

43rd Egham Beer Festival

24th - 27th July 2024



Programme & Tasting Notes

www.EghamBeerFestival.co.uk

2024 Charities

Since starting in December 2008 the **EGHAM BEER FESTIVAL** has raised around £26,000 for various good causes including 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 charity bucket as you leave.

The club will convert all tokens back to cash for our 2024 charities.

Many thanks for your generosity!

Welcome to EBF43

Unlike the football a few weeks back, great ales have '*come home*' to Egham once again – a huge welcome to our 43rd Egham Beer Festival being held in the 104 year old Egham United Services Club.

The London RT Double Decker poster theme this time around was intended to evoke memories of the 1963 film Summer Holiday and its associated hot weather! So much for that so far this year - but we live in hope that summer will finally arrive this week!

Over the past 15 years or so we have raised money at our Beer Festivals to the tune of around £26,000 for many worthy causes and we urge you once again to show your generosity by donating to help those less fortunate than most of us. We will take donations by cash, card or unused beer tokens. More details of our 2024 Charities can be found opposite. In addition, we also hope to present a cheque to SSAFA from donations received at our recent D-Day 80 commemorative event.

Some of you might be surprised to learn that these beer festivals don't just happen overnight, so particular thanks to:

- the **SET-UP** team (here since Monday)
- the **TAKE-DOWN** team who will be here for the clear-up on Sunday 28th
- the **INSIDE BAR** team
- the **VOLUNTEERS** on the **DOOR, BBQ** and **OUTSIDE BAR**
- plus **JACQUELINE DUFF-TURNER** for once again pulling all the drip-fed info into this programme

Finally, **MANY THANKS** to **YOU** for attending, whether it is your first visit or if you are a regular who makes the effort to travel hundreds of miles to support us at every festival. Without your support we could not continue hosting these great get-togethers!

NOTE: For the first time ever, we have one ale that cannot be included in the usual half-pint token pricing structure due to its extremely high purchase price (see page 6). Apologies in advance!

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

- **EBF44**, the 44th Egham Beer Festival ~ **30th Oct until 2nd November 2024**
- **EBF45**, the 45th Egham Beer Festival ~ **2nd April until 5th April 2025**
- **EBF46**, the 46th Egham Beer Festival ~ **30th July until 2nd August 2025**

Enjoy yourselves and a safe journey home!

Bob Inman (Festival Organiser)

The Ales

360 Degrees, Sheffield Park, E.Sussex (2013)



Livin' Free

NEW: Collaboration with Goodness Brewing. A cask pale full of Talus, Galaxy and Vic Secret. **GLUTEN FREE**

4.5%

Attic, Birmingham, West Midlands (2018)



Hop Series : Simcoe & Talus

LIMITED EDITION: A bright refreshing pale ale. Expect lots of stone fruits, tropical notes and a smattering of coconut.

3.4%

Big Trip, Manchester (2022)



Where Is My Mind?

NEW: Ekuanot & Jester hops splice perfectly together to give soft aromas of grapefruit & tangerine. They are closely followed with the first sip of juicy papaya, dark berries and a zesty citrus medley. Low to medium levels of bitterness throughout from this perfectly hazy session and finishes clean with further tropical back-notes.

4.0%

Black Storm, North Shields, Tyne & Wear (2019)



Eagerness for Wise Conversation

NEW: A Vienna base heavy, DDH NEIPA. Beautifully soft and juicy, brimming with Citra & Amarillo hops.

6.0%

Chislet, Canterbury, Kent (2023)



Captain's Garden

NEW: Refreshing, light Kentish Pale Ale, brimming with local Prima Donna hops from the community-based Deal Hop Farm that deliver floral and subtle marmalade notes.

3.5%



Lakes View

NEW: Session best bitter with a medium malt body and hopped using local Prima Donna hops from the Deal Hop Farm, a community-based hop farm made up of a patchwork of community spaces and gardens. Refreshing and smooth with some delicate marmalade notes.

3.9%

Disruption Is Brewing, Camberley, Surrey (2007)



LOTBD #48 Chocolate Fudge Cake Milk Stout

FESTIVAL SPECIAL: Sweet, cake-inspired beer with loads of Cacao Nibs, Chocolate, and Vanilla with complex base including lactose for that creamy smoothness. Even more chocolate added for Egham!

7.4%

Disruption Is Brewing, Camberley, Surrey (2007) Continued



Prehistoric Chaos

LIMITED EDITION: Collab brewed at DiB with Staggeringly Good. Fantastic new DIPA with Galaxy, Mosaic, Citra and HBC 630. It's silky smooth with layers of tropical and stone fruit flavours. Mostly in keg – this is a rare cask version!

8.0%

Dolomite, Langwith, Derbyshire (2023)



BBF! – Best Bitter Forever

NEW: A healthy dose of toasty warming caramel and crystal malts are paired alongside Maris Otter pale malt and balanced with English grown hops Bramling Cross and EKG.

4.0%



Showtime!

NEW: Hazy pale ale that is bright in colour, smooth and juicy to taste with notes of orange, grapefruit and pineapple in the aroma from the Citra and Talus hops.

4.5%

Elusive, Finchampstead, Berks (2016)



Mild Craaft

LIMITED EDITION: Collaboration with Best Cask. Dark, smooth beer with notes of caramel and raisin from the malt, perfectly balanced with a low bitterness from the hops to make for a very sessionable ale.

3.8%



Bales

NEW: Summer special showcasing British hops, super sessionable golden ale.

4.0%



Flintlock

NEW: NZ pale hopped with Southern Cross and Cascade; lemon, lime and pine. A zesty banger!

4.5%

Flying Trunk, Forest Row, East Sussex (2022)



Earnest

NEW: Bitter brewed with amber, crystal and pale malts and hopped with UK Target hops.

4.0%



Mash

NEW: Cold brewed English bitter – after 2 minutes at 85°C it is crash cooled to result in a fresh and vibrant beer!

4.2%

Good Chemistry, Bristol, Avon (2015)



Longest Day

NEW: Hazy NEIPA inspired by those long summer evenings, this hazy pale is brewed with Luminosa and Lorien hops for a zesty and refreshing citrus flavour. One not to be missed. **VEGAN FRIENDLY**

4.7%

Kent, Birling, Kent (2010)



Going for Gold

NEW: Summit hops, signifying the peak of human performance, provide a powerful hoppy beer to celebrate this Summer's Olympic achievements.

4.4%



Raspberry Beret

NEW: A luxurious, dark and fruity, sweet stout infused with raspberries for extra richness.

4.8%



Cherry Bomb

NEW: Moreish Cherry IPA, brewed with freshly picked Kentish cherries.

5.0%



Rogue 24

NEW: A highly hopped English IPA showcasing Harlequin and Mystic hops with notes of tropical fruits alongside bold blackcurrant and hedgerow flavours.

6.0%

Little Critters, Sheffield, S. Yorkshire (2016)



Bentley's Bark

NEW: Bentley's classic dark mild, perfect winter supping (in summer!).

4.2%

Little Monster, Lavant, West Sussex (2022)



Sussex Super Sesh

NEW: Really fruity, citrus notes from the Citra with Simcoe, piney, fruity and earthy flavours.

4.2%



Woods

NEW: Vanilla, Fig & Tobacco Stout.

5.0%

Moncada, Cricklewood NW2 (2011-2021) CLOSED



El Chichón

RARE: Moncada closed 3 years ago, but a few casks of this Chipotle Smoked Stout have been secreted away in a cold store to quietly improve over 3 years! You won't find another Moncada cask beer anywhere in the UK except here at Egham, so taste a bit of brewing history!

6.3%

Monkey Brewhouse, Lymington, Hampshire (2021)



Sea Wall

NEW/UNFINED: Mellow and juicy, hazy session IPA.

4.2%



Monty's, Montgomery, Powys, Wales (2009)



Gwyn a Du

NEW: Gwyn a Du, (White and Black in Welsh) new from Monty's 'Wyvern' range. This silky-smooth stout is brewed to 4%. It has a gentle sweetness, a smooth finish, carbonated with nitrogen which helps give a stunning white creamy head. **GLUTEN FREE**

4.0%



Navigation Pale Ale

Lightly hopped pale ale, blend of Cascade, Delta, Admiral and Tetnang.

4.0%

New Bristol, Bristol, Avon (2013)



My Enigma Romance

NEW: Enigma hopped tropical IPA.

4.5%

Nightjar, Mytholmroyd, West Yorkshire (2011)



Rave Raccoon

NEW: Super, slightly hazy, pale session brewed with Cascade, Amarillo & Centennial and with a generous dry hopping of Nelson hops for good measure. The results are zesty fresh lemons and a waft of sourdough on the nose with mouthfuls of lemon meringue and refreshing citrus hits on the palate. **UNFINED/UNFILTERED/VEGAN FRIENDLY**

3.9%

North Riding, Snainton, North Yorkshire (2015)



US Session (V99) Ekuanot & Talus

LIMITED EDITION: American Pale Ale dry hopped with Ekuanot & Talus. Flavours and aromas are pink grapefruit, dank and spicy.

3.8%



Walnut Stout

Full bodied stout, infused with walnut flavouring post fermentation

5.5%

Northern Monk (Old Flax Store), Leeds, West Yorkshire (2014)



Fresh From ~ Amarillo

LIMITED EDITION: Latest in the 'Fresh From' single hop series, this time generously hopped with Amarillo.

3.8%

On The Level, Wrantage, Somerset (2023)



Pale

NEW: A very quaffable Pale Ale with a pleasant hoppiness. Brewed with Cascade hops.

4.0%



Amber

NEW: Rye malty sweetness with a raisin finish and a subtle hoppy bitterness. Smooth with a delightful mouthfeel. Main hop is Fuggles.

4.2%

Pentrich, Pentrich, Derbyshire (2014)



Killed by the Boom

NEW: A heavily hopped New Zealand IPA brewed with Vic Secret, Motueka & Nelson Sauvin hops. These impart punchy citrus & tropical fruit flavours & notes of lemon and lime, all over a light bitterness on the finish.

6.5%

Saltaire, Shipley, W. Yorkshire (2006)



The Watchman

NEW: Smooth brown porter with notes of roasted malt, offering chocolate and toffee flavours with floral and herbal nuances from Goldings and Northdown hops.

4.6%

Staggeringly Good, Southsea, Hampshire (2015)



Cocoa Docus Imperial Stout

***** 2 TOKENS per HALF PINT *****

LIMITED EDITION: Chocolate & coconut Imperial Stout.

11.2%

Stardust, White Waltham, Berks (2016)



WIP-M

NEW: A simple hazy pale base is selected to allow plenty of room for the hops to shine. M = Motueka

5.0%

Thornbridge, Bakewell, Derbyshire (2004)



Fonio

LIMITED EDITION: Collaboration brew with Garrett Oliver to celebrate his 30th anniversary with Brooklyn Brewery. Created with Fonio, an ancient grain that has thrived in West Africa for over 5,000 years due to its drought resistance and ability to grow in nutrient-poor soil.

4.5%



DDH Jaipur

DDH Jaipur is an occasional brew that uses the same recipe as Jaipur but is double dry hopped creating an even punchier tropical fruit character.

5.9%



Jaipur Noir

LIMITED EDITION: Thornbridge have added an array of dark malts to the brew to give this version its unique look alongside the classic Jaipur flavours.

5.9%

Tiny Rebel, Rogerstone, Gwent (2012)



Fruit Machine

NEW: Fruited wild Strawberry IPA.

4.8%



Titsey, Tatsfield, Surrey (2017)



Estate – Chocolate & Vanilla Stout

Smooth chocolate and mellow vanilla spice laid over a classic milk stout base. This indulgent stout is brewed using organic beans.

4.8%

Torrside, New Mills, Derbyshire (2015)



Price of Admission

NEW: Brewed with Simcoe and Rakau from New Zealand; a quasi-session IPA full of delicious juicy and zesty flavours. Perfect for the summer we might eventually get...

5.0%

Two By Two, Byker, Newcastle, Tyne & Wear (2014)



NZ Pale

NEW: Hazy, juicy, fruity pale brewed with NZ hops.

4.8%

Vibrant Forest, Hardley, Hampshire (2011)



Little King

NEW: Hazy session IPA. Clouded orange with white head, light on the palate with an accompanying drying bitterness. Some notes of lemon citrus, piney hints and tropical fruits. A pleasant light beer.

3.5%

Vocation, Cragg Vale, West Yorkshire (2015)



Life & Death

Fruit-forward flavours, dash of sharp citrus; lingering bitterness set against a smooth, malty base.

5.5%

Merchandise

We have brand new, top quality **'HOPs On Board'** polo shirts that include future Egham Beer Festival dates until the end of 2025! These are a brilliant way of you all helping us advertise our festivals to a wider beer-drinking audience at various other events around the UK.

They are available in **TWO** colours – **Dark Green** and **Charcoal Grey** - and **various sizes** and can be purchased from our staff at the door.

Purchase yours now to avoid disappointment!



The Ciders

Barbourne, Worcestershire

Tangerine Dream Medium Cider:

Fresh, zingy tangerine cider with just a hint of spice.

4.0%

Gwynt Y Draig, Pontypridd, Glamorgan

Dog Dancer Medium Dry Cider:

Produced from bitter-sweet apples.

6.5%

Hallets, Glamorgan, Wales

Heartbreaker Dry Cider:

No-nonsense farmhouse cider for the connoisseur! Green apple prominent fruit flavour.

7.0%

Rich's, Somerset

Legbender Dry Cider:

Infamous cider named after the famous Cheddar cider shop.

6.0%

Seacider, Ditchling Common, East Sussex

Blueberry Cider Medium Cider

Fruity, refreshing medium cider blended with blueberries.

4.0%

Thistly Cross, E. Lothian, Scotland

Jagged Thistle Dry Cider

Vintage Scottish scrumpy, matured in wood casks.

7.4%

Tutt's Clump, Berkshire

Oldbury Dry Cider

Made using apples from an old, private orchard in Oldbury-on-Severn, South Gloucestershire.

5.5%

Black Rat, Somerset

Perry Medium Perry

Traditional farmhouse perry made from locally sourced pears.

6.8%



The Music



**Friday 26th July
from 8:45pm**

ALL NIGHT WORKERS

Dynamic 10 piece soul/blues outfit with a 4-piece brass section that has gigged consistently since the 1960s!

The BLUES BROTHERS meets
THE COMMITMENTS !

The hit sounds of Stax Records
never sounded so good!

**Saturday 27th July
from 8:45pm**

LEECH

Leech have been USC favourites for many years, bringing you their versatile rock and pop covers from the likes of Blur, The Clash, Oasis, Green Day and The Jam.



**This programme has been
kindly sponsored by**

**NEVIN
&
WELLS**



Residential

Established 2002



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