

The Hitchhikers Guide to the
Egham Beer Festival
27th - 30th March 2024

42



www.eghambeerfestival.co.uk

*Programme and
Tasting Notes*

Our Charities for 2024

Since starting in December 2008 the **EGHAM BEER FESTIVAL** has raised around £26,000 for various good causes – *Help For Heroes, Coming Home, White Lodge Centre, Egham Flood Relief, Dementia Carers Support, Manor Mead School, Hounds For Heroes* and last year *Thames Sailability*. This achievement is due in no small part to the generosity of those who attend our beer festivals where much of the cash is raised.

In 2024 we are supporting these 3 worthy charities:

Woking & Sam Beare Hospice and Wellbeing Care is a charity that cares for thousands of patients, their carers and families each year. They specialise in delivering holistic care for patients with complex life-limiting and terminal illnesses and also treat all kinds of people from North West Surrey providing them with palliative and end of life care.



The **Cameo Day Centre** in Lower Sunbury is a friendly and caring charity run by a team of enthusiastic fun-loving people who want to enhance the lives of those living with dementia, and their families in the borough of Spelthorne and surrounding areas.

The British Bee Charity is raising funds and promoting initiatives to help the welfare of bees. With an array of fundraising events and volunteer projects, we welcome you to join our endeavours aimed at making the world and our environment a better place.



How to donate

Don't forget we can accept your donations in cash or unspent beer tokens into the big red bucket as you leave or during the weekend. Any tokens will be reverted to cash for our 2024 charities.

Many thanks for your generosity!

Welcome to EBF 42!

Once again, the Committee and members welcome you to the **Egham United Services Club** for more great ales and ciders in tip-top condition. With the *Hitchhikers Guide to the Galaxy* being our theme springing to mind, we hope you will find the answer here to “Life, the Universe and Everything” about our great beers and ciders!

Extra thanks to visitors attending on Good Friday and Saturday if you have had to brave the dreaded “Rail Replacement Bus” from Virginia Water. In an effort to avoid the Easter railway engineering and rail strikes that have affected our festivals over the past few years, we will move our 2025 Spring festival away from the Bank Holiday weekend so make a note of the dates below.

As most of you know, the **EGHAM UNITED SERVICES CLUB** was formed in 1920 as an oasis for returning soldiers from the Great War and to provide support for widows and orphans from that conflict. To continue that in that generous vein, please consider contributing to our charity appeals – further details can be found opposite.

If you live locally and would like to visit us on a more regular basis, you might want to consider joining this friendly social club.

MANY THANKS (in no particular order) to:

The **VOLUNTEERS** on the door, the BBQ and outside bar this weekend, not forgetting those who were here during the set-up Monday - Wednesday earlier this week and those who will be around on Sunday morning for the clear up!

PAUL DYER and his **BAR TEAM**

STEVE CLANFORD for doing all the technical stuff

JACQUI DUFF-TURNER for producing yet another great programme

DAVE ‘THE PICKLE’ RANCE for supplying his home-pickled onions, gherkins and eggs

The **‘POSH TABLE’** for their support and generous donations over many years

NEVIN & WELLS for their continued & valuable sponsorship for the past 10 years

PAUL HICKMAN at **REDAN PRINTERS** for printing this programme

Future Egham Beer Festival dates for your 2024/25 diary:

- | | | |
|--|---|---|
| 25 th - 27 th July 2024 | : | EBF43, the 43 rd Egham Beer Festival |
| 30 th Oct - 2 nd November 2024 | : | EBF44, the 44 th Egham Beer Festival |
| 2 nd - 5 th April 2025 | : | EBF45, the 45 th Egham Beer Festival |

Here’s wishing you all a very **HOPPY EASTER!**

Bob Inman - Festival Organiser

The Ales

Almasty, Newcastle-upon-Tyne, Tyne & Wear (2019)



Oatmeal Stout

NEW: Session strength Oatmeal stout, packed with the flavour you'd expect with a gentle roast and the clean and smooth mouthfeel from the Kolsch yeast it's fermented with.

4.0%

Ascot / Disruption is Brewing, Camberley, Surrey (2007)



Last of the Blue Devils #47 Chocolate, Vanilla & Cherry

FESTIVAL SPECIAL: Decadent chocolate, sweet caramel and creamy vanilla flavours with added Cherries. Prepare to be devoured by the darkness and disappear into the beckoning void that waits below.

8.5%



Tepu

NEW: Table Beer liberally hopped with Motueka in the boil and then finished with more Motueka and a little Citra that brings some delicious lime and citrus flavours.

2.8%

Beerblefish, Walthamstow, London E17 (2015)



Cherry Sour

Tart amber ale with cherry character from a big addition of puree. Amarillo and Minstrel hops add fruity notes, rounding out the flavour profile. **Gluten free.**

4.4%



Hoppy Pale No.25

NEW: UK hops Ernest and Godiva, you can expect soft stone fruit and citrus flavours. **Gluten free.**

4.5%

Brew York, York, N.Yorkshire (2016)



Make It El Dorado

NEW: Single hopped cask series: this time it's juicy El Dorado hops! Juicy, fruity, and downright delicious.

4.6%

Buxton, Buxton, Derbyshire (2010)



Nuts & Crosses

NEW: A full-bodied milk stout crossed with sinfully rich peanut butter decadence to create a true adventurous palate pleaser.

4.5%



Chislet, Canterbury, Kent (2023)



Coronation Ale

NEW: Traditional British Pale/Golden Ale with the addition of new world hops to bring some gentle grapefruit notes. Hops: EKG and Nelson Sauvin.

4.3%



Island Road

NEW: Medium bodied ale balancing the distinctive citrus hoppy taste with a medium malt body and a small amount of biscuity, caramel notes. Hops: Citra.

4.5%



Nethergong

NEW: Amber-hued ale, boasts a robust malt blend of pale and crystal malts, delivering caramelised sweetness. Balanced with East Kent Goldings hops for moderate to high bitterness, it features a fruity yeast profile and creamy texture, creating a flavourful pint.

5.0%

Dolomite, Langwith, Derbyshire (2023)



Oo-de-Lally

NEW: Irish Dry Stout – toffee and caramel dominate this sessionable stout's aroma, warming roasted flavour and a balanced bitter, dry aftertaste that quenches the thirst.

4.9%



Treat Yo' Self

NEW: West Coast pale – orange zest and piney resin from West Coast stalwart hops Citra and Simcoe that shine through.

4.7%

Downlands, Small Dole, West Sussex (2012)



Lucid Dream

NEW: Collaboration with the *Watchmakers Alehouse*. Hints of nuts and chocolate from the malt and a sweet rich English hop presence collaborate for the perfect ESB. **Vegan**

5.3%

Elusive, Finchampstead, Berks (2016)



Coconut Road

NEW: Collaboration with *Bianca Road*. Toasty and sweet stout loaded with coconut chips to bring rich, nutty, tropical flavours.

5.4%



Starpport

NEW: Classic dry stout; dark malts, notes of dark chocolate and coffee; smooth & moreish

4.2%

Fauna, Arundel, W.Sussex (2023)



Tree Planter

NEW: A versatile, British session IPA, with Olicana and First Gold hops. Complex bitterness with floral, fruity notes of grapefruit.

3.4%

Firebrand, Launceston, Cornwall (2008)



An Howl IPA

A radiant golden IPA with vibrant hints of juicy orange and succulent melon, a symphony of citrus flavours that harmonize seamlessly leading to a dry, zesty finish.

4.8%

Black Stuff Stout



NEW: A classic twist on the style, this stout is bursting with chocolate, liquorice and coffee flavours. The perfect choice for cold, winter months, Black Stuff is complex with a comforting, malty backbone familiar to any stout lover.

5.0%

Shipwreck Coast



NEW: Amber-hued ale that captivates the senses with its enticing blend of malty richness and delicate floral aromas. Crafted to perfection, each sip unveils a symphony of sweetness balanced with a velvety smoothness.

4.0%

Good Chemistry, Bristol, Avon (2015)



Feelin' Fyne

NEW: Collaboration with *Fyne Ales*. Hoppy, hazy and super sessionable. Hopped with Amarillo & Citra to bring flavours of Mandarin and Tangerine, it has a floral finish and a juicy bitterness that'll keep you coming back for more!

5.4%

Unfined/Vegan



Paradise Valley

NEW: Expect big citrus and pineapple notes from this dry hopped hazy pale. **Unfined/Vegan**

4.0%

Hardline, Watford, Herts (2023)



Another Midnight

NEW Prepare your taste buds for a burst of juiciness! An evolution of their Pale Ale, featuring late hop additions and a generous dry hop. Savour the massive aromas of citrus, grapefruit, and passion fruit that harmoniously balance with a touch of bitterness.

4.2%

On the Verge



NEW Hazy blonde ale a perfect balance of wheat and hops. Citrus and floral aromas, accentuated by a thick mouthfeel for an indulgent experience.

5.2%

Indie Rabble, Windsor, Berks (2023)



Here You Go John!

NEW: Mild Ale. Dark chocolate and roasty notes with a smooth velvety body, subtle toasty bitterness and dark red fruit for the perfect springtime pint.

3.0%

Kent, Birling, Kent (2010)



Caramel Latte

Creamy chocolate mixed with caramel and coffee, thick bodied and deliciously drinkable.

5.2%



Decadence

NEW: Double Chocolate stout. An indulgent blend of two chocolates in a rich and moreish, dark stout.

5.0%



Inmanz Soixante Neuf Peut-Etre

FESTIVAL SPECIAL: Hazy hoppy IPA birthday special with Idaho7, Ekuanot, Citra, Mosaic and a dash of El Dorado hops from one of our favourite brewers! Only 2 casks in existence – both at Egham!

6.9%

Mysterious, Silchester, Berkshire (2023)



Citra Triangle

NEW: This single hopped pale ale is hopped 3 ways with Citra. All of those juicy flavours sit on top of a light and malty base of Vienna and Maris Otter.

5.5%



Cryptic Biscuit

NEW: Inspired by a biscuit. Packed with oats for a smooth mouthfeel and very low bitterness. As dark as the night and fit to session. Brewed on a selection of chocolate and roasted malts with biscuit malt and Biscoff biscuits!

4.5%



Digital Relic

NEW: A smooth, easy-drinking traditional Best Bitter. This deep, copper coloured beer has honey, caramel and toffee notes from the malts, which are beautifully balanced with the fruity and floral British hops.

3.4%

NorthDown, Margate, Kent (2018)



Bright Island

Golden, blonde ale. Tasting notes not available at time of publication.

3.8%



Juice Grobbelaar

NEW: Smooth & velvety mouthfeel; Citra, Simcoe & Mandarin Bavaria hops creating a burst of tropical, citrus & mandarin flavours.

4.8%



Tidal Moon

Indulgent stout infused with port, brimming with rich dark chocolate and boozy cherry notes and a hint of oak.

5.8%

Only With Love, Blackboys, E. Sussex (2020)



Breezy

NEW: US & NZ hops to create a super fruit slider – citrus & grapefruit, sweet, mellow melon finish. **Vegan**

3.4%

Penzance, Crowlas, Cornwall (2008)



APA

A very smooth, almost creamy, golden beer with a white head. Resinous hops are to the fore with, with juicy/caramel malt offering balance in the excellent body.

5.7%



Scilly Stout

Dark, fruity plum stout with malty richness.

7.0%



West Coast Pale

West Coast style pale with pine and resinous hops.

4.6%

St Ives, Hayle, Cornwall (2011)



Alba

IPA Rich and rugged taste, hopped with Chinook, Cascade, Crystal and Mosaic.

5.2%



Hella

A modern American Pale Ale.

4.2%



Zennor

Decadent oatmeal stout. Brewed with dark malts, oats, wheat and Phoenix hops through the boil. Chocolatey and creamy with a voluptuous mouthfeel. Roasted notes and a touch of sweetness.

5.2%

Settle, Settle, N.Yorkshire (2013)



Blood Orange IPA

Zesty citrus flavour from fresh Blood Oranges balances perfectly with the finest English hops in this outstanding pale ale.

4.8%



Stay Wild, Shoreham, Kent (2023)



Patty

NEW: West Coast IPA. Loaded with citrus, piney resin hop flavours and aromas, perfectly balanced with a subtle malt character, resulting in a crisp brew with a lingering bitterness that is refreshing.

4.6%



Stollo

NEW: Lovely smooth Coffee Milk Stout; first you get coffee then you get a lovely smooth bitter chocolate after taste.

4.1%



Yeti

NEW: Cold IPA. An Extra pale ale fermented at cold lager temperatures to showcase the citrus and tropical hops. The simple pale malt bill results in a clean tasting tropical beer with a bite.

4.9%

Staggeringly Good, Southsea, Hants (2015)



Velocirapture (2023)

NEW: Velocirapture is back, and he's living on the West Coast – divine bitter, orangey, piney, resinous nectar.

6.5%

Sunken Knave, Worthing, W. Sussex (2024)



Mumping Ale

NEW: Complex Sussex Old Ale that is dark rich malty from a heavy dose of two types of crystal malt with stone fruit notes from the UK Ernest hops.

6.0%

Three Legs, Broadoak, Rye, E.Sussex (2015)



Mosaic & Cashmere Pale

NEW: One-off pale ale with Mosaic and Cashmere hops and a pillowy mouthfeel. Mosaic brings berry, sweet tropical fruit and blossom with Cashmere bringing a zesty pithy bitterness. **GlutenFree/Unfined/Vegan**

4.2%



Pale: Harlequin (GF)

NEW: Hazy pale ale. Full leaf Harlequin hops bring peach, pineapple and passion fruit and masses of oats bring a big mouthfeel. Huge aromas with a complex bitterness. **Gluten Free/Unfined/Vegan**

4.2%



The Ciders

Black Rat (Somerset)

Perry **Medium Perry:**

Traditional farmhouse perry made from locally sourced pears.

6.8%

Celtic Marches (Herefordshire)

Tutti Frutti **Sweet Cider:**

Exotic cider with cherry and pineapple.

3.4%

Cockeyed Cider (Devon)

Mad Jack **Dry Cider:**

Refreshing cider with a clean, crisp taste.

5.0%

Dunkertons (Gloucestershire)

Black Fox **Medium Dry Cider:**

Deliciously rounded – lively tangy finish and light honey hues.

6.0%

Hunt's Cider (Devon)

Barn Screecher **Dry Cider:**

Traditional farmhouse cider.

6.2%

Purbeck Cider (Dorset)

Muddy Scamp **Medium Dry Cider:**

Cloudy, balanced traditional farmhouse cider.

6.9%

Templar's Choice (Normandy, France)

Normandy **Dry Dry Cider:**

Extra dry cider which is keeved, pure juice, unfiltered.

7.0%

Tutt's Clump (Berkshire)

Mango **Medium Sweet Cider:**

Cider infused with real mango juice.

4.0%




Friday 29th March 2024
from 8.45pm

OFF THE RAILS

Professional 4 Piece band consisting of experienced musicians with many years of gigging throughout the world! Four vocal harmonies are a major feature of the band, and this sets them apart from other 4-piece acts.

29 MAR

OFF THE RAILS



Great covers from bands like:
The Who, Tom Petty, ZZ Top,
Small Faces, The Kinks, Lynyrd
Skynyrd, U2 and many more!

Playing the best of Rock,
Pop & Blues!


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Saturday 30th March 2024
from 8.45pm

BROBED STILS

Reggae, rock, rock n roll, blues, soul,
Motown and Afro band.

This great band with brass will get you up
dancing from the first song!



PRESENTING
BROBED STILS
REGGAE, ROCK, BLUES, SOUL, MOTOWN & AFRO BAND

Sat 30th Mar

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