

# IRON BREW

MAGAZINE OF SCUNTHORPE & DISTRICT  
CAMPAIGN FOR REAL ALE

NOVEMBER 2022 – JANUARY 2023



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## **CHAIRMAN'S CHAT**



The cost of living crisis continues to negatively impact the lives of most of us, but it also has a knock-on effect on our pubs and breweries. With the chaos at the heart of the present Government, it may be some time before the desperately needed assistance package reaches the drinks and brewing sector, putting more businesses at risk. However it's not all bad news and as you can read in this issue the well-regarded Kelham Island Brewery has been saved after intervention of a consortium that includes Tramlines and Thornbridge Brewery. We look forward to once again being able to sample a pint of Pale Rider in peak condition.

And as we report in these pages the 2<sup>nd</sup> beer festival at St Peter's Church in Bottesford was again very successful, which should guarantee it being held again in 2023.

Season's Greetings to all!

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## **CRAFT BEER CONNOISSEUR**

**The Craft Beer Connoisseur's  
Guide to Hops**



It's all about the hops, right? Since the beginning of the craft beer revolution in the late 90's the name and origin of the hops used in beer has become all pervasive. But it wasn't always so. For the majority of beer's history hops were just a necessary ingredient in beer and their identity was only really of concern to hop producers and brewers. Nowadays there is tangible excitement among certain sections of the craft beer drinking community whenever a new hop is used in a beer or a new combination of hops is tried and this becomes as much of a unique selling point as the style or strength.

So what is it about hops that makes

them so endlessly fascinating to beer fans? If you're sitting comfortably (preferably with pint in hand), let the Craft Beer Connoisseur guide you through the wonderful world of hops and hop-fully (see what I did there?), answer that question along the way.

First a brief explanation of the hop plant itself and its use in beer. Hops are the flowers or cones of a plant called *Humulus Lupulus*, part of the Cannabinaceae family which also includes cannabis (although fortunately hops don't possess certain specific properties of the latter!). Hops add 'hoppy' flavour and aroma to beer, help keep beer fresher for longer and help beer retain its head of foam, a key component of a beer's aroma and flavour.

Hop plants are grown in many countries possessing a moist temperate climate, with the main hop producing countries being the United States and Germany. They're a climbing plant and are trained to grow up strings or wires that support the plant. Hops have separate male and female plants, but only the female plants are used for commercial production. Hops are used to add bitterness and

aroma to beer. Bitterness can be extracted from hops by boiling them to extract compounds called alpha acids.



Some varieties of hops have higher alpha acid contents than others and these high alpha acid hops are called bittering hops or hot-side hops. Other types of hop provide aroma in beer such as citrus or stone fruit in an IPA or the earthy herbaceousness of a bitter. These aroma hops are added late in the boil or at “flame-out” (when the heat is turned off), or by dry hopping some days later when the beer is fermenting, giving them the name cold-side hops. When the different bittering and aroma qualities from different hop varieties from all over the world are combined, that’s when it really starts to get interesting!

So, pay attention at the back and let’s look at the main hops from around the world and see how they’re used.

#### British Hops

Even if you only have a passing interest in beer, you may well have heard of Fuggles hops, which have a 150 year relationship with British beers such as bitters, pale ales and porters. They lend earthy, floral and herbaceous notes to these beers and make for a subtle, refreshing pint. They’re not big or bold like a lot of American hops and as a result have fallen out of favour in recent years. But as the revival of heritage beer styles continues, Fuggles has come back into prominence.

Similarly for Goldings hops (also known as East Kent Goldings, giving a strong hint to their provenance), which have been used for almost 200 years in bitters, pale ales, stouts, porters and milds. These humble hops provide notes of honey and clean, aromatic, herbal bitterness to pale beers and impart a nice edge of fruitiness on darker beers like dark milds and stouts.

Other main types of British hops include (and this list is not meant to be exhaustive), Bramling Cross,

Bullion, Challenger, First Gold, Northdown, Progress and Target as well as newer varieties like Cascade, Jester and Olicana, which mimic the aroma components of American hops.

Overall, Britain produces not much more than 1% of the world’s hops, but its varieties are very distinctive and favoured for traditional British-style ales.

#### American Hops

American hop varieties display a wide range of flavour and aroma characteristics, from citrus and floral to piney and resinous. The assertive bitterness of American ‘C’ hops such as Cascade, Centennial, Citra,



Columbus and Chinook drove the popularity of West Coast pale ales and IPA’s in the formative years of the craft beer movement.

Perhaps the most popular American hop of all is Cascade, well known for its use as a finishing hop in Sierra Nevada’s Pale Ale and Anchor Brewing Company’s Liberty Ale as well as countless others. It has a distinctly spicy, citrus character that gives very fragrant grapefruit notes when used in later additions.

Other popular American hops include Amarillo, Cluster, Mosaic, Mount Hood, Summit and Williamette, the latter featured strongly in the late-lamented Kelham Island’s best selling Pale Rider. Many UK craft brewers base their reputation on being seen to brew pale ales with American hops, such is their popularity these days. Some American hops are dual-purpose in that they can be used for both bittering and to add flavour and aroma. Chinook is one such dual-purpose hop, which if added late in the boil produces notes of pine and spice.

#### Australian & New Zealand Hops

Hops from the Southern Hemisphere have such unique flavours and

aromas, they have quickly become some of the most sought-after hops in the world.

The rise in popularity of these hops has been in large part due to the exponential increase of IPA drinkers over the last decade or more. West Coast, New England and every IPA style in between are bursting with fruity flavors and aromas, which hops from south of the equator bring in huge amounts.

Chief among the Australian varieties are Galaxy, Vic Secret, Ella and Enigma and those from New Zealand include Motueka, Wai-iti, Rakau, Nectaron, Green Bullet and Nelson Sauvin. The latter hop is one of the most distinctive grown anywhere in the world and is named from the town of Nelson, which is the epicentre of New Zealand's hop growing region and the sauvignon blanc grape. If you ever have a beer with Nelson hops in it, you'll know it from its characteristic white wine flavour notes. Fortunately brewers often name their beers after the hops used or inscribe them on the pump clips or labels to demonstrate their use, so this can act as a useful backup!

### Noble Hops

This is a name given to a range of hops grown in central Europe renowned for their superior aroma and worthy of the highest prices at market. The hops from Spalt, Tettngang and Hallertau in southern Germany – alongside Saaz hops grown in the Czech town of Zatec – were viewed as 'noble', and as such form the backbone of many beers we drink today, not least lagers hailing from Germany and the Czech Republic. These hops give you complexity, clean bitterness and herbal aromas, often with gentle notes of spice.

### New Hop Varieties

Such is the demand for new hop varieties the world over to push craft brewing forwards and maintain the excitement of trying new beers, the breeding of new hops continues. However there's a sombre reality to face - it takes years to develop new hop varieties. The birth of a new hop comes very rarely, doesn't happen every year and in fact it can take ten plus years to develop new hop varieties.

Having said that new hops do appear from time to time and currently it's Azacca, Ekuanot and Sabro's time to

shine. Before too long Strata, Eclipse and Vista will be the new kids on the block. Look out for these hops in beers coming to a bar near you very soon.

So there you have it – one man's guide to the type of hops used in modern (and not so modern) ales. Invaluable when embroiled in lengthy barroom arguments about which hop is the best – actually that might just be me! Hopefully (I'm not doing that hop joke again), this brief guide to hops will at least help to show why beers exhibit different characteristics and why hops are so relentlessly scrutinised by beer geeks everywhere.

Further discussion on this topic can be had by buying me a pint at *The Hanging Bat* where I have a lunchtime residency and hops from around the world can be tasted in their excellent range of draught beers. Sante!

### **A BEERGEEK**

Adapted with thanks from:

<https://foodism.co.uk/guides/beer-hops-varieties/>

<https://beerandbrewing.com/dictionary/Kt199IKhon/>

<https://blog.homebrewing.org/american-hop-varieties/>

<https://beermaverick.com/southern-hemisphere-hops-superlatives-edition/>

## **2<sup>ND</sup> ST PETER'S BEER FESTIVAL**

### **A Festival Summary**

The 2<sup>nd</sup> St Peter's Beer Festival took place at St Peter's Church in Bottesford from 22 -24 September. Organised by the church as a fundraiser for St Peters and to get more people to use the church facilities, it was again an outstanding success.

Scunthorpe & District CAMRA volunteers supported the event by selecting the beers and ciders, setting up the bar and ensuring that the beers and ciders were served in tip-top condition, as well as helping to serve when required.

A number of other volunteers from the church also helped out with



myriad jobs in setting up the festival and during the event itself such as manning the glass and ticket desk, tombola, barbecue and food preparation and serving on the bar.



This year we had 22 real ales and 7 ciders and a perry for thirsty customers to enjoy, with 6 beers served by handpump on the front bar and the remainder by gravity dispense from a stillage at the rear. The selection seemed to find favour with those attending and there wasn't much left at the end. The first session on the Thursday evening was very well attended and although the day sessions on Friday and Saturday started slowly, they soon built up and were busy until the end. We benefited from some balmy weather considering the lateness of

the season and the outdoor drinking area proved very popular. What rain fell did so mostly overnight. The weather also helped the outdoor barbecue which offered tasty burgers and hot dogs on Friday and Saturday evenings which were snapped up by those attending. The beers on the front bar proved to be very popular as these tended to grab the attention of customers as they came in, but Vocation's Life & Death IPA on the stillage was the first beer to sell out.

The two beers from Barrow's Little Big Dog and the single beer from Barton's Shadow Bridge also sold well, a recognition of good beers from two of our local microbreweries.

The ciders and the perry also sold very well, but there seemed to be more interest in the traditional ciders this year rather than those very sweet ciders with additions of other fruits.

People attending were able to talk to friends in a very relaxed and enjoyable atmosphere while sampling the beers and ciders, with the attractive backdrop of the 13<sup>th</sup> century Gothic church a major bonus. This year we had people attending from far and wide

including one customer who'd made the long rail journey from Chester to be there! Overall a very enjoyable



festival to be involved in and to attend. We're now eagerly looking forward to the next one in 2023. We hope to see you there!

**MARK ELSOME**

## **PUB & BREWERY NEWS**

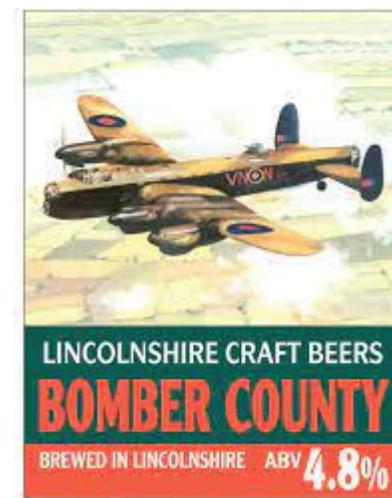
A lot has happened in the beer world since our last issue, some of it good news, but some also bad. Hence I've conveniently split it into good and bad news!

**GOOD NEWS:**

**Kelham Island Brewery** of Sheffield has been saved by a consortium of local businesses including Thornbridge Brewery. The brewery will need some investment, but the signs for its recovery now look good.

**Magic Rock Brewery** has been sold by Australian owners Lion Group to Odyssey Inns, a brewing and retail group based in Devon. The deal also includes the Fourpure Brewery in London, the breweries and taprooms of both companies and the Little Creatures venue in Kings Cross. This looks to be a better fit for Magic Rock and Fourpure than that provided by Lion and hopefully both will now thrive.

**Lincolnshire Craft Beers** of Melton Ross won a SIBA Regional Award recently when their beer Bomber County won a bronze medal in the cask British dark beers category (4.5 – 6.4% ABV). Congratulations to them from all in Scunthorpe & District CAMRA.



BAD NEWS:

**Jenning Brewery** based in Cockermonth, Cumbria, will be closed down by owners Carlsberg Marstons Brewing Company (CMBC), claiming the brewery had operated below capacity for a number of years and the decline had been made more significant by the pandemic. Jennings beers will now be brewed at Marstons brewery in Burton-upon-Trent.

**Beavertown Brewery** in London has sold the remaining 51% of its shares to Heineken UK, who now take full control of the company. Founder Logan Plant will step down as Chief Executive and take on an advisory role (*Any remaining pretensions that Beavertown may have had about being a craft brewery must surely have disappeared now – Ed*).

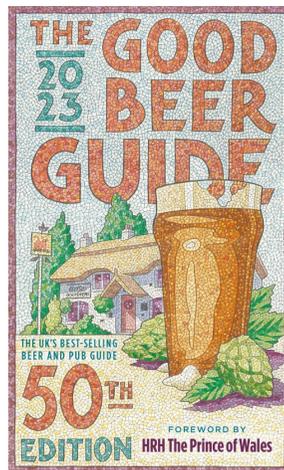
Heineken were also in the news when they announced that the **Caledonian Brewery** in Edinburgh would close. They stated that the brewery needed to close because it required substantial investment. Their flagship beer, Deuchars IPA, will now be brewed under licence by Greene King's Belhaven Brewery in Dunbar.

**Skidders Brewery**, famous for its Cornish beers such as Betty Stoggs, has entered into administration. Owner Steve Skinner hoped that a buyer for the brewery could be found so that it could continue to be part of life in Cornwall.

The **Lincoln Imp** pub in Ashby has been closed by owners Admiral Taverns, despite their planning application to turn the site into housing being rejected by North Lincolnshire Council after local objections to the plan. Discussions on the pub's future are ongoing.

## 50<sup>TH</sup> EDITION OF CAMRA'S GOOD BEER GUIDE

Anniversary Edition Published in October



The Good Beer Guide has evolved and developed over the last 50 years and this edition is another step in its

evolution.

This year CAMRA has made the Guide much more user-friendly and accessible, featuring regional entries introduced by the award-winning writer of 50 Years of CAMRA, Laura Hadland. It also brings together pub and brewery information for the first time, making it easier to find your new favourite local ale.

The foreword for this anniversary edition has been written by HRH The Prince of Wales (*now King Charles III of course - Ed*).

A new feature this year is the introduction of regional sections to help with clarity of the information.



The Guide is an indispensable addition for every real ale fan and beer hunter. Available from CAMRA online at: <https://camra.org.uk> or most good book shops. It's priced at

£16.99 (discounts available for CAMRA members when ordered direct from CAMRA).

**CAMPAIGN FOR REAL ALE**

## WHAT ON EARTH?

### No. 33: BERLINER WEISSE

Berliner Weisse is a regional variation of the wheat beer style from Northern Germany (weisse is German for white, used to describe pale wheat beer in this context), dating back to at least the 16<sup>th</sup> century. It's traditionally a cloudy, sour wheat beer of around 5% ABV, although lower strength versions between 2.5 – 3% are now more common.

Berliner Weisse beers are made from a combination of malted barley and wheat, kilned at low temperatures to minimise colour formation and fermented with a yeast mixture that includes *Brettanomyces* and lactic acid bacteria that creates the sour, lactic acid taste, a characteristic of this type of beer.

A popular story about Berliner Weisse is that Napoleon's troops dubbed it "The Champagne of the North" in 1809, due to its drinkability and high effervescence.

At the height of Berliner Weisse production in the 19th century, it was the most popular alcoholic drink in Berlin, and 700 breweries produced it. By the end of the 20th century there were only two breweries left in Berlin, and a handful in the rest of Germany. The two Berlin breweries, Berliner Kindl and Schultheiss, are both now owned by the Oetker Group and one of the few brands still produced in Berlin is Berliner Kindl Weisse. In Germany Berliner Weisse is often served in a bowl-shaped glass with flavoured syrups, such as raspberry (Himbeersirup), or artificial woodruff flavouring (Waldmeistersirup). The beer may also be mixed with other drinks,



such as pale lager, in order to balance the sourness. This is all well and good Beermeister I hear you say, but I've no plans to visit Berlin anytime soon, so why are you telling us this?

Well, the answer is that many craft brewers, often seeking the fine balance between artisanal product and drinkability, brew Berliner Weisse beers. Berliner Weisse is a style that they have focused on to produce beers with this perfect harmony.

The style, once almost extinct in its host country, has gone through a rebirth thanks to a rekindled interest in historical beer styles in America, the UK and across the world. Both traditional German beers, as well as modern American/UK versions, hold a significant place in the growing sour beer market.



A few Berlin breweries are still producing the style and, but with the help of craft breweries abroad Berliner Weisse is being given

another life. Many UK craft breweries offer Berliner Weiss style beers, so why not try them out and see what you think? Surely all of Napoleon's troops can't be wrong?

#### A BEERGEEK

Adapted from:  
[https://en.wikipedia.org/wiki/Berliner\\_Weisse](https://en.wikipedia.org/wiki/Berliner_Weisse)  
<https://bisonbrew.com/best-berliner-weisse/>

### NATIONAL BREWERY CENTRE SET TO CLOSE

#### Molson Coors Plan to Convert Site to New Offices

The National Brewery Centre in Burton-on-Trent (formerly the Bass Museum), owned by Molson Coors, is to be closed as the company invests in more office space. This heritage site is dedicated to Burton-on-Trent's historical associations with the brewing industry and also incorporates an on-site brewery and tap.

The move follows the sale of Molson Coors headquarters on the nearby high street.

Gillian Hough from CAMRA said, "It's the only museum in Britain focusing solely on our brewing heritage and

it's extremely concerning that Molson Coors are putting profits over protecting Burton's place in global brewing history".



The local authority said it would retain all of the artefacts and

archives and was exploring plans to move the historical collections to a new Burton Heritage Centre at Bass Town House, and would look for opportunities to expand that. However Gillian Hough said, "A limited display of materials in a new location was not an adequate replacement". More than 2,700 people have signed a petition to oppose the closure.

#### BBC NEWS

<https://www.bbc.co.uk/news/uk-england-stoke-staffordshire-62902920>



## 20 REASONS TO HAVE A PINT

### In Case You Need an Excuse!

Most beer drinkers don't normally need a reason to have a pint, but on those rare occasions when such information is required you could try one or more of these, as appropriate, preceded by the words, "I need a pint because ...".

Best of luck and happy drinking!

- 1 It takes beer to make thirst worthwhile
- 2 Abstinence is best practised in moderation
- 3 If I don't drink it, it will go off
- 4 What else can I do before the curry arrives?
- 5 The newspaper said it was a superfood
- 6 My elbow needs the exercise
- 7 The landlord has kids to get through university
- 8 I'm currently in the planning stages of a hangover
- 9 I gave up everything else for lent
- 10 I'm preventing thirst and prevention is better than cure
- 11 Planting more hops is good for the environment
- 12 In dog beers I've only had one this evening
- 13 You can't wet the baby's head with orange juice
- 14 Beer is the answer, even though I

can't remember the question  
15 It's why I got up this afternoon  
16 My taste buds have been good all week and deserve a treat



17 The answer may not be at the bottom of the glass but it's always worth checking  
18 I can't ignore 7,000 years of brewing history  
19 My personal fuel indicator is low  
20 Beer is made of grains and hops so really it's a liquid salad  
**A BEERGEEK**  
Adapted from: 101 Reasons to Have a Pint of Beer and a Barrel Load of Nonsense, SJG Publishing 2021, price £9.99

### BRANCH DIARY

Some branch events leading up to the Christmas and New Year Break:  
**Friday 18 Nov** Trip to Gainsborough Beer Festival, Old Hall, Gainsborough. 1030 am 100 Bus.

**Thursday 24 Nov:** Branch AGM and Social, Black Door, Scunthorpe 2 pm

**Friday 16 December (prov):** Branch Christmas Party, Yarborough Hunt, Brigg, from 5 pm

## GREAT BRITISH BEER

### FESTIVAL WINTER

#### Festival Moves To Burton-upon-Trent

CAMRA's the Great British Beer Festival Winter moves to a new venue for 2023. This is Burton Town Hall in Burton-upon-Trent and the festival will take place from 16 – 18 February.



As the winter counterpart to CAMRA's Great British Beer Festival, visitors will find a fantastic range of not only dark and winter brews but a

great selection of light and hoppy ales to sample over the period. The festival will feature hundreds of cask and craft beers, ciders, perries and gin in the beautiful surrounds of Burton Town Hall, where visitors can also enjoy a range of entertainment

and food throughout the weekend. Tickets for the festival are now available from CAMRA at:

<https://winter.gbbf.org.uk/>

See you there!

**CAMPAIGN FOR REAL ALE**



Seasons Greetings from  
Scunthorpe  
& District CAMRA