**Beer: History, Philosophy and Science**

Tasting

17/06/2016

**Flight 1: Sour Beer**

*Oud Beersel Oude Vieille Lambiek*

An old (oude/vieille), unblended lambic from the Oud Beersel brewery in Beersel, Belgium. It is approximately 18 months old.

*Girardin Black Label Gueuze*

An unfiltered, unpasteurised gueuze from the Girardin brewery in Sint Ulriks-Kapelle, Belgium. It’s produced by blending 12, 18 and 24 month old lambic and is naturally carbonated in the bottle. These bottles were filled in 2014, so the beer has matured for a further two years in the bottle.

*Hanssens Schaerbeekse Kriek*

A sour fruit beer made with traditional, Belgian Schaerbeekse cherries. It is produced by blending 75% young lambic, aged on the cherries, with 25% old lambic before bottle conditioning. This was bottled in January of 2015, and so has matured for a further 17 months in the bottle.

*Rodenbach Vintage 2012*

An unblended Flemish sour ale from Rodenbach brewery in Roeselare, Belgium, brewed in 2012. It is a bottling of 100% 2-year-old beer from foeder 170, which the brewery’s blender judged to be the best barrel of the year.

**Flight 2: Smoked Beer**

*Aecht Schlenkerla Helles Lagerbier*

An unsmoked Helles lager from the Heller-Trum brewery in Bamberg, Germany, which picks up a subtle beech-smoke flavour from the brewery’s very smoky equipment.

*Wild Beer Co. Smoke ‘n’ Barrels*

A smoked lager produced by the Somerset brewery, The Wild Beer Co. It is smoked using a mix of oak, cherry wood, sage and rosemary.

*Aecht Schlenkerla Rauchbier Märzen*

A pungently smoky lager from the Heller-Trum brewery in Bamberg, Germany. It is made entirely from malt smoked at the brewery over beech fires.

**Flight 3: IPA**

*The Kernel Mosaic IPA*

A single-hopped IPA from The Kernel brewery in London. It uses large amounts of the American hop Mosaic, which was released in 2012 and is known for providing pronounced aromas of blueberry and tropical fruit.

*Buxton King Maker*

A strong Double IPA from the Buxton brewery in Derbyshire. It is heavily hopped, bitter and malty.

*Brewdog Sink the Bismarck!*

An extremely strong (41%) IPA produced by the Brew Dog brewery from Aberdeen. It is produced from a 9.2% Double IPA, hopped with Columbus, Centennial, Simcoe and Amarillo hops, which is then concentrated by fractional freezing at -40°C, before undergoing a final dry-hopping.

**Flight 4: Stout/Porter**

*The Kernel 1890 Export Stout*

A strong stout produced by The Kernel brewery in London. The recipe is based on an 1890 recipe from the old, London brewery, Truman’s (which closed in 1989 after 321 years of brewing).

*De Struise Brouwers Pannepot*

A strong, Belgian-style ale from the De Struise brewery in Oostvleteren, Belgium. The beer is a somewhere between a Belgian Quadrupel and an American stout. It is currently ranked 36th best beer in the world out of several hundred thousand beers on ratebeer.com.

*Harvey’s Imperial Extra Double Stout*

A strong, black, tarry Imperial Stout from the Harvey’s brewery in Lewes. The beer is fermented with the brewery’s own yeast culture, which they have maintained for over 50 years by fermenting each batch of beer with the yeast from the previous batch. It is matured for around a year before bottling.

*Alesmith Speedway Stout*

A strong, rich, American-style stout, infused with locally-roasted coffee, from the Alesmith brewery in San Diego, California. It was first brewed, to a different recipe, in 1998, and was first brewed in its current form in 2001. It has been consistently rated as one of the best American-style Imperial Stouts and is still ranked as 8th best beer in the world on ratebeer.com.