

beertoday

Championing independent beer, pubs and bars



Entries are open for CAMRA's Pomona Award. Named after the goddess of fruit trees, gardens, and orchards, the award is presented to a person, group, organisation, idea, or concept that has made an outstanding achievement, commitment, or contribution to the promotion of real cider or perry. Nominations close on 1st August.

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IN BRIEF

- Orbit Beers have given a second outing to Lentebock (6.4% ABV) this week, a traditional Dutch-style strong lager to celebrate the arrival of springtime.
- The Triangle, made using rhubarb from the Rhubarb Triangle, in Yorkshire, is new from Balance. "We blended three barrels, filled in early 2023, onto carbonically macerated rhubarb where it steeped for six months," says Balance. "Earthy and sharp with delightful minerality, this beer develops and unfolds over time."
- Thornbridge and Burning Sky have collaborated on a 5.5% ABV West Coast IPA. With Munich and Vienna malts and Mosaic and Citra hops, its golden in colour, with tropical fruit and citrus hop notes shining through.
- You Are Here is a new 5.5% ABV DDH pale from Left Handed Giant. Nectaron, Super Sauvín, and Krush hops create "a glorious fruit cocktail" offering mango and pineapple.

Petition is first stage for campaign to save cask

The Craft Beer Channel has launched a campaign to get cask ale the protection it deserves from the UK Government – and eventually UNESCO. It comes as brewers and publicans face spiralling costs.

In a follow-up to their award-winning 2021 series, Keep Cask Alive, Craft Beer Channel founders Jonny Garrett and Brad Evans have teamed up with nine industry partners to make a Youtube documentary series championing traditional British brewing and farming. Over seven 30-minute episodes, Keep Cask Alive Two sees the pair visit countless breweries, pubs, festivals, factories, and farms to tell glorious stories of cask beer's history and future, while documenting Jonny and Brad's attempts to help stop its decline.

Key to their goal is the recognition of cask ale as UNESCO Intangible Heritage. Yesterday the final episode, detailing the campaign's progress so far, went live, alongside a petition to



the UK government. The petition can be signed at <https://petition.parliament.uk/petitions/716686>

Because cask ale is a production process and serving format, rather than a specific style or product, it is ineligible for Protected Geographical Indication (PGI) status.

However, in June 2024, the UK

government ratified the 2003 UNESCO Convention for the Safeguarding of Intangible Cultural Heritage, which aims to protect traditional craftsmanship, oral traditions, social practices, events, and knowledge. Examples of this recognised in other countries include Belgian beer culture, Arabic coffee, sake production, and the French baguette. The first step will be recognition of cask ale as 'living heritage' by the UK government, which is the subject of the petition. From there, an application to UNESCO must include academic research, industry and government support, and swathes of evidence.

The Craft Beer Channel will use the films in the final submission to UNESCO and to encourage the government to back the campaign. It is sponsored by CAMRA, Timothy Taylor's, Five Points Brewery, Kirkstall Brewery, Shepherd Neame, Fuller's Griffin Brewery, Crisp Malt, Charles Faram & Co, and Lallemand UK.

WHAT'S ON

9th-12th April

Beer festivals at the Brunswick Inn and The Victoria Inn, Derby
Newcastle Beer at Cider Festival at Northumbria Students' Union, Newcastle

10th-12th April

Isle of Man Beer and Cider Festival, Harris Promenade, Douglas
Brew//LDN at Between The Bridges, London

Farnham Beerex at Farnham Maltings
Maltingsfest at Osborne Park, Newton Abbot

11th and 12th April

North Leeds Charity Beer Festival at North Leeds Cricket Club
Oldham Beer and Cider Festival at The Queen Elizabeth Hall, Oldham
Beer festival at the Plum Pudding, Milton

Beer festival at Newbury Racecourse

12th April

Aberdeen Beer Festival at the Music Hall, Aberdeen

PLAN AHEAD

17th-20th April

Easter Beer and Cider Festival at The Hop Pole, Aylesbury
Eastbourne Railway Club Beer Festival
Easter relaunch at the Five Points Courtyard, Hackney, London

17th-21st April

Easter Real Ale and Cider Festival at Orpington Liberal Club

18th April

Thanet Brewery EasterTour, a crawl between Northdown, Ramsgate, and Wantsum breweries

18th-20th April

Emley Brass Band Real Ale Festival at Emley Band Room

Beer Festival at the Star Inn, Godalming

There are more — many more — listings, with maps, at beertoday.co.uk/events

The biggest beery events guide in the UK? Could be...

A gold medal for a 175-year-old beer

Joseph Holt is celebrating a gold medal for its Mild — a beer which has been brewed to the same recipe for 175 years — at the SIBA Independent Beer Awards.

Mild was one of the first beers first made by weaver's son Joseph Holt after he set up his eponymous brewery in Manchester in 1849. Traditionally drunk as a refreshing pint after a hard day's manual labour, it is now enjoyed by customers from all walks of life, says Phil Parkinson, head brewer at Joseph Holt.

"Our gold medal for Mild proves that a long-standing recipe can hold up against competition from across the country, including newcomers to the market," he said.

A rich, roasted, creamy brew, with a low 3.2% ABV, Joseph Holt Mild won gold in the cask dark session beer category of the SIBA awards.

The beer draws its flavours from black and crystal malts and English cone hops, its bitterness balanced with a drop of caramel sweetness and



slight coffee notes. "We are committed to keeping Mild alive, and our award-winning ale shows its heritage is as popular today as it ever was," said Phil.

Vocation's anniversary line-up

Vocation Brewery is celebrating its 10th anniversary with the launch of Returning Favourites, a series of 10

limited-edition beers comprising fan-favourite brews.

The campaign kicks off with Birthday Cake Stout, a specially brewed celebration beer. Next, four brewery-chosen favourites will be released. Then, there will be a consumer vote across social media to decide the final five.

Birthday Cake Stout, available in keg (6% ABV) and cask (4.5% ABV), is a rich and velvety beer. It offers a classic chocolate base layered with flavours of warm vanilla, sticky-sweet caramel, vibrant blueberries, and a touch of cherry to top it off.

The next four releases will be: Stargazer, a 6% ABV sour IPA; Strength in Numbers, a 5.4% ABV New England IPA; Ascension, a 6.7% ABV double-dry-hopped IPA; and Twisted Sour, a 4.5% ABV blood orange sour.



Trio of Hop City collaborations

Northern Monk has announced a trio of new beers — all collaborations — to mark its forthcoming annual beer festival, Hop City, taking place on 16th and 17th May.

A DDH IPA (6.5% ABV) has been created in collaboration with Rivington and festival sponsor Indie Hops, showcasing the latter's unique varieties, leading with Luminosa and Strata.

An Italian pilsner (5% ABV) has been brewed with New Hampshire's Schilling Beer Co, one of the finest lager brewers in the US.

And an 8% ABV DIPA is a collaboration with Finland's Revenant Brewing Project.

Great Newsome bottle releases

Multi-award-winning Great Newsome Brewery has launched two new bottled beers, Clattering and Bushel.

Clattering (4.4% ABV) is an oatmeal stout, rich and dark, with a roasted malty flavour. "Clattering is the collective noun for a group of jackdaws, a bird which we see more and more frequently," said head brewer James Hodgson.

Bushel (4.1% ABV) is an IPA brewed with Mosaic, Columbus, and Celeia hops, giving the beer an aroma of pineapple and flavour of citrus fruit. It has had its gluten level reduced to less than 20 parts per million, so it could appeal to those trying to reduce gluten in their diet. It takes its name from the ancient unit of measurement.