

**THE FIRST ANNUAL**



**BURY ST EDMUNDS  
WINTER BEER FESTIVAL**

**NOVEMBER 26th to 28th 2021**

**SOUVENIER PROGRAMME**

[www.conclubbse.com](http://www.conclubbse.com)

Welcome to the First Annual Bury St Edmunds Winter Beer Festival organised by Neil Rayson of the Constitutional Club and Martin Bate of the West Suffolk branch of CAMRA.

Our festival features the pick of East Anglian Breweries with an emphasis on Winter Ales. The Festival is sponsored by several breweries and helped by a team of volunteers from CAMRA and Constitutional Club committee and club-members.

**Paying for beer:** We are running a token system of £5 and £10 cards which you can purchase behind our main bar. You may purchase ale in 1/2 pint or pint measures.

**Food:** Combat2Coffee are supplying a range of food to soak up the ale.

Bratwursts, Pies, Chilli Con Carne and Sausage Rolls will be available from the Coffee Shop in the main hall.

Your Festival glass is free upon entry and you may take it home. Due to covid regulations you will be served in recyclable plastics which you may decant into your festival glass.

### **Sessions**

Friday 26th November 15:00—23:00

Saturday 27th November 12:00—23:00

Sunday 29-8th November 15:00—23:00

**Free Entry to all sessions**

## **GOLDEN ALE**

Experience the hoppier, fresher more citrusy side of our festival with these golden ales (opposite).

These zesty light golden ales will refresh and stimulate the taste buds leaving you ready to imbibe the next one!



## Golden Glow 4.4% (Golden)

Champion Beer of Britain Bronze medalist.  
Fragrant hop aromas with a citrus bitter finish



## Good Elf 4% (Gold)

a festive single hopped golden ale with a pleasant peachy finish.



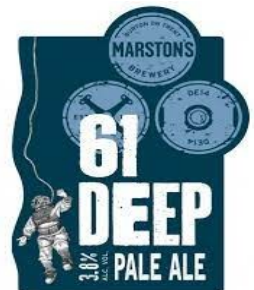
## Hunky Dory 4.1% (Gold)

A rich fruity golden ale, inspired by the seminal 70's Bowie Album



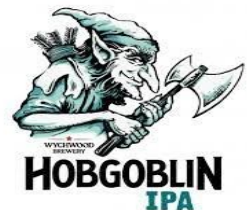
## 61 Deep 3.8% (Blonde)

Water taken 61 meters deep in the Marstons Burton weel gives this zesty citrus ale its name.



## Hobgoblin IPA 4.5% (Gold)

Brewed to a classic IPA recipe with Fuggles, Goldings and Styrian hops with the addition of some mighty American hops.



## Camden Pale Ale 4% (Pale)

Perle, Simcoe and Citra hops blend with Pilsner, light crystal and Munich malts to create this popular Kegged Pale Ale



# AMBER ALES

Well rounded, balanced and full of many varieties of hops and malts, these amber bitters make for easy drinking all year round.



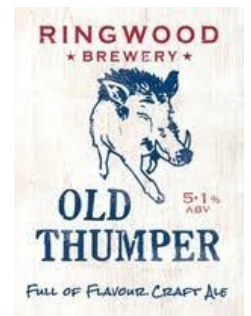
## Old Empire IPA 5.7% (Amber)

An easy drinking, strong IPA. An authentic recreation of an IPA of Imperial times



## Old Thumper 5.1% (Deep Brown)

A spicy, full bodied, warming, malty and strong bitter.



## Cornish Best 3.5% (Best Bitter)

Maris Otter Barley with Progress, Goldings and Aurora Hops. A barley sugar nose with a toffee apple taste.



## 1555 4.3% (Amber)

A rich Tawny beer with a sweet nutty taste underlined by notes of ginger and fruit



# RUBY ALES

Ruby ales show off the rich fruity flavours we associate with Christmas.

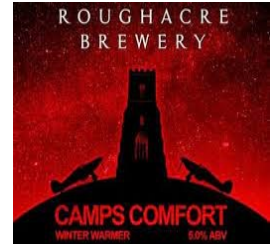
Here are four of East Anglia's finest Ruby's on offer!

Try matching these fruity flavours with a loaded Bratwurst!



## Camps Comfort 5% (Ruby)

Chestnut coloured festive ale with hints of Christmas spices. Aromas of Sherry and Cinnamon combine with a fried fruit flavour.



## Let It Slow 4.6% (Ruby)

Ruby-licious ale brewed with this year's Sloe berries



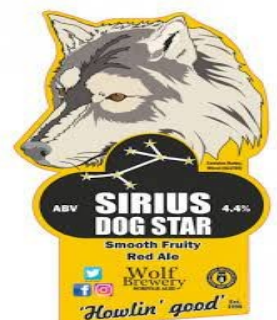
## Tinsel Toes 4.4% (Ruby)

Rich, spicy fruit flavours combine with roasted malts for a perfect balanced finish



## Sirius Dog Star 4.4% (Ruby)

This rich, fruity red ale blends American Hops with a complex blend of English malts





# DARK BEER/PORTER

These comforting ales really come into their own this time of year. The range of roasted malts will bring real chocolate, coffee, and vanilla flavours to the fore. Try matching with our Chilli Con Carne!



## Solstice Winter Porter 4.1% (Dark)

Rich Malt flavours of Chocolate, with robust hops.



## Brazilian Coffee & Vanilla Porter 4.6% (Dark)

Goldings and fuggles Hops. Big on flavour



## Black Volt 4.8% (Dark)

The sweet cream of the Lactose buffer the notes of this milk stout offsetting the earthy Chocolate malts



## Umbel Magna 5% (Dark)

A 1750's Coriander porter alive and well in the 21st century



## KEY KEG BAR

For our key keg bar this year, we welcome Alex and his colleagues from Three Blind Mice Brewery. We feel that they are one of the most innovative brewers in the region and we hope you enjoy the four kegged ales they have chosen to represent the range they produce.



### Galaxy & Simcoe IPA 6.5%

New England IPA, hopped with Galaxy and Simcoe, delivering lots of juicy peach, pine and dankness



### Milk Worm 5.3% (Porter)

A Chocolate and Vanilla Porter



### Juice Rocket 4.5% (Gold)

A Juicy hoppy session IPA with Mosaic, Citra and Columbus Hops



### Where's my frankfurter 6% (Dark)

A rich smoked stout. Not too heavy or sweet making this a good sessionable stout



# CIDERS/PERRYS



## Apple Cider 4.7%

A refreshingly fruity, medium dry cider



## Wild Berry Cider 4%

Refreshingly fruity wild berry flavoured cider with a smooth crisp finish.



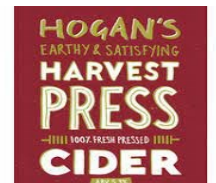
## Tutti Frutti Cider 4%

The tropical twist of pineapple and cherry give this Herefordshire craft cider its moreish exotic flavour.



## Harvest Press Cider 5.3%

A medium dry bittersweet, still, cloudy cider. A real taste of the orchard for those ready to embrace proper cider.



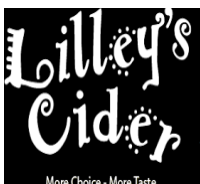
## Type 22 7%

A strong Suffolk dry cider



## Appley Dapple 5.2%

A sweet, lively cider that blends traditional bitter sweet apples with a more contemporary Russet apple



## Apples & Pears 5.2%

Made from 88% pear and 12% apple. Sweet in flavour with a mouth-watering almost exotic taste.



## OUR SPONSORS

