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FOR  
REAL ALE



Swansea & Neath Port Talbot CAMRA Branch Presents

# SWANSEA BAY BEER & CIDER FESTIVAL

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**27th - 29th AUGUST 2015**

*To be held at:*

**THE BRANGWYN HALL, SWANSEA, SA1 4PE**

**[www.swanseacamra.org.uk](http://www.swanseacamra.org.uk)**





WIND STREET  
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## REAL ALES AND CIDERS

*We source great beers from all over Wales and the rest of the UK, have our own annual beer festival and always offer a 10% discount for CAMRA members. All this may be why we've been voted Swansea CAMRAs pub of the year.*

## PROPER FOOD

*We have homecooked meals freshly prepared by our chefs and served from 12 every day, weekly specials, tapas menu (including any 3 items for £10 every thursday) and of course our fantastic sunday roast.  
Now taking bookings for Christmas*

## LIVE MUSIC

*Cover bands, tribute bands and original music every weekend with three bands across three bars on Saturdays  
Check out our website and facebook page to find out who's playing.*

## GREAT ATMOSPHERE

*We've a traditional bar, spacious restaurant area, an outside terrace, as well as Munday's lounge and the Vault music venue, both available to hire for private functions.  
We really are "the oasis" on Wind Street.*

[design@nathwilliams.co.uk](mailto:design@nathwilliams.co.uk)



## ESSENTIAL INFORMATION

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## WELCOME TO THE SWANSEA BAY FESTIVAL

We hope you enjoy the 9th festival to be held by Swansea CAMRA in the Brangwyn Hall. The festival has been evolving and growing in recent years, with a greater selection of beers and ciders yet again. This year also sees us hosting the two category heats of the Champion Beer of Wales (CBOW) competition, the Bitters and the Strong Bitters, so keep your eye out on the notice boards for the announcement of the winners, who will then go into the final in Cardiff in November. You can also nominate your own **Beer of the Festival** in our free competition, sponsored by the **No Sign Bar**. You'll find leaflets at the entrance foyer, if you didn't get one on the way in.

We welcome back current and serial CBOW holders **Tiny Rebel** as one of our main sponsors this year and as we go to press we hear news from the Great British Beer Festival in Olympia that **Tiny Rebel** have taken the Champion Beer of Britain award with "Cwtch". **Tiny Rebel** are now joined as main sponsors by **Gower Brewery**. Gower have continued to enjoy growth and success as they now settle into their brand new brewery at Crofty. **Boss Brewery** of Llansamlet are the new kids on the block this year and have already netted a SIBA gold medal. They proudly appear on your festival glass. We thank all our sponsors, who also include **Gwynt Y Ddraig**, **Mumbles Brewery**, **Tomos Watkin** and **The No Sign Bar**.

As ever, all our staff and organisers are volunteers and we very much appreciate the time and effort they put in. That includes of course the dirty job of finding out for themselves what's in the casks so that they can help and advise you. We hope their enthusiasm for this toil helps you enjoy your time with us.

If you do enjoy the festival, and the ales and ciders in particular, you might consider joining us whilst you're here. Check out the membership stand for details and benefits, including special benefits for joining whilst at the festival.

Finally, our charity of the festival is, once again, **RNLI Mumbles** and we hope you'll take the opportunity to contribute.

We know we have a lot of regular customers and it's always good to see the familiar faces back with us, as well as the new ones. Thank you all for coming along and have a great time.



**Colin Smith**  
Swansea CAMRA  
Chairman



**Chris Radford**  
Festival Chairman







## FRINGE EVENTS

A series of talks and tutored tastings from renowned characters on the Welsh brewing and cider scene. Tickets are £3, the price of a pint, payable in drinks tokens. Tickets can be obtained from the tokens desk in the main hall. Please turn up on time as unclaimed spaces, or any remaining, will be sold on the door. All events will take place in committee room 6 (*behind George Hall*).

### FRIDAY

#### MEET THE BREWER – BOSS BREWERY 3 pm

Sarah John and Roy Allkin of the recently launched Swansea-based brewery will be talking about their experiences of starting out in the industry including the challenges they faced. You will also have the chance to taste their two autumn special beers, which will not be available on the festival bar and will not be officially launched in pubs until September.

#### MEET THE BREWER – WAEN BREWERY 5 pm

Brewer Sue Hayward will be talking about the success of her Llanidloes-based business and its expansion into the Gravity Station brand, with GS2 having recently opened in Swansea. There will be tutored tasting sessions and Sue says to expect the unexpected!

### SATURDAY

#### MEET THE BREWER – GOWER BREWERY 3 pm

Dave Cambell, head brewer, will talk about the expansion of the brewery into new premises and their plans for future. He is also very likely to bring their new wheat beer for tastings.

#### CIDER & CHEESE TASTING 5 pm

James 'Arfur' Daley writes a weekly column on beers and ciders for the South Wales Echo as well as working for the multi-award-winning Gwatkin Cider of Abbey Dore in Herefordshire. He also makes cider and perry at Llanblethian Orchards near Cowbridge in the Vale of Glamorgan, winners of the CAMRA Champion Cider of Wales.

## LIVE MUSIC

We've got a great line-up of bands for you on the main hall stage.

### THURSDAY

#### DUOFLEX 9 pm

South Wales steel pan group guaranteed to give you an authentic Caribbean experience.

### FRIDAY

#### DJ SIOBHAN from Tighten-Up 6 pm

Playing Reggae, Ska and Northern Soul.

#### RUMBLESTRUTTERS 9 pm

Bringing you vintage Jazz and Blues of the Prohibition era.

### SATURDAY

#### TWEKE 2 pm & 4 pm

Playing ambient background guitar music

#### GYPSY JAZZ 6 pm

Playing a mixture of French café-style music.

#### DUKES OF HAFOD 9 pm

Acoustic Americana.

[www.facebook.com/thedukesofhafod](http://www.facebook.com/thedukesofhafod)



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## MUMBLES ALE HOUSE - A LAGER FREE ZONE!

Mumbles Ale House has proved that you don't have to serve lager to run a successful pub business.

A year on from its opening, Wales's first micropub is a huge success story, with real ale fans flocking from far and wide to sample the six or seven ever-changing beers on offer.

Co-owners Karen McGeogh and Rod Undy, who were new to the trade before launching the pub, have been delighted by the success of their venture.

"The response to the Ale House has been phenomenal," said Karen. "We never anticipated that it would be so well received. People love the ales and the passion that Rod puts into choosing and keeping the beers. They also love the atmosphere and the spirit of the place.

"When we opened we made a very difficult decision not to stock lager and it's paid off. A lot of people said you can't run a pub if you don't sell lager, but we've proved otherwise."

The Ale House only sells cask ales from independent breweries. They have space for up to five casks and three handpumps as well. They also sell draught craft ciders. It's a line-up that's proved very popular with discerning beer and cider drinkers.

"We were lucky enough to reach exactly the right market by advertising in last year's Swansea beer festival brochure, which was held just the week before we opened," said Karen.

"Since then word has spread and now we get people coming in from all over the world!"

The offer also includes good quality wines and award-winning pork pies, along with Sunday afternoon music sessions.

The bar stocks a wide range of styles of beer, but inevitably there are favourites.

"The lighter, hoppy ales are very popular. We allow people to taste the ales and we've found



Karen McGeogh & Rod Undy

that a lot of our customers' tastes have changed as they've tried new things," said Rod.

The micropub phenomenon is now spreading to other parts of Wales.

"We've had a lot of enthusiasts coming to see us who want to open one up themselves. I think there are three now in Wales and one opened recently in Bridgend," said Rod.

If Mumbles Ale House is anything to go by, it looks very much like being a winning formula.

### OPENING HOURS:

Wednesday & Thursday: 4pm - 11pm

Friday & Saturday: 12 noon - 11pm

Sunday: 12 noon - 10.30pm

Monday & Tuesday: Closed

Mumbles Ale House, 2 Dunns Lane,  
Mumbles, SA3 4AA. Tel. 07437 421 963



Twitter @MumblesAleHouse

[www.mumblesalehouse.co.uk](http://www.mumblesalehouse.co.uk)





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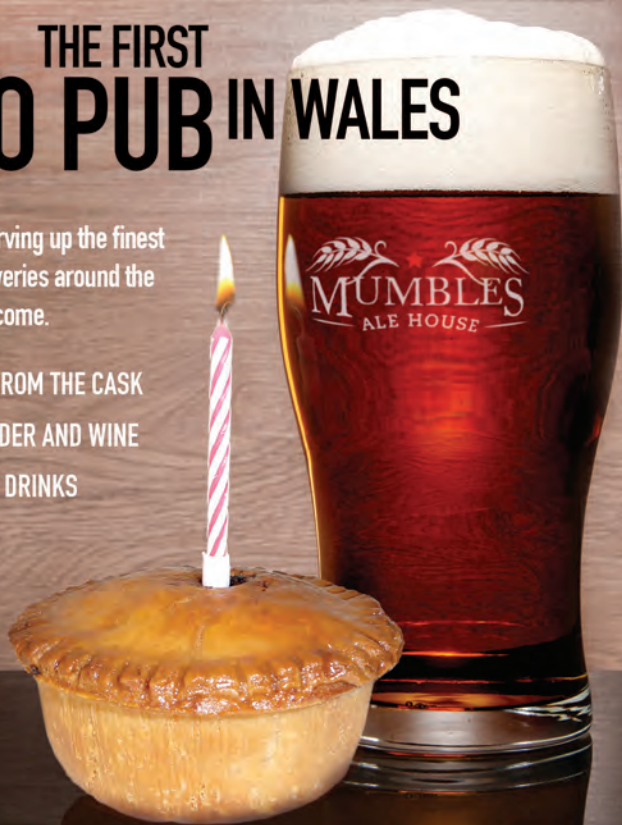
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**Saturday 10th 10am - 11pm**

**Sunday 11th 10am - 6pm**

Standard entry fee applies

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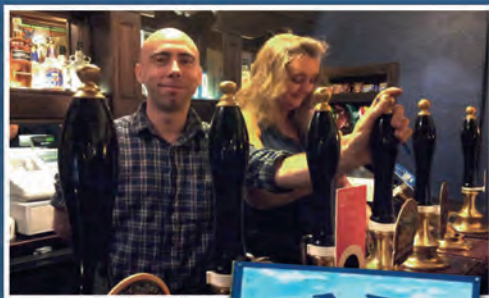
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## NEW CRAFT ALE BAR OPENS IN SWANSEA

Swansea's real ale drinkers now have even more choice with the opening of the **Gravity Station** in The Strand.

A bar cum bottle shop, the Gravity Station is the brainchild of Waen Brewery owner Sue Hayward. The first one opened in Cardiff last year and now Swansea has got the beer drinkers' equivalent of a sweet shop.

Customers can choose from eight to ten cask ales, 12-14 craft keg beers and a choice of around 100 bottled beers. There will also be a good range of draught and bottled cider.

"It's exciting for Swansea," said operations manager Jim Swidenbank. "No-one has done anything like this before. The focus is on craft beers and I can promise there will be no commonplace ales. We will be able to give a platform to some of the fantastic breweries that have been starting up all across south west Wales."

Beers from **Waen Brewery** will have pride of place on the racks. And you can expect the unexpected from Sue Hayward's brews. She has created recipes at her Llanidloes-based brewery for beers such as Snowball, a chocolate, vanilla and coconut stout, Chilli Plum Porter and Lemon Drizzle.

"Sue has been producing a lot of small batches so there's always something new on offer," said Jim.

The Swansea bar, GS2, differs from the Cardiff branch in having proper pub hours. It will

stay open until 11pm on weeknights and 1am on Friday and Saturday nights, as opposed to the Cardiff GS which closes at 7pm week nights.

Operations manager Jim Swidenbank explains: "We originally envisaged the Gravity Station as a bottle shop with a bar for customers to try the ales before they buy. But as time has passed the bar side has become increasingly popular and busy, so the Swansea branch will reflect that in its opening hours."

Jim says that GS2 will differ from Cardiff in its beer prices too. "It will be priced competitively for Swansea."

People will find some bargains but we find customers are also prepared to pay a bit more for the stronger ales."



### OPENING HOURS:

Sunday - Thursday: 11am - 11pm

Friday & Saturday: 11am - 1am

Gravity Station, The Strand, Swansea,  
SA1 2AE



Twitter @TheGravityStn

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

## WHY NOT JOIN US?

We'd love you to join us at the Swansea & Neath Port Talbot branch of Camra. We are a very friendly group and organise regular social events, including visits to breweries, beer festivals and real ale pubs. The branch meets every two months and beer festival planning

meetings are also held regularly from October onwards.

To join, fill in the form on page 30, or ask at the membership stall. You can also join online at [www.camra.org.uk/join](http://www.camra.org.uk/join)

Find out more about Swansea Camra at [www.swanseacamra.org.uk](http://www.swanseacamra.org.uk) or follow us on Twitter @SwanseaCamra





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October 2015

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Our on-site brewery, **Violet Cottage Brewery** offers a range of ales available in the Gwaelod and elsewhere, please contact us for further details.



**Pub Opening Times: 11am - 11pm**

**Restaurant Opening Times:**

Monday - Tuesday

Noon - 2.00pm & 6.30pm - 9.30pm

Friday & Saturday Noon - 9.30pm

Sunday Noon - 3.30pm

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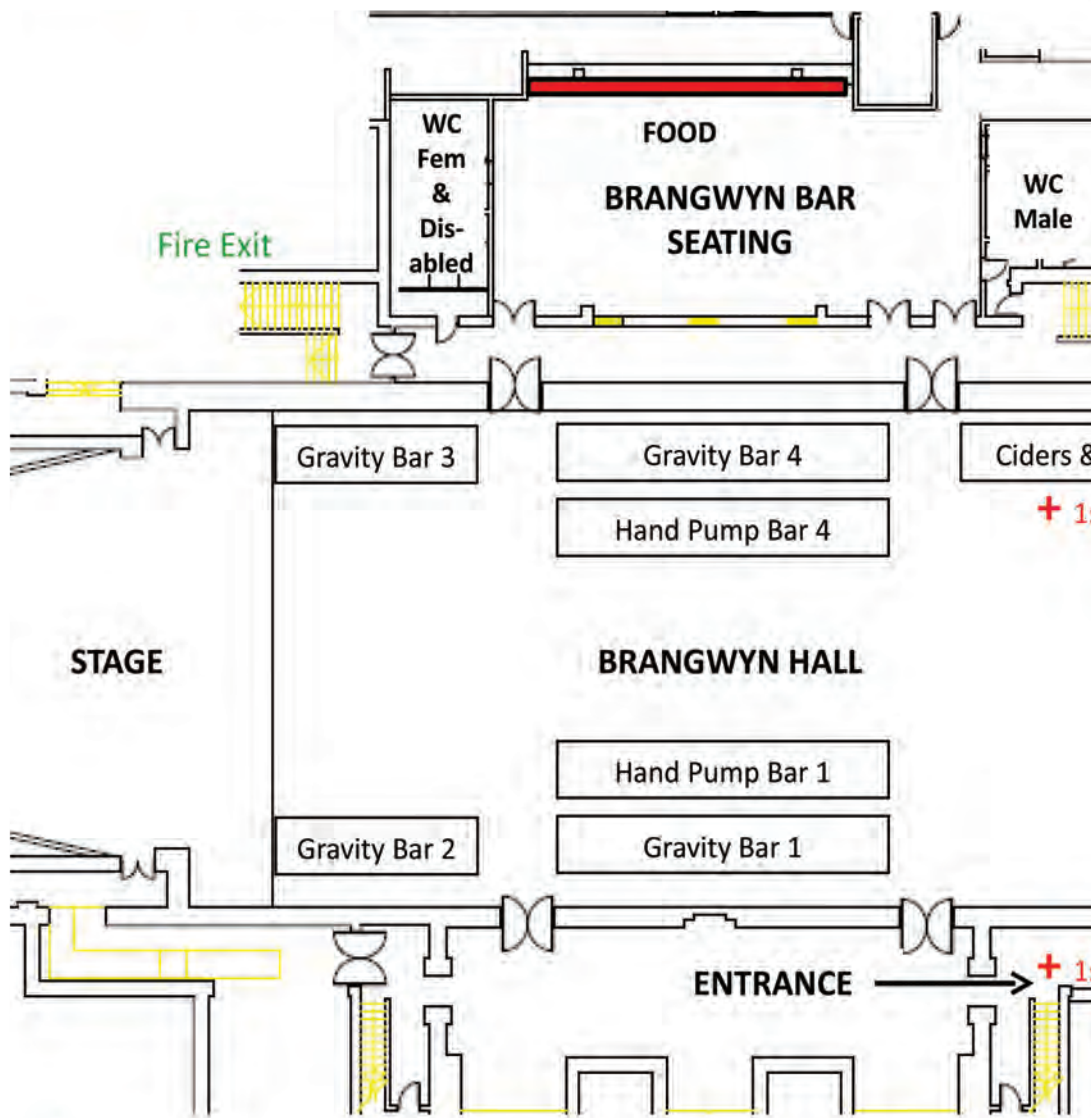
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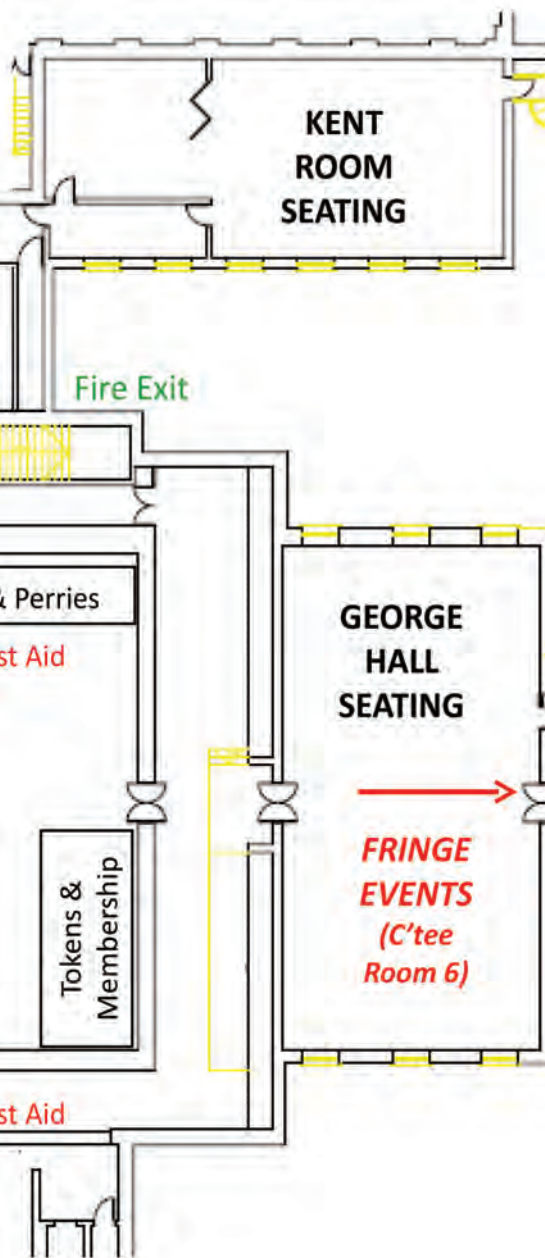
## BEER & CIDER FESTIVAL **VENUE LAYOUT**



 **Evacuation - Assemble in Victoria Park**







## YOUR TASTING NOTES

As we go to print we have a record 115 ales on order for you to enjoy. There are always a few last minute changes from our suppliers and we'll endeavour to have up to date lists of what actually arrived on the notice boards, so do check those out.

We work hard on supply but, as an example, the Heavy Industry casks that I hope you'll find on Bar 2 will have been on four different lorries to get here from Henllan, a sleepy village just this side of Offa's Dyke in North Wales, so my fingers are crossed on that one! They are worth the effort though.

The list and notes below are arranged first by bar number, and then alphabetically by brewery. They will be found on the allotted bar and be presented as close to alphabetical order as possible whilst fitting all the beers from any one brewery together on the one bar.

Certain beers have been selected to be put on hand pump on Bars 1 and 4, and this year you'll find Bar 1 Hand Pump will proudly feature our local Swansea brewers.

The wider range we've increasingly presented has been well received, so you'll continue to find plenty of porters, stouts, milds and speciality beers such as lager style, wheats, ginger and fruity offerings. The demand for your old favourites also continues and there are plenty of those. Strengths vary from a good selection of session beers to some thumping big heavy weights. We hope you find plenty to suit your particular taste.

Don't forget beers and ciders are subject to availability – when they're gone they're gone!

*Chris Radford*





## BEER LIST & TASTING NOTES

Beers subject to availability; when they're gone, they're gone! Check for late additions!

### BAR 1 - GRAVITY BEERS

#### BLUE MONKEY

Giltbrook, Notts, England

##### ■ Ape Ale

PA 5.4%

Strong, pale ale with American hops to give aromas of resinous pine and citrus. 3.5lbs of whole hops for each barrel, to guarantee intense flavour and aromas.

##### ■ Right Turn Clyde

PA 4.3%

Made with a mix of Simcoe, Amarillo and Cascade, creating a refreshing fruity hit but finishing with a smooth lingering bitterness.

#### BOROUGH

Neath, Swansea, Wales

##### ■ Pit Head Porter

PS 5.4%

Chocolate nutty porter that is rich and full bodied.

##### ■ Triple Bleeder

G 4.3%

Amber bitter, full bodied with light, hoppy aroma, blended with American and Czech bittering hops.

#### BRAINS

Cardiff, Wales

##### ■ Barry Island IPA

PA 6.0%

Trio of US hops give a pale-coloured ale with citrus aromas. Smooth malt taste up front finished by citrus and berry hop flavours.

##### ■ Black Mountain

S 5.0%

Starts with coffee, liquorice and burnt toffee before big hop flavour then chocolate malts and smoky finish. Amarillo, Pacifica, Citra, Summit and Apollo hops.

##### ■ Colonel Williams

PA 6.0%

Light amber ale brewed with Maris Otter malt and Goldings hops for a dry bitter and refreshing beer.

#### BRASS CASTLE

Malton, Yorks

##### ■ Bad Kitty

PS 5.5%

Chewy chocolate-vanilla porter.

#### BRECON BREWING

Brecon, Powys, Wales

##### ■ Dark Beacons

M 3.8%

Traditional Welsh dark with an aroma of toffee and caramel. Full bodied but surprisingly light and refreshing.

##### ■ Orange Beacons

S 4.3%

Flavours of a continental wheat beer with orange zesty aroma and flavour. Brewed with Belgian Saison yeast.

#### BRISTOL BEER FACTORY

Bristol, England

##### ■ Independence

B 4.6%

US Style pale ale. Very distinctive pale ale that has been hopped continuously throughout the boil.

##### ■ Milk Stout

PS 4.5%

Smooth chocolatey sweetness and balancing coffee bitterness with hints of dark fruits.

#### BRYNCELYN

Ystradgynlais, Wales

##### ■ Holly Hop

G 3.9%

Pale amber with a refreshing hoppy fruity flavour with balancing bitterness.

##### ■ Oh Boy!

B 4.5%

Hops, fruit, bitterness and background malt. Ends with a long hoppy, bitter aftertaste.

#### CELT

Caerphilly, Wales

##### ■ Bleddyn

PA 5.6%

A commanding IPA balancing bitterness, sweetness and a grapefruit finish.

##### ■ Iron Age

B 3.5%

A deep aromatic and fruity beer with hints of passion fruit.

##### ■ Ogham Oak

S 8.5%

Complex flavour with resinous bite, from US hops, spicy esters from Belgian yeast and cinnamon twist from Belgian fruits and spices.

##### ■ Silures

PA 4.6%

Powerfully hopped with sweet malt and a depth of tropical fruit.







## BEER LIST & TASTING NOTES

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### BAR 1 - H'PUMP SWANSEA BEERS

#### BOSS

Swansea, Wales

##### ■ **Black** PS 5.0%

Roasted coffee, warmed dark chocolate aroma, Black treacle, nuts toasted on the fire, toffee, dark chocolate ganache flavours.

##### ■ **Blonde** PA 4.0%

Blonde Pale Ale, hoppy, bitter, Cascade hops.

##### ■ **Brave** PA 5.5%

Lush tropical fruit cocktail, alluring elderflower and rose aromas. Flavour - zingy grapefruit, zesty citrus, a spicy and piney kick to finish.

#### GOWER

Oldwalls, Swansea, Wales

##### ■ **Black Diamond** PS 4.2%

Smoky chocolatey liquorice porter.

##### ■ **Gold** G 4.5%

Thirst quenching golden ale, refreshing citrus flavours and the lovely aroma of Cascade hops.

##### ■ **IPA** PA 4.8%

Full flavour hoppy IPA.

##### ■ **Lighthouse** S 4.5%

A light, thirst-quenching continental style lager packed with flavour.

##### ■ **Power** SB 5.5%

Traditional IPA with a full hoppy flavour.

#### MUMBLES

Mumbles, Swansea, Wales

##### ■ **Gold** G 4.3%

Well hopped, with the distinct and bold Styrian Goldings. Lemon & lime flavours linger well.

#### ■ **India Pale Ale**

PA 5.3%

A traditional India Pale Ale, light gold in colour and made using only Goldings and Fuggles hops, the latter giving a subtle but distinct taste and aroma.

#### ■ **Oystermouth Stout**

PS 4.4%

A rich creamy head and dark roasted malt flavours, with the slightest hint of the sea due to real oysters being added.

#### PILOT

Mumbles, Swansea, Wales

##### ■ **Revolver**

B 4.0%

Very pale ale loaded with hops. Unfined version with saison yeast may be slightly cloudy.

##### ■ **Wrecker**

SB 5.0%

After an initial chocolate taste it develops into a surprising, clean refreshing maltiness.

#### SWANSEA

Bishopston, Swansea, Wales

##### ■ **Bishopswood Bitter**

B 4.3%

A delicate aroma, balanced taste, with bitterness growing in the finish.

##### ■ **Deep Slade Dark**

M 4.0%

Dark bitter, with a roasted barley flavour.

##### ■ **Original Wood**

SB 5.2%

Full-bodied, with complex flavours with a firm bitter ending.

##### ■ **Three Cliffs Gold**

G 4.7%

Golden beer, with a hoppy, fruity taste and thirst quenching bitterness.

#### TOMOS WATKIN

Llansamlet, Swansea, Wales

##### ■ **Cwrw Haf**

PA 4.2%

A blend of Golding, Fuggle and Cascade hops. Refreshing zesty, citrus taste and a light summer aroma.

##### ■ **Pecker Wrecker**

B 4.5%

A full-flavoured amber ale produced using the finest malted barley. A rich fruity beer with a gentle hop finish.

■ B = Bitter

■ PA = Pale Ale

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■ PS = Porter / Stout

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■ S = Speciality

■ M = Mild

■ SB = Strong Bitter

E&OE





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### BAR 2 - GRAVITY BEERS

#### BANK TOP

Bolton, Lancs, England

**Dark Mild** **M 4.0%**

Dark brown, with a malt and roast aroma; smooth with malt and hops throughout.

#### CERDDIN

Maesteg, Mid Glamorgan, Wales

**Cascade** **B 4.8%**

A summer beer which is light in colour. Cascade is a carbon friendly beer that is flavoured with Cascade hops.

**Ooops** **B 4.5%**

Bitter start, sweet finish.

#### DANCING DUCK

Derby, Derbyshire, England

**Ay Up** **PA 4.1%**

A pale session ale. Subtle malt and floral notes are matched with citrus hop, rounded off with a slightly dry finish.

**Dark Drake** **PS 4.5%**

Delicious malty, caramel and liquorice flavours combine in a smooth drinking velvety, oatmeal stout with a freshly roasted coffee and toffee finish.

#### DARK STAR

Horsham, West Sussex, England

**American Pale** **PA 4.7%**

Cascade, Centennial and Chinook hops, Maris Otter malt. Light colour and dryness with a crisp taste and full hop aroma.

**Hophead** **G 3.8%**

Pale golden ale, strong floral aroma and elderflower notes.

#### ELLAND

Elland, W Yorks, England

**1872 Porter** **PS 6.5%**

Rich, complex and dark Porter from an original 1872 recipe, with an old port nose, and coffee and bitter chocolate flavours on the palate.

#### EVERARDS

Narborough, Leicestershire, England

**Tiger** **B 4.2%**

Chestnut brown in colour; spicy hop aromas with toffee undertones.

#### FULLERS

Chiswick, London, England

**ESB** **SB 5.5%**

Northdown, Target, Challenger & Goldings hops give grassy, peppery notes and intense citrus fruit. Pale Ale and Crystal malts for a biscuity, toffee element.

#### GREY TREES

Red Cow Pub, Aberdare, Wales

**Afghan** **PA 5.4%**

Cascade, Citra and Simcoe hops. Maris Otter malt provides a light colour and dryness to complement the crisp taste and full aroma of the hops.

**Diggers Gold** **G 4.0%**

A modern golden ale - alive with fresh citrus aromas which leave a subtle bitterness. Crafted with Maris Otter Pale Malt, with US hops.

#### HEAVY INDUSTRY

Henllan, Denbighshire, Wales

**Brew 77** **PA 4.9%**

Heavily hopped (Columbus, Cascade, dry hopped with Mosaic and Simcoe) Flavour of dark Seville marmalade is backed up by a piney, peppery bitterness.

**Diawl Bach** **G 3.8%**

Dry hopped with Amarillo, Cascade and Citra whilst conditioning. Fruity and hoppy.

**Pigeon Toed Orange Peel** **S 5.2%**

Orange wheat beer from Bavarian hops.

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E&OE

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### HOBSONS Cleobury Mortimer, Worcestershire, England

- Champion Mild** **M 3.2%**  
Chocolate, malt, and nutty mild flavour. Maris Otter malting barley, pale chocolate malt and crystal malt with Fuggles and Goldings hops.

### HOP CRAFT Llantrisant, Rhondda Cynon Taff, Wales

- Crema Extrema** **PS 5.0%**  
Dry roasty brew with unmistakable hit of coffee. Hot and cold steeping provide complex coffee character.
- Sick Body Sick Mind** **PA 4.5%**  
An extra-pale combo of US hops gives citrus, fruit, tropical and skunky facets to the beer's character, allied to a bone-dry body and mellow bitterness.
- Statement of Intent** **PA 5.9%**  
Big hoppy IPA.
- Temple of Love** **PA 3.8%**  
Fruity, citrusy, punchy hop flavour and beefy bitterness over simple malt base with Munich malt for body and flavour.

## BAR 3 - GRAVITY BEERS

### KINVER Kinver, Staffs, England

- Maybug** **S 4.8%**  
German style, lager beer.

### KITE Llantrisant, Rhondda Cynon Taff, Wales

- Jemima's Pitchfork** **G 4.4%**  
Refreshing crisp pale golden beer brewed with Citra and Eldorado hops giving undertones of citrus, pear and melon.
- WPA** **PA 4.1%**  
A blonde ale with fruit and sweet malt, followed by a refreshing dry finish.

### LIVERPOOL ORGANIC Liverpool, England

- Best Bitter** **B 4.2%**  
A hoppy beer with citrus notes.

- Shipwreck IPA** **PA 6.5%**  
An IPA with intense citrus flavours.

### MALVERN HILLS Malvern, Worcs, England

- Priessnitz Pizen** **S 4.3%**  
A draft cask-conditioned Pilsner-style lager brewed in the traditional way. It is a well-balanced beer; light in colour, with a resinous aromatic finish.

### MARBLE Manchester, England

- Chocolate Marble** **PS 5.5%**  
Brewed with an emphasis on chocolate malts; tasting of coffee, cocoa and liquorice with a bitter finish.
- Earl Grey IPA** **PA 6.0%**  
Addition of Earl Grey flavouring during fermentation and heavy hopping give a citrus fruit aroma. Hop notes are complemented by Bergamot and a light tannic finish.
- Ginger Marble** **S 5.1%**  
This full-bodied copper coloured beer displays a delicate blend of cloves, coriander and heaps of fiery ginger.

### MOORHOUSE'S Burnley, Lancashire, England

- Blonde Witch** **S 4.5%**  
Moorhouse's first ever blonde ale. This beer is as light as you get with a lager colour (minus the bubbles). Smooth and fruity.
- Pendle Witches Brew** **SB 5.1%**  
A full malty flavoured beer with a crisp sweet fruity aftertaste and soft citrus notes.

### NEATH ALES Neath, Swansea, Wales

- Dewi Sant** **PA 4.8%**  
Pale, fruity, easy. Enough hop flavour.
- Rattler's Resolution** **S 4.8%**  
Elderflower beer.





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### OSSETT

Ossett, West Yorkshire, England

- Silver King** **S 4.3%**  
Dry citrus Lager-style pale beer. A crisp, dry flavour and a fruity, citrus aroma.

### OTLEY

Pontypridd, Rhondda Cynon Taff, Wales

- O1** **B 4.0%**  
Pale straw coloured beer using Brewers Gold and Styrian hops. 5 different hops.

- Hop Angeles** **B 4.8%**  
An American red ale with nine different American hops. High bitterness, fruity and crisp.

- Weissen** **S 5.0%**  
Light golden naturally cloudy wheat beer. Crisp, clean but distinctive flavours with citrus hop aromas and balanced bitterness. Dry hopped.

### PALMERS

Bridport, Dorset, England

- 200** **SB 5.0%**  
A copper-coloured full-bodied rich and malty beer with a distinctive hoppy character.

### PEERLESS

Birkenhead, Mersyside, England

- Jinja Ninja** **S 4.0%**  
Refreshing ginger beer made with fresh root ginger, chilli and lemons.

### PURPLE MOOSE

Porthmadog, Gwynedd, Wales

- Dark Side Of The Moose** **M 4.6%**  
A delicious dark ale with a deep malt flavour from roasted barley and a fruity bitterness from Bramling Cross hops.

- Madogs** **B 3.7%**  
A crisp, malty, reddish coloured session bitter with a dry bitter finish.

### RCH

West Hewish, Somerset, England

- Pitchfork** **G 4.3%**  
A golden bitter with floral citric hop aroma. It has a hoppy taste which is slightly sweet and fruity.

## BAR 4 - GRAVITY BEERS

### RINGWOOD

Ringwood, Hants, England

- Boondoggle** **PA 4.2%**  
A blonde fruity ale with a citrus punch and a well-balanced fruity taste. English Pale Malt and First Gold and Fuggles hops.

- Fortyniner** **G 4.9%**  
A light fresh hop bouquet. Rounded malt taste with strong hop balance, deep, bittersweet finish. Golden, full bodied malted beer.

### SALOPIAN

Shrewsbury, Shropshire, England

- Lemon Dream** **S 4.5%**  
A zesty pale delicate lemony beer, brewed using organic lemons which adds subtle aromas and a citrus filled fruity finish.

- Shropshire Gold** **G 3.8%**  
A light copper full-flavoured bitter, with a floral aroma and a full hoppy flavour that is balanced by a crisp dry maltness and a rich finish.

### SALTAIRE

Shipley, Yorkshire, England

- Blackberry Cascade** **S 4.8%**  
American style pale ale with the floral aromas and strong bitterness of Cascade and Centennial hops, infused with a hint of blackberries.

- Elderflower Blonde** **S 4.0%**  
A refreshing blonde ale delicately infused with the flavour of elderflower.

- Raspberry Blonde** **S 4.0%**  
Refreshingly blonde ale delicately infused with raspberry flavours.

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### SARAH HUGHES Dudley, West Midlands, England

- **Dark Ruby Mild** **M 6.0%**  
Clear fruitiness in the aroma, followed by sweet maltiness and slightly bitter finish.

### TENBY Tenby, Pembrokeshire, Wales

- **Barefoot Blonde** **S 4.6%**  
A pale ale with 30% pilsner malt.

- **Black Flag Rum Porter** **PS 5.2%**  
Black vanilla, spiced with rum.

### THORNBRIDGE Bakewell, Derbyshire, England

- **Jaipur IPA** **PA 5.9%**  
A citrus dominated IPA, soft & smooth builds to a crescendo of hoppiness with honey. An enduring, bitter finish.

### THWAITES Blackburn, Lancs, England

- **Wainright** **G 4.1%**  
A well-balanced and very drinkable golden ale.

### TIMOTHY TAYLOR Keighley, West Yorkshire, England

- **Landlord** **B 4.3%**  
A classic strong pale ale with a complex and hoppy aroma.

### TINY REBEL Newport, Gwent, Wales

- **Hank** **PA 4.0%**  
US style pale ale with tropical and citrus aromas with low to medium bitterness. Floral flavours with slight caramel and biscuit notes.

### WAEN BREWERY Llanidloes, Powys, Wales

- **Chilli Plum Porter** **PS 6.1%**  
A dark velvety smooth porter, with luscious plum flavours and a chilli warmth.

- **Lemon drizzle** **S 3.7%**  
Lemony vanilla flavoured pale ale.

- **Pamplemousse** **G 4.2%**  
Citrus and grapefruit flavours.

- **Snowball** **PS 7.0%**  
Chocolate, vanillas and coconut stout

### WYE VALLEY Stoke Lacy, Herefordshire, England

- **Dorothy Goodbody Stout** **PS 4.6%**  
Dark full-bodied stout with roasted barley flavours and a dry bitter finish. Coffee notes and plenty of hop flavour.

## BAR 4 - HANDPUMP BEERS

### HARVIESTOUN Alva, Clackmannanshire, Scotland

- **Schiehallion** **S 4.8%**  
Lager with a crisp palate and a lingering, fresh, grapefruity finish.

### MIGHTY OAK Malden, Essex, England

- **Oscar Wilde** **M 3.7%**  
Mellow, nutty, dark mild. Brewed using Maris Otter Pale, Crystal and Black malts and gently hopped with Challenger.

### OAKHAM Peterborough, Cambridgeshire, England

- **Citra** **PA 4.2%**  
A light refreshing beer with pungent grapefruit, lychee and gooseberry aromas leading to a dry, bitter finish.

- **Green Devil IPA** **PA 6.0%**  
A hop harvest aroma with tropical fruit. Smooth and fruity start, developing into lemon, limes and a citrusy bitterness. Finishes with a crisp dry aftertaste.

- **Tranquility** **G 6.5%**  
A golden beer which blasts off with powerful grapefruit/citrus aromas and flavours, touching down with an intense and satisfying bitter finish.

### SADLERS Stourbridge, West Midlands, England

- **Hop Bomb** **PA 5.0%**  
A powerful India Pale Ale, brewed with American Amarillo and Citra Hops. Fragrant, floral, very hoppy with rounded fruit finish.





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### ST AUSTELL

St Austell, Cornwall, England

#### ■ Proper Job **G 4.5%**

A powerfully hopped golden IPA with citrus grapefruit flavours brewed with a single malt from Maris Otter Pale barley.

### TATTON

Knutsford, Cheshire, England

#### ■ Gold **G 4.8%**

A full-tasting, satisfying deep golden ale, with a generous maltiness backed up by a robust hop character.

#### ■ Obscure **SB 5.7%**

A dark, hoppy, strong ale with a complex malt blend giving an intricate aroma.

#### ■ VIPA **SB 6.3%**

Strong pale ale balancing exotic fruit character with modern British hop aroma. British and European malts, and honey, Bramling Cross and UK Cascade hops.

#### ■ White Queen **S 4.2%**

Belgian white wheat beer, spiced with coriander, Curacao orange peel and cardamom. Naturally cloudy wheat beer.

### TINY REBEL

Newport, Gwent, Wales

#### ■ Cwtch **B 4.6%**

Welsh Red Ale. Citrus and tropical fruit dominate, backed up with caramel malts that balance the moderate bitterness. Six malts, two US hops.

#### ■ Dirty Stop Out **PS 5.0%**

A smoked oat stout. Complex, dark, with hints of smokiness and perfume aromas. A blend of nine malts, firmly hopped.

#### ■ Fubar **PA 4.4%**

A unique schizophrenic beer where you'll face off against floral hoppy flavours up front, leading into a dry spicy bitterness on the back.

#### ■ Hadouken **BW 7.4%**

Amplified IPA. Massively hopped with three American varieties.

#### ■ Urban IPA **PA 5.5%**

A carefully crafted intercontinental blend of hops helps take traditional IPAs to the next level with Urban IPA.

### WYE VALLEY

Stoke Lacy, Herefordshire, England

#### ■ Butty Bach **G 4.5%**

Golden ale from Maris Otter and Crystal malts, flaked barley, malted wheat, and locally grown Fuggles, Goldings and Bramling Cross hops.

**CAMRA's Key Campaigns**

- Stop tax killing beer and pubs
- Secure an effective government support package for pubs
- Encourage more people to try a range of real ales, ciders and perries
- To raise the profile of pub-going and increase the number of people using pubs regularly

**From £24 CAMRA Membership**

Visit [camra.org.uk/join](http://camra.org.uk/join) today to receive a fantastic membership package.

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### A LITTLE BIT ABOUT US



We are an **independent** family business and are **not** part of any pub chain or brewery. Thanks for supporting us and other independent businesses.

Independent, family business since 2006

### WALES' FIRST BEER WALL



Pop in and try our new self serve beer wall and table top taps with 7 different lagers and ciders to choose and pour yourself!

Welcome to the self serve revolution

### IPAD TABLE TOP ORDERING



Why queue at the bar? You can now set up a tab and order drinks and snacks to your table from our table top iPads

There are even self serve taps on tables

### REAL ALE HEAVEN



We now have 6 real ale pumps on the bar offering everything from small local breweries to national favourites.

We're in the CAMRA Good Beer Guide 2014

### GREAT FOOD SERVED DAILY



We serve great food, we really mean it! If you're looking for some filling pub grub then grab a menu from us or online at our website

Food served daily until 6pm (4pm Sunday)

### OPEN LATE EVERY WEEKEND



We're only 4 minutes stroll from the Brangwyn and are open until midnight Thursday and 12:30am every Friday and Saturday

Open until 12:30am every weekend

# WELCOME TO THE SELF SERVE REVOLUTION



The Westbourne. 1 Bryn Y Mor Road. Swansea. SA1 4JQ. Tel: 01792 476637





## CIDER & PERRY LIST

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### BARNES & ADAMS

Gloucestershire

- Old Parlour Cider** Medium **6.0%**  
Deep golden colour, with a whiff of barnyard, and refined apple taste.
- Bayham Court Perry** Medium **5.0%**  
Crystal clear pale green, tart dryness in finish.

### BRIDGE FARM

Somerset

- Perry Medium** Medium **6.5%**  
Light and cloudy, sweet pear, CAMRA Perry of the year 09.

### BUTFORD FARM

Hereford

- Organic Perry** Medium/Dry **7.1%**  
Hazy gold, aroma of light heavy pears, med/dry flavour of pears.

### CHUCKLEHEAD

Devon

- Cider Medium** Medium **7.0%**  
Orange in colour, apple and barnyard aroma, with full fruit flavour.

### CORNISH ORCHARD

Cornwall

- Cider Medium** Medium **4.8%**  
Sweetened with apple juice for a very appley finish.
- Perry Medium** Medium **5.0%**  
Bright gold in colour, smooth perry.

### DORSET

Dorset

- Nectar Cider** Sweet **5.5%**  
Golden in colour, light apple aroma, fresh apple taste, champion Powerstock Cider Festival 2012.

### DOUBLE VISION

Kent

- Impeared Vision Perry** Medium **7.4%**  
Hazy yellow, tasty med/sweet pear with dry finish.
- Vision in Pink Cider** Medium **5.3%**  
Orange colour, with a heavy apple and

strawberry aroma, moderately sweet apple and strawberry taste.

### DUNKERTONS

Hereford

- Cider** Medium/Dry **7.0%**  
Dark yellow in colour, nice apple aroma and flavour.
- Perry** Medium/Dry **8.0%**  
Hazy yellow, bags of fruit, and a thirst quencher, CAMRA's 2013 gold perry award.

### GAMMONS

Cheshire

- Big hands Cider** Medium/Dry **5.8%**  
A blend of Cheshire grown apples, hand pressed. Crisp, clean tasting with notes of honey and peach.

### GLEBE FARM

Cambridge

- Elderflower Cider** Medium **6.0%**  
Hazy yellow, with apples and elderflower.
- Ginger Cider** Medium **6.0%**  
Hazy, apple and ginger aroma, and a warming apple and ginger flavour.

### GOWER HERITAGE

Parkmill, Swansea

- Mill Cider** Medium **7.4%**  
Golden colour, with apple aroma, earthy fresh fruit flavour, slight acidic finish.
- Fruit Cider** Medium **7.4%**  
This fruity cider is based on the mill cider above, but with either elderflower or blackberries added.

### GRAYS

Devon

- Cider** Medium/Sweet **6.5%**  
Hazy golden colour, sharp apple aroma, and sweet apple taste.

### GWATKINS

Hereford

- Malvern Hills Perry** Sweet **7.5%**  
Golden, aroma of pears with sulphur notes, light pear taste.





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### GWYNT-Y-DDRAIG

Llantwit Fardre, Pontypridd

- **Black Dragon Cider** Medium **7.2%**  
Matured in oak barrels, rich in body and colour.
- **Celtic Warrior Cider** Sweet **5.5%**  
Golden colour, apple nose, medium sweet honey/apple taste.
- **Dog Dancer Cider** Medium/Dry **6.5%**  
Bittersweet apples blended with sharp apples, smooth, crisp.
- **Farmhouse Scrumpy** Medium **6.5%**  
Golden colour, apple aroma, slightly sweetish fruity flavour.
- **Fiery Fox Cider** Medium **6.5%**  
Golden cider, fresh crisp sharpness.
- **Haymaker Cider** Medium **6.5%**  
Flavours are sweet apple with hints of caramel, some barnyard notes.
- **Happy Daze Cider** Medium **4.5%**  
A light fruity aroma with a balanced finish.
- **Pyder** Medium **6.0%**  
Blend of apples and pear juice matured in wood.
- **Welsh Warrior Cider** Medium **6.0%**  
An oak aged cider, with a fruity taste and mild acidity, produced in aid of the Welsh Warrior foundation.
- **Two Trees Perry** Medium **4.5%**  
A pale, fruity perry with an aroma of fruit and a hint of honey on the palate, CAMRA's 2013 silver award.

### HALLETS CIDER

Crumlin, Caerphilly

- **Hallets Oak Cider** Medium **6.5%**  
Oak conditioned.
- **Hallets Rum Cider** Medium/Sweet **6.5%**  
Rum conditioned.
- **National Treasure Cider** Sweet **5.0%**  
Sweet cider with delicate fruit flavour.

### HECKS

Middle Leigh St, Somerset

- **Port Wine of Glastonbury** Medium **6.5%**  
Hazy golden colour, aroma apple and wood, med/sweet flavour of earthy apples.

### HONEY & DAUGHTERS

Somerset

- **Milford Cider** Medium/Dry **6.5%**  
Made from 100% fresh West Country apples, giving you a flavour of traditional Somerset cider.

### MERRY MOON

Kent

- **Dark Cider of the Moon** Medium **6.0%**  
A combination of apples and blackcurrants, which results in a smooth fruity taste.
- **Lemon Moon Cider** Sweet **6.0%**  
Hazy yellow colour, with lemon and apples.
- **Red Moon Cider** Medium **6.0%**  
Orange yellow colour, with an apple and sweet chilli aroma, and a warming apple chilli taste.

### MIDDLE FARM

E Sussex

- **Little Red Rooster Pyder** Medium **8.4%**  
Orange colour, woody apple/pear aroma, apple/pear tart taste.

### NEMPNETT

Somerset

- **Pigglets Choice Perry** Medium/Dry **5.5%**  
Golden colour, with dryish pear fruit, from rare 100 year old trees.

### OLIVERS

Hereford

- **Shazam Cider** Medium/Dry **6.5%**  
Cloudy orange, with aroma of apples and tart lemon, smooth apple finish.

### ROSIE'S

Clwyd

- **Black Bart Cider** Sweet **7.2%**  
Sweet, subtle rum cask flavour.
- **Wicked Wasp Cider** Medium/Dry **7.4%**  
Bramley apples, with oak and whisky notes.





## CIDER & PERRY LIST

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### ROSS-ON-WYE

Hereford

- Perry** Dry **6.0%**  
Hazy yellow, moderate pear and woody aroma with pears in oak taste.

### SHEPPY'S

Somerset

- Cider** Medium/Dry **6.0%**  
Golden colour, fruity apple aroma, light acidic apple taste. CAMRA cider of the year 2014.

### SPRINGFIELD

Monmouth

- Sledge Hammer Cider** Medium/Dry **8.2%**  
Pale still cider with whisky notes
- Wobbly Munk Cider** Medium/Dry **7.8%**  
Golden colour, fruity flavour, CAMRA's UK 2013 gold cider award.

### STANFORD ORCHARD

Fordton, Crediton, Devon

- Shaky Bridge Cider** Medium **6.0%**  
Sheepnose, Yarlington mill, and woodbine, lend a richness to this bittersweet cider, complex, long finish.
- Pear-shaped Perry** Medium/Sweet **7.5%**  
Bright, & crisp, Medium Sweet Full Strength English Perry with a classic, aromatic and light character.

### THIRSTLY CROSS

Dunbar

- Jaggy Thistle Cider** Dry Cider **7.4%**  
A dry cider, full bodied, made using wild yeast that's local to East Lothian.

### WEST CROFT

Somerset

- Janet's Jungle Juice Cider** Medium/Dry **6.0%**  
Cloudy amber in colour, sweet apple juice aroma and a med dry finish, CAMRA Cider of the Year 2007.

### WEST MILTON

Dorset

- Cider Medium** Medium **5.0%**  
Glorious body, rich dark colour, brimming bags of fruit, and CAMRA's 2013 bronze cider award.

### WILCE'S

Hereford

- Cider** Medium/Dry **6.0%**  
Amber colour, moderate apple aroma, sweet apple lightly acidic, Runner up cider 2014 of the year.

### WILKINS


Somerset

- Farmhouse Cider** Medium **6.0%**  
Golden colour, aroma of apples and wood, nice farmhouse cider.


### W.M.WATKINS & SONS

Monmouth

- Lazy Days Perry** Medium **5.2%**  
Cloudy golden, sharp perry aroma, with a proper pear flavour.



**CAMRA campaigns for real cider and perry**



**Real cider and perry grows on trees**

Real cider and perry is made from 100% fresh apple and pear juice; not artificially gassed up or processed

Visit [camra.org.uk/ciderpubs](http://camra.org.uk/ciderpubs) to find real cider and perry pubs





# THE PILOT

726 Mumbles Road

Since 1849

[www.thepilotofmumbles.co.uk](http://www.thepilotofmumbles.co.uk)



The Pilot Brewery on site  
Jo's Cider Bar  
Fine wines  
Free Wi-fi & Newspapers  
Premium coffees  
Dog friendly  
Great sea views



[www.thepilotbrewery.co.uk](http://www.thepilotbrewery.co.uk)

Wales CAMRA Pub of the Year 2014



# A Campaign

# of Two Halves

Fair deal  
on beer  
tax

Save  
Britain's  
Pubs!



## Join CAMRA Today

**Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.**

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) or call **01727 867201**. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

### Your Details

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Address \_\_\_\_\_

Postcode \_\_\_\_\_

Email address \_\_\_\_\_

Tel No(s) \_\_\_\_\_

Direct Debit Non DD

Single Membership £24 ☐ £26 ☐  
(UK & EU)

Joint Membership £29.50 ☐ £31.50 ☐  
(Partner at the same address)

For Young Member and other concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call **01727 867201**.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for \_\_\_\_\_

Signed \_\_\_\_\_ Date \_\_\_\_\_

Applications will be processed within 21 days

### Partner's Details (if Joint Membership)

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Email address (if different from main member) \_\_\_\_\_

01/15

## Campaigning for Pub Goers & Beer Drinkers

## Enjoying Real Ale & Pubs

**Join CAMRA today – [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus)**



### Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to:  
**Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW**

**Name and full postal address of your Bank or Building Society** Service User Number

To the Manager Bank or Building Society

Address

Postcode

Name(s) of Account Holder

Bank or Building Society Account Number

Branch Sort Code

Reference



**This Guarantee should be dated  
and retained by the payer.**

### The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society.
- If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

### FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

### Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.

Signature(s)

Date





Watch the  
Rugby World Cup  
on our large screen TVs

# The Joiners Arms

*A Warm Welcome, Real Ale & Good Food*

**Up to EIGHT HAND PUMPS on at any time:**

- **SWANSEA BREWING COMPANY** (on site brewery):  
Bishopwood, Three Cliffs Gold, Original Wood
- **MARSTONS:** Pedigree, Courage Best
- **+ 3 Guests**

**Opening Times / Food Served:**

Mon 3pm - 10.30pm (No Food)

Tues 3pm - 11pm (Food 6pm - 8.30pm)

Weds - Sat 11.30am - 11pm (Food 12 - 2.30pm & 6pm - 8.30pm)

Sun 12 - 10pm (Food 12 - 2.30pm)

*A thriving local with reasonably priced straightforward food and friendly staff. An unpretentious quarry-tiled bar with massive solid fuel stove and comfortable lounge. Children welcome.*

**Catch the No. 14 bus to us!**

*Where Every Day is a Beer Festival*

**[www.thejoiners.info](http://www.thejoiners.info)**

**Bishopston Road, Bishopston  
Swansea SA3 3EJ**




**T. 01792 232658**






# THE GRAVITY STATION

Take-away bottle shop and craft beer bar stocking a wide range of local, national and international beers.

 @TheGravityStn

6 Barrack Lane,  
Cardiff CF10 2FR

 /GravityStationSwansea

 @GravStnSwansea

8 The Strand,  
Swansea SA1 2AE

 /GravityStationSwansea

 info@thegravitystation.com  www.thegravitystation.com

## The WAEN BREWERY

**SIBA**  
\*\*\*\*\*  
KEG BEER  
COMPETITION  
2015  
OVERALL CHAMPION



*Gold*

**SIBA**  
\*\*\*\*\*  
KEG BEER  
COMPETITION  
2015  
CATEGORY WINNER

*Gold*

**SIBA**  
\*\*\*\*\*  
KEG BEER  
COMPETITION  
2015  
CATEGORY WINNER

*Gold*

 @TheWaelBrewery  
 /TheWaelBrewery

**SIBA**  
\*\*\*\*\*  
SMALL PACK BEER  
COMPETITION  
2015  
OVERALL CHAMPION

*Gold*

**SIBA**  
\*\*\*\*\*  
CAN BEER  
COMPETITION  
2015  
OVERALL CHAMPION

*Gold*

**SIBA**  
\*\*\*\*\*  
SMALL PACK BEER  
COMPETITION  
2015  
OVERALL CHAMPION

*Gold*

**SIBA**  
\*\*\*\*\*  
REGIONAL  
WINNER  
2010  
EASTERN REGIONAL  
CHAMPION

*Silver*

**SIBA**  
\*\*\*\*\*  
REGIONAL  
WINNER  
2010  
EASTERN REGIONAL  
CHAMPION

*Gold*

**SIBA**  
\*\*\*\*\*  
REGIONAL  
WINNER  
2011  
EASTERN REGIONAL  
CHAMPION

*Silver*

**SIBA**  
\*\*\*\*\*  
REGIONAL  
WINNER  
2013  
EASTERN REGIONAL  
CHAMPION

*Bronze*

**SIBA**  
\*\*\*\*\*  
REGIONAL  
WINNER  
2013  
EASTERN REGIONAL  
CHAMPION

*Bronze*

**SIBA**  
\*\*\*\*\*  
REGIONAL  
WINNER  
2014  
EASTERN REGIONAL  
CHAMPION

*Bronze*

**SIBA**  
\*\*\*\*\*  
SMALL PACK BEER  
COMPETITION  
2015  
OVERALL CHAMPION

*Bronze*

**SIBA**  
\*\*\*\*\*  
CAN BEER  
COMPETITION  
2015  
OVERALL CHAMPION

*Bronze*

**SIBA**  
\*\*\*\*\*  
KEG BEER  
COMPETITION  
2015  
OVERALL CHAMPION

*Gold*

**SIBA**  
\*\*\*\*\*  
KEG BEER  
COMPETITION  
2015  
OVERALL CHAMPION

*Gold*