



# BURY BEER FESTIVAL 2019 PROGRAMME

CIDER • STOUT  
LAGER • BEST  
MILD • BITTER  
PORTER • APA  
IPA • BLONDE  
BARLEYWINE

## FRI 8 & SAT 9 NOVEMBER

SESSIONS EACH DAY FROM 12 NOON & 6PM

### THE MET

MARKET STREET, BURY BL9 0BW



BURYBEERFESTIVAL



BURYBEERFEST

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# WELCOME TO BURY BEER FESTIVAL 2019

**W**ELCOME BACK to The Met for this year's celebration of Bury's brilliant brewers. Did you know that between the five microbreweries in the borough over 1.5 million pints of Bury's beer are drunk across the country each year? We reckon that's something to celebrate. So you'll find

our old friends **Brewsmith, Brightside, Deeply Vale, Irwell Works** and **Silver Street Brewing Co** each behind their own bar here in the Derby Hall this weekend. Plus you'll find exciting newcomer **Strata** (based in Whitworth), and the excellent **Northern Monkey Brew Co** who join us all the way from Bolton.

Independent businesses working hard to make something brilliant are the perfect fit for us here at The Met; money raised by this event helps fund our year-round work to make Bury a better place to live and visit, with brilliant music and theatre as well as education work to help people get creative.

See [themet.org.uk](http://themet.org.uk) or find us on social media to learn more.

**Don't forget to vote!** Use the boxes to track the beers you've tried, and use the voting slip on the back to tell us your favourite: you could help crown **Bury's Beer of the Year!**

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## BREWSMITH

CASK .....

**Nzipa** (6%)  
Delicious collaboration ale made with Strata Brewing packed with New Zealand hops to give a full flavour IPA.

**Comet Session IPA** (4.5%)  
Packed with juicy American Comet, Ekunot and Mosaic hops in the boil, and generously dry hopped post fermentation. Unfined.

**New Zealand Pale** (4.2%)  
Motueka, Wataku, Rakau and Dr. Rudi hops create pronounced floral and pine aromas with assertive bitterness.

KEG .....

**Brewsmith APA** (5.0%)  
Medium bodied, refreshing and hoppy APA with passion fruit, citrus and a touch of pine flavours using a quartet of American hops.

**Five a Day IPA** (6.0%)  
Pale gold IPA with Amarillo, Mosaic, Citra and Ekuanot hops. Blueberry, tropical fruit and citrus flavours.

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## BRIGHTSIDE

**0161 Blonde** (3.8%)  
We decided to keep it local with this one! Light on the malt with a fruit forward hop profile.

**Best Bitter** (4.3%)  
Golden amber coloured single hopped bitter layers American Cascade on top of a malty base give a beer to keep you company on a cold damp day.

**The Mancunian Blonde Ale** (4.5%)  
A blonde/ IPA hybrid, drawing on the best of both styles to create a real crowd-pleaser.

**Season 4 Out Stout** (5.0%)  
Brewed with a good whack of chocolate malt and roasted barley,

medium bodied, and full flavoured showing classic espresso coffee notes and a hint of liquorice.

**Maxed Out IPA** (5.0%)  
A beer to kick off the party season; one you can drink when you've had all the food... but want a bit more.

**NEIPA New England IPA** (6.0%)  
A hazy, juicy style IPA brewed with Mosaic, Amarillo and Columbus hops, then dry hopped with Cashmere and Loral. Keg & cask. ▼✕

**Craft Lager** (4.4%)  
A fuller flavoured and hop forward lager brewed with Amarillo, Citra and Southern Cross, proving larger CAN be more than just wet and cold! Keg. ▼✕

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## DEEPLY VALE

**Beyond The Storm** (4%)  
Our latest addition, brewed using a good helping of Comet Hops.

**Citra Storm** (4%)  
Made with Citra hops.

A refreshing pale ale with the flavours and aromas of lemon and grapefruit.

**Deeply Red** (4.2%)  
Dark ruby mild. Very fruity and smooth, with a slight spice and astringency from the Rye used.

**Rising Sun** (4.1%)  
A refreshing pale ale. Infused with Sorachi ace hops (known for its characteristic flavours of lemon citrus, orange, dill and cilantro) gives this beer a lemon taste and aroma.

**Ripper** (4%)  
New Zealand Pale Ale. Well hopped using New Zealand's Rakau hop. Hints of Peaches and apricots.

**DV8** (4.8%)  
Our multi-award winning breakfast stout. Deliciously smooth, and easy drinking.

**Equilibrium** (3.8%) A finely balanced session ale. Pale in colour with a malty base topped with just the right amount of bitterness to complement its satisfying aroma.

**Optimem** (4.2%) Classic golden best bitter. Satisfying bitterness & a slight caramel taste topped off with a subtle aroma of tropical fruit notes.

## IRWELL WORKS BREWERY

**Costa Del Salford** (4.1%) A hoppy Summer ale, this beer is light in colour with bags of flavour. ✕

**Marshmallow Unicorn Stout** (4.4%) Milk stout; dark, creamy and more-ish! Very unicorn friendly; this beer uses lactose to temper the bitterness for a well rounded flavour.

**Ben** (4.3%) Golden ale.

**Copper Plate** (3.8%) A traditional Northern bitter. Copper coloured with a sharp bitterness matched with a full flavour.

**Steam Plate** (4.3%) A golden best bitter. A slight bitterness balanced by a nutty sweetness and New Zealand hops providing a pleasant aroma.

**Breadcrumbs** (3.6%) A light session strength pale ale. A good bitterness is followed by a spicy yet pleasant hoppiness. ✕

**Whisky Aged IPA** (tbc%) Matured IPA served straight from the oak cask.

## NORTHERN MONKEY BREW CO

**Dirty Harry** (4.5%) Deep amber ale with Cascade hops and rye, giving a complex malty backbone with a hoppy finish.

**For Pete's Sake** (3.8%) Citra pale ale with soft citrus and fruity notes.

**Crank it up a Gear** (5.3%) American pale with El Dorado and Simcoe. A beautiful hazy ale with soft stone fruit flavours, hints of grapefruit and passionfruit. Unfined.

**The Haka** (4.8%) New Zealand pale jam packed with Wakatu, giving floral notes with vanilla and lime notes. Unfined.

**Bit of a Rum 'Un** (6.8%) Rum & raisin stout. Juicy raisins soaked in mixed spice rum resulting in rich, dark stout with a kick.

## SILVER STREET BREWING CO

**Bonsai** (4.3%) Created in honour of Bury's own Bonsai festival using Anglo-Japanese hops to give lightly floral and spicy notes.

**Hazy Orange IPA** (5.0%) From Silver Street's 'The Experimental' range; the Hazy Orange IPA is exactly what the name suggests!

**Porter** (5.0%) Looks can be deceiving! Very easy drinking porter with treacle toffee flavour, balanced with American hops. ▼

**Session** (3.9%) Not your run of the mill session ale; an amber ale which offers a complex hop bill with loads of delightful aroma. A classic English bitter.

**Silver Saison** (7.2%) Get your Sais-on! ▼

## STRATA BEER

**Hoodoo** (4.2%) Amarillo and Ekuanot extra pale ale. Cask.

**Vaalbara** (4.8%) Breakfast porter brewed with oats, lactose and Vietnamese coffee. Cask.

**Belukha** (6%) Heavily dry hopped, hazy IPA brewed with Vic Secret, Mosaic and Simcoe hops. Brewed in collaboration Chain House Brewery in Preston. Cask and keg. ▼

**Fram** (4.8%) Dry hopped pale ale brewed with Kveik yeast from Norway. Fruity and full bodied, brewed with Motueka, Mosaic and Styrian Dragon hops. Cask and keg.

## GUEST ALES ON THE STANLEY BAR

CASTLE ROCK (NOTTINGHAM) .....

**Screech Owl** (5.5%) Goes down a HOOT. Rich creamy IPA, thick body with a lingering hoppy flavour.

GREAT HECK (GOOLE) .....


**Patrick** (4.8%) Stout brewed with a blend of six malts and hopped with pilgrim and goldings to give a smooth roasty finish.

IRON PIER (KENT) .....

**Wealdway IPA** (4.5%) Dark gold refreshing IPA brewed using Columbus and Chinook hops. Piney, citrus, floral.


▼ = Vegan ✕ = Gluten free

NEEPSEND (SHEFFIELD).....


 **Gleipnir 6 Hop Pale Ale** (4.3%)  
Six hop pale ale, brewed with US and NZ hops. Spiky, bitter, a hefty hop hit. Notes of citrus and pine.

 **Marma-lady Orange Pale** (4.5%)  
Brewed in collaboration with the Seven Hills Woman's Institute. Hopped with Amarillo and Simcoe and brewed with the addition of Seville orange peel and marmalade. ▼


POYNTON BREWERY.....

 **Hooker** (4.0%)  
American Hopped Pale Ale. Combining malts with both Chinook and Amarillo as late and dry Hops results in an intense citrus and tropical fruit flavour.

SALTAIRE (SHIPLEY).....

 **South Island** (3.5%)  
Clean, crisp and crystal clear pale ale with New Zealand hops.

TITANIC (STOKE).....

 **Plum Porter** (4.9%)  
A legend of dark beers. Black body with ruby shades & a sweet fruity aroma of berries & plums. ▼

 **Raspberry wheat** (4.7%)  
Wonderfully fruity wheat beer.

WANTSUM (KENT).....

 **Montgomery** (4.0%)  
Dark amber with a creamy head; sweeter tasting with a mildly stewed fruitiness. National champion 2017 for Best Bitter and SIBA SE region gold winner 2016.

 **Dynamo** (4.6%)  
Light golden ale. Fresh hoppy aroma with grass & sweet citrus. Bitter hoppiness in mouth, and a bitter finish.

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**Additional guest ales will be added during the course of the festival.**

## THE CIDER BAR

Next to Silver Street

ASHRIDGE.....

**Traditional** (6.5%)

DORSET NECTAR.....

**Old Harry Rocks** (6%)

GWYNT Y DDRAIG.....

**Happy Daze** (4.5%)

LILLEY'S.....

**Gladiator** (8.4%)

**Merry Monkey** (4.5%)

**Pickled Parrot** (6%)

**Red Rabbit** (6%)

**Rhubarb Cider** (4%)

**Rum Cider** (4%)

SANDFORD ORCHARDS.....

**Devon Scrumpy** (6%)

**Fanny's Bramble** (4%)

WESTONS.....

**Rosie's Pig Strawberry** (4%)

**KWOFF** A show-stopping Gin & Tonic range from the team behind Bury's finest indie off-licence. Check out their craft bottles and cans, and you might find a fine single malt or two there as well.

## WANDERLUST

Check out our downstairs bar Wanderlust for a changing range of four extra cask guest ales, plus cocktails, G&Ts and draught lager and cider. See the bar for what's on (and grab a bite to eat while you're there).

## FOOD

*Order in Wanderlust or The Stanley Bar (cash or card only)*

**Garlic Bread** (v)..... £3

**Basket of Fried Chicken and Dip**..... £5

**Basket of Fries** (v)..... £2.50

**Beef Burger**..... £5

**Five Bean Chili and Fries** (v)..... £5

Money raised at this festival helps The Met (charity no 701879) to provide music & creative opportunities to the people of Bury. Pick up a brochure while you're here to learn more about what we do!

If you'd like to take a festival glass home with you we suggest a £2 donation (cash or tokens are fine) - please use the donations box by the main entrance.

# VOTE!



It's the most important vote we can think of right now; the right to be crowned Bury's **Beer Of The Year!**

Fill out your favourite beer of the festival in the box, tear this slip off and drop it in one of the voting boxes before you leave.

**I think the festival's best beer is...**

