



the march hare

"GRIN and Beer It 6"

BEER FESTIVAL

29th, 30th september and 1st october 2017

tasting notes: **BROWN** = from the bar
BLUE = from the stillage
GREEN = pre and post fest beers



6th Year!



- 1. Autumn Leaves 3.4%, Daleside, Harrogate, Yorkshire**
A mid-brown session beer characterised by soft nutty malt, with a hint of floral hops on the finish.



- 2. Classic Blonde 3.9%, Clarks Brewery, Wakefield, Yorkshire**
Pale, straw coloured ale with a fruity aroma and with a light spicy taste.



- 3. Cragg Vale 4.2%, Little Valley Brewery, Hebden Bridge, Yorkshire**
A bold and malty red-brown ale with a rich rounded malty body and a clean bitter finish.



- 4. Farmer's Blonde 4%, Bradfield Brewery, Sheffield, Yorkshire**
Extremely refreshing. A very pale, brilliant citrus blonde beer.



- 5. Harvester 4.5%, Acorn Brewery, Dewsbury, Yorkshire**
A rich golden ale. Pale Crystal malts give this Bitter a sweet malty flavour. The English Bramling Cross Hops give an excellent bitterness and berry fruit aroma.



- 6. Hellfire 5.2%, Leeds Brewery, Leeds, Yorkshire**
Packed full of American hops this beer is bursting with fruity citrus flavours followed by a brilliantly refreshing crisp clean finish.



- 7. Liquorice Libation 4.4%, Naylor's Brewery, Crosshills, Yorkshire**
Brewed with black malt and roasted barley, this lightly hopped beer is boosted by the addition of blackcurrants and liquorice to give a delightful flavour combination.



- 8. Yorkshire Porter 4.4%, NYBC, Guisborough, Yorkshire**
A smooth, well balanced Porter with hints of chocolate malt flavour, with a rich creamy head and a slightly hoppy nose.



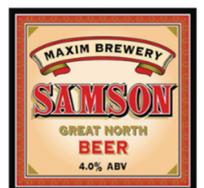
- 9. Masterpiece IPA 5.6%, Heritage Brewery, Burton on Trent, Staffordshire**
Aromatic hops, toasted cereal notes and hints of smoke and spice enhanced by fragrant fruity character and a top note of fresh bread. A full luxurious mouth-feel combines with a subtle peppery character to create an exquisite finish. Masterpiece was the name of one of the former dray horses at the 'museum of brewing' in Burton on Trent.



- 10. Pure Blonde 3.8%, Joules Brewery, Market Drayton, Shropshire**
A modern beer style that is fresh, with a hoppy, citrus nose. Brewed using mostly lager malt and a Czech hop variety, Saaz. An aroma hop, it has a delicate light hop oil producing a hoppy, citrus nose.



- 11. Samson 4%, Maxim Brewery, Houghton Le Spring, Tyne & Wear**
Brewed using Maris Otter malt, with a small amount of Crystal and roasted malts to deliver a distinctive flavour. The balance, bitterness and aroma are enhanced through the addition of English Goldings. Samson was originally launched by Vaux Breweries Ltd to quench the thirst of steelworkers on Teesside.



- 12. St Modwens 4.2%, Heritage Brewery, Burton on Trent, Staffordshire**
A golden beer crisp and refreshing, but not too bitter with a subtle malted wheat biscuit taste. The patron saint of Burton upon Trent, St. Modwen, was a 7th century nun who founded the Burton upon Trent abbey where reputedly beer was brewed and she performed miracles with the Burton spring water.

