

British Guild Of Beer Writers

Newsletter April 2015



Annual awards dinner This year's annual dinner might have something of the Roaring 1920s about it, though Prohibition will be strictly off the menu.

The venue for the dinner will be the Park Lane Hotel on Piccadilly in central London and we will be located in the newly refurbished and fabulously grand Grade II art-deco ballroom. The date for the dinner into your diary I would suggest you scratch is Thursday, 3 December and details of how to obtain tickets will soon be released. The chefs at the hotel are very exciting at being involved in a beer dinner and are looking forward to working with us. Guild members Mitch Adams, Sophie Atherton and Robert Humphreys will be working with the hotel's team on the menu and beers for the dinner.

Awards sponsorship We are currently looking for a new sponsor for one of our awards — if you work for a company which might be interested in sponsoring an award, or even know of one, please get in touch with me and I'll provide you with details of the sponsorship package.

Artisanal brewers come to the fore as news breaks of historic 18th-century Worthington portraits coming home to Burton. Two paintings with links to the early days of brewing in Burton have been bought by the National Brewery Heritage Trust (NBHT). The portraits of William and Martha Worthington, members of the famous Burton brewing family, were bought for £500 at an auction. The portraits are believed to be the only known images of them. Now the NBHT plans to raise the money needed to restore the paintings before they're put on display in the National Brewery Centre museum in Burton. According to one expert, restoration

could cost several thousand pounds.

William was the eldest son of William Worthington, who founded the Worthington brewery in 1760. He took over the firm when his father died in 1800, and ran it with his wife Martha, who appears in the other portrait.

The oil canvas works are attributed to painter Richard Jones, a painter whose reputation rested on his sporting subjects, and they were thought to have been produced around 1820.

It appears the portraits were lost for many years before being rediscovered at a house in Bristol. The Worthington and Evans families played an important role in the development of Burton's brewing industry and it only fitting that the portraits will now have a permanent home in Burton.

Guild EGM and AGM The British Guild of Beer Writers Annual General Meeting has been fixed for Tuesday, 16 June at the Finborough Arms in Earls Court. An Extraordinary General Meeting to adopt the Guild's new articles of association has been fixed for the same day, same location and it will start at 4pm and provisionally will be expected to last for an hour. After this there will be a break where it is hoped that a representative of Portobello Brewery will present a selection of beers to those in attendance, before the AGM begins at 6.30. I hope to see you there. **Tim Hampson**

News

• **It's Cask Beer Week in September** and Somerset Brewery Butcombe is urging fellow brewers to open their gates during the Week. 'There's nothing to pay, you don't have to be a member of anything; and you can do whatever you want,' says Tom Newell of

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Butcombe Brewery. 'As far as we're concerned, it's a no-brainer. We have been opening up the brewery to members of the public on a Saturday in September for the past eight years. It started off as a way of showing gratitude to our village for its support and while it's still a thank you to the local community, it now sits under the Cask Ale Week banner and people flock from far and wide. It's not just a brewery open day, more a massive celebration of cask ale. It's satisfying to see so many people are enjoying Britain's national drink. As a way of rewarding our loyal drinkers and encouraging new people to try our beers, it works perfectly. It's definitely the best piece of PR activity we do each year.

As every brewer in the country would tell you, interest in brewing and beer is at an all-time high. So, as Cask Ale Week initiator Paul Nunny says, 'opening up the brewery is an obvious way of getting more people engaged. It's a fantastic opportunity for breweries to share their passion for brewing and beer. It's a win-win situation — so why wouldn't you do it?'

Breweries opening up for Cask Ale Week will be listed on the CAW website. Send details to frances@redflamecommunications.co.uk or heather@redflamecommunications.co.uk

- **Guild members** will be very welcome at the next IBD Southern Section Event, on 13 April at Campden BRI, Coopers Hill Road, Nutfield, Surrey, RH1 4HY, starting at 6.15 and going onto 8.00pm. Thibault Delafontaine, the Sensory Manager at Campden BRI will give a presentation on New Product Development. The talk will cover the NPD of gluten free beer, first by using the Africa grain Teff and secondly using a standard grist and a protease. It will then move on to brewing NPD using reverse engineering. If you wish to attend, please contact Pete Channon at IBDSUKS@ibd.org.uk or call 07771 933091.

- **Stay in a Pub** now lists in detail over 1300 of the best pubs with accommodation says Guild Treasurer Paul Nunny. Do check the site www.stayinapub.co.uk and let us know pubs you would recommend for inclusion on the site — the contact is Maddie@stayinapub.co.uk. I am writing a paper on what we need to do to grow this sector and would be interested in people's views at Paul@nunny.fsbusiness.co.uk.

- **Engaging the next generation with cask beer** Cask Beer Uncovered e-learning has been developed by Cask Matters, a partnership of industry and consumer organisations, brewers and retailers who care about the future of our national drink. The goal is to put 100,000 bar staff through the programme over the next three years. The course is completely free of charge to retailers and their staff and represents a £2 million investment by Cask Matters. Industry response to

Cask Beer Uncovered has been overwhelmingly positive. A pre-launch trial with Punch Taverns has provided encouraging feedback and already a significant number of operators have committed to build it into their staff training. Cask Beer Uncovered comprises five short online films which guide the viewer through every aspect of cask beer, with content delivered by brewers, publicans, bar staff and beer drinkers. Each film lasts around five minutes and is followed by a multiple choice test. Staff who score at least 75% across all five modules can print off a personalised Cask Beer Uncovered certificate. For more information on it go to caskmarque.cple-learning.co.uk/registration.aspx — Guild members might like to test themselves.

- **SIBA honours Roger Protz and George Philliskirk** The Society of Independent Brewers (SIBA) has given Lifetime Achievement Awards to Guild members Roger Protz and George Philliskirk. The Awards were presented at SIBA's BeerX event in Sheffield by chairman Guy Sheppard, who said, 'We are delighted to recognise the enormous contribution made by both Roger and George to British beer and brewing. Over the course of their long careers, they have been tireless ambassadors for beer, sharing their knowledge and passion with countless others within and outside the brewing and pubs industry. It is no exaggeration to say that their work has helped to restore beer's place in the national consciousness.'

Presenting Protz with his trophy, Sheppard said, 'Roger has energetically promoted beer at every opportunity, appearing on radio, television and national newspapers and magazines to extol its virtues with his characteristic eloquence, style and clarity. As a founder member of the British Guild of Beer Writers, Roger helped to raise the profile of beer writing and paved the way for the revival of media interest in beer. He has written more than 20 books about beer, contributed to countless magazines in the UK and abroad and is as energetic and passionate today as at the start of his career.'

Dr Philliskirk was, said Sheppard, 'a highly respected figure in British brewing, whose work has influenced both brewers and beer drinkers over many decades.' After completing a PhD in yeast research at Birmingham University in the mid-70s, he forged a career in brewing, becoming

CALENDAR 2015

- Tuckers Maltings Beer Festival, Newton Abbot, April 16-18
- British Guild of Beer Writers EGM and AGM, Finborough Arms, June 16

Please send details of any relevant events to
Adrian Tierney-Jones

head of Carlberg UK's technical department before joining the Beer Academy in 2004. He recently stepped down as the organisation's director and chief examiner. Philliskirk is a Fellow of the Institute of Brewing & Distilling (IBD) and a former chairman of its Board of Examiners, as well as an external examiner at Heriot-Watt University. He has lectured extensively, and presented beer tastings across a range of media including the Richard & Judy chat show, and for several years at the BBC *Good Food Show*. The presentations to Protz and Philliskirk were made at BeerX before an audience of brewers, suppliers and other visitors to the event.

• **Bidding wars** Award-winning publisher Unbound has optioned Pete Brown's next beer book as one of its 25 titles to be published this year via its popular pledge- and rewards-based model. *What Are You Drinking* will be a fascinating look at the facts and fantastic stories behind beer's four main ingredients: water, hops, barley and yeast. Although beer is the most popular alcoholic drink in the world, Brown realized that few people really understand the stories behind these ingredients, and how each one ended up in the beer glass, so he plans to travel to hop fields, maltings, yeast laboratories and artesian wells around the world to uncover the magic behind each ingredient for the curious general drinker. Unbound offers pledgers an exclusive, limited edition of the books on their list, unavailable elsewhere, together with a range of options depending on their level of support. People can buy an advance e-book edition, an exclusive hardback unavailable anywhere else, a signed limited edition copy, tickets to the launch party or a bespoke, personalized beer tasting for a group of friends.

As well as offering an exclusive deal for readers, the beer industry is being encouraged to engage with the project, either with exclusive patronage of the book or by taking Brown up on a special offer package for top-level marketing consultancy for their business. Brown's recent speech at SIBA's BeerX about effective brand marketing for small brewers attracted a packed audience.

After the project is funded (which doesn't include the traditional author advance), a standard copy of the book is distributed as normal into bookshops and online. Additionally, everyone who pledges gets access to 'the author's shed' — exclusive content and project updates unavailable elsewhere.

Brown says: 'There are a lot of misconceptions around crowd-funding, but when it comes to publishing books Unbound simply turns the traditional model on its head: readers get more involvement in advance of publication and the author gets more control and, potentially, a better deal than traditional publishing can now offer.

Jonathan Meades, Raymond Briggs and Booker-long listed Paul Kingsnorth have all chosen this route so I'm happy to become the first beer writer to join the list!' More information about the book can be found here: unbound.co.uk/books/what-are-you-drinking.

• **Northern Line Beer Festival** Over the weekend of 22-26 April, London Brewing Company pubs The Bull (Highgate) and The Bohemia (North Finchley) are hosting a joint beer festival over the St George's weekend. The festival will feature beers brewed up and down the Northern line including the two brewpubs' own beers brewed within short walks of Highgate & Woodside park stations respectively. Other brewers to be featured will include Brew by Numbers, Camden Brewery, Barnet Brewery, Islington Brewhouse & Kitchen, Southwark Brewery, By The Horns and more! Both pubs will have over 25 Northern line beers on each plus other draught beers, ciders & extensive bottle beer lists. There will also be a very special collaboration with former BGBW Brewer of the Year Derek Prentice in anticipation of his new Northern Line home Wimbledon Brewery! Both venues will be hosting meet the brewer events for the London Brewing Co brewers and more informal sessions with other brewers featured in the festival.

The Bull will also be hosting a 'Book & Beer Matching' evening with Pete Brown who will pair Northern Line beers with passages from his own beer books including *Shakespeare's Local* on Thursday evening. The Bull will also host a seven course beer and food matched dinner on Friday, keep an eye out on their website, Twitter and Facebook as tickets will go on sale shortly! Meanwhile Adrian Tierney-Jones will be hosting 'Almost 1001 Northern Line beers' at the Bohemia, a FREE tutored beer tasting and talk about London beer on Saturday afternoon.

Details from www.thebullhighgate.co.uk and www.thebohemia.co.uk.

And now for something scientific

VTT TECHNICAL Research Centre of Finland has been the first to publish a scientific study on the successful generation of hybrid lager yeasts. For centuries the same few yeast strains have been used in the production of lager beer, in contrast to ale, whisky, wine and cider, for which there is a wide range of yeast strains available to produce different nuances of flavour. VTT has been developing hybrid lager yeasts so as to impart new flavour to the beer and accelerate the production process.

Traditionally, even very different tasting lagers have been produced using the reliable and cold-hardy *Saccharomyces pastorianus* yeast species. Studies have shown that this trustworthy brewmaster's helper is actually a hybrid

composed of two different yeast species. One of them is the *Saccharomyces cerevisiae* yeast commonly used in the production of ale, while the other, only recently discovered in the wild, has been named *Saccharomyces eubayanus*.

These findings have opened up possibilities for researchers to create new, customised lager yeasts through selective mating of strains of different yeast species. This enables the production of new flavours for beer or the acceleration of the fermentation phase in beer production, for example.

VTT has screened its own microbial strain collection and the ale yeast strains of commercial collections in order to identify the properties that affect the beer fermentation process. We succeeded in finding suitable yeast strains and mating them with the *Saccharomyces eubayanus* yeast.

The hybrid yeasts generated by VTT's researchers have inherited useful properties from their 'parents'. The new yeasts accelerate the wort fermentation process and improve the production of ethanol. They are also more tolerant to cold than their *Saccharomyces cerevisiae* parent strain, and settle better after fermentation than their predecessors.

The study was published in the online version of the *Journal of Industrial Microbiology and Biotechnology* publication series on 15 February 2015. The study shows that VTT's method is suitable for the generation of new lager yeast strains and the creation of new properties affecting the flavour of beer, as well as improving the beer production process. New lager yeast strains can now be generated entirely without genetic modification technology.

For more information, please contact: VTT Technical Research Centre of Finland; research scientist Kristoffer Krogerus; tel. +358 40 1784227, kristoffer.krogerus@aalto.fi

Thanks to Guy Thornton for this

A blot on the landscape

THREE MATURE DRINKERS sitting in their local last year decided to celebrate their beer tasting travels and created BLOT — Beer Lovers On Tour. After this the original BLOTS, Guild member Les Baynton, John Arguile, Dave Evans, turned their thoughts towards beers they had loved in the past and the possibility of getting them recreated. They also considered obtaining geographically difficult beers not easy to taste locally. The idea was not to create a business but to give drinkers a voice in getting their favourite beers and would be an occasional initiative. Their first venture was to bring back the iconic Bass P2. They were fortunate to be able to turn to friend (and Guild member) Steve Wellington,

former master brewer at Bass/Coors, who was familiar with the original P2 recipe. He recreated the beer as Steve Wellington's P2 and brewed it at the Callow Top brewery. Two pubs in Derby were able to have a pin each, The Alexandra Hotel and The Rowditch. The beer lived up to all expectations, being a strong, dark, fruity brew. It sold out in 36 hours and proved that there is indeed a market for popular heritage beers. The Brunswick now has some P2 available. So what next for the BLOT men? They remembered the popular DBA — Draught Burton Ale, once a regular at the Roebuck Inn in Burton and a guest in many Derby pubs. Contact was made with Burton Bridge Brewery who were confident about replicating the colour and taste of the original recipe and DBA was launched at the Burton Beer Festival on Thursday, 26 March, with a Derby launch at The Rowditch shortly after.

Word spread about the return of DBA and the Burton Bridge Brewery expanded into a third brew. The success of this second venture will encourage BLOTS to obtain more exceptional beers in future to excite the palates of East Midlands drinkers. Watch out for the BEER LOVERS SELECTION on the pump clip and enjoy the taste of something you thought had gone forever. **Les Baynton**

Iain Turnbull

GUILD MEMBER IAIN TURNBULL passed away on March 20. Members might recall that after being diagnosed with terminal cancer in 2009, he produced a series of brews with the help of other brewers in aid of Macmillan Cancer Support. One of these, Brewer's Swansong, was available at the Guild's 21st birthday bash in the summer of 2009. For members who would like to attend his funeral it will take place Wednesday, 8 April at 2.30pm at Warriston Crematorium, Warriston Road, Edinburgh. EH7 4HW. Thereafter, mourners are invited to to a reception at which Brewer's Swansong will be served. For details go to: www.facebook.com/events/438415759642074.

Beer Academy news

- 7 April, 90-Minute Tasting, hosted by Nigel Sadler, The White Horse, Parsons Green, London
- 16 April Beer and Food Matching, The Beer Academy, London
- There are also series of Advanced and How to Judge Beer courses at Pure Bar & Kitchen, Birmingham in April, May and June, see www.beeracademy.co.uk/courses/how-to-judge-beer and www.beeracademy.co.uk/courses/advanced-course for more details.