

# 44th Egham Beer Festival

30th Oct - 2nd Nov 2024



## PROGRAMME & TASTING NOTES

[www.EghamBeerFestival.co.uk](http://www.EghamBeerFestival.co.uk)

## 2024 Charities

Since starting in December 2008 the **EGHAM BEER FESTIVAL** has raised around £28,000 for various good causes including Help For Heroes, 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. We hope to hand over some more cheques during this weekend.

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 EBF44

A big welcome to our **44<sup>th</sup> Egham Beer Festival**. Regular visitors will notice the club is looking a lot brighter now with new ceilings, lighting and windows and a few more improvements still to come in the near future.

In August we lost USC member **Dave 'The Pickle' Rance** who used to supply our picked onions & gherkins for the BBQ, where one of his last jars is available to enjoy along with your burgers. Please make a donation.



In addition, we also recently lost one of our stalwart supporters, **Rob Bolt** (left) who had attended most of the Egham Beer Festivals from day one.

Thanks to Ben Ebbetts at Stardust Brewery, we have a special memorial beer for you all to raise a glass to the memory of *Rockin' Robin* sometime during your visit.

From the very first Egham Beer Festival in December 2008 we have strived to offer you interesting beers, one-off beers, festival specials, new breweries – basically no London Pride or Doom Bar here! I trust you'll like our beer & cider offering this weekend.

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 morning
- the **INSIDE BAR team** selling you beer and beer tokens
- the **VOLUNTEERS** on the **DOOR**, the **BBQ** and **OUTSIDE BAR**
- plus **Jacqui Duff-Turner** for once again putting this programme together

Finally, many thanks to **YOU** for attending, whether it is your first visit or you are one of our many returning regulars, your loyal support is very much appreciated and, without you all, we could not continue hosting these great get-togethers!

**Future Egham Beer Festival dates for your 2025 diary:**

**EBF45, the 45<sup>th</sup> Egham Beer Festival ~ 2<sup>nd</sup> to 5<sup>th</sup> April 2025**

**EBF46, the 46<sup>th</sup> Egham Beer Festival ~ 30<sup>th</sup> July to 2<sup>nd</sup> August 2025**

**EBF47, the 47<sup>th</sup> Egham Beer Festival ~ 5<sup>th</sup> to 8<sup>th</sup> November 2025**

**Enjoy yourselves and a safe journey home!**

**Bob Inman**  
Festival Organiser

## The Ales

### Almasty, Shiremore, Tyne & Wear (2019)

#### A Land Down Under



**NEW:** A super smooth, hazy pale ale. Brewed on a bed of rolled oats and hopped with a selection of the finest Australian and New Zealand hops. A masterful blend of Galaxy, Vic Secret, Nelson Sauvin and Motueka produce classic tropical fruit flavours and strong aromas of mango and guava.

4.5%

### Anarchy, Newcastle-upon-Tyne, Tyne & Wear (2012)



#### Vision Quest

**NEW:** Grapefruit flavour, with aroma of citrus and pine, light mouthfeel gentle bitterness. Naturally hazy.

4.8%

### Black Lodge, Liverpool, Merseyside (2015)



#### Tree House Downtown

**NEW:** Pale Ale hopped with Ekuanot and Nelson Sauvin. Notes of juicy tropical fruit, papaya, gooseberry and grapefruit.

4.2%

### Bristol Beer Factory, Bristol, Avon (2004)



#### Worlds Apart

**NEW:** UK and NZ are undeniably Worlds Apart, however, these two brewing heavyweights have released two new-wave hops that just play perfectly together, all in at session strength, come at us. Olicana is the darling of UK modern hops with its subtle grapefruit and passionfruit base, while Nectarine is full throttle New Zealand that raises the passionfruit level and adds a twist of tropical. Cask heaven!

3.9%

### Bude Coastal, Bude, Cornwall (2024)



#### Perfect Wave

**NEW:** A NZ Pale Ale created with pale ale, crystal, caramel & chocolate malts with NZ hops giving a subtle floral aroma with a spicy taste.

4.0%



#### Indian Summer

**NEW:** A good mix of Maris Otter and Crystal malts plus a mix of Yakima hops creates a great IPA.

4.7%

### Burning Sky, West Firle, East Sussex (2013)



#### Inclination

**NEW / VEGAN:** American Brown Ale – deep mahogany colour from Maris Otter, Crystal & Chocolate malts. Hopped with Columbus, Cascade & Centennial in the copper and then dry hopped with more Centennial. Smooth, rich and contemplative.

4.8%



## Church End, Nuneaton, Warwickshire (1994)



### Bonfire Toffee Stout

**NEW:** Moreish toffee stout, ideal for bonfire night and those chilly autumn evenings

4.6%

## Disruption Is Brewing, Camberley, Surrey (2007)



### TDH Chaos More Chaos

**LIMITED EDITION:** Excellent dank, juicy, tropical fruity, Triple Dry Hopped hazy NEIPA.

6.0%



### LOTBD #49 Peanut Butter Stout

**FESTIVAL SPECIAL:** A decadent chocolate & peanut butter stout, sweet caramel and creamy vanilla flavours.

8.5%

## Dolomite, Langwith, Derbyshire (2023)



### Flutterby

**NEW / VEGAN:** A golden English pale ale, dry hopped with UK Cascade hops. Expect fresh cut grass aroma with subtle grapefruit, floral and earthy tones in this easy session beer.

4.2%



### Taxi to Nowhere

**NEW:** Bursting with citrus character from the big hitting Simcoe and Columbus hops, this pale ale is balanced with subtle bitterness and pours a deep sunset yellow.

5.0%

## Downlands, Small Dole, West Sussex (2011)



### 1984

**NEW / VEGAN:** Layered Crystal malts add sweetness and depth to the chocolate malty double plus goodness.

5.5%

## Duration, West Acre, Norfolk (2020)



### Desire Lines

**NEW:** Refreshing Citra hopped pale, balanced and well-rounded. Perfect for enjoying after a day hiking out enjoying nature. Desire Lines are well trodden tracks that form over time – make your own desire line to Egham Beer Festival for a perfect pint!

4.4%

## Elusive, Finchampstead, Berks (2016)



### Pineapple Head

**NEW:** Collab with Heavy Riff brewery (St Louis, Missouri). This juicy Pale Ale uses El Dorado and BRU-1 hops for notes of pineapple plus puree and concentrate to push the pineapple to the fore.

4.8%

## Farm Yard, Cockerham, Lancashire (2017)



### I Know You Are You Said You Are

**NEW:** NEW: This full-bodied, fruity English ale has been hopped with British hops Harlequin and Bramling Cross, for subtle tropical notes. Maris Otter and Cara Gold malt give the brew a rich golden hue with hints of caramel.

4.3%

## Fell, Flookburgh, Cumbria (2013)



### Holy Well

A bright, blonde ale made with lager malt and Slovenian Celeia hops, which give grassy, apple blossom like notes with a lightly flinty, slightly bitter finish.

4.4%

## Feisty, Bourne End, Bucks (2022)



### Ruby Ruby Ruby Ruby

**FESTIVAL SPECIAL:** Modern take on a dark, ruby ale.

5.6%

## Flying Gang, Ponteland, Northumberland (2021)



### Space Pirate

**NEW / VEGAN:** Pale ale with a light hop of Galaxy for fresh notes of peach, passionfruit and blackberry.

4.4%



### Steady Away

**NEW:** DDH Pale - a 5 hop, dry hopped over 2 days, gives citrus fruit and wild berry notes in this beautifully sessionable hazy pale ale.

5.3%

## Flying Trunk, Forest Row, East Sussex (2022)



### Zebu

**NEW:** Traditional English sessionable IPA brewed with a touch of light crystal malt to balance the massive hop UK additions. Bitter, hoppy and refreshing.

4.5%



### East Court Cracker

**NEW / VEGAN:** Amber warming Autumnal Ale with bonfire toffee flavours from the black treacle added to the boil. Fermented with a Belgian ale yeast.

5.0%



### Way Past your Bedtime (Special Edition – Coffee)

**NEW / VEGAN:** Brewed with 5 dark malts, their Gold Award winning stout has been resting on a bed of single origin Kenyan coffee beans after fermentation.

7.5%

## Green Duck, Stourbridge, West Midlands (2013)



### Cinderman

**NEW:** Cinder toffee stout. Does what it says on the tin.

5.2%

## Kent, Birling, Kent (2010)



### No Kinda Plan

**NEW:** Classic American hops, packed with citrus and spice flavours and a good bitterness.

4.9%



### Green Giant (v2024)

**LIMITED EDITION:** Fresh East Kent Goldings Green Hop, from bine to brew in a couple of hours. This year's brew.

6.0%



## Kent, Birling, Kent (2010) Continued



### Tech Noir

**NEW:** Rich and complex American Porter, as dark as a Tech noir movie or the bar of that name where it began in The Terminator, 40 years ago.

6.1%

## The Kernel, Bermondsey, London SE1 (2009)



### Brown Ale > Apologies, Not Available <

**NEW:** German smoked malt combines with Wai'iti hops to result in a hoppy Brown Ale. Warm, rounded, with caramel and dried fruits, then tending towards citrus hops before the smoked malt rounds things out.

5.5%

## Left Handed Giant, Bristol, Avon (2017)



### Citra Pale

**NEW / VEGAN:** Simple things are often the best and this single hopped pale ale, showcasing Citra, is no exception. Everything you love about Citra hops, crammed in a cask ale.

4.4%

## Metalhead, Bedlington, Northumberland (2019)



### Motorhead Porter

Aroma of Tiramisu – flavours of creamy latte coffee, hints of chocolate, honeycomb, caramel and vanilla.

4.8%

## Milk Town, Melksham, Gloucestershire (2024)



### Smile & Wave

**NEW / UNFINED / VEGAN:**

Brewed with Warminster extra pale malt, lightly bittered with First Gold and Chinook hops before being dry-hopped with Azacca gives this hazy session pale ale notes of mango & sweet citrus

3.8%

### Time For Another



**NEW / VEGAN:**

A combination of Warminster pale, crystal and chocolate malts, with the addition of First Gold hops gives this beer a chocolatey orange mouthfeel, with a hint of spice.

4.5%

## North Pier, Sunderland, Tyne & Wear (2020)



### Infinite

American Pale style, brewed with Centennial and Citra hops and a medium bitterness with notes of pine, citrus and a hint of caramel from the crystal malt.

4.0%

## Otherworld, Dalkeith, Midlothian, Scotland (2021)



### Acheron

Hazy pale ale with Sabro hops but the coconut flavours are accentuated with an addition of toasted coconut to make the beer really come alive with all the tropical flavours you can imagine!

4.2%



### Riverhorse

**NEW:** This IPA shows off New Zealand's Nelson Sauvin hop with characteristic white wine notes, bright lime flavour & hints of passion fruit.

4.8%

## Out There, Newcastle-upon-Tyne, Tyne and Wear (2012)



### Ursa Major

**VEGAN:** Slightly smoky Oatmeal Stout. Roasted barley, soft oatmeal and chocolate malt create a bear hug of a beer.

5.0%

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



### Galvanise ESB

**NEW:** A full strength Extra Special Bitter. Designed to be a modern classic, brewed with Maris Otter on a backbone of crystal malt, with a pinch of roasted barley, giving it a deep ruby tone. Kentish Bramling Cross hops were chosen for balanced bitterness, with floral and blackcurrant notes. Combined, these produce a wonderfully harmonious beer, with a lingering and satisfying bitterness. Floral and blackcurrant hop notes.

5.1%

## Rigg & Furrow, Acklington, Northumberland (2017)



**King Coal NEW:** Smoked Stout. A dark & bittersweet stout brewed with a complex grist of beech smoked malt, roasted malt and a touch of rye. Bringing together smooth coffee & campfire notes. Delicious, especially in time for the changing of seasons.

6.0%

## Siren Craft Brew, Finchampstead, Berks (2013)



### Follow Me To The Fields

**NEW:** Brown Ale brewed with an impressive 9 different malt varieties build an incredible base of flavour, with Mosaic, Strata and HBC630 hops bringing berry and tropical fruit highlights.

5.4%

## Staggeringly Good, Southsea, Hampshire (2015)



### MegaloDawn

Breakfast stout, made with Brazilian & Costa Rican Coffee, Cacao, Madagascan Vanilla, and Milk Sugar giving waves of chocolate and nutty flavours.

4.8%

## Stardust, White Waltham, Berks (2016)



### Rockin' Robin's Farewell

**FESTIVAL SPECIAL:** Easy Pale Idaho 7, specially dry-hopped with Citra in the cask to raise a glass to the memory of Rob *Rockin' Robin* Bolt.

3.8%



### Morph

**NEW:** A hazy pale ale with a simple malt base destined to let the hops shine through. The mix of Citra and Cryo Pop create a refreshing tropical fruit flavour.

5.0%



### Lattice

**NEW:** Collaboration Export Stout brewed with Elusive at Stardust. This one pushed the Stardust mash tun to its limit and combines 8 different grains to create a rich depth of flavour like never before!

7.2%



## Sunken Knave, Worthing, West Sussex (2024)

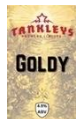


### Boffle (PIN)

**LIMITED EDITION:** Brewed in February and aged for 8 months, this is a traditional, full bodied, red tinted barley wine. Smooth yet complex flavour profile with notes of apricot, raisin, marmalade, and spice.

10.5%

## Tankleys, Sidcup, Kent (2023)



### Goldy

**NEW:** A refreshing golden ale with citrus & pine notes – thirst quenching, but sessionable, bitterness.

4.5%



### Hawaiian Pizza Beer

**NEW:** Fruity, punchy, unique, with smoky and tropical notes, Hawaiian Pizza Beer is reminiscent of one of the most popular pizza styles!

4.2%

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



### Nowt But Stout

**NEW:** A velvet-smooth, well-bodied triumph featuring rich chocolate, coffee, and light charcoal undertones. This deep and dark delight delivers a sweet essence, concluding with a satisfyingly balanced, bitter finish.

4.2%

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



### Caramel & Maple Milk Stout

**NEW:** A delicious milk stout with notes of maple syrup & caramel.

4.4%

## Three Kings, North Shields, Tyne and Wear (2012)



### Shield Maiden: Bramling Cross & First Gold

**NEW:** Golden Bitter with Bramling Cross & First Gold Hops. Fruity with hints of blackcurrant & orange.

3.7%

## Triple fff, Four Marks, Hampshire (1997)



### Nothing Else Matters (PIN)

**NEW:** Single Hopped Beer – delicately hopped with Polish Magnum to give a rich, full bodied beer, biscuit notes with a delicately bittered finish.

4.7%

## Twisted Barrel, Coventry, West Midlands (2013)



### Everchanging : Centennial

**NEW / VEGAN:** A juicy session pale, packed with Centennial hops for notes of lime and grapefruit.

3.4%

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



### 10Years, 10 Parakeets - 10<sup>th</sup> Birthday Beer

**LIMITED EDITION:** A tropical hoppy beer made with all their favourite hops to celebrate 10 years of Two By Two. A hop-fest of juicy, hazy loveliness.

5.4%

# The Ciders

## Celtic Marshes (Herefordshire)

**Tutti Frutti Medium** 3.4%

Cherry and Pineapple – very drinkable!!!

**Lily The Pink Medium** 4.5%

Gorgeous pink colour – made from 100% cider apples on their Herefordshire farm – intense fruity aroma – very drinkable!!!

## Dudda's Tun (Kent)

**Apricot Cider Medium** 4.0%

A delicious blend of sweet apricot and apple. Light and moreish

## Farmer Jim's (Devon)

**Farmyard Fruits Medium** 4.0%

A pale, refreshingly fruity blended cider, full of the joys of summer!

## Snails Bank (Herefordshire)

**Strawberry & Lime Medium** 4.0%

Fruity, refreshing medium cider blended with sweet, juicy strawberries and a dash of tangy lime.

## Tutt's Clump (Berkshire)

**Jazz Medium/Dry** 5.5%

Single variety made from the finest Kent-grown JAZZ apples. Created in New Zealand, the JAZZ apple variety is a cross between the UK's two biggest selling varieties – the ROYAL GALA and the BRAEBURN.

## Mr Whiteheads (Hampshire)

**Boxing Dog Medium** 7.5%

Strong cider made from varieties including COX, RUSSET & WORCESTER PEARMAIN. Not too heavy for its strength.

## Tutt's Clump (Berkshire)

**Perry Medium** 5.5%

Traditional farmhouse perry made from locally sourced pears.



## The Music



Friday 1<sup>st</sup> November 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!

Saturday 2<sup>nd</sup> November from 8:45pm

### LORD JOHN

Brilliant band playing Mod tunes plus dance tunes from the 1960s, 70s, 80s and 90s! Expect to hear tracks from The Kinks, The Who, The Jam, The Spencer Davis Group and The Clash along with Rolling Stones, Beatles, and Blur tunes.



## Merchandise



We should still have some of our 2024, 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 were available in **TWO colours** – **Dark Green** and **Charcoal Grey** - and **various sizes**.

Ask at the door to see if we have the size & colour of your choice.

Purchase yours now to avoid disappointment!

**This programme has been  
kindly sponsored by**

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