



Beer for the Informed...

Saltaire Brewery

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Saltaire
Blonde &
Triple
Chocoholic
now
available
in bottles...



SUMMER FESTIVALS 2010

WHEN	WHERE	WHAT
• 25 th & 26 th June	Marsh Liberal Club, Hudds	Beer Festival
• 25 th to 27 th June	Idle Beer Festival	Beer Festival
• 2 nd to 4 th July	The Abbey Inn, Newlay	Beer & Music Festival
• 30 th July to 1 st August	The Junction, Baildon	Beer Festival
• 13 th to 15 th August	The Tam, Yeadon	Beer & Music Festival
• 21 st August	The Station, Guiseley	Music & Beer Festival
• 27 th to 30 th August	The Owl, Rodley	Rodley Beer & Music Festival
• 17 th & 18 th September	Saltaire Brewery	Beer Festival

beer club...



**LAST FRIDAY OF THE MONTH
4 - 10 pm
Saltaire Brewery Visitor Centre.
With FREE entry and beer
at just £2 per pint
- you'd be mad to miss it!**

Saltaire's Capital Wins

One brewer recently said he was still waiting for his first CAMRA festival medal after 10 years of brewing and asked us our secret. Truth is we haven't got one! We just keep trying to be innovative with our recipes and methodical in our brewing - the results keep coming! Triple Chocoholic was voted Beer of the Festival at the 'London Beer and Cider Drinkers Festival' organised by North London CAMRA and Saltaire was voted Brewer of the Festival at Battersea, organised by South West London CAMRA. Out of nearly 200 beers Saltaire's beer (Blonde, Cascade, Hazelnut Coffee Porter) attracted the most votes of any brewer! That is a capital result!

Burn's Unit Appeal

25 years after the tragic fire at Valley Parade, Saltaire Brewery launched a special beer in conjunction with Shipley Bantams, called 'Bantam Blonde'. We are delighted to announce, that together with collections at the brewery's monthly **Beer Club**, this raised over £500 for the appeal. Congratulations go to local JD Wetherspoon pub, 'The Turl's Green' who's regulars were the biggest drinkers of the Bantam Blonde. Thank you to all of our customers who supported this worthwhile cause.

beer rant

I love a good pub with a healthy selection of real ales on offer but one thing that is often a stumbling block in my enjoyment and a source of constant frustration is the lack of seasonality. In the winter I want a robust, roasted stout or porter but in the summer I love a well-hopped pale ale or cool refreshing Hells. However, what I often find in pubs is a row of blonde ales or uninspiring bitters all year round.

Many a publican will no doubt attest to the argument that "I stock what sells". This may be true but that attitude is selling us ale drinkers short. I'm sure even die-hard bitter drinkers would enjoy a warming stout on a winter's eve or a bright hoppy IPA on a sunny Saturday afternoon. But people have tendencies to restrict themselves and not try new things, "A pint of the usual".

I think it's the duty of the landlord and bar

staff to enthuse and educate us drinkers on what is good and sometimes encourage us to try something new. They should take interest in the beer they sell, they should know what they are selling and when you walk into a pub and are confronted with a myriad of pump clips they should be able to guide you towards something you will enjoy.

There is a rich and varied world of beer out there. I just wish more pints of seasonal beer were gushing out of the pumps at pubs up and down the country.

Rob Derbyshire, Editor HopZine.com

Hopzine.com is a beer review and discussion website devoted to tasting the worlds greatest ales and reporting on drinking in the best pubs and places. Visit us and join in the discussion at <http://hopzine.com>



Beer for the Informed...

...a chance to try weird and wonderful brews from top strength beers to mad flavoured ales.

Go early. The best beers run out fast as word spreads about the 'must have' pint!

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Saltaire Brewery BEER MATTERS

Festival survivors guide!



We are not talking about Glastonbury or Leeds Fest, this is a far more dangerous and arduous experience; it's about surviving the Summer beer festivals!! These days every pub, club, church or brewery is putting on a festival. We are all for it! A good festival provides a great way to spend an afternoon or evening. Pubs will usually offer two or three real ales but a festival can have up to two hundred!! They offer a chance to try weird and wonderful brews from top strength beers to mad

flavoured ales. Our own festival specials this year have included Chilli and Chocolate, a coconut special called 'Mutiny' and a guava extravaganza, Madagascan Ale! (These are often to be found at our Monthly Beer Club).

Festival attendance benefits from a bit of planning...

1. Go early. The best beers run out fast as word spreads about the 'must have' pint!
2. Check how the beer is going to be presented. If it is cooled or cellared it will keep its condition across the duration of the festival. If it is in a warm school hall in August - go the day the festival opens while the beer is in good condition!
3. Check out whether the beer is being served through a hand pump or on gravity. A lighter hoppy beer is better served through a hand pump.
4. Dark beers and strong beers survive the festival environment longer than delicate pale beers. If you end up at a festival late in the day - drink darker or stronger beers, or those being served through a hand pump.
5. Read the programme! Search out anything interesting and novel! If you know nothing about beer, ask the bar team what's going well, or for their recommendations!
6. Accept you are never going to taste them all and be selective. (This approach usually deteriorates as the time at the festival increases!)
7. At big festivals study the layout of the beers before consumption depletes planning skills. This way you can find the beer you want.

...Or do what I do - wander in and get the first beer I see!! Enjoy!



SALTAIRE BREWERY BEER FESTIVAL

FRIDAY 17TH SEPTEMBER, 4-11 PM.

ADVANCE TICKET ONLY +100 EXTRA ON THE DOOR FOR EARLY BIRDS!

SATURDAY 18TH SEPTEMBER, NOON-11 PM.

PAY ON THE DOOR.

TICKETS £5

INCLUDES PROGRAMME, SOUVENIR GLASS AND FIRST PINT!
TICKETS GO ON SALE 1 JULY DIRECTLY FROM THE BREWERY.

WIDE RANGE OF BEERS FROM ACROSS THE UK
SERVED VIA HAND PUMPS FROM OUR CHILLED CELLAR
NEW CIDER BAR
MARQUEE & SEATING OUTSIDE



FOR INFORMATION ON MORE LOCAL SUMMER FESTIVALS-SEE THE BACK PAGE.

INN FOCUS...

The Boathouse Inn

Victoria Road
Saltaire
BD18 3LA
01274 585690
www.theboathouseinn.co.uk
Licensee: Jas Bhatt



A fine range of cask ales, European beers and wines together with a truly outstanding menu is on offer. Options range from traditional favourites such as 'Fish & Chips' (in a Saltaire Blonde beer batter), to a superb chickpea curry; hearty winter treats to summer lunchtime nibbles. Jas continued, "It was an easy decision to stock Saltaire Blonde from our local Saltaire brewery. Beers brewed locally are incredibly popular with our customers and Saltaire Blonde is so popular we often get through 10 casks a week in the summer months."

Nestled between the Leeds-Liverpool canal and the River Aire, the Boathouse Inn is in a splendid location on the riverbank, in the world heritage village of Saltaire.

First built by Sir Titus Salt in 1871 as a boathouse, the tee-total Victorian philanthropist would be scandalised by its current incarnation. From periods of closure to arson and vandalism attacks, The Boathouse Inn has had a turbulent history, but has now been lovingly restored to its former glory. Re-opened on 12th Aug 2009 the fully refurbished boathouse has finally returned to its halcyon days, with a fabulous interior, designed to be welcoming and inviting to new and old customers alike; the look is contemporary yet traditional and offers comfort and service second to none.

The Boathouse Inn is run and managed by Jas Bhatt and his busy team. Jas, who has a long history of running family hotels, bars and restaurants in the Bradford area, was keen to take on the historic Inn. "We are delighted with the success of the Boathouse", he commented, "It has more than fulfilled our expectations and it is always great to see so many customers returning again and again."



Customers of the Boathouse Inn are able to pop in for a quick lunch or while away a relaxing summer evening on the banks of the river, enjoying a pint or two of refreshing Saltaire Blonde. Outdoor seating is on offer, but the glass front on the pub allows you to fully appreciate the stunning view, whatever the weather.

Great setting, great atmosphere, great food and obviously, great beer! Definitely a 'must visit' - give the home-made fish fingers a try (a firm favourite with certain brewery staff!)

If you know of any other pubs which you feel deserve to be featured in 'INN FOCUS', please email us at info@saltairebrewery.co.uk

"...It is always great to see so many customers returning again and again."

"...Saltaire Blonde is so popular we often get through 10 casks a week in the summer months."

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WHAT'S BREWING?

You may have noticed it is the World Cup? Well, to help you celebrate, or commiserate, we have done a sessionable, quaffable dark red bitter, 'Red Lion'. Ignoring the whole question of seasonality (see Beer Rant) we thought there are enough golden ales out there just at the moment, so we piled in the crystal and chocolate malts to create a malty, rich dark ale. At 3.9% abv you can have a few over the 90 minutes and emerge sensible enough to remember what happened in the first half! A good whack of Fuggles and Challenger hops gives a firm bitterness and traditional hop aroma.

Amarillo Gold has made a comeback. We did this one a couple of years ago to some acclaim, when it was voted a creditable 3rd in the Wetherspoon's national spring beer festival in 2008. It features the Amarillo hop grown in Washington State on the Virgil Gamache Farms Inc!! We stopped doing it as the price of Amarillo hops nearly doubled in 2008 due to a fire in a warehouse that wiped out the supply. This year we have actually slightly increased the amount of hops in the recipe so you get the full experience of the

sweet aromatic Amarillo hop. We use 40% malted wheat in this beer so the body is full and the taste creamy and crisp. This one is a firm favourite and we will brew it across the summer!

2010 will be remembered as the year of Triple Choc, voted Supreme Champion out of 1,400 entries in the industry's premier national competition. We have brewed this chocolate speciality beer any number of times, but the rich smell of the mash floods the brew house and makes every Triple Choc brew day a little special. We have now bottled this brew and its going down a storm. We sterile filter and carbonate our beers to ensure stability and a good shelf life. Filtering removes not only all bacteria but also all the yeast, so there is no further development of CO₂ in the bottle. Bottle conditioned beers are

'reseeded' with yeast which then goes on to ferment in the bottle. It might be the way forward for us, I am not sure yet! What I do know is that Triple Choc tastes fantastic in the bottle - try it and see!



FORTHCOMING SPECIALS



A true seasonal brew, Summer ale is a light, fresh, straw-coloured beer with a zesty, fresh hop presence, brewed especially for those hot summer days. Remember those?

We use a simple malt bill, adding a little continental style crystal malt to our base of pale lager malt. A mix of Saaz and Cascade hops give a fresh citrus flavour and modest bitterness. Refreshing and tasty - an attractive beer, brewed in the hope of being drunk in an idyllic beer garden, with the sun beating down! If not - it tastes fine in the wind and the rain!



Elderflowers provide the most subtle, refreshing taste of the summer. Their small creamy-white flowers are found all along the banks of the Leeds-Liverpool canal, where the Brewery is situated. We can never get enough for this seasonal offering to flavour a 4000 litre brew, so we have to fall back on the magic of a natural elderflower essence which provides our Elderflower Blonde with just enough of the distinctive floral character. This beer is ready to quench the thirst on a hot sunny summer's afternoon. We've done our bit - we just need the weather!

Red Lion...you can have a few over the 90 minutes and emerge sensible enough to remember what happened in the first half!

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...brewed in the hope of being drunk in an idyllic beer garden...

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