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IRON BREW

MAGAZINE OF SCUNTHORPE & DISTRICT
CAMPAIGN FOR REAL ALE

NOVEMBER 2023 – JANUARY 2024



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... and much more!

CHAIRMAN'S CHAT



Welcome to this latest autumn/winter edition of our branch magazine Iron Brew. The media has been full of news recently about the escalating cost of a pint. Lager prices have risen 12.1% in the last year with the average price of a pint going up from £4.12 to £4.65. Average bitter prices have also gone up by 8.8% from £3.53 to £3.84. Of course such rises are not sustainable in the long term and it becomes a precarious balancing act for the trade in offsetting their own rising costs by increasing prices to the customer. No wonder trade bodies and publicans are urging the government to tackle inflation and business rates as well as sky high energy and duty costs in order to stem the cost-of-living crisis. CAMRA said that the figures showed how much households will struggle to afford a pint at the pub. Without government intervention it seems that many more pubs will be shutting their doors permanently.

CRAFT BEER CONNOISSEUR STILL HAZY AFTER ALL THESE YEARS



How do you feel about hazy beers? Modern, fruity juice bombs to be savoured or bad beers that are visual alarm bells, clearly showing that something is wrong with them? And a note to self - how should I approach such a potentially divisive issue in this column? Well, let's begin with the origins of the craft beer revolution in the USA in the early eighties. Taking the British invention of India Pale Ale (IPA), American craft brewers reinvigorated the style with pin-bright, clear West Coast IPA's with enhanced bitterness from the use of assertive US hops. A second type of IPA was then developed in Vermont, New England, very different to the West Coast IPA's and featuring wheat and oats in the grain bill used, hop

varieties that imparted fruity rather than bitter aromas and flavours and carefully selected yeasts. This style of IPA was naturally hazy (more on this later), was called East Coast IPA or New England IPA (NEIPA) and had transatlantic appeal, quickly becoming very popular in its American heartland and with craft brewers in the UK.

In some cases these IPAs could take on a vivid yellowy-orange glow, with their appearance akin to a glass of cloudy orange juice. Their appeal lay



in the thick, satisfying mouthfeel and their lower perceived bitterness, allied to a big punch of fruity hop flavour and aroma and they proved just as popular as the West Coast versions.

A third IPA style – Mountain IPA – has recently been developed which is halfway between the West and East Coast styles. And let's not forget that some types of hazy beers have been around for years, including Belgian white beers and German

Hefeweizens, so the concept of hazy beers is actually not that new. So what constitutes the haze in a beer brewed to feature that characteristic? Well here's the technical bit – don't worry, you won't need a degree in chemistry to follow the explanation and I'll try and keep the scientific jargon to a minimum. So strap in as we take a deep dive into the brewing of and science behind hazy beers, singling out IPAs in particular:

- First of all there are a number of contributory processes that produce haze in beer and one of the most important is that hazy beers are unfiltered, so lots of particulate matter is left behind. This has the advantage of keeping many of the delicate aromas and flavours in the beer.
- The creamy, smooth mouthfeel of hazy IPAs is in part due to the grains used, which often include wheat and oats as well as malted barley. These grains produce proteins which can combine with hop compounds to produce molecules large enough to be suspended within the beer causing haze. If an IPA has fruit added to it, fruit pectins

can also add to the haze.

- Dry hopping of the beer, as practised by many craft brewers, also intensifies the flavour profile of the beer as it leaves behind plenty of hop oils and particulates. Hop oils contain polyphenols which, as we just noted, can combine with grain protein in the beer to form a haze.
- Yeast strains which are carefully selected to produce fruity esters in order to maximise flavours in NEIPAs, can leave yeast sediment which produces even more haze. Towards the end of fermentation the yeast cells naturally bond with other yeast cells in a process called flocculation. Choosing a mid-to-low flocculating yeast for the brew helps to keep more yeast in solution, producing haze in the beer, rather than the yeast cells clumping together and dropping out of solution which would give a clearer beer. Stable haze, which sticks around for a long time, is the key to the flavour profile of hazy beers.

OK, that's the science bit over – wake up at the back! – and the

result of all this haze in hazy IPAs and other “cloudy” beers is that the beer's flavour and mouthfeel is enhanced, the latter due to the density and extra solids. That's not to say that only hazy beers can have robust flavour – there are plenty of bright, clear beers that have impressively complex flavour profiles.

Historically murky beer was a warning sign that either the beer had not conditioned properly or that it was from the end of a barrel complete with its finings, neither of which was an encouragement to drink it. So Beermeister, how do you know if a beer is intentionally cloudy or somehow has gone off I hear you ask? The best way is to trust your senses. Hazy beer should be fresh and vibrant, but if the beer has the opaque appearance of chicken soup you can see and usually smell something is wrong. Your only remaining challenge is then to convince the barperson that your pint is undrinkable and needs replacing!

Hazy IPAs, as I said earlier, are popular for their thick, satisfying mouthfeel and lower perceived bitterness. Hop aroma compounds tend to stick to those big organic

compounds in the haze and this is why hazy IPAs pack such a big punch when it comes to hop aroma and flavour. All indications are that this popular version of an IPA will be around for some time to come, so don't drink with your eyes and try a hazy IPA for yourself. You may be pleasantly surprised!



As ever any further discussion on this topic can be had for the price of a pint at my local *The Hanging Bat*. I'm usually there most afternoons sampling the excellent ales, struggling manfully with that day's newspaper crossword and occasionally having a moment at the oche for a game of arrows with the regulars. ONE-HUNDRED-AND-EIGHTY, no sorry, more like TWENTY-SIX! Until next time.

A BEERGEEK

Based with thanks on information from the following:

<https://www.findmeabrewery.com/hazy-ipa/>

<https://www.allagash.com/discover/about-beer/what-makes-beer-hazy/>

<https://www.stonebrewing.com/blog/beer/2021/what-makes-hazy-ipas-hazy>

<https://www.theguardian.com/lifeandstyle/shortcuts/2017/jun/18/murky-beer-cloudy-craft-ale>

3rd ST PETER'S BEER FESTIVAL

An Outstanding Success!

The 3rd St Peter's Beer Festival took place at St Peter's Church in Bottesford from 21 – 23 September and was an outstanding success. Organised by St Peter's themselves and supported by Scunthorpe & District CAMRA, the festival aims to raise money for the upkeep of the church and for the community work that goes on at St Peter's. We selected the 20 real ales and 8 ciders and helped to ensure they were presented in peak condition. Small bottles of wine and pre-mixed gin and tonics (as well as low alcohol beer in cans), were also available and snapped up by thirsty customers.

This was the busiest the festival had been in its' short 3-year history and

this was self-evident from the attendance on the first evening when it was very busy from the onset and for much of the evening.



Apart from a slow start on the Friday lunchtime, this was the pattern throughout the rest of the festival. The beers on the front bar were very popular and Abbeydale Irish Red and Timothy Taylor's Knowle Spring were among the first to go, quickly followed by Blue Monkey Infinity and Beartown Creme Bearlee. The two strong IPA's – Rooster's Blame It On The Tetons and Little Big Dog's Schnauzers In the Mist, were also very popular, despite being naturally hazy. The ciders were well liked too and Snail's Bank Fruit Bat and Seacider Passion Fruit didn't hang around for long! This year the food offering at the

festival was much improved and the reasonably priced pulled pork rolls were very popular on Thursday as were the bacon rolls and jacket potato with vegetable chilli on Friday. The traditional Friday and Saturday evening barbecue also did brisk business.

The festival tombola had the biggest prize table I think I've ever seen outside of a national festival, but was steadily whittled down to just a handful left at the end.

Once again we were fortunate with the weather and apart from the odd short-lived shower, the sun shone over the three days of the festival and many people enjoyed the seating in the large outdoor gazebo or simply chose to drink outside in the sunshine.



Inevitably perhaps, given the higher numbers of people who visited the festival this year, the beers and ciders began to run out on Saturday

afternoon, with the handpumped beers on the front bar all selling out completely by mid-afternoon. We kept it going for as long as we could, but by 630 pm on Saturday evening there wasn't a drop left to drink! We'll certainly take this into account when planning for next year's festival.



Overall a very successful event, with the festival cementing its growing reputation as an enjoyable autumn social occasion. The splendid backdrop of

the 13th century Gothic-styled church is a major attraction. Here you can enjoy a great range of beers and ciders when meeting up for conversation with friends and this has proven to be a winning formula. The beer festival organising committee will be reviewing this year's event in the coming weeks and we're looking forward to the 4th St Peter's Beer Festival in 2024. With thanks to all who came to this

year's festival and those volunteers who helped to organise, prepare and staff the event – a great team effort!

MARK ELSOME

PUB & BREWERY NEWS

A complaint made against local Grimsby brewery **Docks Beers'** Carbon Crush has been upheld by the Independent Complaints Panel at industry watchdog the Portman Group. A complaint was made that it had a particular appeal to under-18s which was upheld. The predominant theme of the product's label was a comic book strip style story which featured a caped crusader.



The company said Carbon Crush was intended as a limited-edition product designed to spread awareness of Carbon Capture and Storage and is no longer in production.

Will Douglas Director of Docks Beers said: "This beer was all about

helping spread the message about carbon capture and storage. We even used low carbon hops in the brew. We felt a graphic novel character simplified a complex narrative and helped people understand the importance of this renewables endeavour in our area. We certainly did not mean to create a product that appeals to children, but we can appreciate how the complainant and subsequently the Independent Complaints Panel might have reached that conclusion.”

<https://www.beerguild.co.uk/>

Two men arrested by police investigating the fire at the **Crooked House** pub, in Himley, near Dudley, West Midlands, have been released on bail. A 66-year-old man from Dudley and a 33-year-old man from Milton Keynes were arrested on suspicion of arson with intent to endanger life.



On 5 August, a fire gutted the wonkiest pub in Britain with the building being demolished two days later. The building was not a protected structure and had not been formally identified as a building of local significance.

<https://beertoday.co.uk/>

The **Lincoln Imp** in Scunthorpe is again at risk of demolition to make way for flats as owners **Admiral Taverns** have submitted a second planning application to North Lincolnshire Council. Their first application in May 2022 was rejected following a sustained local protest and the designation of the pub as an Asset of Community Value (ACV).

A spokesperson for Admiral Taverns said they were reviewing all options, but were struggling to find a solution that would ensure a long-term future for the pub.

Local Labour councillor Tony Gosling said: “The Lincoln Imp must not become another Crooked House. We wanted to retain the pub which was a vital community facility and a major player in the production of talent in the music industry.”

Talks are ongoing and no final decision has yet been made.

<https://www.morningadvertiser.co.uk/>
Interestingly Admiral Taverns has reopened a number of its properties after refurbishment which included pubs in Glasgow, Oldbury and Melton Mowbray. They’re also looking for tenants for the Britannia Inn in Brigg.

<https://beertoday.co.uk/>

Some good **Sam Smiths** news for a change as one of their pubs, **Highfield House** in Scunthorpe town centre, has recently reopened.



Perhaps we could now see the Berkeley, the Open Hearth and the Sherpa also opening their doors at long last? Highfield House doesn’t stock **Old Brewery Bitter**, the company’s one remaining real ale, but has a wide range of Sam Smith’s keg and bottled beers.

Carlsberg Marston’s Brewing Company (CMBC), rapidly replacing Brewdog as the brewing company drinkers most dislike, announced the closure in November of the **Wychwood Brewery** in Witney, Oxfordshire, home to the famous

Hobgoblin range of beers. Blaming fierce competition and cost cutting for the closure, Hobgoblin and other Wychwood brands will continue to be brewed at CMBC’s other brewery sites.



The brewery staff will be found other jobs elsewhere in the company where possible. This follows the announcement earlier in the year that CMBC were to close the **Ringwood Brewery in Hampshire**.

Tony Goulding, chair of Oxfordshire CAMRA, called the closure “nothing short of a tragedy.”

<https://www.newsgroove.co.uk/major-brewery-to-close-putting-jobs-at-risk-as-firm-blames-fierce-competition-cost-cutting-for-devastating-blow/>

Timothy Taylor’s of Keighley launched their first collaboration brew in late August when they teamed up with **Thornbridge Brewery** to produce **Artesian**, a 4.2%

ABV pale ale with the addition of elderflower and gooseberry. It was packaged in cask, keg and 440 ml cans.



It was described as a quaffable pale ale, brewed for easy enjoyment with bountiful elderflowers and zingy gooseberries to create a vibrant mix of summer flavours. Hops used were Amarillo, Chinook and Crystal. *(Hopefully it encourages further collaborations by Taylor's with other leading breweries – Ed)*
<https://protzonbeer.co.uk/>

Stonegate Pub Company, owner of around 4,800 managed, leased and tenanted pubs, including the **Yates**, **Slug & Lettuce** and **Craft Union** chains, caused an industry furore when it announced in September that it would introduce “dynamic pricing”, raising the price of a pint by 20p during its busiest trading hours. This was to offset higher costs and was brought in at 800 venues during

evenings and weekends to help cover the cost of extra staffing, licensing requirements and additional security (*Now termed Sad Hour by some columnists! – Ed*). Tom Stainer, Chief Executive of CAMRA, described the move as “troubling”. He went on to say: “We know pubs and brewers are having a difficult time at the moment, but we don’t think that an extra charge penalising customers who want to support the industry is the right solution. Our fear is that it could convince people to stay away.”
<https://www.morningadvertiser.co.uk/>

Great Newsome, a relatively local brewery tucked away on the north bank of the Humber, have collaborated with Charles Faram’s Hop Development Programme to produce a 5% ABV premium bitter named **Emperor**.



It uses two new British hops, Godiva and Emperor and is also a nod to a British butterfly, Purple Emperor.

Docks Beers of Grimsby have released a 5th birthday celebration beer called **Birthday Cake**. It’s a stunning 15% ABV imperial stout



(said to include some actual cake) and packaged in 330 ml bottles

priced at £8. Described as indulgent, with a slick, viscous mouthfeel, it’s available from the brewery or online at: <https://docksbeers.com/docks-shop/birthday-cake-stout/>

WHAT ON EARTH?

No. 57: Cold IPA

Come now Beermeister, is this some kind of craft in-joke? Surely all IPA’s have to be cold to enjoy them or it’s just like drinking warm soup? Hang on a minute dear readers, I think you have mistakenly fixated on the word cold! Cold, as in the title of this type of IPA, actually refers to the way in which it is brewed, not its serving temperature, as I will attempt to explain.

In a nutshell, a cold IPA is an IPA fermented at lower temperatures than what is normally used to

ferment an ale, although not as low as that for a lager. Fermenting at lower temperatures means brewers often use a lager yeast or a combination of a lager and an ale yeast, because these work better at lower temperatures. Some cold IPAs also use pilsner malt and adjuncts such as rice or corn to help lighten up the body of the beer.

OK, so what’s the point of doing all that? I hear you ask. Well, by using this lower temperature fermentation technique, brewers have created a new style of IPA which is hop-forward like other IPAs, but crisper, cleaner, easy-going and very drinkable but with the character - istics of a lager.

It was first pioneered by Wayfinder Beer in Portland in 2018, where they had been experimenting with brewing IPAs in order to put their own spin on them. They released Relapse IPA, a West Coast IPA that showcased American hops, but was drier and cleaner than a typical IPA. It’s not an India Pale Lager (IPL), but in a category all of its own. Since Wayfinder’s initial experiments, many other craft brewers have brewed this type of IPA, both in America and the UK.

One of the crucial elements of a Cold

IPA is the dry hopping during fermentation. It's a technique borrowed from making Italian pilsners, where dry hopping takes the pilsner style to a whole new level (*Who knew? – Ed*). Dry hopping a Cold IPA accentuates the hop character, an important element of the style.

Cold IPA's typically are crisp, clear,



golden-yellow in colour, with a fairly bitter bite with a touch of maltiness. They should be crystal clear in contrast to hazy, juicy New England IPAs and are designed for hopheads everywhere!

So, an actual bona fide new IPA category or another craft brewer affectation striving for the next big beer thing? The former I think and definitely worth trying. You might want to scan the online beers on offer from your favourite UK craft breweries to see if they brew a Cold IPA of their own.

A BEERGEEK

Based with thanks on information from the following:

<https://www.hopculture.com/cold-ipa/>

<https://www.firestonebeer.com/wh-are-cold-ipas/>

NEW EDITION OF GOOD BEER GUIDE PUBLISHED

CAMRA's 2024 Edition Out Now

The 2024 edition of CAMRA's flagship publication, the Good Beer Guide, was published in late September. It features the iconic mascot of the rock band Iron Maiden on the cover and a foreword by the band's lead singer Bruce Dickinson. In it he highlights the cultural tradition of pubs in the UK and talks about the importance of protecting the heritage, charm and welcoming nature of UK pubs and not taking them for granted.

This year, the guide lists 82 new breweries, but notes that 142 have closed. This net loss of 60 breweries is a worrying reminder that a lack of support from the Government means dire consequences for local businesses in the wake of a cost-of-business crisis and the constant pressure of energy bills.

The Guide also includes 910 newly-

featured pubs.



CAMRA chairman Nik Antona added: "The last few years have been an incredibly difficult time for the industry, and we need more support than ever before to keep our nation's pubs and breweries open and thriving. I'd encourage everyone to use this year's guide to visit the very best pubs and breweries across the UK, and support them for generations to come."

The Guide is available from CAMRA at £15.99

<https://shop1.camra.org.uk/product/the-good-beer-guide-2024/>

Information in this article from:

<https://beertoday.co.uk/>

BEER PUMPS IN CHURCH CAUSE UPROAR!

Cultural Festival a Success But Congregation Unhappy

Two beer taps set up in a newly built coffee bar inside the St Ia the Virgin Church in St Ives, Cornwall, as part of the town's cultural festival, caused some members of the congregation to get into a flap.

A picture of the vicar, the Revd Dr Nicholas Widdows, pulling a pint, led to some strong objections posted on the Cornwall Live website. One said that the picture of the vicar pulling a pint while wearing vestments was "simply intolerable".

St Ives Brewery, who were a partner in the festival, offered to install the pumps and the vicar was happy to accept.



Dr Widdows described the furore as "a bit of fuss over nothing". He said: "One congregant wrote a very strongly worded letter to Cornwall Live of his own accord. It wasn't

really reflective of the congregational view. We have been serving beer at the festival for a couple of years. I think some people didn't love the vision of the beer taps, but most didn't really mind. The events went really well".

Up to 80 per cent of the takings went to pay the performers, and the rest was shared between the church and the festival organisers. The vicar described St Ia's involvement as a festival venue as a "positive thing" for the church. He promised that the church would run a bar again during the festival next year.

We've come across this narrow minded attitude ourselves in the distant past when we tried to book a local church hall to host the Scunthorpe Beer Festival. All was going well until some members of the church committee got wind of the idea and promptly cancelled the booking, leaving us high and dry! Ironically the same church recently floated the idea of organising their own beer festival, but we understand this has now been shelved.

Such attitudes of course ignore the close association between the church and brewing of beer throughout history, maintained to this day in some European monasteries.

Fortunately our local churches are now a bit more open-minded about beer festivals as demonstrated by the very successful event held at St Peter's Church in Bottesford for the past three years - Ed

Story from:

<https://www.churchtimes.co.uk/>

JUST 1 IN 10 UK DRINKERS SAY A PINT IS AFFORDABLE

CAMRA calls for action on business rates and energy bills to alleviate pressure on pubs

Research commissioned by CAMRA shows that only a small minority of Brits (10%) feel that a pint is affordable.

Despite some variation, the figures paint a grim picture across the whole of Britain. Drinkers in Scotland felt the most out of pocket at the bar, with just 6% saying a pint was affordable. Despite having some of the steepest prices in the UK, a high of 15% of Londoners said they found a pint affordable.

CAMRA has long called on the Government to level the playing field between regulated, community venues like pubs and social clubs, and off-license venues like supermarkets, which face far lower

levels of regulation and tax.

Additionally, the beer tie and other exclusive purchasing agreements mean many publicans are locked into contracts that mean they must buy beer and cider at higher than market prices, further increasing prices at the bar.

The Campaign celebrated lobbying success with the introduction of a new draught duty rate on 1 August. Under this new system, beer and cider sold on draught pays a lower rate of tax, which recognises the social and community value of the on-trade in the alcohol duty system for the first time.



Despite this, the price of a pint has continued to rise as the cost-of-business crisis has hit pubs and

brewers, forcing them to increase prices. At the same time, the cost-of-living crisis has meant that many consumers can't afford to spend as much supporting local pubs, clubs, brewers and cider makers.

Commenting, CAMRA National Chairman Nik Antona said: "This

data shows how vital it is that government takes action this autumn and use their planned fiscal event to reassess the huge financial burden they place on the trade. "A pint down the pub with friends is one of life's simple pleasures, as well as being a unique part of our cultural heritage. It's devastating that so few of us feel that this is affordable.

"Our campaigning priorities over the next few months will be calling for a shakeup of the punishing Business Rates systems, action to address energy costs, seeing the draught duty rate refined to work better for pubs, and working to secure increased access to market for small UK brewers."

CAMPAIGN FOR REAL ALE

https://camra.org.uk/press_release/just-1-in-10-brits-say-a-pint-is-affordable/



BRANCH DIARY

Some upcoming branch events in the run-up to Christmas:

Friday 10th November: Trip by 100 service bus to 13th Gainsborough Beer Festival, Old Hall, Gainsborough



Thursday 16th November: Branch AGM, 215 pm, Malt Shovel, Ashby. All local CAMRA members welcome.

Friday 8 December: Christmas Pub Crawl of Sheffield taking in selected pubs in the Kelham Island district. 1008 train from Scunthorpe.

Friday 15 December: Branch Christmas Party, Yarborough Hunt, Brigg, from 5 pm.

Please let the Branch Chairman know if you plan to attend. CAMRA members and friends are welcome on all branch days out and socials. chairman@scunthorpe.camra.org.uk

CHAMPION BEER OF BRITAIN

Results from Great British Beer Festival

Here's a recap of the winners from the Champion Beer of Britain competition held at Olympia, London in August.

This year the Champion Beer of Britain (CBoB) award, the result of blind tastings of the competition beers, went to Elland Brewery with their **1872 Porter** (6.5% ABV), making a total of four CBoB wins for this excellent beer.

CBoB co-ordinator Christine Cryne said it was a deserving champion and described the beer as a ruby black porter with chocolate and caramelised fruit flavours with a hint of black toffee on the nose. The judges enjoyed its smooth mouthfeel with a finish that was roasty and dry – a satisfying and easy-drinking porter.

Elland brewer Rob Thomas said: "It is absolutely unbelievable to win this accolade, we really didn't expect it. For a team of three people to win the supreme award is fantastic. There's a real passion for more traditional styles and the beer is steeped in history, with the recipe

dating back more than 150 years. We passionately believe in our products and we're incredibly proud to take home the crown".



The silver prize winner was Greene King **Abbot** (5% ABV), described as a classic premium bitter with typical fruit hops and malty throughout. *(This predictably provoked a social media backlash from some CAMRA members and others who presumably didn't like a large brewer like Greene King elbowing out UK microbrewers from the competition and those with long memories who can remember Greene King taking over and then shutting down popular breweries such as Hardy & Hanson and Morland – Ed).*

The bronze winner was **Darwin's Origin** (4.3%) from Salopian Brewery, which impressed the judges with citrus, earthy hops and a flavour that starts fruity and develops into a pleasant bittersweet finish.

Extract from longer article in:

BEER MATTERS, SEPTEMBER 2023,
the branch magazine of Sheffield
CAMRA

ST PETER'S BREWERY ACQUIRES CURIOUS BREWERY

Deal includes Wild Beer Co.

Suffolk's St Peter's Brewery has acquired Curious Brewery and, in turn, Wild Beer Co, which Curious bought out of administration. St Peter's was founded by John Murphy, who ran and developed it



for 23 years before selling the business to a group of investors in 2021.

Curious was established by the Chapel Down winery in 2011. It was sold to a private equity firm, Risk Capital Partners in 2021, at the same time as St Peter's was changing hands.

The Wild Beer brands were acquired out of administration in January

2023, so have very quickly got another new owner!

<https://beertoday.co.uk/>

ICONIC BURTON PUB CELEBRATES 200TH ANNIVERSARY

Former Bass Brewery Tap has Milestone Birthday

Coopers Tavern, an iconic institution in brewing capital Burton-upon-Trent, was getting ready to celebrate its 200th anniversary at the end of October. The pub had origins as a malt store, owned by William Bass. Over time, it evolved into the brewer's tap for Bass Brewery, and today it stands as testament to Burton's brewing legacy.



The building is owned by Molson Coors, owner of Bass (although it sold the branding rights to AB InBev), but since a 2009 deal it has been operated by Joule's Brewery. The deal was sealed with four pints

of Bass and a toast raised to Joule's, based in nearby Stone, in Staffordshire. A plaque on the wall of the William Bass Meeting Room commemorates this significant moment in the pub's history.

The 2009 meeting in the Cooper's Tavern not only gave the pub a new lease of life, it prompted the revival of Joule's into the brewery it is today, once more in the beating heart of the Midlands, with a big pub estate, focused on historic buildings.

<https://beertoday.co.uk/>

POSTSCRIPT:

Well that's about it for this issue. Hang on a minute, the Craft Beer Connoisseur has just shuffled in. What? Another craft beer joke? Is there more than one? OK then, as it's you ... here's CBC's joke:

About six months ago, I joined the craft beer craze by setting up a brewery in my shed and mixing my own full grain mash, hops and water. It took me a few batches, but by trial and error I finally got an IPA with a good balance of bitterness, colour, carbonation and beer "buzz".

I felt the stuff tasted pretty good, so I sent a sample to my local university for testing and I just got a letter back from their technicians. This is what it

said:

**"Dear Sir,
Your panther has diabetes".**

Not bad CBC - the cheques in the post! I sense you'll have another craft beer rib tickler for us in the next issue.

Season's greetings to all. Enjoy your beer. Until next time! – Ed.



CONTRIBUTORS

Mark Elsome, A Beergeek, Beer Today, Morning Advertiser, Campaign for Real Ale, Church Times, Allagash Brewing, Stone Brewing, Findmeabrewery, the Guardian, Beerguild, Hopculture, Firestone Beer, Protz On Beer, Newsgroove, Beer Matters

ESSENTIAL INFORMATION

BRANCH CHAIRMAN (P/T) & IRON BREW EDITOR

Mark Elsome

Tel: 01724 331056

e: chairman@scunthorpe.camra.org.uk

29 The Dales, Bottesford, Scunthorpe
DN17 2QF

BRANCH TREASURER

Neil Patchett

Tel: 01724 647755

BRANCH SECRETARY

Keith Dixon

Tel: 01724 346023

MEMBERSHIP SECRETARY

Paul Williams

Tel: 01673 818109

SOCIAL SECRETARY:

Mark Elsome

www.scunthorpe.camra.org.uk

[f/scunnycamra](https://www.facebook.com/scunnycamra)

CAMPAIGN FOR REAL ALE (CAMRA)

230 Hatfield Rd, St Albans, Herts

AL1 4LW

Tel: 01727 867 201

e: camra@camra.org.uk

www.camra.org.uk

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