



2023 BEER & LOCATION LIST

with tasting notes

Location	Brewery	Brewery Location	Beer Name	ABV	Beer Description
MAIN	ABBEYDALE BREWERY	Sheffield	Irish Red Ale	4.3%	Gentle sweet with notes of caramel, balanced by a piney, spicy edge. The addition of Columbus, Cascade and Centennial gives an American style twist and a fresh, light bitterness.
AMITY	AMITY BREW CO	Farsley, West Yorkshire	Buff (VF)	3.8%	Dry Hopped Pale Ale. Nelson, Simcoe, Mosaic, Idaho 7 all dry-hopped, a simple and delicious barley and wheat malt base, expect tropical, apricot, citrus and grapefruity flavours and aromas - a true soft smashable pint in cask. We've taken inspiration from Whitelock's iconic copper tables for both the name and colour of this badge, a standout matt metallic pumpclip!
AMITY	AMITY BREW CO	Farsley, West Yorkshire	Festoon (Keg) (VF)	4.6%	Helles Lager. Refreshing, bitter and bready, this is Amity's ode to the classic Helles lager.
AMITY	AMITY BREW CO	Farsley, West Yorkshire	Spinning Mill Barrel Project 001 (VF)	11.0%	TWO DRINK TOKENS FOR ONE-THIRD OF A PINT. An incredible straight up Imperial Stout brewed with 8 malts and sugars and amped up to 11%. Sweet, dark winter fruits, caramel and jammy flavours and aromas all sing in harmony. Beer of the Festival at Kirkstall Heritage Beer Festival in May 2023. A unique experience to savour available in thirds only.
AMITY	AMITY BREW CO	Farsley, West Yorkshire	Waterpistol (Keg) (VF)	4.6%	Hazy, juicy Pale Ale. Expect big tropical vibes with a tonne of Australasian hops thrown in.
Up to 2 of the 6 Amity Brew Co Keg Beers shown below will available at any one time.					
AMITY	AMITY BREW CO	Farsley, West Yorkshire	Autum (Keg) (VF)	4.6%	A collaboration with Good Chemistry of Bristol, a plum & raisin porter on keg, in the likeness of Titanic Plum Porter but with First Gold hops adding an extra resin characteristic.
AMITY	AMITY BREW CO	Farsley, West Yorkshire	Beach Cove (Keg) (VF)	4.6%	DDH New England Pale. A collaboration with Full Circle Brew Co of Newcastle. The hazy golden appearance boasts tropical fruit flavours and aroma. Citra, Simcoe and Azzaca doubled up in the dry hop deliver citrus notes of grapefruit and lemon, balanced with a subtle bitterness and a smooth mouthfeel.
AMITY	AMITY BREW CO	Farsley, West Yorkshire	DDH Waterpistol (Keg) (VF)	6.4%	ONE DRINK TOKEN FOR ONE-THIRD OF A PINT. A hazy and juicy double dry-hopped pale ale bursting with tropical fruit flavours and aromas. With double the dry hop bill over standard Waterpistol, lashing in Motueka, Simcoe & Mosaic by the boatload both during and after fermentation for truly amped up hop levels and maximum aroma.
AMITY	AMITY BREW CO	Farsley, West Yorkshire	Green Hop Beer (Keg) (VF)	4.5%	The first pour of this seasonal beer. This year Amity have worked with Leeds Co-Operative, a group of local growers who will pick their hop bines on Sunday morning 17th September, bring them to the brewery and along with the hops grown at the brewery the beer will be brewed that afternoon.
AMITY	AMITY BREW CO	Farsley, West Yorkshire	Kazoo (Keg) (VF)	4.0%	Cucumber & Yuzu Pale Ale. A collaboration with Tri-Point. This refreshing pale ale features cucumber and yuzu, two flavours that perfectly complement each other.

AMITY	AMITY BREW CO	Farsley, West Yorkshire	Phantom (Keg) (VF)	5.4%	ONE DRINK TOKEN FOR ONE-THIRD OF A PINT. New Zealand IPA. An exceptionally seductive IPA, utilizing Yakima Chief's 303 Hop Blend, which includes a dose of Sauvignon Blanc grape power called Phantasm™, and a generous amount of New Zealand hops added during the cold side process. Amity say that even if the specific ingredients are unfamiliar to you, they guarantee that the flavour is outstanding.
MAIN	BARKER BRIDGE BREWERY	Cullingworth, West Yorkshire	3 B's	4.2%	Traditional bitter. A traditional malty golden ale with plenty of body, brewed with Cascade hops this ale has an ever so slight floral undertone which leaves drinkers coming back for more.
MAIN	BARKER BRIDGE BREWERY	Cullingworth, West Yorkshire	Arch Blonde	4.0%	A typical blonde ale, delicately hopped to achieve an easy drinking ale with a subtle aftertaste.
MAIN	BARKER BRIDGE BREWERY	Cullingworth, West Yorkshire	Dark Day	4.2%	Porter. A traditional dark ale with a contrasting white head. Brewed with Fuggles and Chinook to compliment the roasted malt allowing for a smooth full-bodied pint.
MAIN	BARSHAM BREWERY	West Barsham, Norfolk	Bitter Old Bustard (B.O.B.) (VF)	4.3%	BREWED TO A GLUTEN FREE RECIPE. A russet coloured Best Bitter that's brewed with 3 of Britain's finest hop varieties for a perfectly balanced taste.
MAIN	BEARTOWN BREWERY	Congleton, Cheshire	Glacier	3.6%	Session Pale Ale with a delicate hop finish.
Up to 4 of the 8 Bingley Brewery Cask Beers shown below will available at any one time.					
BINGLEY	BINGLEY BREWERY	Wilsden, West Yorkshire	Amarillo	3.8%	Pale. Deep golden colour. Clean and distinct orange tang and grapefruit aromas.
BINGLEY	BINGLEY BREWERY	Wilsden, West Yorkshire	Defragged My Zebra	4.7%	IPA.
BINGLEY	BINGLEY BREWERY	Wilsden, West Yorkshire	Dr Rudi	4.1%	Smooth citrus pale.
BINGLEY	BINGLEY BREWERY	Wilsden, West Yorkshire	Goldy Locks	4.0%	Blonde made with pale crystal malt giving a delicate toffee aftertaste. Cascade aroma hop provides a refreshing citrus fragrance.
BINGLEY	BINGLEY BREWERY	Wilsden, West Yorkshire	High Noon	4.5%	A triple hopped blonde, bursting with vibrant fruity flavours of citrus and grapefruit and aromatic pine and spice aromas produced by the Centennial and El Dorado hops and then intensified by the dry hopping of Cascade and ending with a crisp and satisfying finish.
BINGLEY	BINGLEY BREWERY	Wilsden, West Yorkshire	Petham Cross	4.3%	A single hopped balanced fruity pale brewed using Chinook hops.
BINGLEY	BINGLEY BREWERY	Wilsden, West Yorkshire	Steady State	4.2%	A blend of chocolate and crystal malts give a smooth caramel and toffee flavour, whilst the East Kent Goldings and Willamette hops bring a floral and sweet aroma with a tinge of elderberry to this traditional amber/copper coloured best bitter.
BINGLEY	BINGLEY BREWERY	Wilsden, West Yorkshire	Tasman Bay	3.9%	Motueka hopped New Zealand Pale.
BINGLEY	BINGLEY BREWERY	Wilsden, West Yorkshire	That's The Way The Cookie Crumbles	5.2%	Cookie Dough Stout.
MAIN	BLACK HOLE BREWERY	Little Eaton, Derbyshire	IPA	5.2%	IPA dry-hopped with American and New Zealand hops that give an intense fruity aroma with notes of grapefruit and pine.

MAIN	BLACK SHEEP BREWERY	Masham, North Yorkshire	Riggwelter	5.9%	Riggwelter is a real showcase of hops, malt and yeast. Layers of chocolate and coffee are most prominent with dark fruits offering a sweet balance against the bitter roasted flavours. Black Sheep's in-house strain of yeast provides more fruity esters including freshly peeled banana.
MAIN	BOWLAND BREWERY	Clitheroe, Lancashire	Boxer Blonde	4.0%	Straw coloured ale that packs a gooseberry punch.
BRASS	BRASS CASTLE BREWERY	Malton, North Yorkshire	Beowulf (Keg) (VF)	4.2%	BREWED TO A GLUTEN FREE RECIPE. Unfiltered Helles Lager. Brass Castle's take on a classic Munich-style lager. Clean and crisp with plenty of biscuity malt character. Super refreshing.
BRASS	BRASS CASTLE BREWERY	Malton, North Yorkshire	Disruptor (Keg) (VF)	7.4%	CERTIFIED GLUTEN FREE. ONE DRINK TOKEN FOR ONE-THIRD OF A PINT.
BRASS	BRASS CASTLE BREWERY	Malton, North Yorkshire	Exit Music (VF)	5.5%	BREWED TO A GLUTEN FREE RECIPE.
BRASS	BRASS CASTLE BREWERY	Malton, North Yorkshire	Fat Rascal (VF)	4.2%	BREWED TO A GLUTEN FREE RECIPE.
BRASS	BRASS CASTLE BREWERY	Malton, North Yorkshire	Fruit Lupe (VF)	4.8%	BREWED TO A GLUTEN FREE RECIPE.
BRASS	BRASS CASTLE BREWERY	Malton, North Yorkshire	Glide (VF)	3.2%	BREWED TO A GLUTEN FREE RECIPE. This
BRASS	BRASS CASTLE BREWERY	Malton, North Yorkshire	Herman Heff (VF) (Keg)	5.2%	BREWED TO A GLUTEN FREE RECIPE
BRASS	BRASS CASTLE BREWERY	Malton, North Yorkshire	Hoptical Illusion (Keg) (VF)	4.3%	BREWED TO A GLUTEN FREE RECIPE
BRASS	BRASS CASTLE BREWERY	Malton, North Yorkshire	Kintsugi (Keg) (VF)	4.8%	BREWED TO A GLUTEN FREE RECIPE
BRASS	BRASS CASTLE BREWERY	Malton, North Yorkshire	Misfit (VF)	4.3%	BREWED TO A GLUTEN FREE RECIPE. Part of a series of beers
BRASS	BRASS CASTLE BREWERY	Malton, North Yorkshire	Nitro Bad Kitty (Keg) (VF)	3.6%	BREWED TO A GLUTEN FREE RECIPE. A 5.5% chewy chocolate-vanilla dream of a porter on nitro dispense for the purrfect pour. Multiple award winner, Champion Beer of Britain finalist 2019
BRASS	BRASS CASTLE BREWERY	Malton, North Yorkshire	Zest for Life ((VF)	6.5%	BREWED TO A GLUTEN FREE RECIPE. Sweet orange meets dark chocolate in a dreamy 6.5% dessert stout. A total Jaffa quake that will shake your tastebuds.
MAIN	BREWYORK	York	Calmer Chameleon	3.7%	Super juicy and resinous Columbus, Mosaic, Simcoe and Idaho 7 hops uniting in a super smashable American Pale Ale.
BRIDGE	BRIDGEHOUSE BREWERY	Keighley, West Yorkshire	Aired Ale	4.1%	An English pale ale, malty biscuit in character with mixed fruit aromas and a lasting dry finish.
BRIDGE	BRIDGEHOUSE BREWERY	Keighley, West Yorkshire	Blonde	4.0%	CERTIFIED GLUTEN FREE. A blonde ale with floral and citrus flavours balanced with bitterness, from a blend of 4 hops and 2 malts
BRIDGE	BRIDGEHOUSE BREWERY	Keighley, West Yorkshire	Cherry Choc	6.0%	This strong stout is unbelievably smooth with sweetness from Oatmeal and Morello cherries. Delicate bitterness from English hops and a silky full body.
BRIDGE	BRIDGEHOUSE BREWERY	Keighley, West Yorkshire	Holy Cow	5.6%	An amber coloured extra special (ESB) type bitter, with a sweet fruity start balanced by a warming hoppy finish
BRIDGE	BRIDGEHOUSE BREWERY	Keighley, West Yorkshire	Porter	4.5%	A dark ruby coloured porter, with strong toffee and malt flavours and a very smooth and pleasant after-taste.
BRIDGE	BRIDGEHOUSE BREWERY	Keighley, West Yorkshire	Pumpkin Head	4.2%	Copper coloured, this beer has full flavours that linger pleasantly on the palate. With a good bitter-sweet balance the beer has a robust hop character both citrus and spicy in nature. Light aromas from its Fuggles and Golding hops with just a hint of pumpkin.
BRIDGE	BRIDGEHOUSE BREWERY	Keighley, West Yorkshire	Rum & Raisin Stout	4.9%	Infused with rum, this stout has a pleasing chewy malt backbone with a warming rum & raisin flavour.

BRIDGE	BRIDGEHOUSE BREWERY	Keighley, West Yorkshire	Tequila Blonde	3.8%	A crisp blonde ale with sweet citrus aromas, infused with real Mexican Tequila and lime, that result in an exciting mix of floral and citrus flavours balanced with bitterness.
MAIN	BUTCOMBE BREWERY	Wroughton, Somerset	Haka	4.5%	Packed full of fruity New Zealand hops, including Nelson Sauvin. Aromas of tropical fruits give way to a unique grapefruit sharpness. Haka is a malty and smooth, full-flavoured, well-balanced pale ale.
MAIN	CAMERON'S BREWERY	Hartlepool, County Durham	Strongarm	4.0%	The brewery's flagship beer. Well rounded, ruby red ale with a distinctive, tight creamy head. A good balance of malt, hops and bitterness.
MAIN	CASTLE ROCK BREWERY	Nottingham, Nottinghamshire	Harvest Pale	3.8%	This multi-award winning blonde ale is brewed with a blend of the finest American hops (Centennial, Cascade and Chinook) to create a crisp, citrus character with a delicious refreshing bitterness.
MAIN	COPPER DRAGON BREWERY	Skipton, North Yorkshire	Black Gold	3.7%	A recipe created from restored brewing records from the 1800s. The use of traditional coloured and roasted malts give a unique rich and luscious flavour.
MAIN	COPPER DRAGON BREWERY	Skipton, North Yorkshire	Golden Pippin	3.9%	A light refreshing blond ale with a citrus fruit flavour.
MAIN	COPPER DRAGON BREWERY	Skipton, North Yorkshire	Scotts 1816	4.1%	A full bodied and flavoursome amber coloured ale, with a distinctive hoppy palate and aroma.
MAIN	COPPER DRAGON BREWERY	Skipton, North Yorkshire	Silver Myst	4.0%	A genuine real ale Pilsner brewed with German pilsner malt, Saaz & Hallertau hops and Yorkshire Water. Crisp, smooth, refreshing and pale in colour.
MAIN	COPPER DRAGON/RECOIL CRAFT	Skipton, North Yorkshire	Antidote	3.8%	Look for tropical citrus like qualities of orange and grapefruit, set off against a pale malt backbone with a touch of caramel.
MAIN	COPPER DRAGON/RECOIL CRAFT	Skipton, North Yorkshire	White Snake	4.0%	An easy drinking pale ale, well hopped with a combination of Columbus, Amarillo and Bravo hops to produce aromas of lychees, peach and orange with a refreshing level of bitterness.
MAIN	CRAVEN BREW CO	Crosshills, North Yorkshire	Blonde	4.0%	Blonde is hopped with the popular Chinook and Citra hops to provide the most satisfying of pints.
MAIN	CRAVEN BREW CO	Crosshills, North Yorkshire	Red	4.1%	A rich malty red bitter brewed using crystal malt.
TRAIN A	DARK HORSE BREWERY	Skipton, North Yorkshire	Worth Valley Pale	4.2%	A creamy and silky smooth golden pale ale. Clean malt aftertaste with a fruity hop character and mild bitterness.
MAIN	DARKLAND INDIE BREW CO	Halifax, West Yorkshire	Off The Lip (VF)	4.4%	Introducing a Double Dry Hopped Pale. A tantalising 4.4% pale ale, delight in its vibrant hop-forward experience, bursting with citrus aromas of grapefruit and tangerine, enhanced by subtle tropical notes of pineapple and passionfruit. Savour the harmonious blend of flavours, as a sturdy malt backbone balances the refreshing bitterness. Indulge in this captivating pale ale, where the process of double dry hopping really enhances the ale's flavours allowing the hops to take centre stage, from nose to mouth.
MAIN	DARKLAND INDIE BREW CO	Halifax, West Yorkshire	Paradise (VF)	4.8%	This award winning Vanilla & Coconut Stout is crafted using speciality chocolate malts infused with coconut and vanilla. This beer oozes with the sweet tropical taste of coconut that lingers on the taste buds as the subtle hint of vanilla enters the fray to create something special to savour.
MAIN	DISRUPTION IS BREWING	Camberley, Surrey	Arcadia	4.0%	Session pale.
MAIN	EAGLES CRAG BREWERY	Todmorden, West Yorkshire	The Eagles Jester	4.3%	This golden session IPA is brewed with finest Maris Otter Malt with a touch of Munich Light Malt. It has well balanced fruity hop flavours from leaf Jester hops and is additionally dry hopped with Jester T45 pellets with excellent balanced malts leading to a refreshing, modern style tasty pint.
MAIN	EAGLES CRAG BREWERY	Todmorden, West Yorkshire	The Regal Eagle VF)	8.0%	Imperial Stout.
MAIN	ELLAND BREWERY	Elland, West Yorkshire	1872 Porter	6.5%	A rich, complex, dark ruby porter from an 1872 recipe. It has an old port nose, coffee and bitter chocolate flavours from four malts including finest Maris Otter and English hops. Supreme Champion Beer of Britain. Three times National Winter Ales Champion.

MAIN	EXMOOR BREWERY	Wiveliscombe, Somerset	Redstone	4.6%	A complex bland of crystal malts, providing a malty transition to dark winter ales.
MAIN	FAT CAT BREWING COMPANY	Norwich	Tom Cat	4.1%	BREWED TO A GLUTEN FREE RECIPE. A session IPA showcasing the tropical flavours of the mosaic hop delivering bold and fruity flavours.A hoppy thirst quencher.
MAIN	FIXED WHEEL BREWERY	Blackheath, West Midlands	PETO	4.6%	A flavoursome session IPA, extra pale in colour, hopped with Amarillo, Comet and Chinook.
GOOSE	GOOSE EYE BREWERY	Crossflatts, West Yorkshire	Chinook	4.2%	Blonde ale bursting at the seams with American Chinook hops, which provide it with the most distinctive and captivating taste.
GOOSE	GOOSE EYE BREWERY	Crossflatts, West Yorkshire	Gem State Pale	4.0%	Pale hoppy session beer brewed with US hops
GOOSE	GOOSE EYE BREWERY	Crossflatts, West Yorkshire	Goose Eye Bitter	3.9%	A traditional bitter with chestnut colours.A great session beer with a good punch of flavour produced by three varieties of hop.
GOOSE	GOOSE EYE BREWERY	Crossflatts, West Yorkshire	Over and Stout	5.2%	An excessively dark stout, strong in content and strong in flavour.With the smoothness of a dark mild but the strength to wake the dead.
GOOSE	GOOSE EYE BREWERY	Crossflatts, West Yorkshire	Pommie's Revenge	5.2%	An extra strong single malt bitter brewed in the traditional manner with only the best English ingredients.Very palatable, without the heaviness of an old ale.
GOOSE	GOOSE EYE BREWERY	Crossflatts, West Yorkshire	Spring Wells	3.6%	A light ale absolutely bursting with flavour and packed to the brim with New Zealand hops.
MAIN	GORILLA BREWING CO	Mexborough, South Yorkshire	Ape-X	4.4%	Tropical session IPA. Full of mouthwatering flavours of pineapple, mango, passionfruit & guava.
MAIN	GORILLA BREWING CO	Mexborough, South Yorkshire	Stoutrageous	4.2%	An Irish stout with a rich mouthfeel, full of roast coffee and chocolate flavours. Full-bodied.
MAIN	GORILLA BREWING CO	Mexborough, South Yorkshire	Twistin' My Lemon Man	4.8%	A pale Bavarian Hopfenweisse made using Sorachi Ace hops with flavours of lemongrass & citrus.This beer will have you 'Twistin' Your Lemon Man!'
MAIN	GREAT NEWSOME BREWERY	Winestead, East Yorkshire	Frothingham Best	4.3%	Dark amber robust best bitter.Aroma of raisin fruit & hazelnut, moderately bittered with resin hop and peach fruit tones through to a sweet finish
MAIN	GREAT NEWSOME BREWERY	Winestead, East Yorkshire	Sleck Dust	3.8%	Straw coloured thirst quenching easy drinking ale. Pleasingly bittered with lemony citrus hop notes and a floral aroma. "Sleck Dust" to quench the thirst!
MAIN	HAMBLETON BREWERY	Melmerby, North Yorkshire	Black Spot	5.2%	Fruity dark porter. Dark chocolate notes underpin this well rounded porter, balanced with a fruity sweetness from cherries and plums.
MAIN	HAMBLETON BREWERY	Melmerby, North Yorkshire	Headless Horseman	4.2%	Warm & toasty pumpkin spiced amber ale.
HARRO-GATE	HARROGATE BREW CO	Harrogate, North Yorkshire	Harlow Blonde	3.9%	A lower alcohol blonde that uses English and American hops to create a delicate fusion of earthy yet zesty flavour.
HARRO-GATE	HARROGATE BREW CO	Harrogate, North Yorkshire	Harrogate Best	4.5%	An amber coloured Best Bitter with a full bodied sweetness from dark crystal malts and a subtle spiciness from the malted rye.
HARRO-GATE	HARROGATE BREW CO	Harrogate, North Yorkshire	Harrogate Pale	4.2%	Traditional English malts and modern American citra and simcoe hops combine for a light bodied session pale ale with floral and citrus notes.
HARRO-GATE	HARROGATE BREW CO	Harrogate, North Yorkshire	Harrogate Pilsner (Keg)	4.6%	A light, refreshing lager with undertones of grapefruit and subtle spicy flavours.
HARRO-GATE	HARROGATE BREW CO	Harrogate, North Yorkshire	Plum Porter	4.8%	Sweet plums mixed with chocolate malt to create a delicious, earthy porter.
HARRO-GATE	HARROGATE BREW CO	Harrogate, North Yorkshire	Wavey Marms IPA (Keg)	3.8%	A fruity, funky Session IPA made using Mosaic and Citra hops.Tropical notes with hints of marmalade.
MAIN	HAWKSHEAD BREWERY	Staveley, Cumbria	Red	4.2%	A rich malt-forward Red Ale brewed with English Maris Otter malted barley and whole cone English hops.

MAIN	ILKLEY BREWERY	Ilkley, West Yorkshire	Mary Jane	3.5%	Made with high quantities of Amarillo hops, this pale crisp beer has refreshing citrus aromas and flavours.
MAIN	ILKLEY BREWERY	Ilkley, West Yorkshire	Mild Mary	3.8%	Dark Mild.
KIRKSTALL	KIRKSTALL BREWERY	Leeds	Bourbon Drop Hammer (Keg)	10.0%	ONE DRINK TOKEN FOR ONE-THIRD OF A PINT. A rich and powerful Imperial Stout forged from five malts, aged in Woodford Reserve Bourbon barrels for eight months.
KIRKSTALL	KIRKSTALL BREWERY	Leeds	Dissolution IPA	5.0%	Brewed in memory of the dissolution of Kirkstall Abbey by Henry VIII, in 1539 AD, and the disbanding of the Abbey's Cistercian order. This is a classic India Pale Ale, with a resolute hoppy kick and lasting citrus finish.
KIRKSTALL	KIRKSTALL BREWERY	Leeds	Grapefruit Virtuous (Keg) (VF)	4.5%	CERTIFIED GLUTEN FREE. The deliciously citrusy grapefruit edition of our Session IPA Virtuous.
KIRKSTALL	KIRKSTALL BREWERY	Leeds	Judicious (Keg) (VF)	4.8%	Hazy New England style pale ale. This soft, clean and highly-hopped juicy pale is packed with flavours of pink grapefruit, pineapple, mango, lychee, passion fruit and peach, with a gentle hint of coconut.
KIRKSTALL	KIRKSTALL BREWERY	Leeds	Kirkstall Bitter	3.8%	A simple, incredibly refreshing traditional bitter. Amber malt takes centre stage, with East Kent Goldings hops adding a touch of forest fruits alongside a thirst-quenching bitterness.
KIRKSTALL	KIRKSTALL BREWERY	Leeds	Kirkstall Pilsner (Keg) (VF)	4.0%	CERTIFIED GLUTEN FREE. Light, zesty and floral, lagered for 65 days on Bavarian yeast. The addition of Loral hop gives it the signature aromas of lemon zest and flowers. The perfect after work pint.
KIRKSTALL	KIRKSTALL BREWERY	Leeds	Kriek (Keg)	3.4%	ONE DRINK TOKEN FOR ONE-THIRD OF A PINT. A Belgian-style cherry beer brewed for Kirkstall by Brouwerij Haacht in Belgium. A medium-bodied and well-balanced fruit beer, rich with summer cherries, gentle sweetness and a smooth, dry finish.
KIRKSTALL	KIRKSTALL BREWERY	Leeds	Leeds Midnight Bell	4.8%	A premium dark mild. Crystal and chocolate malts combine with wonderful Willamette hops to give a full bodied, complex character to this award winning ale.
KIRKSTALL	KIRKSTALL BREWERY	Leeds	Leeds Pale	3.8%	An easy drinking pale ale. Light and hoppy with delicate floral notes and a well balanced finish.
KIRKSTALL	KIRKSTALL BREWERY	Leeds	Three Swords	4.5%	Very pale and spectacularly thirst-quenching. Three different hops give this beer a delightful citrus nose.
KIRKSTALL	KIRKSTALL BREWERY	Leeds	Virtuous (Keg) (VF)	4.5%	CERTIFIED GLUTEN FREE. This session IPA has a clean citrus aroma that gives way to a fruit hop flavour. Flavours of tropical and citrus fruits, with hints of pine and blueberry are perfectly balanced by its complex malt base, giving it a flavoursome yet refreshing profile..
KIRKSTALL	KIRKSTALL BREWERY	Leeds	Ripley's Reserve	5.9%	Ripley's Reserve' Tudor Ale is named for the final Abbot of Kirkstall, John Ripley, who surrendered the Abbey to the Crown in 1539. Kirkstall have imagined what the Cistercian monks could have brewed from their own crops of malt and hops, and reserved for themselves when the King took their home away from them. This rich, amber beer packs complex malt flavours and fruitiness, finished with a gentle, floral hop character.
MAIN	MAGPIE BREWERY	Nottingham	Pow Pow	4.6%	Thirst-quenching citrusy pale with hints of coconut and a creamy peach-like finish.
MAIN	MEANWOOD BREWERY	Leeds	Arecibo Message	5.7%	American Pale. A shining example of a classic American pale reimagined for the Age of Juice. Oats & wheat dial up the haze and silky mouthfeel, pairing perfectly with the layered citrus and tropical & stone fruit character courtesy of Columbus, Simcoe & El Dorado.

MAIN	MEANWOOD BREWERY	Leeds	Herald	3.9%	An easy-drinking dry-hopped session pale. Big hits of Cascade and Jester added to both the whirlpool and dry hop deliver tangy notes of lemon and lime zest with bold tropical and grapefruit upfront. The light and balanced malt body make this pale smashable to the max.
MAIN	MEANWOOD BREWERY	Leeds	Lorelei	5.3%	Silky smooth sessionable Jasmine Wit. Wit yeast, Jasmine, coriander seed and bitter orange peel.
MAIN	MILL VALLEY BREWERY (NORTHERN)	Cleckheaton, West Yorkshire	Fudge (VF)	4.6%	An award winning smooth and rich stout, with added flavors of Chocolate Brownie, and a lightly roasted hint, to balance out the sweetness. This is Fudge!
MAIN	MILL VALLEY BREWERY (NORTHERN)	Cleckheaton, West Yorkshire	Panther (VF)	4.0%	This pale ale is brewed with Yorkshire Pale & wheat malt, and hopped with American Citra. Crisp & refreshing with mellow tropical fruits, certainly a session beer.
MAIN	NIGHTJAR BREW CO	Mytholmroyd, West Yorkshire	Cosmonaut	4.4%	Out of this world milk oat meal Irish Stout. Velvety and smooth and pulls with a toffee coloured head. Rich, luxurious and creamy but as dark as deep space.
MAIN	NIGHTJAR BREW CO	Mytholmroyd, West Yorkshire	Thomas The Dank Engine	6.0%	Utilising the dankest hops known to mankind, this Double Dry Hopped NEIPA showcases Galaxy, Strata and Amarillo. Intensely dank with aromas of passionfruit and mango meets marijuana! Flavours also at play include peach, grapefruit and orange. A blend of two different yeasts on a bed of oats, wheat and dextrin malts completes the depth of flavour on this 6% lush, cloudy beer. Take a trip to the tropics with Thomas & Friends.
MAIN	OAKHAM ALES	Peterborough, Cambridgeshire	Kaleidoscope	5.0%	Deep red in colour with a full bodied taste. Brewed with roast and crystal malts which mellow in flavour to reveal a rich, robust hop finish.
MAIN	ORKNEY BREWERY	Quoyloo, Orkney	Puffin	4.5%	A burnished bronze beer, with aromas of spices, sweet nutty malt and dark fruits.
MAIN	OSSETT BREWERY	Ossett, West Yorkshire	Amarillo	4.2%	Fairly Bitter with a citrus & marmalade character
MAIN	OSSETT BREWERY	Ossett, West Yorkshire	Clockwork Orange	4.3%	A premium golden Session IPA brewed from pale, Munich and cara malts to give malty and bready flavours. Bitterness is moderately high, but Mandarin Bavaria and Galaxy added as a late hop in the whirlpool, along with a generous quantity of sweet orange peel results in pronounced orange and tropical fruit flavours. The hop aroma is further enhanced by a moderate post-fermentation addition of Amarillo to yield sweet orange and tangerine characteristics.
MAIN	OSSETT BREWERY	Ossett, West Yorkshire	Easy Does It	3.4%	An easy drinking session summer bitter; clear pale straw in colour and full-bodied with hints of peach, pineapple and passion fruit on the aroma and a balanced dry, citrus bitterness in taste delivered from new British Harlequin and American Citra hops.
MAIN	OSSETT BREWERY	Ossett, West Yorkshire	Excelsius	5.2%	A classic dry-hopped Pale Ale, brewed from British pale malt and US Cascade hops. Smooth, fruity and full-bodied, with a deceptive bitterness to complement its alcohol strength. Refreshing citrus hop aromas complete the sensory pleasure.
MAIN	OSSETT BREWERY	Ossett, West Yorkshire	Hallertau Blanc	4.0%	Released in 2012, Hallertau Blanc is a German hop variety bred from Cascade to match American beer styles. The flavour profile is said to be fruity, with wine-like qualities of gooseberry and lemongrass, similar to that of Sauvignon Blanc.
MAIN	OSSETT BREWERY	Ossett, West Yorkshire	Silver King	4.3%	BREWED TO A GLUTEN FREE RECIPE. A simple combination of pale malt and American Cascade hops result in a crisp, dry and refreshing pale ale with aromas of citrus fruit and balanced bitterness.
MAIN	OSSETT BREWERY	Ossett, West Yorkshire	Yorkshire Blonde	3.9%	Full-bodied pale ale, well-rounded and slightly sweet on the palate. A generous addition of Mount Hood hops late in the boil result in a delicate fruity aroma.
TRAIN O	OSSETT BREWERY	Ossett, West Yorkshire	Butterley	3.8%	A traditional, easy drinking Yorkshire Bitter, made from all British ingredients. Pale copper in colour; this beer initially has sweet malt and honey on the palate, followed by a moderately bitter finish. The delicate hop aromas can be described as floral and spicy.

TRAIN O	OSSETT BREWERY	Ossett, West Yorkshire	Voodoo	5.0%	Chocolate Orange Stout. A deliciously rich and full-bodied stout, brewed from pale, roasted and chocolate malts. Smooth and with moderate bitterness, chocolate flavours dominate the palate paired with aromas of orange and vanilla.
TRAIN O	OSSETT BREWERY	Ossett, West Yorkshire	White Rat	4.0%	This very pale, hoppy ale is made from low colour malt. A combination of Cascade, Columbus & Amarillo hops produce an intensely aromatic and resinous finish.
MAIN	RAT BREWERY	Huddersfield, West Yorkshire	King Rat IPA	5.0%	King Rat IPA is a beer that is all about hops, the Nelson Sauvin variety from New Zealand give a unique 'white-winey' aroma. Bitterness is high, but balanced nicely by a residual malty sweetness
MAIN	RIVERHEAD BREWERY	Marsden, West Yorkshire	Black Moss Stout	4.3%	A heavy, full bodied jet back stout with roasted malt flavours, delicately hopped with English classics, Challenger & Fuggles.
MAIN	RIVERHEAD BREWERY	Marsden, West Yorkshire	March Haigh	4.6%	A rich golden brown premium bitter with moderate bitterness and subtle floral aroma from English hops
MAIN	ROOSTERS BREWERY	Harrogate, North Yorkshire	Blame It On The Tetons (VF)	6.3%	An extra pale, hazy Mountain IPA that delivers the fleshy tropical, stone fruit juiciness of a NEIPA, thanks to a blend of El Dorado, Ekuanot and Amarillo hops, with a touch of balanced West Coast bitterness on the finish.
MAIN	ROOSTERS BREWERY	Harrogate, North Yorkshire	Ragged Point	5.0%	West-Coast Stout. Traditionally speaking, a classic stout recipe is all about putting the roasted flavours dark malts offer up front and centre and we're all for that, but we also love hops, so we decided to throw a boatload of juicy new world varieties in, both at the very end of the boil and as a dry hop addition to create a deceptively hoppy twist on tradition.
ROUND	ROUND CORNER BREWING	Melton Mowbray, Leicestershire	Drovers (Keg) (VF)	4.3%	Hazy Vermont session IPA. Massively dry-hopped with Lemondrop, Bavaria Mandarina, Citra, Mosaic & Motueka hops creating a juicy tropical-citrus fruit bomb. Generous additions of oats and torrified wheat ensure a silky-smooth palate balanced by a mellow bitterness.
ROUND	ROUND CORNER BREWING	Melton Mowbray, Leicestershire	Frisby (Keg) (VF)	4.4%	Finest German pilsner malt and English wheat malt forge a classically smooth lager beer. Perle, Hallertau Mittelfruh and Fuggles hops deliver grassy, sweet-spice and gentle lemon like citrus aromas and an elegant bitter finish.
ROUND	ROUND CORNER BREWING	Melton Mowbray, Leicestershire	Night Garden	4.5%	Oatmeal Stout. A rich expression of dark and roasty malts, coffee, caramel, chocolate, and dark fruits nourish the palate, and a large portion of oats equip this beer with a velvety mouthfeel. Challenger and goldings hops only just offset the malt sweetness with a mellow bitterness and provide moderate floral and cedar aromas.
ROUND	ROUND CORNER BREWING	Melton Mowbray, Leicestershire	Rev Hooker Nitro Stout (Keg) (VF)	4.3%	Taking 120 seconds to settle, Reverand Hooker is a smooth and creamy dry Irish stout, which pours black with a tight white head. Its 11 different maltd are blended harmoniously, imparting subtle aromas oif dried fruits, dates and chocolate. With a velvet like mouthfeel, Pactic Jade and Fuggles hops add a sublime bitter finish.
ROUND	ROUND CORNER BREWING	Melton Mowbray, Leicestershire	Steeplechase (Keg) (VF)	4.4%	World Champion Pale Ale. Pours a sumptuous orange hue provided by a base of the finest English barley malts. Builds a level of sweet complexity that is well balanced with New Zealand & US hops. Juicy hop aromas of oranges & tropical fruit and citrus orchards lead to a very pleasing bitterness and cleansing finish.
ROUND	ROUND CORNER BREWING	Melton Mowbray, Leicestershire	Use It Or Lose It	4.2%	A session ale packed full of aromatic USA and NZ Hops. Pouring with a rich orange golden hue, Comet, Nelson Sauvin, Crystal, Mosaic and Motueka blend to give luscious juicy aromas of pineapple, gooseberry and kiwifruit. The malt takes a back seat with some light biscuit and caramel malts underpinning the hops, the finish is dry.

MAIN	ST.AUSTELL BREWERY	St.Austell, Cornwall	Hicks - Strong Cornish Ale	5.0%	Full bodied, strong and unmistakably Cornish! This Premium Bitter/ESB is brewed with plenty of malt and lashings of English Progress and Golding hops, Hicks is truly a classic ale of significant depth and complexity.
MAIN	SALOPIAN BREWERY	Hadnall, Shropshire	Golden Thread	5.0%	A bright gold ale, using wheat, lager malt, and flavoured with an infusion of aroma hops. Clean and crisp to the palate with a hint of sweetness and a long fruit-filled finish.
MAIN	SALOPIAN BREWERY	Hadnall, Shropshire	Nick of Time	3.9%	A hybrid bitter; the malt body & mouthfeel being faithful to the style of a British classic but with New World hops.
MAIN	SALTAIRE BREWERY	ShIPLEY, West Yorkshire	Amarillo	4.5%	The vibrant Amarillo hop infuses fresh, orange flavours into this bright refreshing beer.
MAIN	SALTAIRE BREWERY	ShIPLEY, West Yorkshire	Best	4.4%	Using all British ingredients and the most traditional of recipes, this classic Best Bitter perfectly balances a rich malt backbone with citrus hop notes.
MAIN	SALTAIRE BREWERY	ShIPLEY, West Yorkshire	Brewbarb	4.2%	A fruity twist on a classic pale, Brewbarb beautifully showcases rhubarb's distinct flavour and aroma. A perfectly balanced refreshing pale with a smooth finish and citrus undertones.
MAIN	SALTAIRE BREWERY	ShIPLEY, West Yorkshire	DDH Citra	4.2%	Saltaire have taken one of their most popular beers which showcases one of the most aromatic and flavoursome hops and juiced it up with an extra hit of Citra hops. Double dry-hopping adds more flavour and aroma to what was already a punchy, citrusy beer.
MAIN	SALTAIRE BREWERY	ShIPLEY, West Yorkshire	Lumina	3.4%	A juicy, hoppy pale. Delicious and refreshing flavours of citrus, pine and stone fruit notes are carried by a clean and crisp profile.
NUNLOW	SALTAIRE BREWERY	ShIPLEY, West Yorkshire	Northern Light	0.5%	Low in alcohol, but full in flavour. This super refreshing 0.5% ABV pale has a balanced citrusy bitterness that you can enjoy over and over again.
MAIN	SALTAIRE BREWERY	ShIPLEY, West Yorkshire	South Island	3.5%	Punching above its weight in flavour, this is a clean, crisp beer with subtle fruitiness from Nelson Sauvignon hops.
MAIN	SALTAIRE BREWERY	ShIPLEY, West Yorkshire	Timberwolf	4.8%	A hazy, hoppy pale ale bursting with Simcoe, Cascade and Mosaic hops. Delivering a delightful combination of tropical and stone fruit flavours it's perfectly balanced by a touch of pine and supported by a gentle malt base.
MAIN	SALTAIRE BREWERY	ShIPLEY, West Yorkshire	Triple Chocoholic	4.8%	Thick and black stout with a dense caramel head. Smell is chocolate! Taste is clean and rich with a massive hit of chocolate sweetness.
MAIN	SALTAIRE BREWERY	ShIPLEY, West Yorkshire	Yorkshire Special Bitter	5.5%	Saltaire's Yorkshire version of the classic ESB style. A valiant and robust malt bill paired against an all-British hop line-up presents orange citrus, with deep caramel notes. A well-rounded, bold and assured bitter.
MAIN	SALTAIRE BREWERY	ShIPLEY, West Yorkshire	Zephyr	5.5%	A zephyr of delight for the senses, this beer's juicy, hop-forward nature is a celebration of Amarillo, Chinook, and Mosaic hops. Delicious and refreshing flavours of citrus, pine, and stone fruit notes are carried by a clean and crisp profile.
MAIN	SHADOW BRIDGE BREWERY	Barton-Upon-Humber, NE Lincolnshire	The Orb of Destiny	4.1%	The honeycomb lifts the malt, and the malt brings out just a hint of the exquisite sweetness of the honey.
MAIN	THEAKSTONS BREWERY	Masham, North Yorkshire	Old Peculier	5.6%	Brewed with generous quantities of finest malted barley, Challenger, Target and noble Fuggle hops, fermented with the famous Theakston twin strain yeast, Old Peculier is a deep, dark coloured ale with a rich fruity flavour and hints of black cherry and banana.
MAIN	THORNBRIDGE BREWERY	Bakewell, Derbyshire	Tiramisu Lucaria	4.5%	Tiramisu Ice Cream Porter. The beauty of Tiramisu lies in its spectrum of flavours and textures, with the sponge and soft mascarpone providing a contrast for the roasted coffee and indulgent dark cocoa. Thornbridge have strived to do justice to such a renowned dessert and think they have captured the flavours perfectly
MAIN	THORNBRIDGE/TIMOTHY TAYLORS	Bakewell, Derbyshire	Artesian	4.2%	This Elderflower and Gooseberry Pale Ale is a collaboration between Thornbridge Brewery and Timothy Taylors Brewery. Brewed using Crystal, Chinook and Amarillo hops, Pale Ale Malt and Wheat. It is packed with aroma and flavour from the addition of elderflowers and gooseberries.

MAIN	TIMOTHY TAYLOR'S BREWERY	Keighley, West Yorkshire	Boltmaker	4.0%	Tawny bitter combining hops, fruit and nutty malt. Lingering, increasingly bitter aftertaste.
MAIN	TIMOTHY TAYLOR'S BREWERY	Keighley, West Yorkshire	Dark Mild	3.5%	A 3.5% dark ruby beer with roasted notes and a smooth, creamy taste. A favourite of lovers of a good mild.
MAIN	TIMOTHY TAYLOR'S BREWERY	Keighley, West Yorkshire	Fool's Gold	4.5%	A modern pale ale that uses the award-winning Landlord recipe as its backbone. Dry-hopped with UK-grown Jester and Harlequin hops, which creates a deliciously fruity and hoppy version of the classic.
MAIN	TIMOTHY TAYLOR'S BREWERY	Keighley, West Yorkshire	Golden Best	3.5%	The last of the true Pennine light milds. A crisp, amber coloured beer that makes a refreshing session ale.
MAIN	TIMOTHY TAYLOR'S BREWERY	Keighley, West Yorkshire	Hopical Storm (Keg) (VF)	4.0%	An aromatic dry-hopped, modern pale ale. Brewed using whole leaf hops grown entirely in the UK, with three stages of hopping to give depth of flavour and an aromatic nose. Citrusy and sessionable, it has a pleasant fruity body topped with flavours of mandarin, mango and passion fruit.
MAIN	TIMOTHY TAYLOR'S BREWERY	Keighley, West Yorkshire	Landlord	4.3%	A classic pale ale with a golden amber colour. It has a scent of caramel, light fruits and roasted malt hints. Multi-award winner
MAIN	TIMOTHY TAYLOR'S BREWERY	Keighley, West Yorkshire	Landlord Dark	4.3%	This perfectly balanced mellow dark beer has body and depth. It has a fruity, toasted aroma with hints of chocolate, citrus and roasted malts on the tongue. A darker shade of pale!
TRAIN T	TIMOTHY TAYLOR'S BREWERY	Keighley, West Yorkshire	Fool's Gold	4.5%	A modern pale ale that uses the award-winning Landlord recipe as its backbone. Dry-hopped with UK-grown Jester and Harlequin hops, which creates a deliciously fruity and hoppy version of the classic.
TRAIN T	TIMOTHY TAYLOR'S BREWERY	Keighley, West Yorkshire	Knowle Spring	4.2%	A full-bodied easy drinking blonde beer with floral and grapefruit aromas, spiced orange on the tongue, followed by aromatic citrus hop flavours to finish.
TRAIN T	TIMOTHY TAYLOR'S BREWERY	Keighley, West Yorkshire	Landlord Dark	4.3%	This perfectly balanced mellow dark beer has body and depth. It has a fruity, toasted aroma with hints of chocolate, citrus and roasted malts on the tongue. A darker shade of pale!
KIRKSTALL	VELTINS BREWERY	Meschede-Grevenstein, Germany	Veltins Pilsner (Keg)	4.8%	Brewed using the brewery's own natural spring water. This German brewed Pilsner lager has a delicate, dry and clean palate, fine carbonated body, slight bitterness and a light citrus finish.
VOC	VOCATION BREWERY	Cragg Vale, West Yorkshire	Bread & Butter	3.9%	Layers of US hops are set against a backbone of British malts, so what this beer lacks in strength, it makes up for in character. Look out for fresh flavours and aromas of pine, peach, lychee & citrus fruits, tempered by a smoothly rounded bitterness to leave you wanting more.
VOC	VOCATION BREWERY	Cragg Vale, West Yorkshire	Chop & Change Motueka	4.5%	This is our 'white label' beer, brewed in limited production runs so you might never see the same beer twice. We use a simple pale malt profile, and generous additions of named hops to allow the characteristics of those hops to really shine through. Always changing, always special. This batch: MOTUEKA
VOC	VOCATION BREWERY	Cragg Vale, West Yorkshire	Crush Hour (Keg) (VF)	4.6%	Hazy pale ale. Brewed to a sensible 4.6% with a touch of juicy haze, Crush Hour is crisp, refreshing and flavourful without being overwhelming - In fact, it's just the right amount of whelming - an unobtrusive accomplice to good times.
VOC	VOCATION BREWERY	Cragg Vale, West Yorkshire	Death By Cherries (Keg) (VF)	4.5%	ONE DRINK TOKEN FOR ONE-THIRD OF A PINT. Only the brave can handle this intense mix of sweet and sour cherries. It's bold flavours will leave even the biggest adrenaline junkie wanting more. A mouth watering jammy sour, with an intense cherry overload. As vibrant in flavour as it is in colour.
VOC	VOCATION BREWERY	Cragg Vale, West Yorkshire	Heart & Soul	4.4%	BREWED TO A GLUTEN FREE RECIPE. Created to have all the hoppy goodness of an IPA, but brewed to a sessionable strength. Its intense fruit-salad character comes from generous additions of US West Coast hops. A full bodied and fruity beer, with notes of passion fruit, grapefruit, gooseberry, pineapple & mango.

VOC	VOCATION BREWERY	Cragg Vale, West Yorkshire	Hebden Lager (Keg) (VF)	5.0%	Clean, crisp and refreshing. It's the healthy dose of Hallertau hops that give this premium lager its lightly floral and spicy aroma.
MAIN	VOCATION BREWERY	Cragg Vale, West Yorkshire	Life & Death	6.5%	Surrender yourself to fruit-forward flavours with a dash of sharp citrus, followed by a lingering bitterness set against a smooth, malty base.
VOC	VOCATION BREWERY	Cragg Vale, West Yorkshire	Milk Race	4.0%	A traditional milk stout that is smooth, rich and creamy, giving notes of coffee and caramel, with a rich chocolatey aroma and a dry, slightly roasted finish. Brewed in tribute to one of Britain's most prestigious cycling events.
VOC	VOCATION BREWERY	Cragg Vale, West Yorkshire	Phantasm (Keg) (VF)	6.5%	ONE DRINK TOKEN FOR ONE-THIRD OF A PINT. This beer showcases Phantasm - a brand new experimental hop blend featuring a natural ingredient derived from NZ Sauvignon Blanc grapes which supercharges hop flavours. A round and juicy IPA with Simcoe, Citra and Mosaic delivering through-the-roof sherbet, orange pith and cotton candy berry aromas, with Simcoe's earthy pithy undertones.
VOC	VOCATION/KIRKSTALL	Cragg Vale, West Yorkshire	Vocation & Friends with Kirkstall	3.8%	A refreshing light bodied brew that boasts a smooth malty backbone which lays the foundation for a symphony of flavours. An overall harmonious balance of floral, spice & herbal notes throughout. Paired with a mild bitterness that lingers ever so slightly on the finish.
MAIN	WILY FOX BREWERY	Wigan, Lancashire	Dark Flagon	4.4%	A Porter made from Maris Otter, chocolate & crystal malt. A nice rum finish to a coffee & chocolate base.
MAIN	WISHBONE BREWERY	Keighley, West Yorkshire	Catalogue Pose (VF)	3.6%	BREWED TO A GLUTEN FREE RECIPE. Pale Ale, very light in colour with American Citra, Amarillo and German Mandarina Bavaria hops.
MAIN	WISHBONE BREWERY	Keighley, West Yorkshire	Gumption Best Bitter	4.2%	Gumption is a traditional malt-driven Best Bitter with a load British hops in it
WISH	WISHBONE BREWERY	Keighley, West Yorkshire	Boilerplate (KK) (VF)	5.7%	Boilerplate is a copper coloured German Beechwood smoked beer with three malts coming from Weyermann in Bamberg, Germany, hopped with German Magnum & Mittlefruh, fermented with a Lager yeast and aged.
WISH	WISHBONE BREWERY	Keighley, West Yorkshire	Reporting for Duty	3.4%	Session Pale Ale, brewed with Idaho 7, Citra, Mosaic and Simcoe Hops.
WISH	WISHBONE BREWERY	Keighley, West Yorkshire	Rubix Cube Pale (KK) (VF)	4.5%	Tropical flavours from American Sabro and New Zealand Motueka hops in this dry-hopped pale.
WISH	WISHBONE BREWERY	Keighley, West Yorkshire	Simcoe On Sine Waves IPA (KK) (VF)	5.0%	India Pale Ale brewed with the Verdant yeast, almost entirely Simcoe hops with just a soupcon of Citra to bring a rounding-out effect.
WISH	WISHBONE BREWERY	Keighley, West Yorkshire	Tiller Pin	4.2%	American hopped pale ale, Citra, Chinook & Cascade hops and subtly dry-hopped.
WISH	WISHBONE BREWERY	Keighley, West Yorkshire	Teuton Lager (KK) (VF)	4.0%	Collaboration brew with Second Sight Brew Co. Light Straw in colour, Session strength German Tettngang hopped Lager.
WISH	WISHBONE BREWERY	Keighley, West Yorkshire	Velvet Gloss Stout (KK) (VF)	5.0%	A British hopped smooth, dark Stout using a blend of Crystal malts, Pale Chocolate and Carafa Special 2 malts.
WISH	WISHBONE BREWERY	Keighley, West Yorkshire	Wood Be Good To Me (KK) (VF)	10.6%	TWO DRINK TOKENS FOR ONE-THIRD OF A PINT. Barley wine aged in Red wine barrels for 11 months, deeply malty and satisfying, belies its strength with balance, a hint of red wine colour along with notes of barrel wood and red wine.