with tones of chocolate and caramel.

3.4%

Stardust, White Waltham, Berks (2016)

Little Jester



NEW: Subtle, low ABV copper ale. Using the one and only UK Jester hop, this beer has a delicate fruitiness on the nose, a depth through the middle and leaves a gentle bitterness on the aftertaste. Little in ABV but the Jester is not to be underestimated!

3.6%

Working From Home



UNFINED – NEW: The naturally hazy (cloudy) pale body of this beer comes from a combination of malted barley, wheat and oats. Light on the bitterness but packed with 5 different American hops to bring a citrus fruit aroma.

4.6%

Thornbridge, Bakewell, Derbyshire (2004)



Strawberry Lucaria

NEW: A low ABV ice cream porter and with the addition of sweet strawberries into the brew giving that Neapolitan flavour that we all need for Summer!

4.5%

Tiny Rebel, Newport, Gwent (2012)

Cherry Bomb



BOOM! Explosively sour, Cherry Bomb is packed full of sweet cherries that round off this modern take on a kriek. The sourness detonates on your tongue in an explosion barely contained by your cheeks, before the rich flavour of cherry kicks in as the dust settles.

5.0%



Don't Believe The Hype

NEW: A beer with a New England IPA profile but without the murk. This beer is mega juicy with notes of peach & apricot, low bitterness and pine undertones.

5.0%

Top-Notch Brewing, Haywards Heath, W Sussex (2014) in collaboration with Foghorn Brew Co, Hove, E Sussex (2018)



Dance Commander

LIMITED EDITION: Imperial Stout, additional tasting notes unavailable.

8.5%

Torrside, New Mills, Derbyshire (2015)



Summit

UNFINED – NEW: The second in Torrside's US-Hop series featuring the much under-used Summit hop.

4.8%

Twisted Barrel, Coventry, West Midlands (2013)



Beast of a Midlands Mild

Nine different malts were blended to create a nutty, chocolate and coffee flavoured mild, topped off with a smooth vanilla finish, making this a delicious beast of a dessert beer.

3.5%



Oblivion

NEW: A strong, punchy Export India Porter. The huge coffee aroma is complemented by a pronounced roasted malt flavour, followed by a lasting citrus bitterness from the copious amounts of Cascade, Chinook and Columbus hops.

6.0%

Wander Beyond, Manchester (2018)



Great Rift

NEW: Indulgent milk stout. Expect rich flavours of milk chocolate, dark malts and subtle berries. Brewed with mountains of lactose, generous additions of oats and an extensive range of dark malts.

6.0%

Wild Beer Co, Westcombe, Somerset (2012) in collaboration with Magic Rock, Huddersfield, W. Yorkshire (2011)

Yacht Casual

LIMITED EDITION: This session pale uses bright hops to maximise delicate aromas and fresh fruit flavours. Sessionable though this is, Yacht Casual sails through with the amalgamating complexity of when the Wild and Magic collide! This is the third collaboration between Wild & Magic Rock Brewing with each beer using completely different brewing techniques pushing the boundaries of what these breweries do best. This is what collaborations are all about!

4.1%

Wilde Child, Leeds, W. Yorkshire (2016)

Chasing Epiphany 4.8%



NEW: Citra & Mosaic Pale – Oats make up 15% of the grain bill in this beer, which promises to be velvety smooth and super drinkable. All that topped up with the freshest crop of Citra and Mosaic hops create a very juicy beer that you could quite easily stick to all day.

Citra Single Hop



Single Hop Series Pale – Super-smashable single hop series pale made with more Citra hops than you can shake a stick at and fermented on West Coast yeast for that crisp and fruity vibe.

5.2%

XT Brewing, Long Crendon, Bucks

Animal - Alligator



LIMITED EDITION: American Pale Single Hop – brewed with all pale malts and loaded with Azacca. Hitting you straight off with the tastes of mangos, lychees, citrus and pine, with a clean crisp malt bill lurking in the background.

4.6%

Animal - Bad Kitty



LIMITED EDITION: The street fighting alley cat cousin of Hop Kitty – bigger and stronger! Packed with more Citra and Cascade than ever before and bursting with intense tropical and citrus flavours. Definitely not house trained.

5.9%

Animal - Evil Kitty

VERY LIMITED EDITION: Hop Kitty's feral naughty cousin, the rough looking one, with bigger muscles, from the same recipe gene pool, but with a bit of a DNA tweak

7.2%

Animal – Siamese Fighting Fish (Cryo Hop)

VERY LIMITED EDITION: The super trendy new Red-X malt is paired with another leading edge development – Cryo Hops. Like a crazy Heston Blumenthal science fiction recipe: Cryogenic separation process preserves all the flavour components by freezing the hop cones with liquid nitrogen. The standard version is 4.6%!!

6.3%

EBF Polo Shirts



CIDERS AND PERRIES

Ashridge	Pear	6.0%
MED/DRY: Traditional cider with pear juice added		
Biddenden, Biddenden, Kent	Red Love	5.0%
MED: Britain's first naturally red cider, produced with a red skinned, red fleshed apple also called Red Love®. Pours clear, reddish pink - aroma of fresh apple juice. Berry-like hints.		
Big Nose & Beardy, Framfield, E. Sussex	Oast Toast	6.7%
MED: A mix of Cox and Bramley with a touch of Red Gloss from the orchards of Oast Fruit Farm in Buxted. Pressed on the final glorious sun-filled days of Autumn. A sweet, tangy finish.		
Dudda's Tun, Doddington, Kent	Original Cider	7.5%
MED: This cider is a blend of Russet, Cox and Bramley apples. Not as heady as its strength suggests, this golden, medium cider is packed full of flavour.		
Garden Cider	Vintage Dry	6.0%
DRY: Traditional dry cider		
Harry's Cider, Langport, Somerset	Haymaker	6.7%
DRY: A traditional dry cider that is unfiltered and matured for a minimum of 6 months. A blend that consists of bittersweet and bitter sharp apples making a beautifully balanced dry cider with a slight acidity followed by a clean dry aftertaste.		
Rosie's, Llandegla, N. Wales	Black Bart	7.2%
MED/SWEET: Subtle oak flavour from being part matured in oak barrels		
Snail's Bank, Herefordshire	Very Perry	5.1%
MED: A fruity medium Perry with a complex yet balanced flavor only found in real Perry. This little number is made from Stinking Bishop Perry pears and has all the hall marks of a top quality Perry. Very Perry was recently awarded Bronze in the CAMRA National Perry Awards.		
Saxby's Cider, Northamptonshire	Traditional	5.8%
MED/DRY: Possesses an easy drinking flavour which belies its 5.8% ABV. A long flavour with oaky notes and definitely very moreish!		
Thistly Cross, East Lothain, Scotland	Whisky Cask	6.9%
DRY: Matured in Glen Moray whisky casks, this dry and subtle cider is infused with the mellow, vanilla oak of the cask. A refreshing complex drink to be savoured		

Music

As well as great beer, the Egham Beer Festival always features fantastic live music from top bands. We continue that tradition this time around with these two bands for your evening entertainment starting at 8.45pm on both nights:

Friday 3rd August – Broken Bones



Broken Bones features Ed Hudson and Paul 'Smiffy' Smith both from legendary London rock band Bad II The Bone plus Les Binks who played with Judas Priest along with Dave Fowler. Expect 'Classic Rock' anthems and heavy rock hits such as: *Highway to Hell* / *Born to be Wild* / *Smoke on the Water* / *Ace of Spades* / *Paranoid* and more.

Saturday 4th August – Mobetta Band

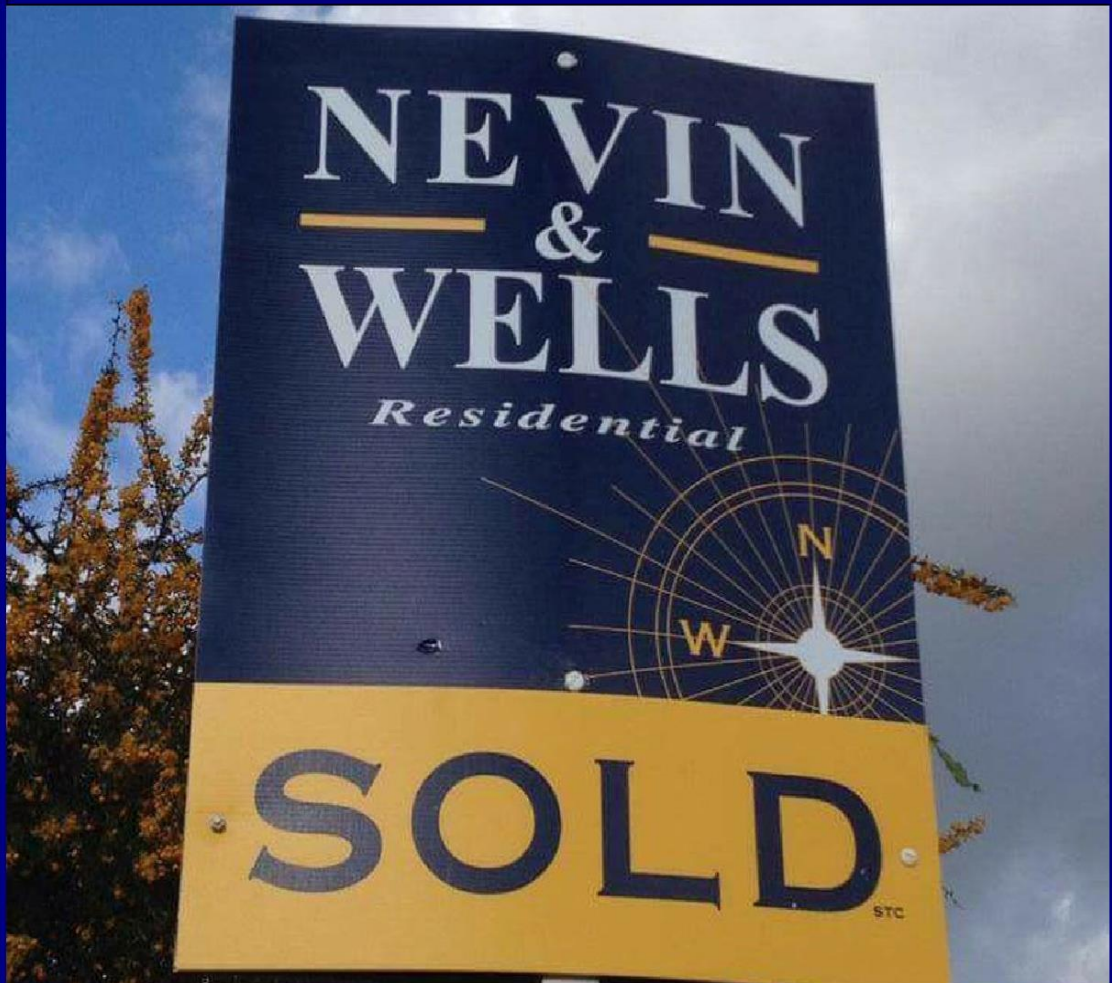
Expect an evening of mixed up funk, soul and rock from this great band. Band members include American, Moby Pomerance, bass player Spy Austin (Style Council, Desmond Dekker) and Martin Wulfrun Taylor

Everything gonna be funky from now on!



If you like good music all year round, please come down most Saturday evenings – non-members pay just £3 on the door. You can see what bands are booked by checking the club website at: www.eusc.club/events

Proudly supporting the EGHAM BEER FESTIVAL



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