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www.eghambeerfestival.co.uk



20th Egham Beer Festival

2nd - 5th April 2015



Festival Programme & Tasting Notes

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Welcome to the EBF20

We seem to have come a million miles from a cold, wet and windy weekend almost seven years ago with the outside bar protected against the elements by a flapping tarpaulin, the beer needing to be kept warm by quilt bedding and the only warmth for the outside volunteers provided by Santa hats! The very first Egham Beer Festival took place between 11th and 14th December 2008 and, despite us never setting out to push ale boundaries, I look back at our first list with a little pride – 54 beers that included five ales from newly started Art Brew in Dorset plus two from the sham that was Morrissey-Fox along with three beers from Sarah Hughes including the 8% Snowflake – probably the furthest south it had been seen at that time! Fast forward 19 festivals (and 1211 beers) later and we very much seem to have found our niche in the country's small festivals offering a decent range of new and interesting ales.

If you are first time visitors - welcome to one of the friendliest festivals anywhere and I trust you will enjoy yourselves and become a regular return visitor at future festivals (the dates of the next two are elsewhere in this programme). To our regular visitors a huge vote of thanks for your ongoing support! You may have noticed that the club is in the middle of a major refurbishment that will include new and upgraded toilets and disabled facilities by the end of April.

The USC has been a big supporter of forces and local charities in recent years. Since 2014 we have been supporting Coming Home - a charity that aims to provide or adapt housing to be suitable for injured servicemen and women after returning home. With the new disabled toilet facilities in place we will finally be in a position to welcome some of our injured service heroes at EBF21 along with representatives from Coming Home to present them with a sizeable donation. Much of our charity fundraising is boosted at these festivals so I urge you to give generously to that ongoing appeal. We can accept cash, unused beer tokens or your £2 glass deposits as you depart the festival. Further details of Coming Home can be found elsewhere in this programme.

Once again, a big thank you to the committee and members of the USC who allow us to host these festivals in what we all believe is the best club in the UK. Also, many thanks to all the unpaid volunteers who give up their time to tirelessly welcome you at the door or serve you ales, ciders and BBQ food outside.

As always, a special mention to Steve Clanford for managing the festival website in addition to his usual job making sure that all our kit is in fine fettle! Also, many thanks to Roger Pearson for pulling together all of the bits and pieces to produce this excellent programme!

Finally, many thanks to our advertising sponsors Nevin & Wright and Gemini Cars, to Rebellion and Surrey Hills breweries for their ongoing support and programme printers Redan Printing.

PLEASE ENJOY YOURSELVES and COME BACK AGAIN SOON!

Bob Inman Festival Organiser

20th Egham Beer Festival Easter 2015

ASCOT ALES, CAMBERLEY, SURREY (2007)

<http://www.ascot-ales.co.uk/>



Last of the Blue Devils #22 8.0% Festival Special

One-off imperial stout with blood orange, 22nd in a special series to commemorate the passing of USC member Alan Dunton aka 'Aj'.



Single Hop Amarillo 4.6% (Festival Special)

Specially dry-hopped EBF version of their monthly copper IPA.

AYLESBURY BREWHOUSE (ABC), AYLESBURY, BUCKS (2011)

<http://www.aylesburybrewhouse.co.uk/>



Binary 4.1%

Fresh, crisp, zesty citrus real ale brewed with New Zealand hops and English malt.



New Holland 4.9%

Super hoppy dry-hopped Australian IPA! Big, fruity, juicy bitterness with a wonderful aroma and flavour from only the finest Aussie hops!

BACKYARD BREWHOUSE, WALSALL, W. MIDLANDS (2008)

<http://www.tbbs.uk.com/>



Blonde 4.1%

Citrus and pine nose, with a dry, crisp and hoppy taste.

BETTERRIDGES BREWERY, HURSTBOURNE TARRANT, HANTS (2014)

<http://www.betterridgesbrewery.co.uk/>



Old Chap 3.8% (New)

A traditional, easy drinking amber bitter with a fresh, light but flavoursome malt and lightly hopped with English East Kent Goldings and First Gold.



Private Sector 4.2%

A full flavoured amber coloured ale.



Jenny Wren 4.2%

A golden, single hop pale ale. Using Nelson Sauvin, a hop from New Zealand this beer is light in colour, has a distinctive hoppy flavour and deceptive body for its appearance.



Serious Black 4.2%

A thoroughly complex and enriching Cream Stout using dark malts and roasted barley to give coffee and chocolate notes alongside burnt toast.

BEXAR COUNTY, PETERBOROUGH, CAMBS (2013)

<http://bexarcountrybrewery.com/>



Punch In The Face 4.5% (Festival Special)

Coffee session IPA. Pale, hoppy and bitter with a serious coffee hit.

BLACK COUNTRY ALES, LOWER GORNAL, W. MIDLANDS (2004)

<http://www.blackcountryales.co.uk/>



Pig On The Wall 4.3%

Refreshing chestnut brown beer with a complex flavour of light hops; suggestions of chocolate and coffee undertones.

CANOPY BEER COMPANY, HERNE HILL, LONDON SE24 (2015)

<http://www.canopybeer.com/>



Full Moon Porter 5.0% (New)

This Porter offers rich flavours of chocolate, caramel and coffee from dark crystal and black malts, with light notes of East Kent Goldings hops on the finish.



Ruskin Wheat Beer 5.4% (New)

A German style hefeweizen beer, brewed with Hersbrucker hops and has the classic haziness and fruity flavours of this style.



Brockwell IPA 5.9% (New)

Straightforward, smooth and easy drinking IPA hopped with Cascade and Citra for fruity, bubblegum flavours.



Milkwood Amber Ale 5.9% (New)

Full-bodied, fruity, spicy, smooth and robust, this Belgian style amber ale is brewed with Saaz and Styrian Golding hops for an authentic Belgian taste.

CASTOR ALES, CASTOR, CAMBS (2009)

<http://www.castorales.co.uk/>



Afterburn 2 4.1% (Festival Special)

A 4.5 gallon pin of the light and hoppy 'Customer Service' specially infused with two types of chilli. The resultant beer has a modest initial burn, but with a grassy perfume.



Camping on the Comet 4.5% (Festival Special)

Castor's 'Dark Side of the Comet' with a generous amount of Camp Coffee added to further enhance the coffee overtones of this silky stout, plus add a slight smoky background courtesy of the chicory.

20th Egham Beer Festival Easter 2015

CRAFTY BREWING, LOXHILL, DUNSFOLD, SURREY (2015)

<http://www.craftybrewing.co.uk>



Loxhill Biscuit 3.8% (New)

Golden with sweet floral notes and a subtle orange finish.



Heady Steady Go 4.5% (New)

American Pale Ale with a hint of herbal fruitiness and a hoppy finish.

DOWNLANDS BREWERY, SMALL DOLE, WEST SUSSEX (2012)

<http://www.downlandsbrewery.com/>



Bramber 4.5% (New)

Powerfully hopped American style amber ale with plentiful tropical, citrus and grapefruit aromas on top of a solid malt base.



Old 4.7% (New)

Resinous pine, burnt caramel and roasted coffee flavours.



How Old? 4.7% (Festival Special)

We've added a splash of honey to our popular Old to remind you of sweet little old ladies on the bus!!!



First Gold IPA 5.6% (New)

Traditional English IPA lead by First Gold hops. Orange, citrus, sweet and tropical aromas abound.



CAM-RAA Two 6.1% (Limited Edition)

The little brother of last year's CAMRAA. 10 malts used to create a beer so dark it absorbs light from the rest of the bar!



Pyecombe All Ye Faithful 7.4%

A strong dark ale with nutty, chocolate and smokey flavours complemented by a hoppy backbone. An aged Christmas ale – just in time for Easter!!

EAST LONDON BREWING, LONDON E10 (2011)

<http://www.eastlondonbrewing.com/>



Cowcatcher 4.8% (New)

American Pale Ale generously hopped with Amarillo, Chinook, Simcoe and Citra.

GIPSY HILL, LONDON, SE27 (2014)

www.gipsyhillbrewing.com/



Dissident 4.8% (New)

Smoked porter with a bitter, dry, roasty finish.

GLOUCESTER BREWERY, GLOUCESTER, GLOUCESTERSHIRE (2011)

<http://gloucesterbrewery.co.uk/>



Priory Ale 3.7%

Crisp pale ale.



Cascade 4.2%

A well balanced pale session ale with a fresh zesty finish.



Black Citra 4.0%

Roasted malt with a bitter citrus kick from the infamous American Citra hop.

GYLE 59, THORNCOMBE, DORSET (2014)

<http://gyle59.co.uk/>



Mighty Hop's Happy Daze 4.1% (New)

A classic and refreshing wheat beer. A hit of banana and spice from the yeast and subtle addition of coriander make put this beer in a class of its own. Recipe inherited from the now defunct Mighty Hop Brewery.



Unite Red Ale 4.6% (New)

Brewed for International Women's Collaboration Brew Day, this Saison has the classic Belgian yeast flavours enhanced with rye malt flavours and the fruity aromas and taste of Willamette hops. With English and German malts, Belgian yeast and American hops this is truly an international brew!



Halcyon Daze 5.0% (New)

Happy Daze's funky big sister! This wheat beer has a depth of flavour to satisfy any wheat beer lover. The gentle spicy kick from the coriander combines beautifully with the rich fruity notes produced by the yeast and hops.

HEATHEN BREWERS PARTNERSHIP, HAYWARDS HEATH, W.SUSSEX (2014)

<https://www.facebook.com/heathenbrewers>



Heathen Rhubarb 4.5% (New)

A Best Bitter brewed with rhubarb and honey, and bittered with Centennial and Fuggle hops. Maris Otter and Crystal malts impart a rich brown colour.



Heathen Honey 5.5% (New)

Honeyed West Coast IPA which is a refreshing rich and balanced pale ale brewed with Pilsener, Munich and Crystal malts, locally sourced honey and West Coast yeast. The floral hoppy notes and bitter finish result from the addition of four New World hop varieties.

20th Egham Beer Festival Easter 2015

Live music at the 20th Egham Beer Festival

The Egham Beer Festival will once again be offering some great live music on the stage each evening as follows:

FRIDAY 3rd APRIL – THE COURTELLES (8.45pm)

This absolutely top class, high performance 4-piece band emulate a truly authentic sound from the most famous of decades 'the Sixties'. They will transport you back to a time when the music was fresh, exciting and full of classic hits that totally rocked! Their repertoire includes songs from The Beatles, The Rolling Stones, The Who, The Kinks, Jimi Hendrix, The Doors, Pink Floyd, The Small Faces and many, many more to keep you tapping your toes.



<http://www.thecourtelles.com/>

SATURDAY 4th APRIL – JOE JAMMER BAND (8.45pm)



Chicago guitarist/vocalist Joe Wright might not be a household name, but he's been an integral part of the music scene for over four decades. Originally the guitar technician for Led Zeppelin during the early '70s while he was just a teenager, Joe was given the nickname 'Joe Jammer' by none other than Jimmy Page, and the name stuck. Jammer has worked on albums by Mick Jagger, Ringo Starr, Jerry Lee Lewis, and many others. Joe was also asked to join the original line-up of Aerosmith, and appeared on the original stage show of Tommy at the Rainbow in London. This will be a TOP show!!

<http://www.joejammer.com>

SUNDAY 5th APRIL – JAMIE MARSHALL (8pm)

"When it comes to singer/songwriters, Jamie Marshall takes a lot of beating ... an act worthy of Wembley Arena" – Bluesmatters magazine. Jamie's music is an eclectic blend of influences including pop, soul, and roots music. Jamie makes his 4th visit to Egham (from Prague) to complete our Easter Beer Festival weekend musical line-up.

www.jamiemarshall.com



USC Charities for 2015

Coming Home

Haig Housing Trust's fundraising campaign **Coming Home** aims to raise significant sums over 5 years to provide these specifically adapted homes for our wounded heroes. Your generous donations will help to provide decent, adapted housing for our heroes who have been through a gruelling rehabilitation and are now trying, whilst facing enormous personal challenges, to rebuild their lives.

Why is this money needed and why now?

Many of our wounded are now surviving injuries that would have proved fatal 20 years ago and, it is only over the past four years or so that the need for decent, adapted housing, in areas where they need to live, has become apparent. Coming Home are turning to you to help them to help those whose Military careers have either been cut short or have had to take a very different direction; those who are returning to 'Civvy Street' much earlier than they had planned and in a sorrowfully different condition. This is difficult enough without additional and enormous challenges of physical and, in some case, mental disability to cope with; imagine how much harder it is if you are young, just starting out in life, perhaps married with young children, and then suddenly and traumatically disabled, and permanently so. How and where do you start?



They aim to help by providing a platform - a home – from which they can rebuild their lives.

Please help **Coming Home** to help them to rebuild their lives and to feel they are Coming Home.

The **Coming Home** campaign raises funds to enable the Haig Housing Trust to find, buy, adapt and maintain suitable homes for servicemen and women, including members of the territorial arm, who have been badly injured or disabled. The Charity takes over where **Help the Heroes** finishes.

Bryn Parry, the founder of Help the Heroes said: *“Our task is to fix up these brave young men and women so that they are capable of leading the rest of their lives. That’s where Coming Home comes in, by providing them somewhere appropriate and decent to live.”*

www.coming-home.org.uk

20th Egham Beer Festival Easter 2015

HOP ART, FARNHAM, SURREY (2015)

<http://hopartbrewery.com/>



Hoppy Blonde 4.3% (New)

Blending Ahtanum, Simcoe, Admiral and Citra hops to produce a refreshingly spicy, citrus tasting beer with a satisfying dry, bitter finish. The brewers' take on a Belgian blonde.



Rood 4.4% (New)

Rood, pronounced 'ROWT', is Belgian for red. A harmonious blend of malty, subtle spicy and candied fruit flavour notes are to be found in this beer which tastes as good as it looks! A skilful blend of Admiral, Bramling Cross and Simcoe produce a hoppy red beer with a malty balance.



Golden IPA 5.2% (New)

English style of strong, powerfully hopped ale inspired by American craft beer approach of massive hop aroma - Pale and Crystal malts provide a golden biscuity canvas for the hops: Simcoe, Ahtanum, Admiral and Cascade.

INDIGENOUS BREWERY LTD, CHADDLEWORTH, WEST BERKSHIRE (2014) <http://www.indigenousandbrewery.co.uk>



Foragers Gold 4.0% (New)

A crisp golden ale with a slight amber finish, from a small amount of crystal malt. The Fuggles and East Kent Goldings hops, produce a very drinkable, smooth and refreshing beer with slight caramel notes.



Monocle Stout 4.6%

A very smooth well balanced stout. The fine blend of speciality malts used gives this beer a fantastic malty aroma, with a slight dry finish.



Ammo Belle 5.6% (New)

A well hopped American Pale Ale, which is slightly hazy in appearance. Generously hopped with Cascade and Citra, it delivers a great floral aroma, lots of fruity notes, and a moderately dry finish.

LYME REGIS BREWERY (EX TOWN MILL), LYME REGIS, DORSET

<http://lymeregisbrewery.com/>



Dorset Pearl 4.3% (New)

Made to celebrate the launch of Lyme Regis Brewery (formerly Town Mill Brewery) this is a classic amber ale with a refreshing floral aroma and gentle bitterness. Brewed in collaboration with Gyle 59 at Lyme Regis Brewery.

PARK BREWERY, KINGSTON-UPON-THAMES (2014)

www.theparkbrewery.com



Dark Hill 5.8% (New)

Black ale brewed with Polaris and Summit hops. This hoppy, refreshing but somewhat dry ale has an aroma of leather and floral hops.



Spankers IPA 6.0% (New)

Bold, straw coloured IPA brewed with Centennial and Chinook hops to give a citrusy taste with the aroma of lychees and pine leading to a bitter/sweet finish.



Two Storm Ruby 7.1% (New)

Robustly hoppy but fruity, ruby beer brewed with Munich malt, dark crystal and crystal rye plus Columbus and Pacific Jade hops. There is a taste of Liquorice, Toffee, Plum and Dried Fruits leading to a malty finish.

PIG & PORTER, TUNBRIDGE WELLS, KENT (2013)

www.pigandporter.co.uk



Ashburnham Pale Ale (Dry Hopped) 3.8% (Festival Special)

A classic English Pale Ale brewed with Fuggles and EKG. Specially dry hopped for Egham with EKG to add a spicy finish.



Big K 5.2% (Festival Special)

This old school IPA is brewed with EKG and First Gold Hops. This version has been specially dry hopped plus has added Kentish honey for Harry's Tabear's 10,000th tick!

POPE'S BREWING, WORCESTER, WORCS (2012)

<http://popesbrew.wix.com/beers>



Hop Market 3.8%

Moreish pale, fruity, hoppy ale brewed using Cascade, Magnum & Dana hops.



Worcester Gold 4.0%

A balanced golden ale with a twist. Late hop additions of Nelson Sauvin and El Dorado give off stone fruit, watermelon and tropical aromas, complemented by a rounded bitter finish.



Hive 4.2%

Balanced fruity, golden ale - malty and hoppy with a smooth bitter finish



American Pale 4.7%

Light & Hoppy - a subtle malt bill allows big American hop flavours to dominate

20th Egham Beer Festival Easter 2015

RED CAT, WINCHESTER, HAMPSHIRE (2014)

<http://217.199.187.58/redcatbrewing.co.uk/>



Scratch 4.0% (New)

Brand new amber ale with fruity American hops.

SPERRIN BREWERY, ANSLEY, WARWICKSHIRE (2012) BREWPUB

<http://www.sperrinbrewery.co.uk/>



Band of Brothers 4.2

Smooth, hoppy and full flavoured golden ale with long lasting smooth citrusy and refreshing overtones.

SURREY HILLS, DORKING, SURREY (2005)

<http://www.surreyhills.co.uk/>



Gilt Complex (4.6) (Festival Special)

Specially dry-hopped! A huge hop aroma introduces the “King of the Golden Beers”. There is a hint of spice in the fruity flavour and a long finish that completes this classic beer.



Greensand IPA (4.6) (Festival Special)

Specially dry-hopped! Strong flavoured and easily drinkable IPA with intense grapefruit and hops in the aroma plus a soft citrus finish. Even more of a real hop monster than usual!

THURSTONS, HORSELL, SURREY (2012)

<http://www.thecrownhorsell.co.uk/>



Horsell Hooker 4.0% (Limited Edition)

Full bodied amber bitter using Target and Challenger hops with a balance between the bitterness and the smooth malty flavours (Crystal and Cara Gold). Limited edition rugby themed amber ale brewed for the 6 nations.



Inmanz 60 6.0% (Festival Special)

Strong, dark, ruby mild brewed to commemorate an impending milestone next Tuesday when somebody officially becomes an old git!

TOP NOTCH BREWING, HAYWARDS HEATH, W SUSSEX (2014)

www.topnotchbrewing.co.uk/



Hop Festival 3.9% (New)

Light & refreshing Summer Ale, with a hoppy citrus flavour & floral aroma. Maris Otter & Vienna Malts, Cascade & Amarillo Hops.

VALE, BRILL, BUCKS (1994)

<http://www.valebrewery.co.uk/>



Band Wagon 4.5% (New)

Big bitter citrus flavours - think the love child of VPA and Gravitax
- crazy, outlandish, quirky, offbeat, extraordinary.

WAYLANDS SIXPENNY, SIXPENNY HANDLEY, DORSET (2007)

<http://sixpennybrewery.co.uk/>



Big Bob 4.2%

A traditional deep chestnut coloured best bitter, rounded malty
and with notes of chocolate and caramel.

WHITSTABLE BREWERY, GRAFTY GREEN, KENT (2003)

<http://whitstablebrewery.co.uk/>



Single Hop Centennial 4.4% (Limited Edition)

The Centennial hop is one of brewing's big beasts! It's a Pacific Coast monster which gives lip-tingling citrus flavours with an enticing floral aroma.



Single Hop East Kent Goldings 4.4% (Limited Edition)

These quintessentially English hops are England's most famous and by law can only be grown in East Kent. Since 1790 they have been delivering their characteristic notes of spices, sweet citrus and a wonderful floral aroma to the grateful drinkers of the world. With plenty of EKG added to this beer it's sure this Golden Ale will be full-flavoured, smooth and utterly drinkable!

XT BREWING, LONG CRENDON, BUCKS (2012)/MOOG BREWING, TAPLOW, BUCKS (2014)

<http://www.xtbrewing.com/>



Animal/Moog Bastard Bunny 7.2% (Limited Edition)

Collaborative brew. A true American style double IPA thumping in at a hefty ABV – very generously hopped with truckloads of American greenery – Chinook, Cascade, Columbus and Summit on pale malts.

XTREME ALES, TURVES, CAMBS (2013)

<https://xtremeales.wordpress.com/>



All Black IPA 5.0%

A black IPA brewed with 3 different New Zealand hops. Lots of complex flavours with a smooth finish.

Ciders and Perries

Cider

Double Vision (Kent) – ‘Vision in Pink’ 5.3% (Med) -

A grown up cider, not too sweet!

Green Valley (Devon) – ‘Rum Tiddley Tum’ 8.3% (Dry)

Beautifully dry and full-bodied with warming dark rum notes.

Hancocks (Devon) – ‘Cider’ 6.0% (Med/Sweet)

Six generations of cider know-how!

Honey & Daughters (Somerset) – ‘Midford Cider’ 6.5% (Med/Dry)

Well-balanced, carefully made clean cider.

Merry Moon (Kent) ‘Dark Cider the Moon’ 6.0% (Med)

Irresistable!

Pine Trees (Kent) – ‘Duddas Tun’ 7.5% (Med)

Sackfuls of apple aroma and flavour – far too easy to drink!

Uncle Stoats (East Sussex) – ‘Cider’ 6.0% (Dry)

Like drinking an apple!

West Milton (Dorset) – ‘Cider’ 5.0% (Med)

Glorious body, rich dark colour, brimming bags of fruit...!

Perry

Nempnett (Somerset) – ‘Piglet’s Choice’ 6.0% (Med/Dry)

From very rare 100 year old perry pear trees- top notch perry!

W.M.Watkins & Sons (Monmouthshire) – ‘Lazy Days’ 5.2% (Med)

Crisp and clean; a fine example of a farmhouse perry.

**Dates of the next Egham Beer Festivals in
2015**

EBF21 – 06-09 August

EBF22 – 12-15 November

for more details go to www.eghambeerfestival.co.uk

Magna Carta 800

This June the world will be celebrating the 800th anniversary of the signing of the Magna Carta on the meads at Runnymede, situated within a mile of this venue. Runnymede has become synonymous with Magna Carta as this was the location where King John sealed the 'Great Charter' on 15th June 1215.

That charter has been acknowledged across the ages as the foundation stones on which our justice system has been built and has been adopted across the globe! This important historic event marked the road for individual freedom, parliamentary democracy and the supremacy of law. In the spring of 1215, England stood on the brink of Civil War and a group of Barons demanded that King John agree to a document as protection against the King's arbitrary behaviour. He met the Barons by the Thames at Runnymede and agreed to their demands by sealing the document known as Magna Carta – latin for 'Great Charter'. It placed the English Monarch firmly under the rule of law for the first time.



It is widely expected that large numbers of visitors will descend on the adjacent meadows later this year and Egham itself will be holding its annual Magna Carta Day on Saturday 13th June – an event that has been held for more than 20 years since the early 1990s.

There are also other events taking place throughout the summer and more details can be found at www.runnymede.gov.uk/magnacarta.



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