

NEW BEERS

Check out the freshest UK Craft Beer releases.

BREWER'S CORNER

Beery news from around the globe.

FESTIVAL REVIEW

Rob & Steve enjoy two evenings at Awakening in Gosport.

167

ISSUE ONE HUNDRED AND SIXTY SEVEN

MAY 22nd 2023



Festival Season In Full Swing

The Craft Beer Festival calendar is currently bustling with fantastic events taking place across the country, many of them on overlapping dates.

If you haven't had the chance to attend a Craft Beer Festival before, we highly encourage you to do so. It's a wonderful opportunity to connect with like-minded individuals, explore beers that you might not typically encounter, and immerse yourself in a lively and celebratory atmosphere.

The TWICB Team has had the pleasure of attending dozens of festivals throughout the years, and it's worth mentioning that we have never encountered any trouble to spoil our enjoyment. In fact, we haven't even witnessed a single instance of someone losing their balance, which is quite remarkable considering the higher alcohol content of most of thr beers and many of the festivals offer all-you-can-drink options.

We invite you to come and join in the fun!





15-21 May 2023

UK Craft Beer Releases

Tumbleweed

Baron Brewing

BARON

3.5% New England Pale

A pale ale brewed with Sabro and Galaxy hops. A summer session strength pale with heaps of flavour and punch. Two of the biggest and strangest hops are having it out in this beer. Tropical juicy pineapple, coconut and passionfruit.

Foibles

Baron Brewing

BARON

7.2% New England IPA

Collab with Pressure Drop. A New England style IPA with Riwaka, Mosaic & HBC 586. The juiciest, fleshiest hops they could get their hands on.

Beam **Beak Brewery**

5.5% DDH Pale

It's foggy, soft and utterly dripping in El Dorado & Idaho 7 hops for flavours of apricot, mango, ripe pineapple and pink grapefruit.

Rooted In Mosaic

Burnt Mill Brewery

6% Mosiac Hopped IPA

The malt back bone of extra pale, dextrin, oats and aromatic malts gives an inviting platform for this single hopped Mosaic IPA. Tropical and dank aromas of Mosaic play in harmony with the peachy esters from their house yeast for a delicious and moreish beer.

å a

₽ **a**



BURNT MILL

Summertime Clothes

Neon Raptor Brewing Co.

4.8% Sesson IPA

A session IPA with Citra, Chinook & Sabro Cryo..



Hi Doggie

Neon Raptor Brewing Co.

6.3% New England IPA

0

Collab with Notts Bad Movie Club. A New England IPA hopped with Amarillo, El Dorado, Sabro & Mosaic.



Omnichord Preset

Neon Raptor Brewing Co.

6% New England Pale

A fresh New England IPA hopped with Citra, Amarillo Cryo, Idaho 7 & Mosaic.



Great Heathen Army

Northern Monk

7.4% DDH IPA

Join the Great Heathen Army, an intensely amped-up version of their core beer 'Heathen'. This is hazier, juicier and thicker.



OFS Sessions - Cold IPA

Northern Monk

5.8% Cold IPA

₽ **a**

A Cold IPA is an IPA fermented with lager yeast at warmer temperatures and then treated like an IPA with dry hops. Made using Citra, Nelson Sauvin & Pacific Sunrise hops for a blend of citrus, white grape, melon and mango. All the East Coast flavours but in a much lighter and hazeless base.



Ellipsis

Gipsy Hill Brewing Co.

4% West Coast Session IPA

E

Collab with Bierwerk Züri. Grapefruit pith. Red berry. Citrus. Pine. A proper dank number.





Gipsy Hill Brewing Co.

6% New England IPA

₽ 🗖

Big tropical punches of passionfruit, pineapple and mango. Paired with soft aromatics of peach.



Tali Pink

Polly's Brew Co.

6% New England IPA

Hopped with Galaxy, Mosaic & Simcoe. Big, sticky orange notes are abundant here, with ripe stone fruit, crushed gooseberries, and just a little pithy citrus bitterness to round things off nicely.



Binded By

Polly's Brew Co.

5.6% New England Pale

Hopped with Citra, El Dorado, Enigma, Idaho 7, Mosaic & Simcoe. Think tangerine and bubblegum sweetness, marmalade, mango, grapefruit and red berries to offset the Simcoe base, all smashed into a pale ale perfect for knocking back in pints with pals.



Pollibu Hands

Polly's Brew Co.

5.2% Pale Ale

A F

Pollibu Hands is an exploration of using old school ingredients with new school techniques. Citra and Centennial on the dry-hop charge brings ripe grapefruit and lemon zing, fresh cut dewy grass, and pine in abundance.



Midnight Love

Polly's Brew Co.

6.2% New England IPA

A F

Hopped with Idaho 7 & Bru-I. Full on tropical explosion of freshly cut pineapple flavours. An IPA that is all about the mega-ripe, tropical juice.



Slice, Slice, Baby

Brew York

7.5% Pastry Stout

45

Collab with Wild Card Brewery. A pastry stout inspired by Patisserie Valerie's signature Mille-Feuille slice. Rich and decadent malts are paired with velvety vanilla to re-create flavours of buttery pastry, indulgent icing, and sweet vanilla custard.



Hop Sessions 001

Brew York

4.5% Session IPA

₽ **a**

Brew York Hop Sessions are an experimental beer series of seriously small-batch brews – and it's all about the hops. This beer is hopped with Sabro, Mosaic & Nectaron.

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Counting The Days

Cloudwater Brew Co.

6% New England IPA

80

₽ 6

A soft and citrusy hazy IPA showcasing Citra, Loral & NZ Cascade. Flavours of juicy nectarine, tangerine and orange flavours blend with a slight herbal dankness and finish with a soft and balanced body.

Big Weegie

Overtone Brewing Co.

OVERTONE BREWING CO

10% TIPA

Using the same hop bill as in 'Weegie', they've dialled this beer up to 10% and unleashed those hoppy flavours even further. Juicy and resinous, boozy yet drinkable.



Did You See That?

Left Handed Giant Brewing

7.2% West Coast IPA

A big frothy head sits atop a golden sunburst, with marmalade and lime peel upfront, followed closely by pink grapefruit and cracked pepper with a punchy crispness. Hops rule the roost with this classic West Coast IPA, pushing those resinous, pine-led notes before drifting away with a bitterness on the tail end that will have you hoping for another large sip.



In Love With Chaos

Left Handed Giant Brewing

6% Milk Stout

Rich and complex, this Milk Stout has a lovely lightly roasted malt base that delivers a clean yet full caramel and rounded nut character. Bright raspberry has been layered on top for a big jammy hit of acidity, plus added cacao nibs offer up an unmistakable note of dried cranberry with a hint of oaky sweetness.



Achlys 2023

Alpha Delta Beer

8.2% Citra DIPA

This beer is all about the Citra hops. Citra leaf in the boil and then dry hopped with Citra BBC and lupomax. Thick, dank and fruity....everything you would expect from a DIPA.



Loose Cannon

Howling Hops

5.4% New Zealand Pale

Brewed in collaboration with Hop Revolutions from New Zealand and packing the freshest juiciest hops from the recent NZ hop harvest. The initial shot from Loose Cannon is citrus and orange followed by a rapid fire of melon balls and all kinds of tropical fun. Round, slick, smooth, but only deadly if you stand in its away.



Limoncello Sour

Fierce Beer

4.8% Limoncello Sour Pale

Collab with Turning Point Brew Co. A 4.8% sour pale ale brewed with lemon drop hops and enough lemons to shake a stick at. Expect a zesty, tart sharpness set against a rich lemon curd 4 biscuity finish.



Peach Ice Tea

Vault City Brewing

3.4% Sour Table Beer

Ō

Vault City's first ever table beer comes in the form of a super-crushable peach ice tea sour in 330ml slimline cans, conditioned on sweet, juicy peaches and steeped black tea.



Caught In The Rain

Vault City Brewing

7% Piña Colada Sour



Made with all the trademarks of the classic cocktail, they've blended juicy pineapple puree with rich coconut to create that tropical taste you're looking for.



Honeyberry

Vault City Brewing

7.2% Fruited Sour



The taste of honeyberry is like a fresh, juicy cross between blueberries, blackberries, and raspberries; bursting with a rich tartness that perfectly complements the sour-sweet flavour of their mixed fermentation base beer.



If I Go

Track Brewing Co.

6.5% New England IPA



The planets truly aligned for this brew, and not only is the body, aroma, mouthfeel and hop impact incredible – but everything in-between too. Nelson Sauvin, Citra & Rakau working together in perfect harmony.



Keep Awake

Track Brewing Co.

8% DIPA



A fresh Double IPA that uses brand new Nelson Sauvin SubZero Hop Kief combined with brewery favourites Citra & Rakau.



Telstar

North Brewing Co.

3.4% New England Pale

This super sessionable pale is pillowy soft, with a wheat heavy grist that creates a rounded base for the hops really sing. The most iconic hop duo, Citra and Mosaic make up the fore front of flavours for this Pale, with notes of bright tropical fruits and crushed citrus zest. Delightfully balanced with zesty Amarillo and spicy Chinook, bringing a satisfying light bitterness to finish.

DIPA 4

GlassHouse Beer Co.

GLASSHOUSE

00/ 0104

Hopped with Strata CGX, Motueka & Mosaic. Their thickest, dankest and best beer yet. Juicy pineapple, mango, lime, fleshy melon, white grape and all the tropical fruits you can imagine. Potentially the first UK DIPA utilising Strata CGX.

Strike Twice

GlassHouse Beer Co.

GLASSHOUSE

4.6% New England Pale



Collab with BeerRiff Brewing. A 4.6% Nectaron , El Dorado & Simcoe session banger with all the nectarine, melon, wine gums, jelly babies and balancing pine.

Elderflower Ouince Fizz



Donzoko Brewing Co.

5.5% Rice Lager



A lovely little 5.5% spritzey rice lager for warm days. Floral, fresh, and delicious.

Machine Learning



DEYA Brewing Co.

8% DIPA



This is a tropical, juicy DIPA with Simcoe, Idaho 7 & Strata on the exchanges.

Slow Stepper



Verdant Brewing Co.

4.5% New England Pale



Ekuanot & Nelson Sauvin pair really well together in this super hopped up Pale. They've delivered the hop flavours via a combination of Incognito, Cryo and T90 hops for a rounded and punchy beer with considerable depth.

The Enemy Of The Perfectly Adequate

Pomona Island Brew Co.



5% West Coast Pale

0

This West Coast Pale is hopped with Citra, Crystal, Magnum & Sabro.

VOCATION

Toasted S'mores

Vocation Brewery

10.3% Chocolate, Mallow & Biscuit Imperial Stout



Inspired by the classic campfire treat this one's a rich and sticky stout brewed with biscuity oats and wheat in the grist, with bittersweet chocolate notes from roasted malts and cocoa. Muscovado sugar gives a toasty, caramelised sweetness, rounding out into a fluffy, gooey marshmallow finish.

Maple Pecan Pie



Vocation Brewery

10% Maple & Pecan Imperial Stout



A soft and treacly Imperial Stout brewed to IO% for Deep South stickiness and just a swig of brown liquor, smoothing out into a nutty, caramelised, maple-candied roast pecans.

Vo

BA Belgian Tonka Stout

Vocation Brewery

9.8% Burgundy Barrel Aged Stout



Starting life as a classic Belgian Stout, then reawakened after 25 months in fresh Burgundy casks. This stout is rich and decadent, with notes of raspberries, figs & sweet, soft spices, characteristic to the Belgian yeasts implemented in the initial fermentation. Infused with tonka beans after emerging from its slumber, this brings forward aromas of almond, vanilla & nutmeg.

BA Saison



VOCATION

Vocation Brewery

7.3% Chardonnay Barrel Aged Saison



Traditional light-golden, effervescent Belgian-style Farmhouse Ale, with aromas of fresh bread, musky spice, and citrus. Secondary fermentation for 8 months in fresh Chardonnay barrels for subtle oak, and echoes of white grape, fresh peaches, and tart gooseberry.

ELUS#VE BREWING

Nine Mile Ride

Elusive Brewing

6% West Coast IPA



Collab with Siren Craft Brew. Bags of Nelson Sauvin were used hot side before dry hopping with even more Nelson and a hefty dose of Citra. This IPA is brewed in the modern West Coast style - super pale and full of flavour and aroma with a crisp bitterness.



Let's Go Somewhere There's Cheese

Sureshot Brewing Co.

6.5% New England Pale

A New England IPA dry hopped with Azacca, Enigma \pm Idaho 7 Cryo. Creamy, dank, and fruity, like a lovely Wensleydale.



Staggeringly Decent

Staggeringly Good Brewery

2 5% DIDA



Collab with Pretty Decent Beer Co. This beer started out as a table beer, but has ended as an extinction busting DIPA. Their biggest dry hop load ever plus some powerhouse hops coming together to make something...Staggeringly Decent. Galaxy, Idaho-7, & Strata.



What's Your 20

Double-Barrelled Brewery

6% West Coast IPA



Simcoe, Mosaic \oplus Idaho-7 bring flavours of orange, grapefruit, pine and tropical mango, with a slight dankness, assertive bitterness and a clean finish to balance out this smooth ride to the West.

TWO FLINTS

DDH Nelson Sauvin

Two Flints Brewery

6% DDH IPA



The first in Two Flints' single-hop series. It's an IPA double dry-hopped with Nelson Sauvin.



Two Flints Brewery



6.5% Hazy IPA



A crushable IPA with Citra, Loral & Cashmere. Expect bags of fruit flavour with notes of fresh pears and peaches, and a creamy softness from a healthy dose of oats and wheat in the malt bill.



Boa

Exale Brewing

4.5% Session IPA



A slithery little session IPA, hoppy, hazy, made for the sunshine.



World On A String

Chain House Brewing Co.

4.5% New England Pale

Collab with Drop Project. A DDH Pale loaded with Citra & Idaho-7 Cryo.

Aurora Sunrise







A sour brewed with cane sugar and pandan leaves. Pandan is an aromatic leaf used in southeast Asian cooking, which is an incredible coconut flavour enhancer. Combined with cane sugar it gives subtle tart and sweet notes with hints of vanilla and coconut.



Big Ideas Series 28 - IPA

Simple Things Fermentations

6.8% DDH IPA



Juicy, fruity, soft and smooth; five Amarillo additions in the boil and twice dry hopped with Simcoe & Citra delivers intensely layered tropical and citrus fruit flavours. Moderate bitterness provides a balancing 'snap' while soft Scottish water and a healthy dose of oats keep everything well rounded.

THEWING CO

Interdimensional Narwhals

Phantom Brewing Co.

5.2% Kölsch



Collab with Pipeline Brewing Co. A thiolised Kolsch style lager hopped with Hallertau Blanc, Nelson, Citra & Phantasm for rhubarb, passionfruit and lemon layers.



A Little T.L.C

Phantom Brewing Co.

5% New England Pale



Collab with Licensed Trade Charity. Zesty citrus, juicy peach and soft coconut in this sessionable pale.



Smart Casual

Siren Craft Brew

6% IPA



Smart Casual is soft and moreish, with vibrant, juicy fruit aromas that jump out of the can. Layered flavour with some incredible American hops, so expect a great all-round beer that delivers a bang for your buck.

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Island Of Light

FLOC. Brewing

5.5% West Coast Pale

Take a break from the haze. Bright & fruity West Coast Pale Ale brewed with Idaho 7, Simcoe, Centennial & Citra Cryo hops.

Keeping Porter

Whiplash Beer

WHIPLASH

6.1% Porter



Collab with Left Handed Giant Brewing. This is Whiplash's take on an I840s recipe for porter. They wanted to create a nod to the long history between the two port cities, Dublin & Bristol.



Eyes Up

Pressure Drop Brewing

3.2% Cryo Session IPA



It's light, it's fruity, it's extremely pint-able. What more could you want from a session IPA? Hopped with El Dorado, Citra & Ekuanot.



Hi Life

Abyss Brewing

6% New England IPA



A fusion of melodious sun blasted citrus, juicy ripe fruit and summer psychedelics. Hopped with Amarillo, Azacca & Simcoe.



Brum-dobust

Attic Brew Co.

5.2% New England IPA



Collab with Bundobust. El Dorado & Mosaic combine for a tropical fruit salad, with notes of pear and tangerine. The addition of caramalt gives it some extra colour, but also a complementary digestive biscuit sweetness.



Beyond

Drop Project Brewing Co.

8% DIPA

Collab with State Of Kind Brew Co. Beyond is teaming with Idaho 7, Strata, Mosaic, Azacca & Azacca Cryo to deliver a big aroma of ripe tropical stone fruits with a touch of resin. The body is rich, creamy, silky, and soft. The upfront sweetness is balanced with a clean, citrusy finish. It's an all-out fruit salad rave.

Pontis



Buxton Brewery

5.4% New England Pale



Pontis is our latest hazy IPA hopped exclusively with Most, an exciting new hop from the Czech Republic. Big berry, citrus and tropical fruit notes are the name of the game, with blackcurrant, grapefruit and pineapple coming to the fore.

55| Double IPA 10 Hop





8% DIPA



Collab with Northern Monk. This beer uses IO different hop varieties to create a complex and fruity hop character on top of a smooth and silky base.



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Brewer's Corner

The latest news and views articles collated from the world of beer.



Strangling Hospitality Demand Not The Solution To Inflation

Let's start this week with a thought-provoking opinion piece in the Morning Advertiser, which suggests that it isn't consumer spending which is fueling inflation, but rather the cost of energy, food and commodities.

READ THE ARTICLE

The Fair Price Of Beer

Also on the subject of costs, Lew Bryson has some wise words at The Full Pint, on the fair price of beer.







The Next Big Beer Style?

No-one has their finger on emerging beer-styles better than Jeff Alworth at Beervana. This week he writes about what he sees as the next big thing to come out of the awesome Portland beer scene.

READ THE ARTICLE

A Hobby Or An Addiction?

Few people in the UK beer scene write with more honesty about mental health than Mark Johnson at Beer Compurgation. This week he has some wise words about the thin line we walk between our neat hobby, and alcohol addiction.

READ THE ARTICLE





IN CELEBRATION OF WORLD REFILL DAY (16 th JUNE), THE STEEL KEG ASSOCIATION LAUNCHES NEW KEG CHAMPION AWARDS

The Steel Keg Association (SKA) is proud to announce the inaugural launch of the new 'Keg Champion Awards' to honour sustainability in the UK / Ireland hospitality industry and recognise breweries, pubs, bars and restaurants of all sizes for embracing the remarkable benefits REUSABLE steel kegs and casks deliver.

Stainless steel kegs' and casks' reusability and 30+ year lifespan make them the ideal circular choice for breweries, pubs, bars and restaurants. The Steel Keg Association, a marketing-focused, non-profit organisation on a mission to help increase the volume of beer and other beverages served from REUSABLE steel kegs, has created the Keg Champion Awards as a light-hearted way to recognise hospitality leaders and the impact of steel kegs on the beverage industry. Nominations are now open and close on 9th June.

Dan Vorlage, Executive Director of the Steel Keg Association and MicroStar Logistics' VP of Global Marketing, comments: "Steel kegs and casks are the ultimate REUSABLE containers. When choosing draft from steel kegs and casks you're making the most sustainable choice and joining the effort to remove more than four billion single-use packages from recycling and landfill streams in the UK alone. Additionally, steel kegs deliver bulk liquids, driving critical economic benefits for pubs, bars and restaurants. And, of course, consumers appreciate the uniquely fresh draft beer experience they can't get at home. Given all the good REUSABLE kegs and casks do, World Refill Day is the perfect time to celebrate all of the keg champions out there!"

Any brewery, bar, pub or restaurant that serves draft beer is eligible to win. To nominate a business (free of charge) click **HERE** before 9th June. All nominated businesses will receive a Keg Champion recognition pack including back-of-house info posters, stickers and more (while supplies last) to help share the honour with their employees and customers.

From the nominated companies, the SKA will select UK/Ireland Keg Champion Award winners in seven categories:

- I. National restaurant
- 2. Regional restaurant
- 3. Local restaurant
- 4. Large Brewery (500,000+ hl)
- 5. Mid-sized Brewery (I0,00I 500,000 hl)
- 6. Small Brewery (fewer than IO,000hl)
- 7. Draft innovation

Each winner will receive bragging rights and the coveted Green Keg (physically, the biggest award in the history of the hospitality industry). The SKA will also donate £1,000 to the charity of each winner's choice. Winners will be announced on World Refill Day 16th June 2023, a global day of action to accelerate the transition towards refill and reuse systems like steel kegs and casks!

Natalie Fee, the Founder of City to Sea, the environmental not-for-profit who are behind World Refill Day added: "This is a chance to raise a glass to all the breweries, pubs and restaurants that are championing the most environmentally friendly way to drink beer and cider – through kegs and casks. Enjoying a drink in a reusable glass poured directly from a reusable keg or cask is not only delicious but is proven to be efficient, effective and affordable and it completely eradicates the need for single-use packaging."

The first UK/Ireland Keg Champion Awards follows hard on the heels of the inaugural US Keg Champion Awards which recognised seven winners from over 2,000 nominations and were announced during Earth Week, commencing I7th April 2023.







BarthHaas X launch a new ecommerce shop offering direct access to top suppliers for even the smallest brewery

The new online shop https://www.barthhaasx.com/ allows breweries to purchase hops, malt and yeast directly from the producer, rather than through a third party.

It comes after the British Beer and Pub Association (BBPA) warned that the industry is facing a crisis and is on a dredging cliff edge due to rising energy costs.

Breweries will receive technical support direct from the horse's mouth.

Next day delivery is available in volumes breweries need to use, rather than having to over order - therefore protecting the brewery cash flow.

BarthHaas X, a leading supplier of hop products to the craft brewing industry across Europe, is proud to announce the launch of its new ecommerce shop which offers direct access to top suppliers for thousands of breweries across the UK.

The new platform has been designed to help breweries easily find and purchase the supplies they need to create high-quality brews.

By offering direct access to top suppliers BarthHaas X, in collaboration with Muntons Malt and WHC Labs, is providing an innovative solution to breweries large and small during the cost of living crisis and helping them compete in an increasingly crowded market.

John Willetts, Director of BarthHaas X, said: "We are thrilled to be launching this new platform and to be offering the smaller breweries a solution that will help them succeed.

"We believe that by providing direct access to top suppliers, we can help small breweries grow and thrive, and we are excited to be a part of that journey.

"So many breweries have to buy through third parties rather than direct from the producers like ourselves, and this causes additional costs that small businesses, in particular, can barely support, so we wanted to produce a way for everyone to be able to have direct access to the best producers in the marketplace.

"Therefore we have got together with our friends Muntons Malt and WHC Labs to offer direct access to all of our products, with the beneficial cashflow protection and quality benefits that brings."

The ecommerce shop features an extensive range of supplies, including brewing ingredients, equipment, and accessories. Customers can easily browse and purchase products from top suppliers in the industry, including Munton Malt, WHC Labs and BarthHaasX.

BarthHaas X's new ecommerce shop is user-friendly and easy to navigate, making it simple for small brewery owners to find the products they need to create unique and delicious brews. The platform also offers fast shipping, ensuring that small breweries can get the supplies they need quickly and affordably.



John adds: "BarthHaas X always works at the heart of our industry, and does what is needed to best support the brewers at all times.

"We did it with beerishere.org during lockdown, and now with the cost of living crisis hurting everyone we wanted to launch this project and give some help where we can.

"We understand the challenges that small breweries face, especially during these turbulent economic times, when it comes to finding and accessing the supplies they need.

"Our new platform will help level the playing field and provide even the smallest breweries with access to the same high-quality ingredients and equipment as larger breweries."

Phillip Woodnut, Co-Founder at WHC Lab, said: "We are proud to be partnering with BarthHaas X as a supplier of our yeast products.

"We take great pride in producing high quality yeast for the UK and European market.

"It is exciting to work with an exceptional company like BarthHaas and a testament to both companies' shared values of quality, customer service and knowledge distribution.

"We look forward to brewing up a storm together."

Joe Fifield, Brewing Area Sales Manager at Muntons plc, said: "Muntons is proud to be the first malting partner with BarthHaas X.

"It's so exciting to be part of this online platform that enables brewers to enjoy ultimate flexibility to do what they do best - make great beer using the finest ingredients."

Festival Review



Awakening 23

St. John's Church, Forton Road, Gosport POI2 4TQ

Awakening 23 was a fabulous Craft Beer Festival promoted by Fallen Acorn Brewery and Quay West Studios and took place in the enchanting setting of a church in Gosport on the south coast of England.

The TWICB Team opted to spend the entire weekend in Portsmouth, indulging in a delightful ferry ride across the sound to Gosport and embarking on a pleasant walk to the festival venue, building an anticipation for the delightful brews that awaited us.



Attendees had the choice between two ticket options: an all-inclusive pass offering unlimited pours, or a more affordable entrance-only ticket where tokens could be purchased to acquire beers. To differentiate between the two options, the organisers wisely provided distinct glasses for each, creating a seamless experience and the church was buzzing with beerfarers when we arrived on Friday evening.

Festival Review

The church proved to be a great place to hold a beer festival, with ample room inside and lots of seating outside, where a food stall had been set up. There was a wonderful ambience and when the live music started up the atmosphere was superb.

Two bars were pouring, one serving a superb selection of keg craft beers, together with a cask only bar. The selection of beers from both were excellent with breweries from the local area prominent – but with excellent choices from elsewhere in the UK together with several US beers including those from Finback, Hudson Valley & Burley Oak.



Large brightly lit screens made choosing a beer a simple process.

Pride of place went to the promoters, Fallen Acorn Brewery who served up a treat with over a dozen different beers of all styles. The best of the lot, in my opinion, was the festival namesake called 'Awakening' a sensational 8% DIPA that exploded with fresh tropical fruit flavours. This was indeed Fallen Acorn's swan-song as they have now stopped brewing, but they certainly went out with a resounding bang!

We are glad to report that there are plans for Awakening 2024.







BREWFEST ST ALBANS

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27 MAY 2023

THE GREAT EXHIBITION OF PRIZE ALES

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3 JUNE 2023

FRIENDS FEST

Drop Project Brewing, Unit 8 Willow Business Centre, Mitcham CR4 4NX https://www.drop-project.co.uk/friends-fest-2023

8-10 JUNE 2023

CRAFT BEER EXPO 2023

Black Lodge Brewery 3 Kings Dock Street Liverpool LI 8JU https://bit.ly/42MVN7c





9-I0 JUNE 2023

BRISTOL CRAFT BEER FESTIVAL

Harbourside, Bristol

https://bristolcraftbeerfestival.co.uk/

16-17 JUNE 2023

NOTTINGHAM CRAFT BEER FESTIVAL

Sneinton Market, Nottingham NGI IDS https://bit.ly/3WiBiv0

16-17 JUNE 2023

THESE HILLS BEER FEST 2023

Party Field, Cockshut Road, Lewes, BN7 3PR https://www.instagram.com/thesehillsfest/

17 JUNE 2023

LBA FESTIVAL

Griffin Brewery. Chiswick Lane South, Chiswick. London. W4 2QB https://lbafestival.org/

30 JUNE - 1 JULY 2023

FLOC. TOGETHER BEER FESTIVAL

Turner Contemporary, Rendezvous, Margate, Kent CT9 IHG https://bit.ly/3E6rJJt

30 JUNE - 2 JULY 2023

AMITYFEST 23

Sunny Bank Mills, Unit I5-I6, Festoon Rooms, 83-85 Town St, , Pudsey LS28 https://www.amitybrew.co/amityfest-23

I JULY 2023

SUDS FEST

I80-I82, Fazeley Street, Digbeth, Birmingham B5 5SE https://shorturl.at/HJNOY



7-8 JULY 2023

LITTLE EARTH FEST 2023

Mill Green, Edwardstone, Sudbury COIO 5PX https://littleearthproject.com/littleearthfest/

14-15 JULY 2023

BIRMINGHAM CRAFT BREW FESTIVAL

The Custard Factory, Gibb St, Deritend, Birmingham B9 4AA https://bit.ly/3xnwQAT

2I-22 JULY 2023

MANCHESTER CRAFT BEER FESTIVAL

Depot Mayfield, II Baring St, Manchester MI 2PY https://manchestercraftbeerfestival.com/

2I-22 JULY 2023

WARRIORFEST 2023

HMS Warrior, Victory Gate Portsmouth https://www.staggeringlygood.com/event/warriorfest2023/

22 JULY 2023

LITTLE SUMMER BEER BASH

LHG BrewPub, Hawkins Lane, Bristol BSI 6EU https://lefthandedgiant.com/products/little-summer-beer-bash?mc_cid=bd92b8I477

28-29 JULY 2023

CRAFT THEORY

South Street Arts Centre, Reading RGI 4QU http://crafttheoryfestival.co.uk/

5 AUGUST 2023

CHANGE IS BREWING BEER FEST 2023

Tap Social, 27 Curtis Industrial Estate, Oxford OX2 OLX https://www.ents24.com/festival/change-is-brewing-beer-fest-2023/6766I90

II-I2 AUGUST 2023

LONDON CRAFT BEER FESTIVAL

Tobacco Dock, Tobacco Quay, Wapping Lane, London EIW 2SF https://londoncraftbeerfestival.co.uk/



3I AUGUST - 3 SEPTEMBER 2023

FARM TRIP

Home Farm, Horrobin Lane, Rivington, Lancashire PR6 9HE https://www.rivingtonbrewing.co.uk/farmtrip2023

15-16 SEPTEMBER 2023

DERBY BEER CON

The Chocolate Factory, John Street, Derby, DEI 2QD https://bit.ly/3o6ZZiy

4 NOVEMBER 2023

DARK & WILD CITY

The Old Flax Store, Marshalls Mill, Leeds LSII 9YJ

https://www.ticketweb.uk/venue/northern-monk-refectory-leeds/5I3775



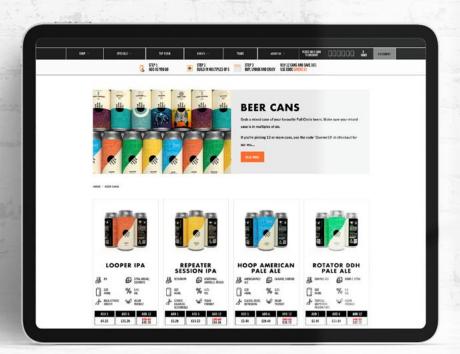
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Webshop Directory...

Bayonet Brewing



Modern, exciting and innovative beers

https://bayonet-brewing.square.site/s/shop



Standard shipping £6.50



Jawbone Brewing

All Beer Is Not Made Equal

https://www.jawbonebrewing.com/shop



Free shipping for orders over £50



Attic Brew Co.

Forward Thinking Beers

https://atticbrewco.com/collections/beer



Free delivery for orders over £35



UnBarred Brewery

Made of Brighton

https://www.unbarredbrewery.com/collections/unbarred-shop



Free delivery for orders over £50



FLOC Brewing

Beer Is Beautiful

https://flocbrewing.com/



Free shipping on orders over £30



Pomona Island Brew Co.

Award Winning Brewery Based In Salford

https://www.pomonaislandbrew.co.uk/shop



Standard shipping £6.00



Zapato Brewery

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