

Beer Tiz



CAMPAIGN
FOR
REAL ALE

Issue 9

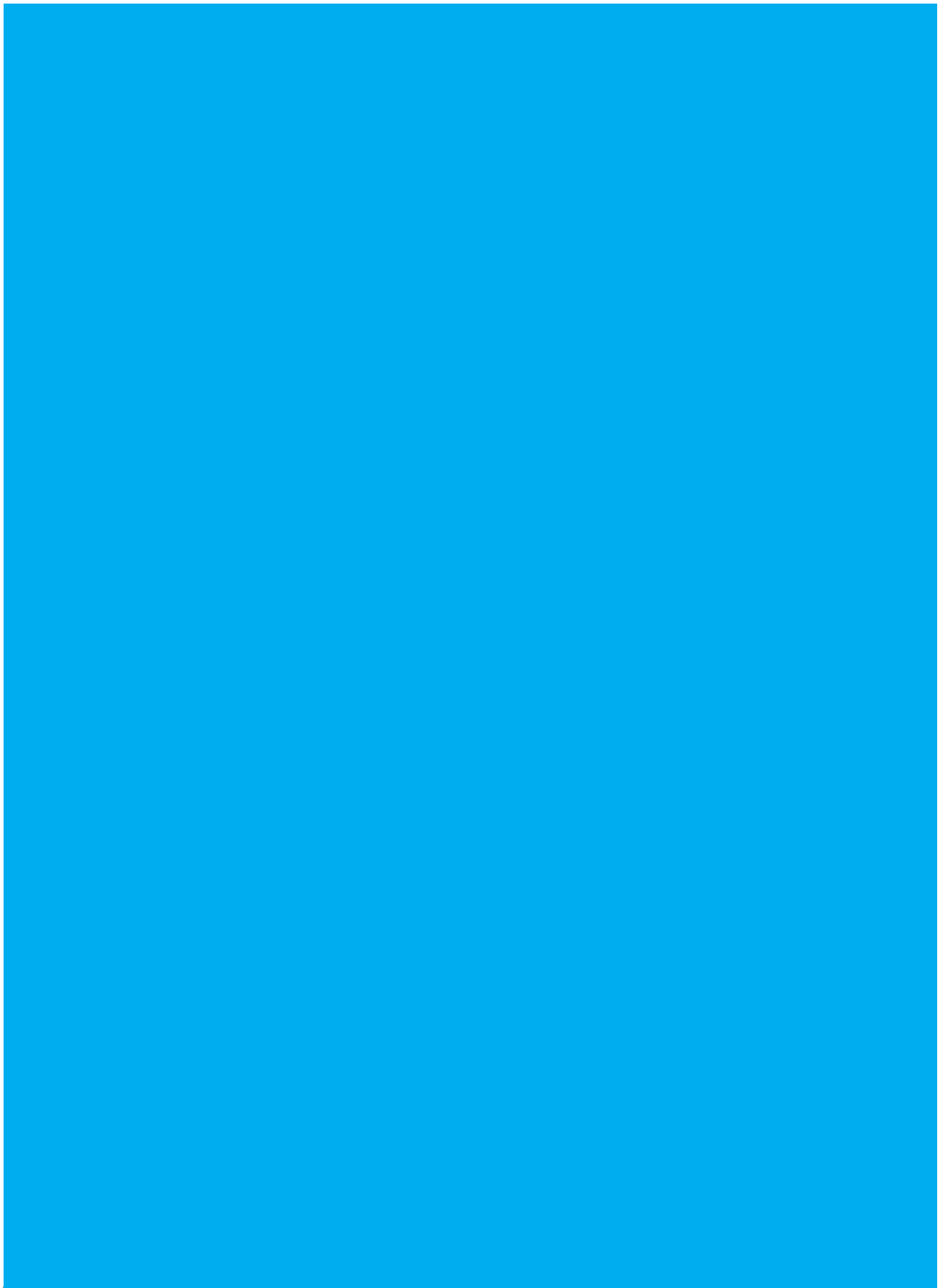
Winter 2015

FREE

CAMRA North Devon Branch



**Bert Bolt, The Railway, North Tawton
Real Ale Champion!**



Witterings of The Wizard



In the last Issue, I was a real Grumbledore. I'm not apologising for voicing my feelings, Chairman's prerogative, but this time I shall be more positive.

Our branch membership continues to grow and, better than that, many new members are active, coming to meetings, socials and volunteering. It's really great to spend time with like-minded people, sharing views and opinions and excellent ales.

An example of this was Rosemoor beer festival.

This was a very successful event with lovely weather and great beer. Fiona ran some sessions for Tasting Panel members to get used to completing Tasting Cards. There were many people trying the ales and taking advantage of five 'tasters' for a pint. This also encouraged visitors to sign up to the campaign too. Fiona and I were invited to judge in two categories of the Champion Beer Of Britain 2016 rounds held at Falmouth Beer Festival. I was on the panel for Porters and Fiona led the team judging Best Bitters. We also got to enjoy some of the great beers

available and had a carry-out of Cwtch from Tiny Rebel brewery - the Champion Beer Of Britain 2015. I must congratulate all those who responded to our nags about voting on line for Champion Beer Of Britain southwest beers. I felt very proud when I saw the breakdown of members voting in each branch in the Southwest Region and our percentage of votes was the highest. Well done ND members!

The last 2-3 weeks have been quite stressful for me and even more so for Fiona. I had a fall and cut my head severely, lost a lot of blood, and suffered a Paramedic's haircut! I was in hospital for several days and have not driven for a few weeks now. Once I had got out of hospital we had to go to South London for my son's wedding. This was wonderful but we were very glad to get home again.

So now December approaches - a busy time for me. I do hope you have all been good boys and girls!

Morris aka Grumbledore

From The Editor's Armchair

This Issue is a pot-pour of the new and the old. As well as our favourites (Pub News, Brewery News and of course our version of the word from the mountain - Grumbledore), we are starting some new features.

The first of course is reflected in our cover, the introduction of 'Real Ale Champions' - people who have consistently over a long period promoted the cause of real-ale in our area; they may run pubs, or breweries or be connected to real ale in other ways. Those who know Bert at The Railway will agree he is a worthy first choice for this accolade!

We also demonstrate CAMRA's passion for Cider (alongside Real Ale) by a review of one of the most famous local cider producers in the area - Winkleigh Cider celebrating their centenary in 1916.

Finally, we are starting to explore the process of brewing in more depth - this issue covers an outline of the process, future issues will focus on some of the choices brewers make in beer design.

And talking of 'new' and 'old' it appropriate it is that we review the Tally Ho! Brewery - one of our oldest micro-breweries (1990), it is now our newest, starting again this year after a 14 year lapse.

Some articles have had to go - our Letters Page has died through neglect and our Beer Quiz author is taking one Issue off for an early Xmas Holiday - actually, he is buried in work.

Happy reading, Ron

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Branch Calendar

January 2016

9th

Branch Discussion meeting
Green Man Pilton

15th - 16th

Exeter & East Devon Branch Festival Of Winter Ales
Exeter Football ground

February 2016

February, day not yet fixed

Brewery Trip - Hanlons Brewery

February, day not yet fixed

Branch Social Meeting

17th - 20th

National Winter Ales Festival - Derby

20th

CAMRA Regional Meeting
Bristol Branch

March 2016

March, day not yet fixed

Branch AGM

April 2016

1st - 3rd

CAMRA National AGM & Members w/e.
Liverpool

14th - 16th

SIBA Tuckers Maltings Beer Festival
Tuckers Maltings, Newton Abbott, TQ12 4AA

Calendar subscription at
<http://northdevoncamra.org.uk/calendar/>

Brewery News

STOP PRESS!!!

We are delighted to announce that in the:
Southwest Regional Champion Beer Of Britain 2015
Competition.

Holsworthy Ales - Tamar Black

has been awarded

Silver in the Stouts Category

Well done Holsworthy Ales and well done ND
CAMRA members - this is what your voting for
Champion Beer Of Britain leads to.

BARUM - No changes to beers brewed. Joined
'Country Life' at the North Devon food festival.

BRAUNTON - #1 Pale & #2 Bitter are now in
full production, available in bottle and cask sizes.
#3 IPA trials are successful and it will soon go
into production. New distribution links have been
established, so their beers are guest ales in a rising
number of local pubs and festivals. The bottle
versions are being distributed on a nationwide basis.

CLEARWATER - Has launched (pun intended) a new

beer: Submariner is a 4.2% hoppy bitter, produced in alliance with a North Devon clothing manufacturer of the same name. This beer is proving popular in the brewery tap (The Champ, Appledore) and is being bought by other pubs in the area.

COMBE MARTIN - The brewery is still mothballed.

COUNTRY LIFE - Also were at the North Devon Food festival. Has brewed a Halloween Ale – 'Goosebumper' (4.4%), with a touch of green!

GRAMPUS - Brewed a new summer speciality IPA beer called 'Orcadia', flavoured with fresh Gorse flowers. The Autumn speciality beer, Hoppy Dog, has been in production. The two standard bitters and the winter Ale continue in production as normal.

GT ALES - With good summer sales now an established beer supplier to an increasing number of local pubs. They have invested in buying own Logo casks and increased stock. The three main beers 'Thirst of Many', 'Blonde Ambition', & 'Crimson Rye'd will now be available in cask & bottle all year round. 'Thirst of Many' was recently voted 'Champion Beer' at the 'Uffculme Beer & Music' festival.

HOLSWORTHY ALES - Dave was delighted to again be selected to have beers at the Great British Beer Festival in August. He is also thrilled that Tamar Black is being judged at a round of CBOB. He has collected green hops from Worcestershire for a green hopped beer he hopes to release shortly. He has reinvented 'Smoking' Santa' as 'Dark Bomb', a smoked porter style beer, available August - March.

MADRIGAL - Reports excellent increases in sales to The Ship & Pilot, Ilfracombe, The Poltimore Arms, in Yarde Down, two Plymouth pubs as well as to Beer Festivals. There are also increased bottle sales to speciality shops & restaurants. Although production is small, the brewery sells everything it makes. A planned move to new premises will aid expansion plans. Quite an achievement by one man in a year.

TALLY HO! - Re-opened. See Report in this issue.

WIZARD - We have been unable to obtain any information from Wizard over a prolonged period. Each time the brewery has been visited it has been closed and communication attempts unanswered.

What I Seek In A Pub

A previous issue included a list of the qualities George Orwell sought in a pub (in 1946). We then surveyed visitors to our Website to get a modern take on the same question. Although our questions didn't fully 'map' onto Mr Orwell's list (below), you will see that most of his 'qualities' still find favour (✓..), although a couple don't (✗) and a couple are 'maybes' (...).

- ✓✓ The pub is quiet enough to talk....
- ✓✓ The bar-staff know the customers by name....
- ✓✓ They are particular about their glasses.
- ✓ There is a snack counter.
- ✗ The architecture/fittings are Victorian.
- ... Games are only played in the public bar.
- ✓ You can get a good, solid lunch.
- ✗ It has a fairly large garden.
- ✓✓✓ It serves a creamy sort of draught stout.
- ... It sells tobacco etc. and provides a phone.

Looking now at our modern list of questions, we have space only to list those for which there was the strongest support - shown by the percentage of respondents ticking the highest (lowest) two boxes:

- Strongly agree (✓)
- Quality of drinks (100%)
- Choice of good real ales * (86%)
- Knowledgeable & professional bar staff (73%)
- Good standards on customer behaviour (71%)
- Supports CAMRA values (71%)
- Welcoming, conversational host (67%)

- Strongly disagree (✗)
- Need smoking area (100%)
- Want continuous background music (81%)
- Children friendly (81%)
- Bans dogs (76%) **
- Plenty of special Events (76%)

Full results are at: <http://northdevoncamra.org.uk/poll-results/>.

Notes

* 'Draught stout' assumed the same as 'real ale'.

** Although most people rejected banning dogs, the few that voted for a ban voted strongly!

Real Ale Champion – Bert Bolt, The Railway



You have only to enter the carpark of The Railway North Tawton to realise this is something special. Tuesday evening mid-November and

the car-park is full! Perhaps a darts match we thought, but no, all were customers, all there.

That special feeling is enhanced as you enter the pub. This is not one of those 'everyone stops and stares at strangers...' kind of pub. As you enter Bert indeed stops what he was doing, but only to welcome you into to the bar! It is a pub of two halves. On one side the drinkers, considerable merriment and great craic, on the other side people enjoying really good food - honest dishes, well prepared from quality sources and fabulous home-made desserts. The two marry seamlessly.

What is The Railway? It is above all traditional pub – drink, food and conversation, no TV, no background music. It is, unsurprisingly, near the defunct 150 yr. old railway station, which is a splendid building now converted into flats. They have kept the railway theme and much of the original pub. There are baskets hanging in the hall where previously hung cured meats, sliced for pub meals (then, not now!). So, where did it all start? In 1957, Claire's grandparents (the Speaks) saw an advert for the pub in the Express & Echo for £800 – the bargain of the week! It was not open, but it did come with 18 acres. William's sister had previously bought a pub with farm in Lampeter, so it seemed a good idea for them too. Having bought the property they moved from Wales, started farming and renovated the pub. Initially Claire's grandparents ran it, followed by her mother and father, then Claire's sister then a couple of different landlords. Around 1988, it was Claire's turn. She persuaded Bert to join her.... for a short while – and they are both still here!

Bert, born in nearby Whiddon Down and an Engineer, knew much about using pubs but nothing about running them! He had never served a pint until then; he mucked up first

few barrels but as he says, 'when it hurts your profit you soon learn'.

Most evenings Bert is still behind the bar and Claire in the kitchen. Even then, he hasn't given up his previous job – each morning he's up with the lark, off to Hatherleigh to work as a motor engineer!

Bert is fond of – and now expert in – real ale. He always has least two ales, perfectly fresh, perfectly kept and perfectly served - Teignworthy but also Hanlons, Skinners, Sharps and Blackawton beers. This must please his customers – he gets through seven barrels of Teignworthy 'Reel Ale' a week. As well as beers, wines and spirits he keeps a diverse range of interesting malts, especially from Islay, reflecting both his taste and that of his customers'. He tells how a coach from Penzance CAMRA called in – they drunk a whole barrel of ale in 27 mins, then went onto malts!

Claire and Bert are Devon born and bred, and it shows in the pub – 'a proper job pub' as it's known. Bert's warm Devonian, punctuated with raucous laughter seems much a hallmark of the pub, although the dialect can need translation.

Where do the customers come from? They're all "tagged", he jokes, being a man from Dartmoor country! In truth they come from a variety of places – North Tawton, Whiddon Down, Chagford and further afield. There is little drop-in trade (the pub is hidden away in the depths of the country) and only tourists if "they're lost"!

Wherever they come from, the pub is clearly a success, judging by how busy they were on a Tuesday night and how you have to book for meals on most nights. It is also successful by other measures – it has been in the CAMRA Good Beer Guide for the last 18 years and has been the Branch 'Pub of the Year' and runner-up during that time.

Part of this success is due to the pub being so traditional, part due to the excellent beers, part due to Claire's superb food but a main part is due to Bert himself – he makes it such a welcoming and friendly place that people want to stay, and return. He has a word for this: he wants it to be a 'Sticky pub' – you come for a pint and stick around much longer than anticipated. We asked whether after 27 years he still enjoyed it. His response was typical:

Language Guide
for patrons of The Railway Inn.

Devon Pint Away...	Translation, What would you like?
No larks...	Stations
Chap...	Bar
Large Juice...	High alcohol lager
Drinkily...	Later on
£2.85 you...	That will be £2.85 please
Proper job	Thank you very much
No worries/ No problem	That will be quite alright
Hansom	Good to be of service
Just eat this 'fry...	I'll take your order to the kitchen
Marvelous...	Even better profit margin
Anything for the weekend chap?...	Is there room in your freezer for sausages, buns, pork, bacon or the odd festive goose?



"In the pub trade if you don't enjoy it get out of it, do it because you like it, no point if not!"

So the pub has been in the family for near sixty years and has been run by the same couple almost half that time and in the GBG for most of their tenure. Yet, unlike so many modern pubs, it is still full of contented customers and has this remarkable throughput of seven casks of Reel Ale each week. This long-term consistent excellence makes us

want to recognise Bert as a "real ale champion". We had gone to the Railway for short chat and meal. We ended up spending one of the longest most pleasant pub evenings we have for a very long time, and left feeling we had known Bert for years. We came, we 'stuck' and we shall certainly return!

Ron Lester

CAMRA LOCALE



CAMRA LocAle is an initiative that promotes pubs stocking locally brewed real ale. The

scheme builds on a growing consumer demand for quality local produce and an awareness of 'green' issues.

The CAMRA LocAle scheme was created in 2007 by CAMRA's Nottingham branch which wanted to help support the brewing tradition in Nottinghamshire, following the demise of local brewer Hardy's and Hanson's. There are currently 125 CAMRA branches participating in the LocAle scheme which have accredited hundreds of pubs as LocAle pubs which regularly sell at least one locally-brewed real ale.

Everyone benefits from local pubs stocking locally-brewed real ale...

- Public houses as stocking local real ales can increase pub visits
- Consumer enjoy greater beer choice & diversity
- Local brewers who gain from increased sales
- The local economy because more money is spent and retained locally
- The environment due to fewer 'beer miles' resulting in less road congestion and pollution
- Tourism due to an increased sense of local identity and pride - let's celebrate what makes our locality different

Accreditation is at the sole discretion of the local CAMRA branch and subject to the licensee agreeing to the following...

- That they will endeavour to ensure at least one locally brewed real ale, as defined by the local branch, is on sale at all times
- Only real ale, as defined by CAMRA, can be promoted as a CAMRA LocAle
- Where the standard of real ale sold falls below

an acceptable quality, accreditation will be withdrawn

- That accreditation can be withdrawn at any time at the discretion of the local branch
- That should accreditation be withdrawn, or should the licensee withdraw from the scheme, all LocAle publicity material must be removed from the pub and the licensee cease using the CAMRA LocAle logo.

Definition of Local - The Sustainable Communities Act, which CAMRA strongly supports, provides a definition of local as up to 30 miles from the point of sale. CAMRA recommends that the distance is calculated from the pub to the brewery and should be based on the shortest driving distance. Real ales from regional and national breweries as well as from microbreweries can be regarded as "local" if brewed within the branch's definition of the local area.

How do I find a LocAle Pub? Pubs which have been given LocAle status by their local CAMRA branch can display the LocAle sticker on their windows/doors. The stickers have the year for which they have been accredited as LocAle pubs by their branch. They may also have posters up in the pub and those pumps serving LocAle beers will have pump clip crowners. A current list of North Devon LocAle Pubs is included in every other BeerTiz edition and is on our website at <http://northdevoncamra.org.uk/locale/#list>. Listed below are changes since the last edition. Please email locale@northdevoncamra.org.uk if you wish to advise of other changes.

Bideford – Appledore Inn

Georgeham - Kings Arms

Instow – The Quay

North Tawton – White Hart. Copper Kettle

West Anstey - The Jubilee

Whiddon Down – Post Inn

Brewery Focus

Tally Ho! Brewery lives again



There is a sense of 'life after death' entering the brewery behind the Tally Ho! pub, in the market town of Hatherleigh. After all, it started brewing 25 years ago, yet since about 2001 has been defunct. The magnificent copper brewing vessels were left on display in the Brewery building from that date, gathering dust and, perhaps, a smidgeon of guilt – as well as serving as a storage area for unwanted rubbish! It remained thus, idle, for 14 years.

However, earlier this year it all changed! Four members of the Hatherleigh Ukulele Bashers (available for weddings, parties and general fun and frolics) thought that they might to have a go and brew. Their interest was taken seriously by owner and landlord, Ady Taylor and a deal was struck.

The next few weeks saw a lot of clearing, cleaning and learning. The equipment needed waking up with new seals and new pipework and a good deal of general mending and fixing, decorating and polishing of copper. Eventually it looked good and it worked...the only thing it wasn't doing was brewing! The brewers: general builder and joiner Pete Cosgrove, filming solutions man Ben Bailey, dental practice manager Pete Embling and civil servant Bob Southgate (left to right in photo opposite), went shopping for the raw materials and made a start. The town lit up with interest and the empty glasses lined up waiting to try their brew.

The first ale from the brewery is called Ukulale (got it?) and it has proved very popular.

It is a steady 4.2% ABV, dark gold bitter ale with a good enough head to leave a trail behind in the glass. The recipe includes Maris Otter Pale and Crystal malts with torried wheat and Challenger and Willamette hops.



The Tally Ho! pub takes about five barrels of Ukulale weekly and it is creating quite a stir locally. Nick of the Red Lion in

Exbourne had a barrel for his recent beer festival and it was the first ale to sell-out, the Black Horse in Torrington is also a customer.

It sold very well at Hatherleigh's own Festival and Carnival and at the Rosemoor Beer Festival.

The Tally Ho! Brewery is very much a microbrewery. The brewers are now able to get about a dozen firkins out of each brew – that's about a dozen lots of 9 gallons of delicious ale. They guys are trying to get ahead with stock so that they can offer it to more pubs, clubs and hotels outside of Hatherleigh and they are almost there. The ukulele playing brewers are releasing the precious fluid poured bright into 5, 9 or 36 pint poly-pins or the standard 72 pint firkins for retail establishments.

What does the future hold? They want to take things slowly with Ukulale, but then will develop into bottling and, perhaps, two new ales. Having tried the moreish Ukulale, I can't wait to taste more!

Ron Lester

www.tallyhobrewery.co.uk
www.hatherleighukulelebashers.net

Our Branch Membership, A Year On..

What's in it for you - why not get involved?

This was the challenge posed in the Spring 2014 edition of Tiz. Recently arrived in Devon we were



looking for social contacts, so took the plunge and joined the North Devon Branch. We

were more than happy to be classified as 'interested non-active' members, prepared to talk about and drink beer with like-minded people, but not necessarily looking for a greater involvement in CAMRA activities. So, one year on, how has it been for us?

Our first encounter with CAMRA was in November 2014 when we experienced a very enjoyable pub crawl around Ilfracombe - led expertly by the local pubs officer. After that it didn't take too much persuasion to sign up for the Xmas meal at the Branch Pub of the Year - the Red Lion at Exbourne. By February we felt like we were among old friends, attending our first Branch social at a very blustery Hartland Quay - complete with beer and sandwiches. This was followed a few weeks later by a fascinating 'Tutored Beer Tasting' at the Reform Inn in Pilton where we were delighted to sample a wide variety of Devon ales, albeit served from recycled milk cartons!!

As winter turned to spring, we felt confident enough to venture further afield on our first Branch outing, visiting the impressive Exmoor Brewery in Wiveliscombe (see Summer 2015 edition of Tiz). The hospitality that day was most impressive, with food and drink aplenty and all for a modest contribution towards hire of a minibus. Returning in April to Exbourne when the Red Lion was yet again elected North Devon Pub of the Year, we were (easily) seduced to visit the nearby Uncle Tom Cobley Tavern at Spreyton - renowned as a national CAMRA pub of the year.

By May it was time to give something back to the local beer drinking community which had welcomed us so warmly, volunteering as complete novices behind the bar at the North Devon beer festival in Barnstaple. Apart from sampling most, if not all, the 40+ ales on offer, the experience of meeting so many interesting people from around the world and

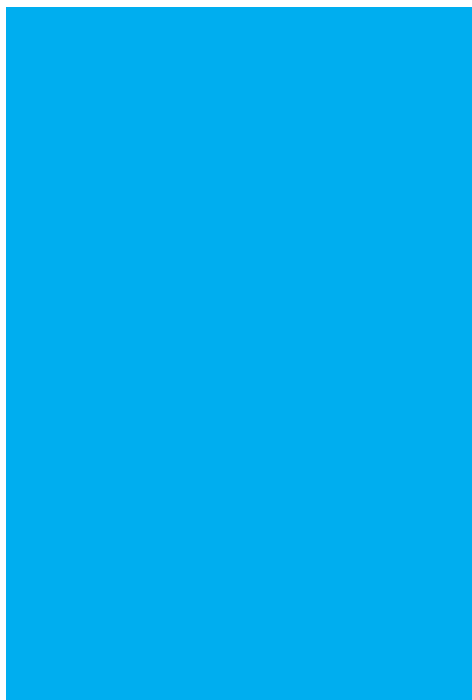
sharing thoughts was memorable indeed!

By summer we were well into the swing of things, attending award ceremonies at both branch Club of the year (Bideford Cons Club) and Cider Pub of the Year (New Inn, Roborough). Next was a 'Meet the Brewer' evening at the Panniers in Barnstaple where Gavyn, the sales rep from Hunter's Brewery managed to introduce us to the 6 or so bottled beers which appeared magically from his case.

Autumn signalled our second brewery tour - the outstanding Otter Brewery near Honiton - where once more the hospitality was impeccable. The following months saw us volunteering at the RHS Rosemoor beer festival, attending a branch skittles evening at Bideford, before rounding off the year with yet another brewery visit - this time to Braunton Ales at Chivenor.

And so, one year on, as you might have guessed, we can wholeheartedly recommend CAMRA membership to one and all!

Peter and Mal Thompson



Pub News

from around the Branch



The current CAMRA campaign to get pubs listed as Assets of Community Value (ACVs) has not been met with universal approval in the pub trade. Initially these were designed to put changes of use on hold in order to provide local communities with the opportunity to put together a viable plan to keep a pub open. This can be particularly relevant if, for example, the pub in question is the last in the village and there are published change-of-use plans. Whether it is desirable to indiscriminately place ACVs on pubs I am unsure. Such restrictions can sometimes seriously impede what would otherwise be a straightforward sale of a good pub business, devalue the asset and make finance even more difficult to arrange. Caution needed?

It is always heartening when a pub reopens under new ownership after a lengthy closure and then thrives. The Castle at George Nympton and The Poltmore Inn at North Molton have been good examples in recent years. Not too far away, at West Anstey, The Jubilee Inn reopened at the beginning of September after almost three years of closure. A recent visit there found three real ales, of which two were from local Exmoor Brewery, with the Gold on very good form. The pub has been tastefully refurbished and is now making great efforts to be a real hub of the local community.

The Cranford Inn at St Giles in the Wood and The Kings Arms in Winkleigh have both been closed following the departure of their most recent licences but The Hart in Hartland does now have a new landlord. The Bunch of Grapes in Ilfracombe is now fully reopened after the serious fire earlier this year, although the Lamb closed again a few weeks ago. Buddy's has reverted to the previous name of The Queens Hotel. Meanwhile in Braunton, SQ is now reported to be the busiest pub in the village and is increasing the selection of beers on offer. The Conservative Club in Barnstaple has also increased the number of real-ales on offer.

Pub Beer Festivals

Once again The New Inn at Roborough held an excellent festival at the end of September, with more than 20 imaginatively chosen beers, together with a wide range of ciders on offer. Also in September,

we particularly enjoyed our visit to The Heddon Valley Beer & Music Festival at The Hunters Inn (pictured below). An interesting festival at The Red

Lion, Exbourne, featured local beers brewed for the Rugby World Cup and, although it seems a while ago now, in August another of our regular

GBG pubs, The Duke of York in Iddesleigh, held their usual successful and enjoyable event.



Bob Goddard

POG Coordinator

Winkleigh Cider 1916 - 2016

100 yrs. of scrumping



Cider has been produced at Western Barn, Winkleigh since 1916. It began with Sam Inch, who was given apples in lieu of pay and started to make cider with those apples. Inch's Cider was born! In 1966, David Bridgman at the age of 15 went to work with Sam Inch and he has been making cider there ever since. In 1952 Inch's Cider was first poured into bottles; the distribution network was expanding. The distinctive Inch's trademark, a tail coated gentleman downing a glass of cider with a barrel of brew in the background, soon became well known. Apples were sourced from local farmers all within a 25 mile radius and local people were taken on as staff.

Many changes have happened since 1916, with one major change in ownership when Bulmers bought Inch's in 1996. They then closed it a couple years later, making everyone redundant and destroying all but four of the thirty 100 year old oak vats. David Bridgman then bought part of the site from Bulmers and started The Winkleigh Cider Company in 1999; by this time he had been crafting cider for over 30 years. He acquired the four remaining Vats, which are still used to store cider today, giving their cider its delicious flavour.

David's daughter Kylie, her husband Chris and their family have gone into the family business to carry on with the tradition of cider making. Chris's great uncle was in fact, Sam Inch, so the business is close to both families' hearts, joining them as one.

The product has developed over the last 15 years and the current range of ciders is branded under the name of "Sam's Cider" relating back to Sam Inch. All of Winkleigh Cider is made in the traditional manner, as it was many years ago. The same apple suppliers who supplied Sam Inch are still being used to produce the cider. It is regarded as real cider from CAMRA's point of view.

They have a great little shop where you can taste the range of ciders that Winkleigh offer from sweet to dry, cider to scrumpy. You can purchase the cider pre-packaged in various volumes from 500ml to 20 litres or can take your own container to be filled.

David, Chris and Kylie are planning a number of events in 2016 to celebrate the centenary of cider-making at Winkleigh.



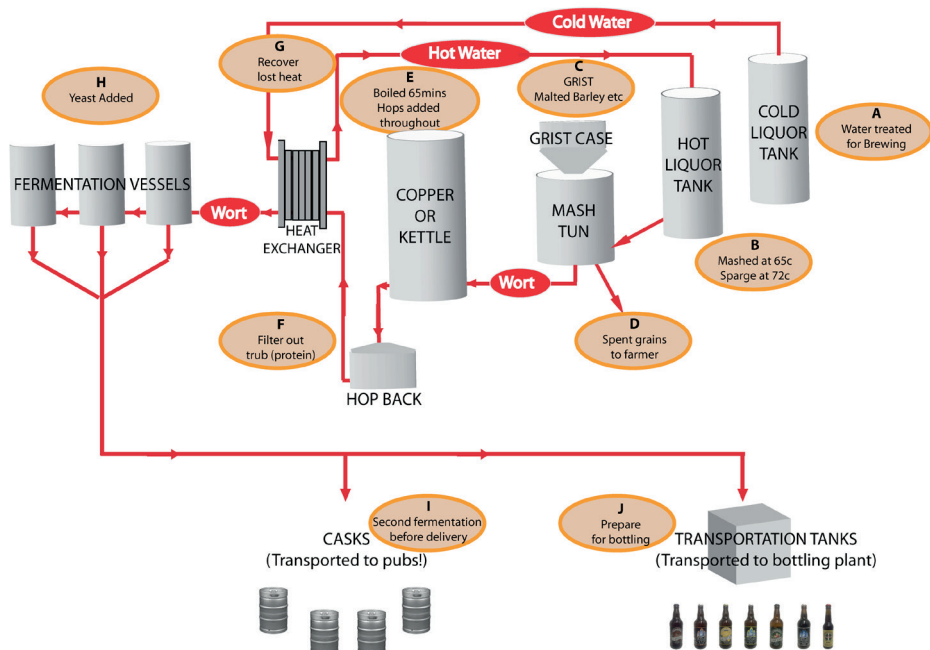
Although these events are not yet finalised, keep an eye on their website as they will be well worth attending - www.winkleighcider.co.uk.

Winkleigh Cider Company are one of only a few traditional cider makers in the country who hand craft their ciders from start to finish. It is this that carries through into the pure and crisp taste of their ciders. They press the apples, keg, bottle, label & produce their ciders & scrumpies on site which means quality and consistency is paramount.

They have also just been awarded silver & bronze medals in the International Cider Challenge 2015, known as one of the most reputable challenges to enter. Also winning gold for the BBI packaging awards and silver in their fruit cider category.

Dave Slocombe
Cider Rep

Real Ale Brewing Process



Many real ale fans are well acquainted with the brewing process, but for those who are not we offer this article.

Making beer can be broken down into two separate processes -- malting and brewing -- usually performed by two separate businesses. Malting is the processing of grains (usually barley) into malt - a highly skilled task. We are lucky in this area to have our own traditional maltings - Tucker's Maltings, in Newton Abbott, South Devon (<http://edwintucker.co.uk/maltings>). We will leave the details of malting and malts to a future article.

Beer has four main ingredients -- malt, water, yeast, and hops. Each ingredient has its own equally important role to play in the production of beer; each too have variations that greatly influence the end product. Again, more in future articles.

To brew beer, the brewer begins by weighing the appropriate amount of grain for his recipe. Often, different malts are combined, possibly with non-barley adjuncts. He then mills his malt in a malt mill which cracks his grain to expose the starches. The milled malt drops into a grist case which has a valve at the bottom which allows the grain to drop

through a chute into the mash tun. This is a large vessel, usually made of copper or stainless steel, with a screen-like false bottom for straining the mash later.

So much for the malt! The water also needs to be treated to set its acidity to a desired level, perhaps to adjust mineral content and remove excess chlorine. This processed water is stored in a 'Liquor Tank' (A in diagram above), so named to distinguish from the plain water used for washing! To be useable for mashing, the water needs to be heated to a minimum of 65°C, both by direct heating and from heat recovery processes at a later stage. Hot liquor is stored in its own tank (B) - well lagged, thermal efficiency is very important to modern brewers!

Mash is a thin mixture of grains and hot water, held in the Mash Tun (C). Mashing is the process of heating that mixture at controlled temperatures for designated periods of time to activate enzymes to convert starches to fermentable sugars. Converting starches to sugars is called saccharification.

Once mashing is completed, the brewer must separate the sugar-water, called wort, from the spent grain husks. He does this by sparging or

rinsing the spent grains with hot water (this time at 72°C) to extract as much sugar from the grains as possible. The grain husks act as a filter bed on the false bottom of the mash tun; after this process they are sent to farmers as cattle feed (D). Once the wort is collected in the brew kettle, it is boiled for one to two hours (E in figure above).

The boil is a critical step in the brewing process because it is at this step that hops, the aromatic flowers of hop vines, are added. Hops impart aroma, flavour, and bitterness to beer, which balances the sweetness of the wort. To extract the bitter resins from hops they must be boiled, and usually hops are added at various stages of the boil to extract bitterness or impart aroma or flavour.

When the boil is completed, the hot wort is filtered through a Hop Back (F) to remove unwanted proteins ('trub') and is then passed through a heat exchanger (G) or wort chiller which rapidly drops the temperature of the wort to about 26° degrees. A secondary purpose of the heat exchanger is to 'recycle' the heat lost back to the Hot Liquor Tank to prepare for the next mash.

As the tepid wort exits the wort chiller, it goes into a fermenter (H) where yeast is added. Most

commercial brewers use huge stainless steel cylindrical conical tanks for fermenting. The yeast sets to work eating the malt sugar and expelling alcohol and carbon dioxide. This usually takes three to seven days and is referred to as primary fermentation. Sometimes further hops are added for aroma.

When the fermentation has stopped the brewer removes the yeast that has collected out of the bottom of the tank and then fills casks with the beer.

The beer is allowed to remain in the casks for a period to allow a secondary fermentation to take place (I), before transporting the casks to pubs etc. for us thirsty souls to consume. Alternatively beer may be destined for bottles, so is transferred to large transportation tanks used in the bottling process (J). That, too, is another story!

Ron Lester

(Thanks to Simon Lacey of Country Life Brewery for permission to use his web 'article' and diagram on the brewing process. We have modified both slightly.)







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the 1990s, the number of people in the UK with a mental health problem has increased by 50% (Mental Health Act 1983, 1990). The prevalence of mental health problems has increased in the UK, and this has led to a corresponding increase in the number of people with mental health problems who are in contact with the criminal justice system.

There is a growing awareness of the need to address the mental health needs of people in the criminal justice system. The Mental Health Act 1983, 1990, and the Mental Health Act 2003 have all been amended to reflect the increasing prevalence of mental health problems. The Mental Health Act 2003 has introduced a number of changes to the way in which mental health problems are managed in the criminal justice system. These changes include the introduction of a new section 136, which allows police to detain people with mental health problems in a police station for up to 24 hours, and the introduction of a new section 137, which allows police to detain people with mental health problems in a hospital for up to 28 days.

The Mental Health Act 2003 has also introduced a new section 138, which allows police to detain people with mental health problems in a police station for up to 24 hours, and the introduction of a new section 139, which allows police to detain people with mental health problems in a hospital for up to 28 days. The Mental Health Act 2003 has also introduced a new section 140, which allows police to detain people with mental health problems in a police station for up to 24 hours, and the introduction of a new section 141, which allows police to detain people with mental health problems in a hospital for up to 28 days.

The Mental Health Act 2003 has also introduced a new section 142, which allows police to detain people with mental health problems in a police station for up to 24 hours, and the introduction of a new section 143, which allows police to detain people with mental health problems in a hospital for up to 28 days. The Mental Health Act 2003 has also introduced a new section 144, which allows police to detain people with mental health problems in a police station for up to 24 hours, and the introduction of a new section 145, which allows police to detain people with mental health problems in a hospital for up to 28 days.

The Mental Health Act 2003 has also introduced a new section 146, which allows police to detain people with mental health problems in a police station for up to 24 hours, and the introduction of a new section 147, which allows police to detain people with mental health problems in a hospital for up to 28 days. The Mental Health Act 2003 has also introduced a new section 148, which allows police to detain people with mental health problems in a police station for up to 24 hours, and the introduction of a new section 149, which allows police to detain people with mental health problems in a hospital for up to 28 days.

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The Mental Health Act 2003 has also introduced a new section 158, which allows police to detain people with mental health problems in a police station for up to 24 hours, and the introduction of a new section 159, which allows police to detain people with mental health problems in a hospital for up to 28 days. The Mental Health Act 2003 has also introduced a new section 160, which allows police to detain people with mental health problems in a police station for up to 24 hours, and the introduction of a new section 161, which allows police to detain people with mental health problems in a hospital for up to 28 days.