



BURY BEER FESTIVAL 2024 PROGRAMME

THE MET



**MARKET STREET
BURY, BL9 0BW**

FRI 8 & SAT 9 NOVEMBER

Please raise a glass to our sponsors...



BARCLAYS jmarchitects



IAN WARBURTON

WELCOME TO BURY BEER FESTIVAL 2024

Awarm welcome to The Met for Bury Beer Festival 2024, our celebration of Bury's brilliant brewers.

Thanks so much to all the bars and breweries taking part this year. You'll find old friends Brewsmith, Brightside, Northern Monkey and Red Rose. We're excited to welcome back Northern Whisper, Juggernaught Brew Co and We Are Wolf for their 2nd year.

Look out for new breweries to the festival for 2024 – Brid's Cross and Serious Brewing Co, all with a fantastic range of beers for you to try. Most importantly, don't forget to cast your vote for your Beer of the Festival before you leave!

The Met bars will be offering some Deeply Vale beers alongside a range of ciders, wines and spirits and a great range of 0% beers and soft drinks too.

The Festival is all about highlighting the independent brewers of Bury and beyond and your support in this festival is invaluable. 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 today. See themet.org.uk to learn more.



Don't forget to vote!

Use the boxes to track the beers you've tried,

and the voting slip to tell us your favourite; you could crown **Bury's Beer of the Year!**

BREWSMITH BEER



Here am I Just Wondering – US Porter (4.8%) Dark brown

colour. Malt forward with Chocolate & Crystal. Lightly hopped with Calypso, Columbus & Chinook bringing pine, spice & apple notes.



NZIPA – New Zealand IPA (6.2%) Our NZP's bigger, stronger

sibling. Packed with floral, lemon, lime, aromas, with subtle grass and pine notes. Good and Bitter.



Oatmeal Stout (5.2%)

Full bodied, richly textured stout. Balanced bitterness with coffee, liquorice, blackcurrant & citrus aromas.



New Hop... Who Dis? – Nectaran hopped pale ale (3.8%) Dead

simple. Ultra Pale grist with a touch of wheat. Subtle pine & citrus flavours give way to tropical passionfruit and pineapple aromas.



Cashmere SIPA – Session IPA (4.5%) A juicy sessioner! Citrus

and Watermelon – hopped with Centennial, Motueka and Cashmere.



Bury The Hatchet – Juicy oat pale (4.0%)

A juicy oat pale – made with some friends from Prestwich. Azacca, Amarillo & a new hop Krush bringing peach, orange, mango, guava.

BRID'S CROSS BREWING

On the Rochdale Bar



Ash and Elm – American Pale Ale (4.5%)

A pale golden beer with a smooth body. The malt gives flavours of digestive biscuit behind resinous pine & citrus from the hops, with a subtle hint of spice in the background from rye.



Aethelred – American Red Ale (4.6%)

Aethelred strikes a beautiful balance between caramel and toast malt flavour and vibrant hop notes of tropical fruit and red berries.



Dead Moon – Best Bitter (4.3%) A medium

amber best bitter. The malt gives flavours of toast and caramel, while traditional English hops lend hedgerow fruit and a grassy bitterness.

BRIGHTSIDE BREWING CO.

CASK



Odin Blonde Ale

(3.8%) A fresh, light bodied pale blonde ale brewed with Czech Saaz and US Amarillo hops, plus rising stars from New Zealand. Fruity, citrus flavour and moderately bitter finish.



Nebula Dark Mild

(4%) This smooth, dark mild is brewed with richly kilned crystal and roast malts for a lovely depth of colour and complexity of flavour.



Klaxon Bitter (4.2%)

A deliciously traditional malty ale that has balanced and nuanced hop character.



Gloaming Oat Stout

(5%) Expect delicate espresso coffee bean and roasted smoky barley aromatics on the nose, with biscuity malt on the palate and a touch of hop bitterness to the finish.



Black Forest Oat Stout (5%) A Bury Beer

Festival exclusive. A delicious oat stout with morello cherry & chocolate flavours.



Brew Hoppy Pale

(4.5%) A Bury Beer Festival exclusive, this

revolutionary product is a super-pure expression of Mosaic, giving aroma and flavour without bitterness, allowing us to hype up hop intensity whilst avoiding a mouth puckering finish. *Let us know what you think!*

KEG



Helles Lager (4.8%)

Made using classic European noble hops, this beer is straw coloured with very mild bitterness, has a clean and fresh taste, and shows delicate hop aromas and flavours.



IPA (5%) Popping with

vibrant citrus and tropical fruit hops, and a crisp bitter finish. An IPA with a big personality!

DEEPLY VALE BREWERY

On the Stanley Bar



Blonde – blonde ale

(4.5%) Full-bodied and dry-hopped with Equanot hops, bursts with citrus, tropical fruits, and a whisper of spice.

Optimum (4.2%) This is a classic golden best bitter. It is expertly crafted using the highest quality malt and hops, resulting in a well-balanced taste. It features a gratifying bitterness, a hint of caramel flavour, and a delicate tropical fruit aroma.

JUGGERNAUT BREW CO.

In italics are beer cocktails.

The Wizard (4.4%) Double Dry Hopped Mosaic and Citra NEPA.

MunichBacher (4.4%) Light and Crisp Pilsener.

The First Juggernaut (3.8%) Soft, Pine, Easy Pale.

The Wolf Inside (5.5%) DDH New World Hopped NEIPA... in cask.

The Basilisk (6.5%) Blackberry Sour. *Add Rum - The Leviathan.*

The Siren (6.5%) Pornstar Martini Sour. *Served with Vodka and Prosecco - The Banshee.*

The Minotaur (6.5%) Jaffa Orange and Raspberry Sour. *Add Gin / Vodka - The Leshen.*

The Sooth Sayer (6.5%) Lemonade Sour. *Add Gin / Vodka - The Seer.*

The OnRyo (6.5%) Blue Sour Raspberry and Lemonade Lolly Pops. *Add Blue Sour Raspberry and Lemonade Lolly Pop aged Tequila! - The Tormentor.*

NORTHERN MONKEY

CASK.....

For Petes Sake (3.8%) Citra pale ale with soft citrus and fruity notes.

Dirty Harry (4.5%) Deep amber ale with a complex malty back bone heavily hopped with Cascade.

KEG.....

Frank The Tank (4.2%) Session NEIPA boasting blueberry, tropical fruits and papaya!

Happy Go Lucky (5%) DDH Talus pale with big hits of pink grapefruit, guava & tropical fruits!

Funky Monkey (5.5%) An American IPA with a big and bold hop profile, with subtle grapefruit and orange flavours.

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

NORTHERN WHISPER

CASK.....

Soft Mick (3.8%) A session pale with a big punch, packed with bucket loads of hops. More hops than Soft mick.

Gander - British pale ale (3.9%) Super quaffable ultra pale hopped with Olicana.

KEG.....

Chinwag - IPA (5.6%) Flavours of Mango, pine, Citrus & Tropical aromas from Citra & Mosaic hops.

Steady Eddie (3.8%) Pale ale with juicy Peach, Apricot and Lemon flavours.

Helles Lager (4%) A classic crisp clean Lager with delicate hop flavour from Tettnanger and hallertau tradition.

Sussurro - Italian Lager (5.2%) This northern beer is truly the dog's boll**cks.

RED ROSE BREWERY

Jester - Pale Ale (4.3%) Made from the finest malted barley and Jester hops. A punchy aroma of New World proportions with a delicate flavour of grapefruit and tropical fruits.

Mystick - Blonde Ale (3.9%) Made using Mystic hops. Hints of citrus, blackcurrant and passionfruit. An easy-going session strength blonde beer.

Harlequin - Pale Ale (4.0%) Dry, single hopped pale ale. Refreshing bitterness with a zesty aroma from UK Harlequin hops.

Smoke Me A Kipper - Smoked Breakfast Porter (3.4%) Light, easy drinking porter with a delicate smokiness. Made with Bavarian Beech Smoked barley malt.

Treacle Miner's Tipple - Dark Mild (3.6%) Very Northern character. Intensely dark traditional Dark Mild. Sweetish with a hint of liquorice and more body than a standard mild. Bitterness comes through in the lasting aftertaste.

Too Wet To Woo - Northern Copper Bitter (3.8%) SIBA NW award winner. Copper coloured "Northern" bitter. Full on malty flavour. Sharp with complex bitterness and a caramel, liquorice finish with a hint of citrus.

Paddy O'Hacker's - Genuine Irish Stout brewed in Lancashire (4.6%) Thick, black and a creamy head. Roast barley flavour with a hint of bitterness and a massive barley aroma. Chewy fullness on the palate - a meal in itself!

SERIOUS BREWING CO.

On the Rochdale Bar

Evergreen - Golden Bitter (4.5%) A golden bitter brewed with classic English hops. Light and fruity with a bitter finish.

Geborgenheit - Altbier (4.9%) A deep copper-coloured Düs seldorf style altbier. A malt-forward beer top fermented at a cooler temperature for a lager-like crispness.



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!

WAKEY WAKEY BREW CO.

On the Rochdale Bar

 **Fever Dream - UK Dry-Hopped IPA (5%)**
A unfiltered & unfiltered

IPA that's unapologetically bold. Bursting with juicy UK hops this beer serves up mouthwatering waves of mango, apricot, and tangerine, balanced by the crisp bitterness of grapefruit.

 **Nightmare Before Xmas - Pumpkin Spiced Porter (4.3%)**

A velvety-smooth porter with a rich, full-bodied character. Infused with real cinnamon, ginger, clove, and a hint of vanilla, it captures the essence of autumn in every sip.

 **Shepherds Delight - Red Session IPA (4.1%)** Crafted with

the finest low-colour Maris Otter, wheat, and a blend of crystal malts, it delivers a rich, smooth malt base and an eye-catching red hue. It bursts with notes of juicy berries & passionfruit, balanced by dry white grape.

WE ARE WOLF

On Juggernaut's bar

 **Hold your Ground (5.5%)** New York IPA

 **Its Proper Pale (4.0%)**

 **The Wolf Inside (5.5%)** NEIPA

GIN @ MALT BAR

We are showcasing a seductive selection of locally sourced gins and gin liqueur's from Manchester Gin, Didsbury Gin and Zymurgorium from our Malt Bar on the ground floor.

CIDER BAR

DORSET NECTAR

Old Harry Rocks (6.0%)

DUDDA'S TUN

Apricot Cider (3.4%)

Elderflower (3.4%)

GWYNT Y DDRAIG

Farmers Pride (5.3%)

HECKS

Blended Perry (6.0%)

LILLEY'S

Cheeky Pig (7.5%)

Rum Cider (4.0%)

PULP

Mango & Lime Craft

Cider (4.0%)

Rhubarb & Strawberry

Craft Cider (3.4%)

SNAILS BANK

Mango Cider (4.0%)

ABOUT THE MET

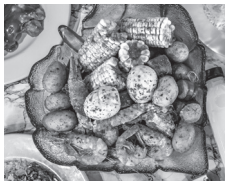


The Met is an award winning venue noted nationally for its specialist folk music programme. It incorporates two performance spaces, and a Recording Studio.

The Met is operated by Bury Metropolitan Arts Association, a company limited by guarantee (No. 2370868) and a registered charity (No. 701879) supported by Arts Council England, GMCA, and Bury Council.

FESTIVAL FOOD

TLM Sweet Haven will be serving delicious Jamaican dishes - including curries, jerk chicken, rice and peas and mac and cheese. You'll find food in The Met's social hub on the ground floor.



Opening hours 1pm-9pm Friday and Saturday.



If you'd like to take a festival glass home with you we suggest a £3 donation - 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...

