

2006 Festival: Sussex Bar Tasting Notes (Page 1)

Brewery	Beer	Tasting notes	Your notes
1648 BREWERY, East Hoathly, East Sussex	Signature (4.4% ABV)	An award winning light-coloured beer; this best bitter with distinctive hop notes was launched at this beer festival in 2004.	
1648 BREWERY, East Hoathly, East Sussex	Ginger Nol (4.7% ABV)	A subtle combination of smoked malted barley and fresh root ginger.	
1648 BREWERY, East Hoathly, East Sussex	Winter Warrant (4.8% ABV)	Very dark with a smooth roasted flavour.	
ARUNDEL, Ford, West Sussex	Black Beastie (4.9% ABV)	A dark brown full-bodied beer. Malt and fruit combine ending in a smooth dry flavour.	
ARUNDEL, Ford, West Sussex	Feasta Bunny (4.0% ABV)	A special, seasonal brew for Easter.	
ARUNDEL, Ford, West Sussex	Little Willie (4.0% ABV)	A traditional bitter with some port in the aroma, slightly tangy in the flavour with a hint of malt. One of the "Willies" range.	
ARUNDEL, Ford, West Sussex	Old Knucker (5.5% ABV)	Dark old ale with a malt and fruit aroma. Malt dominates the taste with bittersweet coffee finish.	
ARUNDEL, Ford, West Sussex	Sussex Gold (4.2% ABV)	A light golden ale with a malty, fruity flavour and a little hop in the finish.	
BALLARDS, Nyewood, West Sussex	Golden Bine (3.8% ABV)	Golden in colour with a light, floral flavour and aroma, available from March to April.	
BALLARDS, Nyewood, West Sussex	Midhurst Mild (3.5% ABV)	Traditional dark mild, well-balanced, refreshing with a biscuity flavour.	
BALLARDS, Nyewood, West Sussex	Nyewood Gold (5.0% ABV)	Robust golden brown strong bitter very hoppy and fruity throughout with a tasty balanced finish.	
BALLARDS, Nyewood, West Sussex	Poms Delight (9.6% ABV)	A vinous easy drinking dark barley wine, full of caramel and toffee flavours with an underlying hoppy finish. Treat it with respect!	

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BALLARDS, Nyewood, West Sussex	Wassail (6.0% ABV)	A strong, full-bodied, fruity, tawny beer with predominance of malt throughout, but also with an underlying hoppiness.	
CUSTOM BEERS, Haywards Heath, West Sussex	Cascade (4.8% ABV)	An orangey-copper coloured beer with Cascade hop and fruit aroma, the hops notable in the taste, with a short aftertaste.	
CUSTOM BEERS, Haywards Heath, West Sussex	Centenniale (3.8% ABV)	This mid-brown beer is crammed with Centennial hops to give a strong hop character to the aroma and flavour, leading to a good hop finish.	
CUSTOM BEERS, Haywards Heath, West Sussex	Chinook (4.2% ABV)	This is light brown in colour with Chinook hops evident in aroma and taste. A hoppy bitterness is maintained in the taste and long dry finish.	
CUSTOM BEERS, Haywards Heath, West Sussex	Honey Porter (5.5% ABV)	A traditional dark porter, tempered with the addition of Honey.	
DARK STAR, Anstey, West Sussex	American Pale Ale (4.7% ABV)	A very hoppy pale bitter brewed with American brewer's yeast and American hops.	
DARK STAR, Anstey, West Sussex	Best (4.0% ABV)	Red-brown in colour; roast rye malt dominates the aroma and taste.	
DARK STAR, Anstey, West Sussex	Hophead (3.8% ABV)	Hops dominate the aroma and taste of this pale bitter, which leads to a lingering dry finish. A multi-award winner!	
DARK STAR, Anstey, West Sussex	Oatmeal Stout (4.5% ABV)	Jet black with rich caramel and smooth malty flavours, with dryness and some liquorice coming through the taste. Long bitter finish.	
DARK STAR, Anstey, West Sussex	Nut Brown Ale (4.5% ABV)	This mid-brown beer is subtle in aroma and light in body. It has a finely balanced malt/hop taste. One of the oldest styles of English ale.	
FALLEN ANGEL, Battle, East Sussex	Fire in the Hole (3.9% ABV)	Brewed using the freshest chillis, extremley hot!	

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FALLEN ANGEL, Battle, East Sussex	St Patrick's Irish Stout (3.1% ABV)	A dark stout with a chocolate/coffee aroma and taste.	
FILO, First In Last Out, Hastings, East Sussex	Cardinal (4.4% ABV)	A dark porter with burnt caramel, malt and dry finish with coffee and hops.	
FILO, First In Last Out, Hastings, East Sussex	Crofters (4.0% ABV)	A mid-brown beer with a "typical bitter" and fruit aroma, the taste has malt berry fruits and toffee. A hoppy finish.	
FILO, First In Last Out, Hastings, East Sussex	Ginger Tom (4.4% ABV)	This is a light-brown beer with some hoppiness and a ginger flavour.	
GRIBBLE, Gribble Inn, Oving, West Sussex	Pigs Ear (5.8% ABV)	A full-bodied old ale with a rich ruby-brown colour.	
GRIBBLE, Gribble Inn, Oving, West Sussex	Toffs Ale (4.0% ABV)	This is a very close relative of Fursty Ferrets.	
HAMMERPOT, Gribble Inn, Oving, West Sussex	Madwick Gold (5.0% ABV)	First available at the SBFI A golden ale with a fresh citrus / spice hop flavour and nose. Very drinkable with a refreshing, thirst quenching finish.	
HAMMERPOT, Gribble Inn, Oving, West Sussex	Vinery Mild (3.2% ABV)	A dark mild with just a hint of ruby red glowing through. Full of dry flavoursome malts with a slight toasty smokiness. Delicately hopped with classic English Fuggles.	
HAMMERPOT, Gribble Inn, Oving, West Sussex	Red Hunter (4.3% ABV)	Deep mahogany to ruby red bitter. A full bodied rich and slightly vinous malt character soundly balanced with finest English hops.	
HARVEY, Lewes, East Sussex	Armada Ale (4.5% ABV)	Hoppy amber best bitter. Well-balanced fruit and hops dominate throughout with a fruity palate.	
HARVEY, Lewes, East Sussex	Hadlow Bitter (3.5% ABV)	This is a notably hoppy light bitter (the old PA recipe) using hops grown in the Hadlow area of Kent. It has a long dry finish.	

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HARVEY, Lewes, East Sussex	1859 Porter (4.8% ABV)	This is brewed to a 1859 recipe, coffee and hop notes are dominant in the taste and the long finish.	
HARVEY, Lewes, East Sussex	Kiss (4.8% ABV)	A light coloured honeyed brew from a special mash including Malted Oats and finishing at 4.8% A.B.V	
HARVEY, Lewes, East Sussex	Sussex Best Bitter (4.0% ABV)	This is a full-bodied brown bitter. A hoppy aroma leads to a good malt hop balance, and a dry aftertaste. CAMRA's Champion Best Bitter 2005.	
HEPWORTH, Horsham, West Sussex	Iron Horse (4.8% A.B.V)	A premium bitter with a dense flavour and subtle sweetness.	
HEPWORTH, Horsham, West Sussex	Pullman (4.2% ABV)	A sweet, nutty maltiness and fruitiness are balanced by hops and bitterness in this easy-drinking, pale brown bitter, with a subtle finish.	
HEPWORTH, Horsham, West Sussex	Traditional Sussex Bitter (3.6% ABV)	A fine, clean-tasting amber session beer. A pleasant fruity and hoppy aroma that leads to a crisp, tangy taste. A long dry finish.	
KEMPTOWN, Brighton & Hove	Dragon's Blood (5.2% ABV)	The aroma is light malty, the taste is sweet malty with roast and fruit. Originally brewed to celebrate St.George's Day. Bright red in colour!	
KEMPTOWN, Brighton & Hove	Kemptown Bitter (4.0% ABV)	Amber/tawny in colour, this beer has slightly floral hop notes in the aroma and taste, with a short, dry aftertaste.	
KING, Horsham, West Sussex	Amarillo (4.1% ABV)	A new beer in the single hop range; brewed with American Amarillo hops. These give a wonderful aroma and flavour, mid-brown in colour.	
KING, Horsham, West Sussex	Broadsfield (4.0% ABV)	A full-bodied beer balanced with hop bitterness, mid strength and mid-brown in colour; a seasonal ale for March.	

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KING, Horsham, West Sussex	Mother-in-Law (4.1% ABV)	A brewery version of the classic blend, King's Old and Horsham Best; mid to dark brown and full flavoured.	
KING, Horsham, West Sussex	Scrummy Bitter (5.0% ABV)	Brewed especially for the 6 nations rugby tournament; strong in alcohol with a good malty and bitter taste.	
PITFIELD, Haywards Heath, West Sussex	1837 IPA (7.0% ABV)	Brewed to a 1837 recipe, this beer is darker in colour than most modern IPAs. It is heavily hopped with a dry finish.	
RECTORY, Streat, East Sussex	Rector's Revenge (5.0% ABV)	Copper-brown strong bitter with a complex aroma, becoming more hoppy in the mouth with a dry, bitter finish.	
RECTORY, Streat, East Sussex	Winter Ale (5.7% ABV)	A dark roast ale with malt, coffee and liquorice notes and a bitter chocolate finish.	
ROTHER VALLEY, Northiam, East Sussex	Blues (5.0% ABV)	A dark winter ale/porter with notable hop character and a hoppy dry finish.	
ROTHER VALLEY, Northiam, East Sussex	Boadicea (4.6% ABV)	A pale, refreshing occasionally brewed ale only using the Boadicea hop giving a fresh citrus character to the ale, not the usual bitter!	
ROTHER VALLEY, Northiam, East Sussex	Copper Ale (4.1% ABV)	Copper coloured, quite bitter in flavour with a small amount of chocolate to balance. Dry short finish.	
ROTHER VALLEY, Northiam, East Sussex	Level Best (4.0% ABV)	Full-bodied tawny session bitter with a malt and fruit aroma, malty taste and a dry, hoppy finish.	
WELTONS, Horsham, West Sussex	Budget Beast (3.4% ABV)	Amber-coloured, beautifully balanced bitter with hoppy flavour and lots of aroma.	
WELTONS, Horsham, West Sussex	Horsham Old (4.5% ABV)	Roast and toffee flavours predominate with some bitterness in this traditional old ale. Bitter-sweet with plenty of caramel/roast, short finish.	

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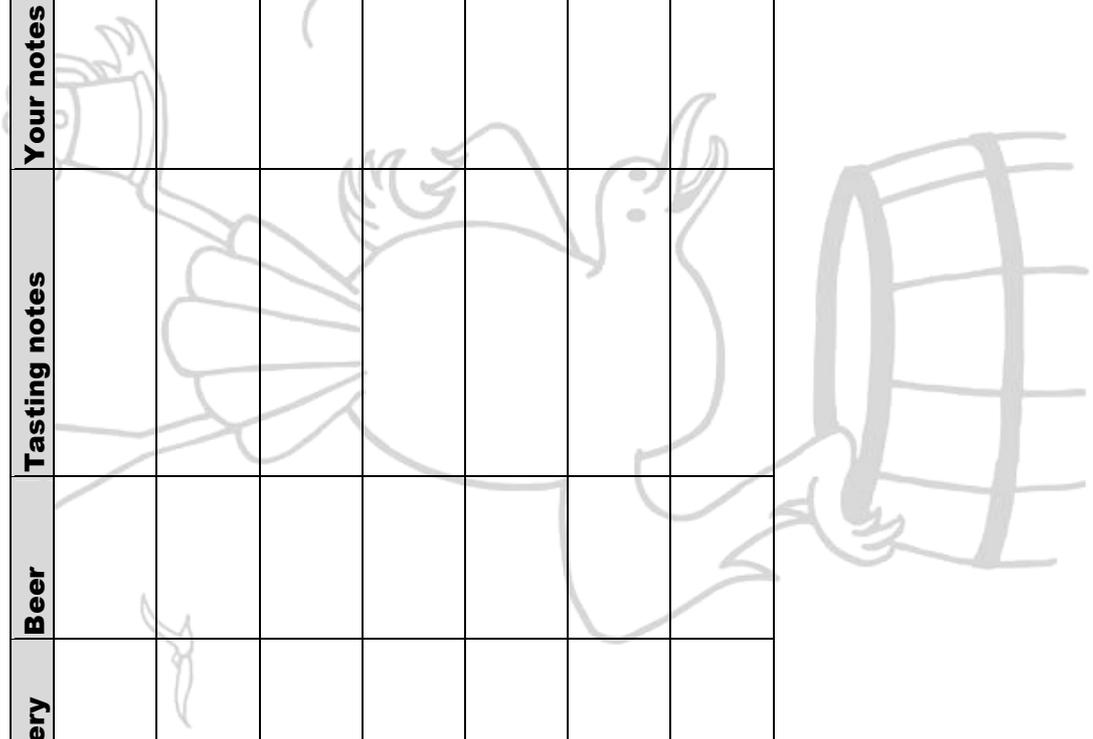
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WELTONS, Horsham, West Sussex	Old Cocky (4.3% ABV)	Amber coloured best bitter with leafy hop character and some grapefruit notes. It has a grapefruit/bitter finish.	
WELTONS, Horsham, West Sussex	O The T (6.0% ABV)	This beer has a burgundy tint and well rounded malty flavours with a bitter/liquorice finish.	
WHITE, Bexhill-on-Sea, East Sussex	Mild (4.0% ABV)		
WHITE, Bexhill-on-Sea, East Sussex	Firkin (3.8% ABV)		
WHITE, Bexhill-on-Sea, East Sussex	Love Handle (4.5% ABV)		

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Use this page for any additions/replacements

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