

SESSIONS EACH DAY FROM 12 NOON & 6PM

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IAN WARBURTON

WELCOME TO BURY BEER FESTIVAL 2023

A WARM WELCOME to The Met for the return of Bury Beer Festival, our celebration of Bury's brilliant brewers. The Festival is all about highlighting the independent brewers of Bury and beyond and your support in this festival is invaluable. Thanks so much to all the bars and

find old friends Brewsmith. Brightside, Deeply Vale, Northern Monkey and we're excited to welcome back Red Rose, and Strange Times for their second vear, Marble Brewery and Northern Whisper join us for the first time this year, with a fantastic range of beers for you to try.

breweries taking part. You'll It is a tough time for hospitality and culture, so thank you for being here and supporting us and the breweries today. The Met is a charity and money raised by this event helps fund our 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.

Please consider becoming a member of The Met or making a donation.

See themet.org.uk to learn

Don't forget to vote! Use the hoxes to track the beers you've tried, and the voting slip to tell us your favourite: you could crown Bury's Reer of the Year!

BREWSMITH BFFR

Brewsmith APA (5%) Medium bodied. refreshing & hoppy US pale ale with passion fruit, citrus & pine flavours using American hops. **Rrewsmith Citra**

Pale (4.2%) Our classic pale ale malt bill, this time with lashings of lem-

on and lime from US Citra hops.

New Hop... Who Dis -Talus Edition (3.8%) Our Ultra Pale grist with a touch of wheat, Subtle pine and resin flavours give way to floral and coconut aromas.

Oatmeal Stout (5.2%) Full bodied, richly textured stout. Balanced bitterness with coffee, liquorice, blackcurrant & citrus aromas.

Five a Day IPA (6.0%) Pale Gold IPA with Ekuanot, Mosaic, Citra and Comet hops. Blueberry, Tropical Fruit and Citrus flavours.

> Brewsmith x Marble **Head Heart and** Hands (5.8%)

Collaboration with Marble Beers. West Coast IPA with Amarillo and Motueka hops. Citrus, peach and arapefruit.

BRIGHTSIDE **BREWING CO.**

Amarillo IPA (5.0%)

A light amber American-style IPA, liberally hopped & dry hopped without being overwhelmingly bitter.

Early Doors Bitter (4.0%) A copperv coloured session beer with a sturdy, rich malty core, with hops used to tighten up the palate, and freshen up the finish.

Hopp'd Pale (4.8%) A deliciously vibrant pale, brewed using Styrian Wolf and Huel Melon hops. These European hops are intensely flavoured, offering a gradation of flavour sometimes lacking in New World varieties.

Odin Blonde Ale (3.8%) A fresh, light bodied pale blonde ale brewed with Czech Saaz and

US Amarillo hops, together with rising stars from New Zealand.

A fruity, citrus flavour and moderately bitter finish. Photophobic Stout (5.0%) Intensely

coloured stout inspired by species in low light conditions. A delicious mixture of rnasted coffee beans and charred wood smoke aromas, and a full flavoured finish.

KEG	
	Bright Cider (4.5%)
	medium sweet cider
	bursting with fresh,
ripe, Devoi	n apple character. Juicy
and mouth	n-watering, leaving a
long-linge	ring apple flavour.

Freyia Pale (3.8%) The newest incarnation of Odin, our best selling blonde. It's stepped up by heavily dry hopping it in the FV with Amarillo and Citra pellets to super enhance what drinkers love about about the beer.

	Helles Lager (4.8%)
	Made with classic Eu
	ropean hops. Straw
coloured with very mild bitter-	
ness, a clean and fresh taste, an	
delicate hop aromas & flavours.	

IPA (5.0%) A weighty,
mid-amber IPA brewed
with Summit, Simcoe

and Nelson Sauvin, then dry hopped with Mosaic and Amarillo. Citrus & tropical fruit hop characteristics, with a crisp bitter finish.

DEEPLY VALE BREWERY

	Citra Sturiii (4%) Pait
	ale brewed using Citra
	hops offering a
revitalisin	g drinking experience.
Session al	e with flavours and
scents of lemon and grapefruit.	

Γ	DV8 (4.8%) Multi
ı	award winning break-
L	fast stout with a rich
^	and the state of

& creamy texture that's sure to satisfy. Delicious smooth drinking.

DV US (3.8%) Light
golden session ale
made with Columbus,

Centennial and Cascade hops. Delivers a mix of tastes with a hint of peaches in the background.

Equilibrium (3.8%)
Harmoniously bal-
anced session

ale. Light in hue with a malty foundation, complemented by bitterness that enhances its scent.

Optimum (4.2%) A
classic golden best
bitter, crafted using
Bittor, Grantou using

Brewed with Mandarina Bayaria fresh Bergamot for a cacophony of the highest quality malt and hops. **NORTHERN** citrus notes and delivers perfect and Citra hops, providing a fruity, WHISPER refreshing flavour and aroma, A refreshment. A collaboration with nronerly fermented Pilsner. North Ridina Brewery Hazy Pale Ale "The Pint (3.4%) Session Beltie (4.8%) Stout. Rocket Man IPA First Juggernaut..." ale is brewed with an Big and bold using (3.6%) Easy drinking. (5.3%) Dry-hopped all pale malt bill, with four different malts. with Equanot, Rocket crisp and fresh. Brewed with loads a blend of modern and exciting hopped with Northdown & Target. of Pale Malt, Citra hops and more hops. Our benchmark beer Blimev (3.8%) Classic Citra Cvro for a powerful taste. promises a burst of zesty aromas, British bitter hopped ies and herhaceous star clusters. uplifting grapefruit flavours and a Hazy NEIPA "The with Bramling Cross. subtle lemongrass finish. Wizard" (4.4%) New Salty Dog (5,2%) A Gander (3.9%) very special salt-ed Fnoland IPA, fresh British pale ale, Super caramel Stout. Tasting and fruity. Double dry hopped with **NORTHERN** quaffable ultra pale a big payload of juicy Citra and hopped with Olicana. MONKEY Mosaic hops for a powerful taste. vourself a glass! **Yammerhouse** White Wolf (3.8%) An (4.5%) American pale extra pale ale brewed **MARBLE** Dirty Harry (4.5%) ale, Pithy Orange, lemwith Styrian Wolf Deep amber ale with a **BREWERY** on and lime flavours. Hopped with complex malty back Amarillo, Fkuanot and Mosaic bone, hopped with Cascade. American Pilsner KEG----grass, A refreshing well-balanced (4,2%) Crisp, clean Supera Moras (3,8%) session ale. Chinwag (5.6%) IPA. and drinkable with English pale ale single Flavours of Mango, notes of citrus, pine & caramel. hopped with Olicana, pine, Citrus & Tropical **JUGGERNAUT** giving soft passionfruit flavours aromas from Citra & Mosaic hops. Berimbolo (4.5%) on a hiscuit malt hase. This dry hopped Helles Lager (4%) blonde ale features A classic crisp clean Enigma hops backed up by Amaril-Boats n Hose (6.2%) Lager with delicate lo and Mosaic. Tropical, berry and Pale DDH hopped with hop flavour from Tettnanger and Citra Pale Ale (4.2%) citrus aromas sit on a soft base. Citra boasting big hits Solid modern citrus hallertau tradition. with the hitterness dialled back of Citrus, melon and pineapple. pale made from Pale Steady Eddie (3.8%) **Brick By Brick (4.8%) Funky Monkey** Pale ale with uicy Caramel maltyness (5.5%) American IPA Peach, Apricot and with notes of toffee with a big and bold Traditional Pale Lemon flavours. hop profile, subtle grapefruit and offers the perfect foundation for Bitter (3.6%) Solid lavers of flavour to be built brick orange flavours. Trad style ale made **RED ROSE** by brick, Marmalade and herbal Happy Go Lucky (5%) notes are balanced with a more-DDH Talus pale with Bowlev Bitter ish and rounded finish. hits of pink grape-Traditional Amber Floraison (4.2%) fruit, quava and tropical fruits.

Traditional Northern Bitter (3.7%) Dark

ish, malty vet sharp with a hoppy citrus finish. Roasted flavour with a big taste for such a light ABV.

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

resulting in a well-balanced taste. Features a gratifying bitterness. a hint of caramel, and a delicate tronical fruit aroma.

Man takes your taste buds on a joyride through zesty citrus galax-

notes don't do it justice, get

hops, imparting a flavour of mango, passionfruit, and lemon-

BREW CO.

Malt and solid amount of Citra hops. Clean and Crisp.

from Pale Malt and Fuggins and Citra hops. Clean and Crisp.

Bitter (4.0%) Easy drinking and smooth best bitter with balanced malt, fruit & hop flavours, Clean & Crisp.

KEG (ON JUGGERNAUT'S BAR)

MunichBacher "The Cosmos of All Creation" (4.4%) Easy drinking, crisp and fresh.

Brewed with our friends Farm Yard Brew Co. We created this farmhouse pale, adding citrus and a little spice to create the perfect session beer

> Lemon & Bergamot Witbier (5,1%) Blends zinav lemon with

Helles Lager (4%) Crisp and clean with slight hoppy finish.

Paddy O'Hacker's Neo Kosmo Blond RED ROSE CONTINUED If you'd like to take a Genuine Irish Stout (4.1%) Hoppy, fresh, festival glass home with Brewed in Lancareasonably bitter. Buv Polar - Modern vou we suggest a £3 Pale Ale (3.8%) A verv shire (4.6%) Thick, black and a bursting with the citrusy freshdonation - please use the drinkable modern creamy head. Roast barley flavour ness of New World hops. donations box by the main pale ale, showcasing CF162 with a hint of bitterness. Massive KEG-----entrance. from Charles Faram's hop barley aroma and a nice chewy Lorelei Lager (4.2%) development programme. Hints fullness on the palate. Light, refreshing and **CIDER BAR** of grapefruit, lime and citrus Treacle Miner's flavourful. shine through the carefully Tipple - Mildly Memento Mori IPA selected blend of pale malts. **Amusing Dark Mild** (5.5%) Strong, hoppy Flattler (5.5%) Czeckmate - Most (3.6%) Very Northern character. and bitter. Cornish cloudy cider pale ale (3.8%) A intensely dark traditional best **Revenant Stout** LILLEY'S..... most delightful very mild. Sweetish and liquoricy, with (4.8%) Roast barley pale ale! Strawberry and bubblegmore body than a standard mild. Cheeky Pia (7.5%) provides depth of um aroma with grapefruit and Bitterness comes through in the Blended cider & perry colour & flavour, Oats, chocolate pineapple citrus flavour. lasting aftertaste. Rum Cider (4%) & rve give a velvety finish. Gladrags - Earnestly REDBANK Pale Ale (4.1%) A verv **STRANGE TIMES** Crackin' Pear drinkable refeshing **WE ARE WOLF** & Elderflower (4%) pale ale. Made with Ernest hops. **BREWING CO.** SANDFORD ORCHARDS On Juggernaut's bar Likely More Bar Tat -Cider Ginger (4%) It's Proper Pale (4%) That'll do for an IPA SNAILS BANK East Coast pale with (6.1%) Full strength IPA Covote American Citra & Nelson Sauvin. Mango Cider (4%) using British Olicana hops, Long Pale Ale (4.5%) The lasting hoppy aroma and after-**New World Red Ale** trickster Spirit! Hoppy, taste. Good bitterness and does pale and citrusy, there's more to (4.8%) Red Ale made **FESTIVAL** not lie about it's strength. this APA than meets the eve. with five malts and **FOOD** hopped with Centenial, Nelson Mystick - Brilliantly **Mad King Sweeney** Sauvin and Columbus. Blonde Beer (3.9%) Irish Red Ale (4.6%) In The Stanley Bar @ 2pm & 8pm Lvcan lpa (6%) Hazy Made using Mystic Malty, smooth, roast hops. Hints of citrus, blackcurrant caramel flavours. Rve & oats make like a West but juicy Carr's pasties (meat and potato. and passionfruit. An easy-going our red ale balanced enough to like an East Coast or cheese and onion) plus mushy session strength blonde beer. calm the mad king himself. hopped with Simcoe, Citra & Mosaic. peas and red cabbage£4



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...

