

SURREY OAKS

AUGUST BANK HOLIDAY BEER FESTIVAL 26 – 29 AUGUST 2011

BEER

- ACORN**
Citra IPA 5.0%
- ALLGATES**
Citra 3.7%
- BANK TOP**
Red Leg Greaves 4.1%
- BREWSTERS**
Roll in the Hay 4.0%
- CONWY**
West Coast California 4.0%
- DARK STAR**
American Pale Ale 4.7%
- DARK STAR**
Hophead 3.8%
- DARK STAR**
Hylder Blonde 4.2%
- DARK STAR**
Saison 4.5%
- DARK STAR**
Seville 4.0%
- ELLAND**
Big Dog's IPA 4.9%
- HARVEYS**
Sussex Best 4.0%
- KING**
Brighton Best 4.0%
- LEEDS**
Yorkshire Gold 4.0%
- MAXIM**
Delilah 3.7%
- MONTY'S**
Sunshine 4.2%
- OKELL**
Summer Storm 4.2%
- PALMERS**
Dorset Gold 4.5%
- OSSETT**
Glorious Yorkshire 4.0%
- PHOENIX**
White Tornado 4.3%
- PICTISH**
Brewers Gold 3.8%
- RAW**
Pacific Ghost IPA 5.9%
- PILGRIM**
Moild 3.8%
- RED SQUIRREL**
Summer Ale 4.5%
- ROOSTER**
Dark Art 4.5%

TASTING NOTES

- Brewed with American Citra hops. Rich golden coloured ale, citrus, pineapple and mango flavours combine to create a tropical fruit aroma. The aromas and flavours are citrus, peach, apricot, passion fruit, mango, grapefruit, lime, gooseberry, lychee, pineapple, tangerine and papaya.
- A red beer brewed solely using the New Zealand Pacific Gem hop.
- Golden ale with a light touch. An all pale malt grist provides a hint of roast malt; Cascade hops give perfumed floral notes and a fruity spiciness.
- Blonde ale with a refreshing grapefruit flavour and a gentle floral/citrus finish. Hops used Cascade (early brew) and Centennial (late brew).
- The pale Maris Otter malt provides a perfect light colour and dryness to complement the crisp taste and full aroma of the hops.
- Light straw coloured bitter with fully hoppy aroma and clean crisp bitterness from Cascade hops.
- A delicate and lightly hopped beer with the fresh fruitiness of elderflowers which are added after the boil to preserve their delicate aroma.
- Golden Belgian-style beer, with Saaz, Styrian and Belgian Goldings hops. The specially imported Saison yeast gives a dry and distinctive flavour.
- Brewed with malted wheat and Maris Otter barley malt and El Dorado hops in the main fermentation, then matured with a hint of bitter oranges.
- Hoppy classic India Pale Ale combining Nelson Sauvin hops with British malt to create a, flavoursome well-balanced beer.
- A copper bitter, balanced with a prominent hop character and fruity aroma. The taste includes malt and a strong hop finish.
- Traditional copper coloured bitter with a balanced fruity flavour (apricot, orange and peach) and a hint of caramel.
- A full golden ale, English Northdown and Chinook hops give this well balanced bitter a rich and satisfying finish.
- A pale golden cask lager brewed using lager malts.
- Hoppy and floral golden ale with a refreshing tang and a dry finish.
- A light summer wheat beer, An aroma of vanilla with a burst of sweetness followed by a subtle banana flavour and a hint of lemon with a dry finish.
- A refreshing and thirst-quenching golden premium ale, with a palate that's full and fruity and lightly hopped with Kent Goldings.
- Pale, bitter, dry and refreshing. Robust fruity hop aromas dominate.
- Clear wheat beer. Fresh tasting and with a lingering bitter finish.
- A refreshing pale golden session beer. Malty undertones and a powerful spicy hop aroma.
- Full bodied IPA packed with New Zealand hops (Pacific Gem, Nelson Sauvin and Motueka).
- A traditional full-bodied dark, soft mild with a fruity sweet malt flavour.
- Pale golden colour, light and smooth, highly refreshing on the palate.
- An oak-aged porter, with aromas of chocolate and vanilla that lead to a smooth, roasted malt bitterness.

BREWERY Beer ABV%

- ROOSTER**
Iron Man IPA 5.0%
- SADLER'S**
Hop Bomb 5.0%
- SALOPIAN**
Blackwater Pop Art 3.9%
- SALOPIAN**
Kashmir 5.5%
- SALTAIRE**
Raspberry Blonde 4.0%
- SHERFIELD**
SOLO Motueka 4.3%
- SUMMER WINE**
Teleporter 5.0%
- SURREY HILLS**
Ranmore Ale 3.8%
- SURREY HILLS**
Shere Drop 4.2%
- SURREY HILLS**
Gilt Complex 4.6%
- THORNBRIDGE**
Galaxia 5.2%
- THORNBRIDGE**
Raven 6.6%
- TRADITIONAL SCOTTISH ALES**
Double Espresso 4.8%
- WELTON'S**
Hurricane 4.1%
- WELTON'S**
Stumped 5.2%
- WHARFEBANK**
Harewood Gold 4.8%
- WINDSOR & ETON**
Conqueror Black IPA 5.0%
- WOODLANDS**
Mild 3.5%

CIDER & PERRY

- GWYNT Y DDRAIG**
Fiery Fox Cider 6.5%
- GWYNT Y DDRAIG**
Haymaker Cider 6.5%
- GWYNT Y DDRAIG**
Farmhouse Pyder 6.0%
- THATCHERS**
Moles Black Rat Cider 6.0%
- WESTONS**
Herefordshire Country Perry 4.5%
- WILKINS**
Famous Farmhouse Cider 6.0%
- LOCAP** Real ale brewed within 25 miles of the Surrey Oaks

- Dark beer (mild, stout, porter; also includes black IPAs)
- Speciality Beer (brewed with an unusual malt, or a fruit beer, or something just a bit different!)

Tasting Notes

- Grapefruit and floral notes with a long length of flavour. Brewed with Golden Promise and lager malts with Nelson Sauvin hops.
- A powerful IPA, brewed with American Amarillo and Citra hops. A balanced malt sweetness supports the strong hop aroma and flavour.
- Light copper in colour. The palate has texture, weight and lovely fat juicy aromas. A citrusy crispness develops into a long finish.
- An elegant strong IPA; citrus, pine and tropical fruit engulf the palate. A dry body with an extremely long lingering finish.
- Refreshing blonde ale delicately infused with raspberry flavours.
- Maris Otter malt and Motueka hops. Only the one hop, but a lot of it. Added at four stages to give complexity of flavour.
- Rich, dark porter brewed with ten different malts giving a sweet roast richness balanced with just enough hop character.
- A straw session beer with full flavour for its strength. A pleasant and distinctive aroma is followed by moderate hop bitterness.
- Pale with a hint of grapefruit and lemon in the aroma. The hop bitterness is complemented by a malt flavour and a long dry finish.
- A huge hop aroma introduces the beer which has a hint of spice in the fruity flavour and a long finish.
- The Australian Galaxy hop imparts beautiful aromas of mango, guava and grapefruit while providing an intensely tingling bitter finish.
- Deeply-roasted black IPA, with plenty of fresh hops in the nose and on the palate.
- A stout brewed with chocolate and oat malts plus double strength coffee beans. Lightly hopped with first Gold, Hallertau and Smargo.
- A golden bitter with a citrus tang, finished with a long deep aroma from the Styrian Golding hops.
- Brewed with rye malt, this is a golden ale with a citrus flavour.
- Premium fruity and malty pale ale made with Maris Otter Pale Ale malt along with crystal malt. Delicate hop character from the English hops.
- Brewed with a blend of five malts plus Summit and Cascade hops to give roasted flavours with full fresh pine hop aroma.
- A rich, dark and creamy mild. Brewed with four malts (Halcyon, Crystal, Chocolate and Black) and two hops (Goldings and Fuggles).

TASTING NOTES

- Golden medium cider with a refreshing apple aroma. Smooth balanced flavour that has a fresh, crisp sharpness.
- A fruity medium cider bursting with the flavour of apples. A true Farmhouse Cider with a smooth finish.
- An out of the ordinary blend of apple and pear juice fermented and matured in wood.
- A very traditional cloudy and flat cider
- Sweetish perry with a natural light colour.
- Bone dry, and intensely appley, a complex, light cider that will give you an understanding of the Somerset style of ciders.