

8 - 11 Nov 2023

41st EGHAM BEER FESTIVAL

Programme & Tasting Notes



Egham United Services Club, 111 Spring Rise, TW20 9PE

www.EghamBeerFestival.co.uk

Our Charity for 2023

Since starting in December 2008 the EGHAM BEER FESTIVAL has raised around £25,000 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 many more. 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.

We intend to present a sizeable cheque to **Thames Sailability** on the Thursday afternoon of this Beer Festival. Going forward, we welcome charity suggestions for our 2024 appeal.



Thames Sailability

Thames Sailability provide accessible boating for wheelchair users, people with reduced mobility, and those with learning challenges.

Their specially adapted motorboat *Impossible Dream* allows passengers to enjoy boating on the Thames accommodated in a safe covered cabin area. There is a boarding ramp to allow access to people with reduced mobility, users of wheelchairs and powered chairs.

www.thamesailability.org.uk

How to donate

Don't forget we can accept your donations in various ways:

- cash into the big red bucket as you leave
- by placing any unspent beer tokens that you might end up with, the club will convert all tokens back to cash for our 2024 charity.

Many thanks for your generosity!



Dates for your 2024 Diary

27-30 Mar 2024	:	EBF42, the 42 nd Egham Beer Festival
24-27 Jul 2024	:	EBF43, the 43 rd Egham Beer Festival
30 Oct - 02 Nov 2024	:	EBF44, the 44 th Egham Beer Festival

Welcome to EBF 41!

Once again, the Committee and members welcome you to the **Egham United Services Club** for more great ales and ciders in tip-top condition.

As many of you are well aware the Egham USC was formed soon after WW1, in 1920, as a sanctuary for returning servicemen as well as to support widows and orphans of that conflict. This weekend coincides with Remembrance Day and I urge you all to contribute to the **RBL Poppy Appeal** and wear your poppy with pride.



We are extremely pleased to welcome the **Worshipful Mayor of Runnymede, Cllr Shannon Saise-Marshall**, on Thursday afternoon to officially open the 41st Egham Beer Festival and present a cheque to our nominated charity for 2023 - **Thames Sailability** (see the Charity page opposite).

Our list of around 40 beers this weekend will push the list of beers showcased since EBF1 (December 2008) through the 2,500 barrier, and once again includes another new brewery – this time **Hardline** from Watford.

THANKS AS ALWAYS (in no particular order) to:

Set-up team **STEVE CLANFORD, NICK BARKER, RICHARD WELLS** and **TIM 'BRASSO' SMITH**.

The **VOLUNTEERS** on the door, BBQ and outside bar

PAUL, JULIE, 'SLOW' and the rest of the **BAR STAFF**

JACQUI DUFF-TURNER for producing our programme

DAVE 'THE PICKLE' RANCE for supplying his well-regarded, home-pickled onions, gherkins and eggs

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

NEVIN & WELLS for their continued sponsorship over many years

All our **VISITORS, OLD** and **NEW** who help to make it such an enjoyable event.

Finally, on a sad note, we recently lost one of our regular EBF patrons of many years **DAVE HUME**, along with USC members **BOB SHAW** and **BROUGH GIRLING**. Please raise a glass to these three smashing blokes.

Here's wishing you all a

VERY MERRY CHRISTMAS & A HOPPY NEW YEAR!

Bob Inman
Festival Organiser

The Ales

Ascot Brewing Company, Camberley, Surrey (2007)



Last of the Blue Devils #46

Biscoff Stout

FESTIVAL SPECIAL: Deep and complex stout full of roasted coffee and bitter chocolate flavours with oats plus the unique Biscoff 'oomph' of cinnamon, nutmeg and ginger!

5.0%

Atom, Hull, Kingston-upon-Hull, Yorkshire (2014)



Elemental

NEW: Easy drinking Blonde Ale with light kettle hop addition of El Dorado Cryo. Malty and medium bodied with a subtle fruitiness.

3.4%

Brass Castle, Malton, N. Yorks (2011)



Fruit Lupe: Bru-1 & Pineapple

LIMITED EDITION: Part of their range of single-hop pale ales matched up with fruit to complement the hop. With a totally tropical taste, Bru-1 is the perfect partner for Pineapple! Fresh citrus flavours with big fruit character.

4.8%

Burning Sky, West Firle, East Sussex (2013)



Fallow

NEW/VEGAN: A blend of pale malts give a juicy backbone for this cask IPA, hopped with Ahtanum, Simcoe and Mosaic varieties for robust bitterness and a fruit forward aroma.

5.8%

Campervan, Edinburgh, Scotland (2016)



Nomad Pale: Sabro & Cryo Cashmere

NEW/VEGAN: Combining Sabro & Cryo Cashmere, expect a bountiful mix of vanilla, peaches, coconut and lemon over the Nomad biscuity base.

4.2%

Caps Off, Bishop Auckland, County Durham (2020)



5 Days of Sunshine

NEW/VEGAN: English IPA. Deep Golden with a Stone Fruit aroma, and flavours of Stone Fruit, Pine with a malt backbone.

4.4%



The Hero in Pine Barrens

LIMITED EDITION: Collab with **Bone Machine**. Classic West Coast style pale ale with resinous pine notes, grapefruit aroma and a pleasing bitterness. Featuring Simcoe, Azacca and Comet hops, fermented with Voss Kveik yeast.

4.5%

Castle Rock, Nottingham, Notts (1997)



Agamemnon

LIMITED EDITION: Collab with **Abbeydale**. Bold and refreshing lemon and lime IPA - Motueka hops give a zesty citrus, sherbet sweetness.

5.6%

Chapter, Sutton Weaver, Cheshire (2016)



Dead Man's Fist

Award winning smoked porter with cracked black pepper. Won Gold in Champion Beer of Britain 2023 Specialty beers category.

5.5%

Consett Ale Works, Consett, County Durham (2006)



Consett Stout

This rich creamy stout offers a bitter yet smooth taste thanks to the roasted malts that have been mixed with top quality English hops.

4.3%

Darwin (Three Kings), Grimsby, Lincolnshire (2018)



Chocolate & Vanilla Stout

A smooth Stout with depths of flavour. Brewed with dark malts including chocolate and infused with vanilla.

5.0%

Docks, Grimsby, Lincolnshire (2018)



Low Tide

NEW: Easy drinking session pale ale goes big on flavour. Big doses of Cascade and Ekuanot hops provide juicy flavours of citrus peel and papaya with a floral undercurrent.

3.5%

Downlands, Small Dole, West Sussex (2012)



Inner Monologue

NEW: IPA brewed with Taiheke, Amarillo, Ekuanot, Comet and Summit hops.

5.4%

First & Last, Bellingham, Northumberland (2017)



Equinox

Award winning session pale. Tropical on the nose with a fruity citrus tang.

4.1%

Flower Pots, Cheriton, Hants (1993)



Cascadian Dark

NEW: Balanced dark ale brewed using a complex grain bill of roasted dark malts coupled with Cascade, Citra, Mosaic and Sabro hops. Notes of orange peel!

4.4%

Flying Gang, Ponteland, Northumberland (2021)



Dark Moon

NEW/VEGAN: Dry, bitter, session stout with hints of tobacco and chocolate.

4.0%

Good Chemistry, Bristol, Avon (2015)



Endless Summer

NEW: Columbus hops bring delicious lemon sherbet notes, combined with experimental hop HBC-735 to boost that sweet citrus flavour finishing with melon, floral notes and a crisp, clean bitterness.

3.8%

Great North Eastern Brewing, Gateshead, Tyne and Wear (2016)



Chinook

NEW/GLUTEN FREE: Hoppy IPA brewed with Chinook hops.

4.1%



Inter-City Porter

NEW/GLUTEN FREE: Traditional British porter. Full chocolate flavour with a rich malt profile.

4.8%

Guisborough, Guisborough, N. Yorkshire (2020)



Realm

Golden Ale, with plenty of British Jester hops.

3.9%

Hardline, Watford, Herts (2023)



Lifestyle IPA (v2)

NEW/VEGAN: Bold beer edging just over medium bitterness, with just a bit less than medium sweetness. Expect floral aromas plus lemon and lychees coming from the hops.

3.4%



Hardline, Watford, Herts (2023) continued



Lifestyle Pale Ale (v1)

NEW/VEGAN: A balanced beer with medium body, bitterness, and sweetness. Primary aromas of citrus & a faint secondary aroma of honey due to the barley. Refreshing clean, dry finish.

3.4%

Metalhead, Bedlington, Northumberland (2019)



Dark Secret Stout

NEW: Delicious Oatmeal Stout with well-balanced. Notes of Chocolate, Coffee & Licorice.

4.8%

Neon Raptor, Nottingham, Nottinghamshire (2018)



Filament

NEW: Soft IPA with a smooth bitterness and notes of lemon, lime and melon. Brewed with Cashmere, Ekuanot hops.

5.0%



Forecast

NEW/UNFINED/VEGAN: Tropical stone fruit leads to a well-rounded bitterness. Pale Ale brewed with Simcoe & El Dorado hops.

4.4%

Northern Alchemy, Newcastle-upon-Tyne, Tyne & Wear (2014)



John Barleycorn

NEW: A mild ale, based on a 1920s style.

4.5%

Park Brewery, Norbiton, Kingston-upon-Thames, Surrey (2014)



The Wanderings

NEW/UNFINED: Rich golden colour with delicate, light and spicy notes from locally sourced hops. Easy drinking ale. Slightly hazy.

4.0%

Winter XPA

NEW/UNFINED: Naturally hazy, extra pale ale dry-hopped with Mandarina, Bavaria and Cascade. Notes of orange and citrus.

4.0%

Pig & Porter, Royal Tunbridge Wells, Kent (2013)



Albedo

LIMITED EDITION: Session IPA, hopped with Ekuanot, Mosaic, and Cascade, providing a big fruity punch with subtle caramel notes from the Crystal light malt. Expect citrus, berry, tropical fruit, grapefruit and floral spicy undertones.

4.8%

The Kernel, Bermondsey, London SE1 (2009)



Brown Ale

NEW: A cracking beer that's really a cross between a black IPA and a brown ale. Like all the beers from this brewery it's packed full of flavour and refreshing hoppy bitterness.

5.8%

Thirsty Moose, Blaydon-on-Tyne, Tyne and Wear (2022)



Hazy Hinny

NEW: "Hinny" is a Northern term of endearment for a woman or child. This hazy pale ale has juicy tropical and citrus flavours plus hints of pine and black tea. Well-balanced bitterness and sweetness, along with a soft mouthfeel and full body.

5.2%

Thornbridge, Bakewell, Derbyshire (2004)



Artesian

LIMITED EDITION: This collaboration with **Timothy Taylor** starts as a light and quaffable pale ale, brewed for easy enjoyment. With bountiful additions of elderflower and zingy gooseberries to create a vibrant mix of summer flavours.

4.2%



Colmore Mild

LIMITED EDITION: Strong mild hopped with a traditional blend of Fuggles and Goldings to balance the slightly sweet finish.

6.5%



Kings Canyon

LIMITED EDITION: A showcase of balance, starting with a fantastic bed of English malts for a caramel and biscuit sweetness. The American hop addition works in consonance, bringing forth a delightful resinous character with considerable citrus notes and floral hints.

6.5%

Three Acre, Blackboys, E.Sussex (2019)



Bonfire Beer

NEW: Old Ale style with moreish biscuity flavours backed up by a balanced sweetness from the range speciality malts used to brew this beer. Perfect for cold autumn evenings..

6.66%

Three Brothers, Stockton-On-Tees, County Durham (2016)



Emergency IPA

NEW: A bright, hoppy session IPA, blending Amarillo, Zappa, Loral & Cashmere hops to make a full flavour pint at a lower ABV.

4.4%

Tiny Rebel, Rogerstone, Gwent (2012)



Cwtch Gold

LIMITED EDITION: Collaboration with **Theakston**. Light bodied, easy drinking golden ale that is packed with malty aromas and made with Citra and Cascade hops to give you subtle citrusy undertones.

4.6%



Tommy Two Peaks

NEW: Dark Fruits in an easy drinking, session IPA.

4.0%

Unbarred, Brighton, East Sussex (2015)



Pale Ale: Citra & Simcoe

NEW/VEGAN: A light & fragrant aroma of fresh citrus fruits & soft floral notes. Tropical and citrus fruits up front, followed by a gentle bitterness from Citra & Simcoe hops. Refreshing and extremely drinkable.

4.8%

The Subs Bench

Just in case we run out of festival beers, fear not....more great beers in the cellar!

Kent Brewery, Birling, Kent (2010)



Green Ernest

LIMITED EDITION: Deliciously fruity pale ale packed with freshly picked Ernest hops, a modern variety that Kent Brewery was involved with its early trials.

4.6%



KSB

NEW: A tan coloured, full-bodied bitter, with a warming caramel flavour and a whole bouquet of Kentish hops.

5.1%



Tropic

A mouth-watering taste of the tropics in a hotbed of fruity and citrusy hops.

4.9%

Two By Two, Wallsend, Tyne & Wear (2014)



Azacca Mosaic

NEW: Hazy New England Pale Ale.

4.6%



Citra Simcoe Ekuant IPA

Fruity aromas and a beautiful bitter finish in this hazy American IPA.

6.0%



Beautiful Minds

Full bodied IPA, Oats and Wheat add body and texture. Sabro whirlpool and dry-hopped with Sabro & Amarillo to give coconut & orange character.

6.4%

The Ciders

Bollhayes (Cullompton, Devon)

Half a Sec **MEDIUM DRY CIDER:**

Made with Yarlington Mill, Dabinett, Browns, Kingston Black, Chisel Jersey and Bramley apples - straw colour, with a fresh, clean, spicy floral aroma and a long, clean, full, crisp flavour.

6.5%

Gwynt Y Draig (Pontypridd, Glamorgan)

Black Dragon **MEDIUM DRY CIDER**

A lovely smooth, yet crisp Welsh cider.

7.2%

Marshwood Vale (Thorncombe, Dorset)

Yarlington Mill (Single Varietal) **DRY CIDER**

Excellent, strong cider. Mmmmm!

7.6%

Merry Moon (Mersham, Kent)

Ginger Cider **MEDIUM CIDER**

Cider with a good ginger hit.

6.0%

Strawberry & Thyme Cider **MEDIUM CIDER**

Strawberry cider with the unusual addition of thyme - sounds odd but it really works!

6.0%

Ross on Wye (Herefordshire)

Sorry Wrong Number **DRY CIDER**

Extremely moreish, dry cider. Expect dialling plenty of wrong numbers after a few of these!

6.8%

Seacider (Ditchling Common, East Sussex)

Rhubarb Cider **MEDIUM CIDER**

Expect loads of rhubarb in this quaffable tippie.

4.0%

Double Vision (Kent)

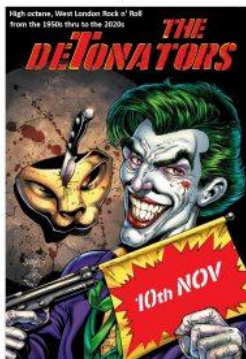
Impeared Vision **MEDIUM PERRY**

A very good, medium perry.

6.8%



The Music



Friday 10th November from 8.45pm

THE DETONATORS

High octane, West London Rock n' Rollers. Old & new, 50s/60s/70s write through to the present. Seeing them live will make you jitter n' jive.

Saturday 11th November from 8.45pm

JOHNNY MARVEL'S BLUES GROOVE

A great rhythm & blues/rock 'n' roll/soul band from Basingstoke – second visit, this time with a full brass section too! Expect to hear old school RnB as well as old time soul and funky grooves.



**This programme has been
kindly sponsored by**

**NEVIN
&
WELLS**



Residential

Established 2002



**Supporting the
EGHAM BEER FESTIVAL
since 2014!**