

Beer Tiz



CAMPAIGN
FOR
REAL ALE

Issue 14
Spring 2017

FREE

CAMRA North Devon Branch



BARNSTAPLE BEER FESTIVAL

The Pannier Market

Sun 28th/Mon 29th May 2017



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Witterings of The Wizard



I thought I would shock you all by not grumbling this time!

That is because I have something of which I want to sing the praises – the local. Or more specifically MY local!

As some of you may be aware Fiona and I have recently moved house (after a very traumatic 10 months where everything that could possibly go wrong did!) However, we are now comfortably settling in to a lovely little 400 year old cottage in a beautiful village on the edge of north Dartmoor.

We have had friends in the village for many years and know the local pubs, one of which is only 100 yards down the hill from our cottage. On the day we moved in Fiona was given a huge bouquet of flowers to welcome us. Our young neighbours, who we had met in the pub, had already popped in to help us with the electricity meter etc (and to have a look around). The next day we couldn't get our wood burner to light up so a quick phonecall to another pub regular and a couple of hours later a visit from him to remove the offending door and take it down the hill to another drinking buddy, the local blacksmith. Said door, returned later that day with payment "when I see you in the pub later".

Following conversations in the pub a local builder has helped us with various jobs around the house making it more 'disabled friendly' for me, fitting us in between other work.

But the landlord and landlady took that extra step when we couldn't get our wifi/tv etc working. Following a very busy and very late night on the Saturday (live music), and despite a hangover, Woody came to play and brought Carolyn too. Several hours later it was all up and running!

Without our local to provide the welcome, atmosphere, service, and everything else mentioned

on the Good Beer Guide survey forms we would not be surrounded by friends and neighbours willing and able to ensure new residents are comfortable and well cared for. And while I'm thinking about the Good Beer Guide they serve at least three ales consistently in tiptop condition!

This is what CAMRA is looking for in a pub and why supporting your local is so important. It's not just about the quality of the real ale, nor the style, decor, furnishing and cleanliness, nor simply the service, welcome and offering, let alone the community focus and atmosphere. Alignment with CAMRA principles sums up all that is great about the great British pub. Use it or lose it!

A very happy Grumbledore.

(aka Morris Elsworth - Chairman)



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Branch Calendar

MARCH

Sat 11th

Branch AGM: Kings Arms, South Zeal, EX20 2PJ

Sat 18th

Yeofest Ten: The Village Hall, Yeoford, EX17 5HY

APRIL

Sat 8th

Branch meeting (tba)

Fri 7th/Sun 9th

National Members' Weekend and AGM:

Bournemouth (see CAMRA website)

Thu 27th/Sat 29th

SIBA Tuckers Maltings Beer Festival:

Tuckers Maltings Newton Abbot, TQ12 4AA

MAY

Sat 13th

North of Branch Ale Trail (by minibus)

Sun 28th/Mon 29th

Barnstaple Beer Festival,

Pannier Market Barnstaple, EX31 1SY

JUNE

Sat 10th

Branch meeting (tba)

Sat 10th

CAMRA South West Region meeting:

Gloucestershire branch (tba)

AUGUST

Wed 9th/Sat 12th

Great British Beer Festival: London Olympia

Sat 12th

Branch Social with focus on

Dartmoor Folk Festival (tba)

COMMITTEE CONTACT INFORMATION

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CAMRA

Campaigning Day 2017

With the success of last year's Campaigning Day in the south of the county still fresh in our minds, we've now decided to repeat the exercise in May – but this time visiting some incredible pubs in the far north of the county. As North Devon is very much a rural branch, the aim of our campaigning day is once again to highlight the lack of public transport to many of our pubs in more remote locations by providing mini-bus transport for the day. The date is set for Saturday 13th May and we would like to say a big thank you to both **Barum Brewery** and **Exmoor Ales** for their generous support for this year's event. All the pubs we intend to visit are in or around the stunning Exmoor national park, as follows:

The Staghunters Inn at Brendon
With its famous 13th century chapel function room.

The Poltmore Arms at Yarde Down
An old coaching inn complete with friendly ghost!

The Rockford Inn at Rockford
A 17th century inn with superb riverside location.

The Blue Ball Inn at Countisbury
A delightful 13th century coaching inn.

The Beggars Roost Inn at Barbrook
A classic 18th century Georgian building.

The Pyne Arms at East Down
The former village Post Office!

If you would like further details of this or other CAMRA events why not contact social secretary Mark Partridge - Aswell007@gmail.com



The Oxenham Arms
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Wiveliscombe

Not many small towns with a population of less than 3000 can boast of having their own brewery, yet for some years now Wiveliscombe in north Somerset has had two – the **Cotleigh Brewery** and **Exmoor Ales**. But seemingly not content with this, the town's two pubs have both now begun brewing real ales of their own, giving rise to the claim that Wiveliscombe has become the brewing capital of the South-West!



Branch members visit the Black Bear brewery

The attraction of four such enterprises within half a mile of one another was too much for members of the North Devon branch to resist, so this autumn we set about organizing not one but two outings to the town. Our first in mid September was principally to visit the Exmoor brewery, now well established in their new premises in the town near Golden Hill, but the opportunity to sample the ales from at least one of the brew pubs was not to be missed.

Arriving in the village early, we started the day with a quick visit to the **White Hart** in the centre of town where a variety of real ales are now brewed under the **Tanners** banner. As neither the **Gold (4.2%)** nor the **Big Horse bitter (3.8%)** were on tap that day we settled for pints of the **Box O'Frogs (4.5%)** which with the slogan of '*Hoppy, Hoppy, Hoppy*' didn't disappoint! But then to the main attraction - the Exmoor brewery. As ever, managing director Jonathan Price made us very welcome, pleased to show off the new plant and rightly proud to tell us

about all the brewery's many achievements, not least the award to celebrate 30 years of **Exmoor Gold (4.5%)** - the nation's first golden ale. Better still, we were soon to be reacquainted with some of Exmoor's now famous menagerie of ales including both **Fox (4.2%)** and **Stag (5.2%)**. By the time of our departure it's fair to say we were all thoroughly delighted with our day out.



Barely a month later, there we were again in Wiveliscombe, this time on a different mission! First stop was the Bear Inn where, in quick succession, we sampled the **Baby Bear (3.8%)** mild, the **Black Bear (4.0%)** bitter and the **Goldihops (4.0%)** summer ale, before brewer Jon Coward led us on a brief tour of the premises - an outhouse at the back of the pub! But the main focus of our visit was still to come - a personally conducted tour of the celebrated Cotleigh brewery, in the company of owner Stephen Heptinstall. Operating in the town since relocating from south Devon in 1980, the Cotleigh brewery provides visitors with a truly memorable experience. The welcoming social area, decked with numerous mementos of the brewery's achievements, proudly displays Stephen's passionate support for the Royal

Marines in who's honour **Commando Hoofing** golden ale (4%) was launched to commemorate the regiment's return from deployment in Afghanistan. With an impressive array of real ales being brewed on a regular basis, branch members were delighted to sample just some of the Cotleigh range that including **Tawny Owl** - a light bitter (3.8%), **Hip Hop Hooray** - a light golden ale (3.9%), and even an early xmas taste of the eagerly awaited **Red Nose Reinbeer** (4.5%). The group's favourite though had to be **Cotleigh 25** (4.0%) - a perfectly balanced pale golden beer first brewed in 2004 to celebrate the brewery's 25th anniversary but so popular it's been brewed there ever since!



So to all of Wiveliscombe's brewers and breweries, a big thank you, not only for the hospitality shown to the CAMRA members of our branch but for displaying such enterprise in helping keep alive the spirit of real ale drinking in the South West . . .

Peter Thompson

(If you would be interested in joining us on a future brewery outing please contact Social Secretary **Mark Partridge** - details on page 4)



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Cunningly crafted from a blend of several hops and malts to produce a mild-brown beer of unusual subtlety and finesse. Slight maltness on the tongue is followed by a burst of hops and a lingering bitter-sweet aftertaste.

EXMOOR GOLD • ABV 4.5%
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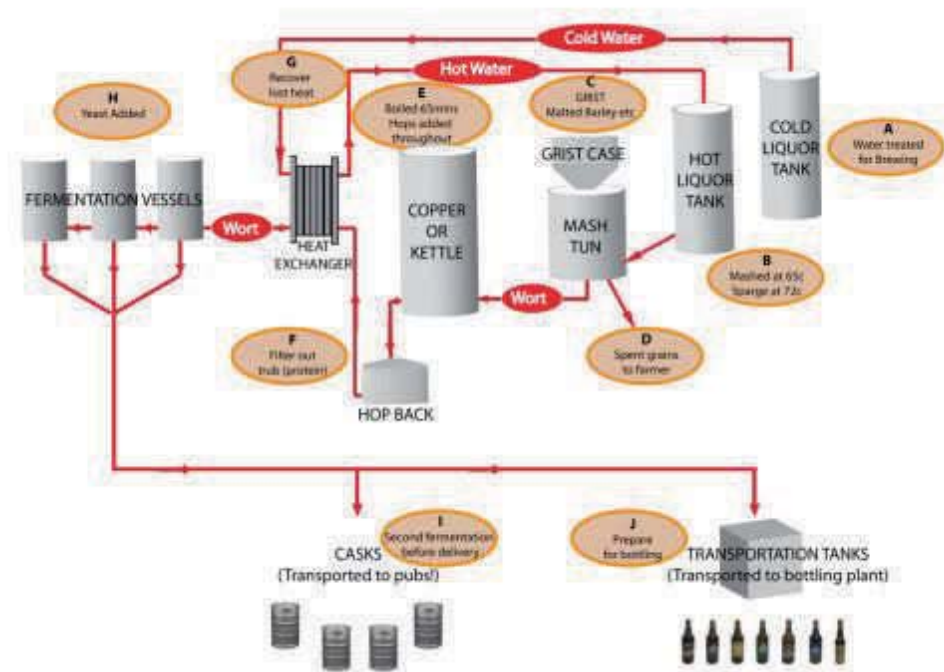
EXMOOR STAG • ABV 5.2%
Strong copper-coloured premium bitter, with a good malty taste, full hopped aroma and long dry finish. Originally brewed for Somerset County Cricket Clubs Centenary celebrations, so popular the brew became permanent.

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Breweries, Brewers and Brews

(Part 3)



In earlier parts of this article (Beertiz Autumn/Winter 2016 <http://northdevoncamra.org.uk/newsletter-archive/>) we covered Brewers, Breweries and Brews, especially design and ingredients. This final article focusses on aspects of the brewing process.

Water (A):

Once we have selected and crushed the grains/ malts, we can mix them into the 'liquor' (the brewing water). Some brewers treat this liquor before use – adding gypsum to 'burtonise' it (good for pales and makes drinkers thirsty), or by removing chlorine, adjusting acidity, hardness or mineral levels. However, as Dave says, North Devon water is fantastic, why adulterate it?

Mashing:

Before the grist (C) is mixed-in, the liquor must be heated to a suitable temperature for the mash to take place – around 61-69°C, plus a bit for cooling (B). The exact temperature influences alcohol levels, as we see later. The porridge-like mash mixture sits there for an hour or so converting grain starches into fermentable sugars (D).

Boiling:

Once the mash has finished, the sugary liquid 'wort' is separated from the 'spent' grains to be boiled (E). The main flavouring hops are added at the start of the boil and towards the end, aroma hops.

Cooling:

At the end of the boil, the wort is filtered (F) then cooled and aerated to prepare for the fermentation (G). The wise brewer saves money (and the world) by using a heat exchanger to cool the wort and heat the liquor for the next brew!

Yeast:

As discussed in previous articles, the yeast influences flavour, fermentation rate and ABV, so consistency is vital. There are three choices:

- Crop the yeast from one brew to use in the next – cheapest, but can be tricky to do well.
- Buy active yeast from a yeast bank – either a stock yeast, or the breweries yeast variant grown and re-supplied by experts – less ‘tricky’, but dearer!
- Buy dried yeast and activate it, again dearer.

Our brewers use all of these approaches. One is a fan of cropping (indeed is on the 250th generation), but points out you have to be extremely careful with sterilisation and never store a yeast in a fridge for over six days. Others find issues of the cropped yeast gaining off-flavours, which some brewers prevent by regularly acid-washing their yeasts.

Fermentation (H):

Initially the yeast grows using the air dissolved in the wort. Once the air is exhausted, the yeast enters its ‘anaerobic’ phase; here it consumes (or, as Dave says ‘munches on’) the wort sugar to create alcohol (et al). These processes create the wonderful craggy yeast head over the beer, which is what is cropped for the next brew.

Alcohol:

The main factor controlling alcohol level is the amount of malt used. More malt means more sugars (produced during the mash stage) and a longer time for the yeast to convert those sugars to alcohol. A secondary factor is how weak the wort sugars can get before fermentation stops. This varies by yeast type - some munch longer (stronger beer), some shorter (weaker); the term ‘attenuation’ describes this factor.

The brewer can also influence fermentation time a bit by varying the temperature of the mash. These

secondary factors generally affect ABV much less than the malt load, but they do affect the character of the beer – stopping fermentation earlier leaves more sugars in the beer, with more mouthfeel.

***Nerd alert:** If you ever wondered about the term ‘Original Gravity’ (OG) now’s your chance to find out. It is the density of the mash at the beginning of the process. Conversely, ‘Final Gravity’ (FG) is the density when munching stops. A typical OG is 1043 (where 1000 is water) and a likely FG range is 1006-1010. Should you feel moved to calculate a (very) rough ABV knowing these two figures, just use this snappy formula: $(OG-FG)*.129$.*

So, for a given target alcohol level (ABV), the brewer uses more malt with a lower attenuation brew, than with a higher attenuation one – which approach would you chose as a big brewery? Perhaps this is a clue to why CAMRA insists on knowing the OG of a beer as well as the ABV.

Maturation (I):

Once the beer is in a settling tank or casks, stuff starts dropping to the bottom to clarify the beer. Most brewers accentuate this process by adding isinglass (fish swim bladders), believing customers favour crystal bright beer. Dave, alone of ‘our’ brewers, doesn’t do this – he believes little bit of protein does no harm and “why put muck in your beer if you don’t need to – it is only something else to go wrong”. Opinions vary strongly, but certainly removing isinglass makes a beer vegetarian.

Keeping

Finally, I wondered whether brewers added something to increase the shelf-life of the beer; and the answer is ‘no’, and ‘yes’! There is no magic ingredient, but all agreed that higher hops and/or alcohol levels create longer lasting beers (hence the IPA beers used for long journeys to Asia). Life in cask before tapping varies from six weeks and six months depending on these factors, assuming barrels are well stored (~12°C).

Feeling thirsty?

Ron Lester

Pub News

from around the Branch



As usual during the early weeks of the New Year, members of our Pubs Officer Group have been busy assessing and surveying potential pubs for inclusion in the next Good Beer Guide. Once again, being restricted to just 27 entries for our branch will inevitably mean that some very good pubs will miss out. Competition is strong, not just in our branch, but across the Country. In many ways this is a direct consequence of the influence of CAMRA and its success in raising standards throughout the UK pub industry. A few years ago, if a pub dropped out of the GBG one suspected that there was something wrong with it. This is no longer the case in many instances. It is important that we should recognise this and continue to support all those very worthy establishments that are unfortunate enough to miss out. The GBG is not, of course, the only CAMRA guide these days. Please remember that WhatPub carries details of many more pubs where you can also enjoy a very good pint.

Some good news from the south of our branch is that a long-term lease has been agreed on **The Seven Stars** at South Tawton. This, the only pub in the village and a GBG entry in 2015 and 2016, has been shut since last April when popular landlord Tony Faye left to take on a pub in Tavistock. The interior is currently being refurbished prior to reopening. In nearby South Zeal **The Oxenham Arms** enjoyed a most successful festive season, while **The Kings Arms** has been very busy with local events. There are a few more local ales available in Okehampton these days, with **The Fountain** now regularly featuring beers from Dartmoor Brewery, while **Holsworthy Ales** continue to be prominent at **The London Inn**, and of course there is always something local on at **The Plymouth**, with Black Tor



featuring strongly. **The White Hart**, which reopened as a Wetherspoons last summer, also includes some local beers within its selection. At Exbourne, **The Red Lion** held its usual Christmas Beer Festival, featuring festive offerings from Exmoor, Exeter, Holsworthy Ales, Hanlons, Bays, Otter, Dartmoor and GT Ales. A great line-up and all in excellent condition.

It is reported that there is about to be a change of licensee at **The Fountain** in North Tawton. Meanwhile Nick, the steward at **Barnstaple Conservative Club**, whose passion for real ale was instrumental in it becoming our branch Club of the Year in 2016, has also departed. At **The George** in Braunton, which had shaped well since reopening last year, the co-owner who had been acting as manager, left to return to Bristol in the autumn.

The freehold of **The Globe** at Beaford, shut since the end of July, is now to be sold at auction. **The Westleigh Inn** at Westleigh, near Bideford, another pub that had appeared to be both popular and well run, is also shut at present. An unsustainably high



rent was cited as the reason for this closure. **The Wrey Arms** on Sticklepath Hill, Barnstaple, closed on 3rd February and owners Enterprise Inns are now looking for yet another leaseholder to take it on.

The Marlborough Arms, formerly the Marlborough Club, at the bottom of Marlborough Road in Ilfracombe, closed its doors at the end of January. Owners Gary and Kit Goodchild have been reported as saying that, after 15 years at the pub, they were forced to shut down owing to the economic situation. It is understood that the building is being repossessed. The probability is that the closure will

be permanent and the pub turned into flats. This has already happened to the rest of the building. Also in Ilfracombe, **The Wellington Arms**, which Enterprise had been operating with managers following the departure of the well-regarded previous tenant in August, now has new tenants. Ryan and Kirsty Naden have made favourable first impressions. Three well-kept and attractively priced beers are now available. A good report has also been received of **The St George** in Ilfracombe, where Sharp's Own can be enjoyed at just £2.50 per pint.

Finally, a word of thanks to Natasha Vukic, of The Real Ale Girls, for her valuable assistance in distributing copies of the previous edition this magazine. We often struggle to make timely deliveries of the Winter Edition of Beer Tiz, particularly in some of the more remote and northerly parts of our branch. Her help on this occasion has been much appreciated.



Late News: Just as this edition was going to press came word of the devastating fire at the **The Bell Inn**, Parkham on 13th February. We extend our sympathies to Mike, Rachel and family and hope their lovely pub is back in business before too long.

Bob Goddard
POG Coordinator

The Staghunters Inn

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CAMRA LocAle



The CAMRA LocAle initiative promotes pubs that endeavour always to stock at least one locally brewed real ale (brewed within our branch area or within 30 road miles of the pub) kept in consistently good condition. If your local isn't in the scheme ask the landlord or landlady to join the scheme by contacting branch Locale Officer, details on Page 4.



Although the beer policy of pubs can change, to the best of our knowledge you should usually find a locally brewed beer available in the following pubs:

Abbotsham - Thatched Inn	Lynmouth - Rock House Hotel, Blue Ball Inn,
Appledore - Champ	Village Inn, Rising Sun
Ashwater - Village Inn	Lynton - Sandrock Hotel, Beggars Roost Inn
Barnstaple - Reform Inn, Panniers, Bull & Bear,	Molland - London Inn, Blackcock Inn
Green Man	Morteheo - Ship Aground Inn
Bideford - King's Arms, Lacey's Ale and Cider House,	Muddiford - Muddiford Inn
Appledore Inn, Rose Salterne, Crealock Arms	North Molton - Poltimore Inn
Bradford - Windsor Arms	North Tawton - Railway Inn, White Hart,
Brandis Corner - Bickford Arms	Copper Key Inn
Bratton Clovelly - Clovelly Inn	Northlew - Green Dragon
Brendon - Staghunters Inn	Okehampton - Plymouth Inn, Fountain Hotel,
Bridestowe - White Hart Inn	London Inn
Buckland Brewer - Coach & Horses	Parkham - Bell Inn
Chittlehampton - Bell Inn	Parracombe - Fox & Goose Inn
Clovelly - New Inn, Red Lion Hotel	Pusehill - Pig on the Hill
Croyde - Manor House Inn	Roborough - New Inn
Dolton - Royal Oak Inn	Rockford - Rockford Inn
East Down - Pyne Arms	Sandyway - Sportsman's Inn
Exbourne - Red Lion	South Molton - George Hotel, Town Arms Hotel,
George Nympton - Castle Inn	Coaching Inn, Kings Arms
Georgeham - Kings Arms	South Zeal - Oxenham Arms, Kings Arms
Halwill Junction - Junction Inn	Sticklepath - Devonshire Inn, Taw River Inn
Hartland - Anchor Inn, Kings Arms	Swimbridge - Jack Russell
Hatherleigh - Tally Ho!	Throwleigh - Northmore Arms
Heddon Valley - Hunters Inn	Torrington - Royal Exchange, Torrington Arms
High Bickington - Golden Lion	Welcombe - The Old Smithy Inn
Holsworthy - Old Market Inn, Rydon Inn	West Anstey - The Jubilee
Horns Cross - Coach and Horses	West Down - Crown Inn
Ilfracombe - George & Dragon, Ship & Pilot,	Whiddon Down - Post Inn
Pier Brewery Tap & Grill	Woolacombe - Old Mill
Kings Nympton - Grove Inn	Yarde Down - Poltimore Arms
Lake - Bearslake Inn	
Lee - Grampus Inn	

Brewing For A Changing Market

Beer and the Gluten Free Debate

I recently met up with an old friend who has moved to North Devon and thought I'd do a bit of recruiting for CAMRA. When she told me her husband had celiac disease I felt very sorry for him – he could no longer enjoy the pleasure of real ale, but instead had to make do with wine or cider – so was unlikely to be joining us on many of our brewery trips. But it did get me thinking about the possibility of making gluten free beer. After all it is now possible to get gluten free bread, cakes, biscuits and puddings...



My initial research showed that there is a current debate between the food industry and medical clinicians about the definition of 'gluten free', with clinical professionals supporting the 'zero tolerance' approach even though celiacs can tolerate gluten in very low amounts – up to 10mg per day. The food industry however, questions whether the definition of 'gluten free' might be modified to include foods which may contain some gluten but which have had the offending polypeptides removed from the product. On this basis, when it comes to beer, there is some support for the view that the raw materials of brewing and the brewing process could be modified to meet current gluten free standards.

For beer to be considered naturally gluten-free brewers must be able to demonstrate beyond all doubt that they have produced a gluten free product. Given that brewers are already experts

at controlling or removing proteins from their raw materials during the brewing process it may just be a small additional step in the process to control or remove the celiac trigger protein(s) from the raw materials. In this way beer could be defined as 'gluten free' and therefore safe for people with celiac disease to enjoy. Future generations of celiac will be grateful for this possibility!



Perhaps the answer lies in the brewing industry joining with the medical community to agree a more exact definition of the peptide sequence which triggers celiac reaction and come up with a more useful definition of 'gluten free'. Without input from brewers to this debate beers and other malt based drinks may find themselves permanently regulated out of the growing gluten free market.

Mal





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 Forename(s) _____
 Date of Birth (dd/mm/yyyy) _____
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01/15

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The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society
 - If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.



The New Inn, Roborough

Nr. Winkleigh, North Devon, EX19 8SY

Ph: 01805 603247 info@thenewinnroborough.co.uk
www.thenewinnroborough.co.uk

Award winning food & service

North Devon Cider Pub of the Year 2015 & 2016

Extensive 'proper' cider menu

Guests ales from North Devon & beyond

Live music, events & themed nights

South facing sun trap patio

Extensive gin menu

Opening Hours

Monday & Tuesday 5pm – 11pm

Wednesday & Thursday 12pm – 3pm; 5pm – 11pm

Friday & Saturday 12pm – 11pm

Sunday 12pm – 11pm

The 5th Annual Rough Hill Festival

Friday 29th Sept – Sunday 1st October

14 beers – 14 ciders – 14 gins

Live music, BBQ, Hog Roast, Raffle, Door Prizes,
Games and much more!

RED LION

EXBOURNE

**North Devon CAMRA
Pub Of The Year 2014 & 2015**

**Local Real Ales served direct
from the barrel**

**Homemade food available from
midday to 9.30pm every day**

Large single malt and gin collection



Tel: 01837 851551

High Street, Exbourne,

Nr Okehampton, EX20 3RY.

www.theredlionexbourne.co.uk

The Post Inn @ Whiddon Down

01647 231 242

EX20 2QT Just off the A30

Friendly welcoming pub with large car park and beer garden, open daily from 12noon til 11pm.

Open log fire.

Excellent Hearty Pub Grub Served daily 12-3 and 6-9, a choice of up to
4 Real Ales and 4 ciders on offer at all times.

Well behaved children and dogs on leads always welcome.

New to The Post Inn... Sunday Carvery served 12-3.

With regular live music and events follow us for updates on Facebook...

'The Post Inn, whiddon down'

Web: www.thepostinnwhiddon.co.uk

Email: thepostinn@gmail.com





**WYE VALLEY
BREWERY**

MAKING OUR BEERS LOOK

As Great

AS THEY TASTE

We at Wye Valley Brewery felt it was time for a new look
that gives our beers the bar-presence they deserve.
Same great beer, shiny new brand.

Wye Valley Brewery
Stoke Lacy
Herefordshire
HR7 4HG

01885 490505
sales@wyevalleybrewery.co.uk

wyevalleybrewery.co.uk



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