

CASK& CRAFTBER

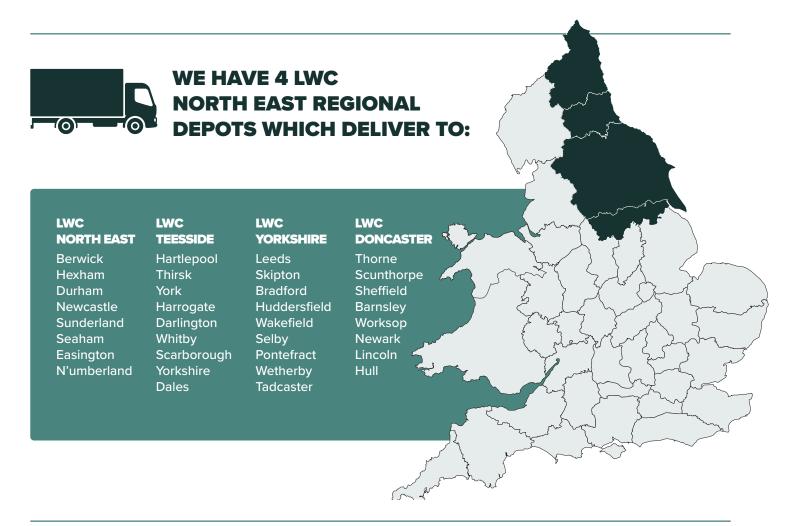
February – April 2025



North East



North East Region



9 TIPS ON KEEPING CASK ALE

Over 90% of consumers say that quality is the most important factor. Two thirds will reject a pint if it is perceived to be poor in quality.

1. ORDERING

Order the correct size of cask and aim to sell it within three days. If the cask is left for more than three days, the beer will start to taste dull and tired.

2. STORAGE

Casks must be stored in a temperature-controlled cellar between 11°C and 13°C (52–55°F), ideally at 12°C (54°F). Beer needs to be at the right temperature to condition correctly.

3. STILLAGING

Casks should be stillaged for at least three days before sale. If some casks have to be stillaged later, roll them before stillaging.

Level stillaging creates a gas pocket beneath the shive and encourages good venting when soft, porous pegs are inserted. As the sediment drops, it falls safely into the belly of the cask, away from the tapping point. If the cask is stillaged on a forward tilt, the gas pocket will be at the back of the cask, so beer and not carbon dioxide gas will be pushed through the soft porous tap.

4. PEGGING AND VENTING

Casks should be vented with a soft porous peg 2–6 hours after delivery. Check the cask frequently and change the peg if it becomes blocked. When strong fermentation finishes, insert a hard, non-porous peg into it.

Why? This brings the beer to its ideal condition for the customer. It helps with the clarification process and once the beer is on sale it will help maintain the right amount of carbon dioxide.

5. TAPPING

Tap all casks 24-48 hours before they go on sale. Why? This eliminates the opportunity for microorganisms to spoil the beer.

6. SAMPLING

Sample beers for clarity, aroma and taste after tapping each day before serving. Always sample from the cask before connecting the beer lines.

Why? Pulling through to the bar wastes beer and if the beer isn't ready, the customer notices.

7. SERVING

Once on sale, the beer is exposed to air which causes rapid deterioration. Empty casks as soon as possible, ideally within three days.

Why? Air drawn into the cask causes oxidation, which causes the ale to sour.

8. TILTING (STOOPING)

Gently tilt the cask when it's between 1/2 and 2/3 full, either by raising the back or lowering the front. Why? Tilting the cask too far or too quickly could disturb the sediment, risking hazy beer.

9. CLEANING

Clean beer lines and equipment every five days using the equipment and methods recommended by your beer company cask supplier.

Why? One of the most important factors in high quality cask beer is the cleanliness of the dispense equipment. As well as harming the taste and clarity of the beer, dirty systems can cause malfunctioning and uncontrollable fobbing.

WEST YORKSHIRE BREWERY



KIRKSTALL PALE ALE 4% | £112.00

Wonderfully golden session beer. Fresh malt and hop aroma lead to a satisfyingly bitter finish.

BEER COLOUR: PALE

WEST YORKSHIRE BREWERY



KIRKSTALL THREE SWORDS 4.5% | £111.00

Three American hop varieties are used in abundance to deliver a crisp, aromatic pale ale with clean and refreshing citrus-fruit flavours

BEER COLOUR: PALE

WEST SCOTLAND BREWERY



FYNE ALES JARL 3.8% | £112.00

Vibrant grapefruit and delicate lemon flavours with a refreshing finish.

BEER COLOUR: BLONDE/GOLDEN

LWC SIGNATURE CASK

Gf



LWC NINKASI 4.1% | £78.00

a refreshing golden pale ale, brewed using prime English Barley and wheat, continental hops

BEER COLOUR: PALE

NORTH YORKSHIRE BREWERY



THEAKSTON QUENCHER 3.4% | £70.00

Very hoppy pale ale with spicy citrus aroma and fruity notes. Brewed with El Dorado and classic sovereign hops.

BEER COLOUR: PALE

NORTH YORKSHIRE BREWERY



THEAKSTON XB 4.5% | £88.00

A strong full-bodied ale with a subtle but superb blend of two types of bitter and three fruit hop varieties giving a most thirst quenching and satisfying ale.

BEER COLOUR: RUBY

NORTH YORKSHIRE BREWERY



DALESIDE BLONDE 3.9% | £85.00

A fully flavoured, golden ale with hoppy aroma and a crisp finish.

BEER COLOUR: BLONDE

NORTH YORKSHIRE BREWERY



DALESIDE OLD LEG OVER 4.1% | £89.00

This quaffable brown ale offers a distinctive nutty malt taste with a lingering whole leaf hop finish.

BEER COLOUR: AMBER

NORTH YORKSHIRE BREWERY



RUDGATE JORVIK 3.8% | £86.00

Flaxen Blonde ale. Balanced hoppy bitterness and a crisp fruity finish.

BEER COLOUR: BLONDE

NORTH YORKSHIRE BREWERY



RUDGATE BATTLEAXE 4.2% | £90.00

Bitter sweet, with complex fruit that gives a memorable aftertaste.

BEER COLOUR: AMBER

GREATER MANCHESTER BREWERY

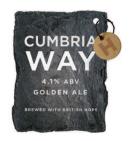


ROBINSONS DIZZY BLONDE 3.8% | £76.00

Fresh, bright and full of zest, this straw coloured ale, with its' distinctive sharp character and a herbal or perfume like aroma.

BEER COLOUR: BLONDE

GREATER MANCHESTER BREWERY



ROBINSONS CUMBRIA WAY 4.1% | £80.00

A full-bodied beer with rich malt and hops, complemented by spicy hops and citrus fruit notes.

BEER COLOUR: GOLDEN

WEST YORKSHIRE BREWERY



OSSETT WHITE RAT 4% | £116.00

This very pale, hoppy ale is made from low colour malt. A combination of Cascade, Columbus & Amarillo hops produce an intensely aromatic and resinous finish.

BEER COLOUR: PALE

WEST YORKSHIRE BREWERY



OSSETT BLONDE 3.9% | £109.00

A full-bodied, well-rounded and slightly sweet on the palate. A generous addition of Mount Hood hops late in the boil result in a delicate fruity aroma.

BEER COLOUR: BLONDE

STAFFORDSHIRE BREWERY



TITANIC PLUM PORTER 4.9% | £119.00

A dark strong and well rounded; the richness of such a rotund beer is brought to an even keel by the late addition of Goldings hops and natural plum flavouring.

BEER COLOUR: PORTER

STAFFORDSHIRE BREWERY

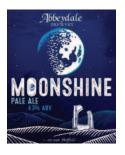


TITANIC CHERRY PORTER 4.9% | £119.00

A dark red speciality porter has a rich aroma and a well-rounded fruity character, with its sweet cherry flavour balanced by generous hop notes.

BEER COLOUR: PORTER

SOUTH YORKSHIRE BREWERY

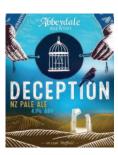


ABBEYDALE MOONSHINE 4.3% | £91.00

Hopped with Willamette, Delta, Citra, Chinook & Centennial - this is a beautifully well balanced pale perfect for any occasion.

BEER COLOUR: PALE

SOUTH YORKSHIRE BREWERY



ABBEYDALE DECEPTION 4.1% | £95.00

Light and refreshing NZ pale, showcasing the incredible Nelson Sauvin hops famed for delicious citrus flavours with hints of gooseberry and white grape.

BEER COLOUR: PALE





NORTH YORKSHIRE BREWERY

NORTH YORKSHIRE BREWERY

WEST YORKSHIRE BREWERY



BLACK SHEEP BLONDE 3.7% | £91.00

A light, bready malt base with the finest British malts, then layered up notes of zippy lemon, bitter grapefruit and sweet orange with bagloads of Celeia, Cascade and Amarillo. A full-flavoured beer where every sip tingles with crisp bitterness

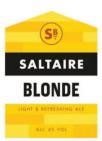
BEER COLOUR: BLONDE



BLACK SHEEP BITTER 3.8% | £93.00

Challenger, Goldings and Fuggles hops are crammed into the boil and hop back, creating bold peppery bitterness and a smooth, earthy hop flavour.

BEER COLOUR: AMBER



SALTAIRE BLONDE 4% | £92.00

A pale ale balances soft malt flavours with subtle spice from Bohemian Saaz hops.

BEER COLOUR: BLONDE

NORTH EAST BREWERY



ANARCHY BLONDE STAR 4.1% | £89.00

Crisp and fresh, Blonde Star is light in body but certainly not in flavour. Brimful of lemon. grapefruit, and passion fruit. Refreshing and bready, with a bright finish.

BEER COLOUR: BLONDE

EAST SCOTLAND BREWERY



HARVIESTOUN BITTER & TWISTED 3.8% | £98.00

A superbly-balanced, refreshingly-lively beer. It has a malty-sweet aroma with a floral, fruity hoppiness and a zingy, zesty flavour. Complex, rounded, sweet and dry.

BEER COLOUR: AMBER

NORTH EAST BREWERY



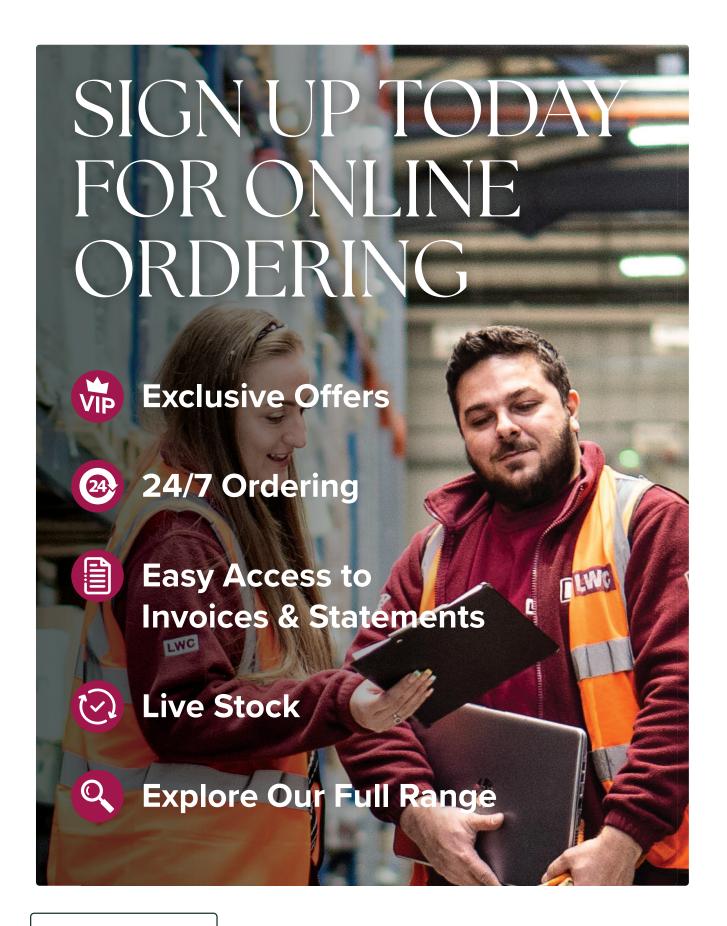
MAXIM SAMSON 4% | £78.00

Traditional Best Bitter, chestnut brown in colour, blended Maris Otter & Crystal malts give a caramel taste & English Golding hops add a balance of bitterness.

BEER COLOUR: AMBER

WEEKLY CASK UPDATE?

Want to keep up to date with what's in our cold store? Contact your local depot or Account Manager, all the information you need is at the front of this brochure!





Scan Here to Order Online Get the most out of your LWC account by signing up to our online ordering portal for flexible and easy ordering.







EXPEDITION £94.00* PALE ALE - ALC 3.8% VOL

ROLLING HITCH £104.00* IPA - ALC 5.2% VOL

BEAGLE £94.00*
GOLDEN ALE. 4.1% VOL

* PRICE PER 9G CASK. EXC VAT

ESTABLISHED 1994



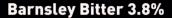


£82.00

Yorkshire Pride 3.7%

NOSE: Citrus, Grapefruit, Grassy

TASTE: Floral Hop COLOUR: Straw



NOSE: Nutty, Fruity, Toffee

TASTE: Malty COLOUR: Copper



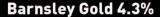
£83.00



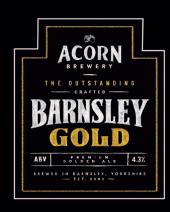
£85.00

Blonde 4.0%

NOSE: Fragrant
TASTE: Floral
COLOUR: Pale straw



NOSE: Fruity
TASTE: Floral Hop
COLOUR: Pale Gold



£88.00



£89.00

Old Moor Porter 4.4%

NOSE: Chocolate, Roasted Malt

TASTE: Liquorice, Coffee, Burnt Caramel

COLOUR: Ruby



NOSE: Fruity

TASTE: Fruity Palate, Burnt Roast

COLOUR: Black

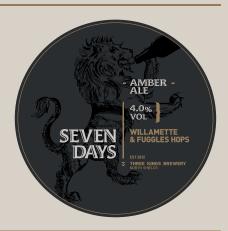


£99.00















THREE KINGS BREWERY BREWING ON THE BANKS OF THE RIVER TYNE SINCE 2012

HOP UNION BREWERY

HOP UNION BASED IN BRISTOL OUR GOAL - We are striving to be a great employer and a great place to work. We want to produce all types of beer that are as good as the best in their class. We want to give back to the community as much as we can, we want to unite people in taste. Most importantly, we want people to have fun

MAIDEN VOYAGE

• ABV: 4.0%

• STYLE: BEST BITTER

COLOUR: AMBER

MALTS: MARIS OTTER & CARA MALT

HOPS: MAGNUM & SOVREIGN



BONVILLE PALE

• ABV: 4.0%

STYLE: PALE ALE

COLOUR: STRAW

MALTS: EXTRA PALE & OATS

HOPS: EKUANOT & SIMCOE

SCALLYWAG

• ABV: 4.8%

STYLE: PREMIUM BITTER

COLOUR: CHESTNUT

MALTS: EXTRA PALE, CARA & CHOCOLATE

HOPS: MAGNUM & BRAMBLING CROSS



MOOSE RIVER

ABV: 5.0%

STYLE: AMERICAN PALE AL

COLOUR: GOLDEN

MALTS: EXTRA PALE & MUNICH

HOPS: CENTENNIAL & MOSAIC











FROM ENGLAND'S LAST WILDERNESS

Voted best UK Session IPA at the World Beer Awards. Our best selling pale ale, light and super easy drinking. Triple hopped

with Cascade, Columbus and Citra

A beautiful light amber ale, highly drinkable with a refreshing bitterness and a citrus floral hop character from the adundant late hopping of Cascade.

Making no compromises on flavour, the fresh pine aroma gives way to bold tropical fruit flavours with a lingering bitter finish.







ALLENDALE

BREW CO

great taste

Award winning golden ale made using the finest pale barley malt to give a clean and refreshing taste. Citrus hop flavour and an enticing floral aroma. Deep red and full bodied. Rich and complex malts provide depth, complimented by a hedgerow berry aroma.

All UK ingredients give this balanced English bitter a floral aroma, hints of seville orange and spiced dried fruit, with biscuit and toffee notes.

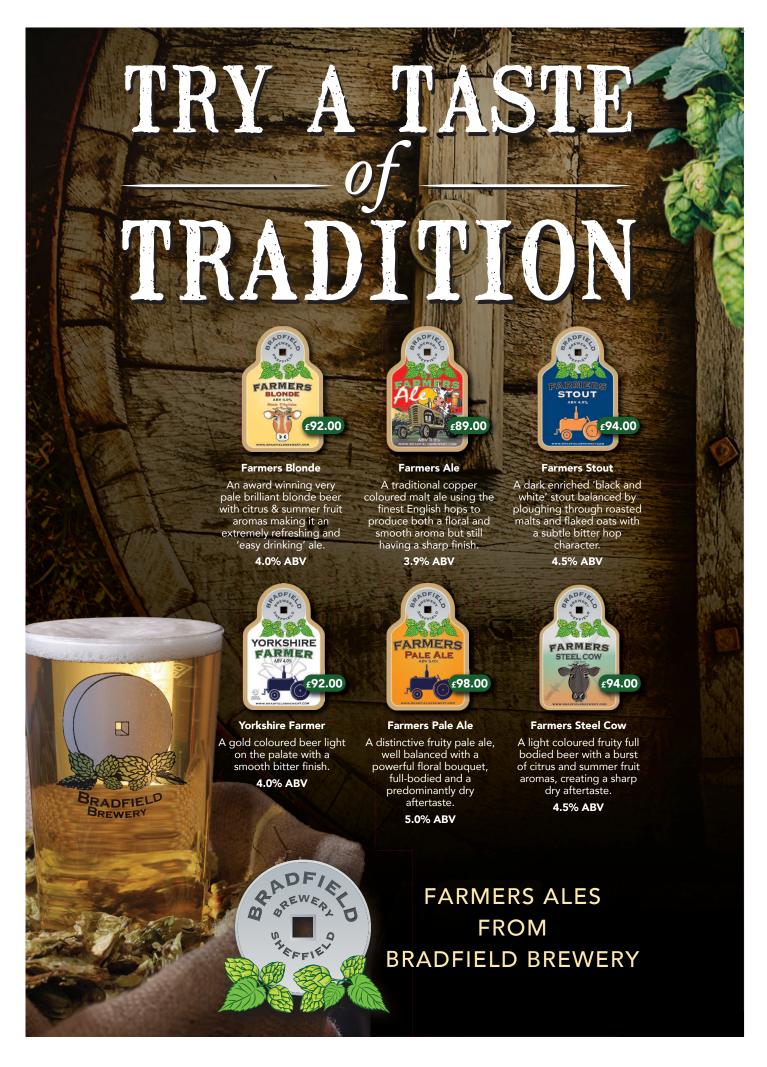






Allendale Brew Co. Ltd.

A modern 20 BBL Brewhouse based in a historic former lead smelting mill in the North Pennines
Producing award winning beers since 2006





Brass Castle brew Modern Yorkshire Beers with skill and passion. Great tasting and sustainably brewed from the finest ingredients.

We believe beer is a force for good in the world. Beer brings people together. Therefore, we aim to

DO · BEER · BETTER

We strive to be Britain's best brewer of vegan and gluten-free beers.

SESSION PALE



TANGERINE. HERBAL. REFRESHING.

A session pale loaded with Comet, Summit and Amarillo hops - to deliver a well-rounded zesty sweet orange character and clean refreshing finish.

Perfect for pacing yourself.

PALE ALE



TROPICAL. FRUITY. CRISP.

A complex and satisfying modern pale ale. Citra and Chinook hops pack juicy tropical fruit flavours onto a fulsome malt base. Crisp and delicious.

VANILLA PORTER

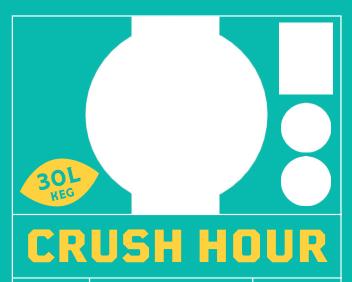


CHOCOLATE. VANILLA. SMOOTH.

A chewy chocolate-vanilla dream of a porter. Decadent and moreish. Multiple award winner, Champion Beer of Britain finalist 2019.

BRASS CASTLE BRE

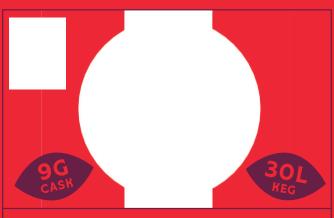
VOCATION BREWERY



4.6% HAZY PALE

HOPPY REFRESHING CITRUSSY

A crisp, delicately hopped, modern pale ale with citrus notes and a slight haze. Fresh and well-balanced, this smooth and easy-drinking pale ale is crushable every day.

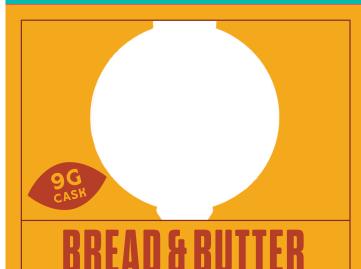


HEART & SOUL

4.4% vol **SESSION IPA**

HOPPY REFRESHING CRISP

A balanced and full-bodied beer with grapefruit, orange and passion fruit notes, and a light, refreshing finish. All the hoppy goodness of a big IPA at a more easy-going strength.



3.9%

MODERN ALE

HOPPY PINEY CRISP

A fresh, easy-drinking, dry-hopped pale, combining British malts with US hops for a modern take on a classic. Crisp, with mild citrus notes and finishing with a smooth bitterness.



NAUGHTY&NICE

5.9% VOL

CHOCOLATE STOUT

SMOOTH RICH INDULGEN

Indulgent and deliciously naughty,
this bold blend of wickedly decadent chocolate,
roasted barley and dark crystal malt give this stout a
deep, rich flavour, with an intensely smooth finish.





£108+VAT - 9G - 5%



£106+VAT - 9G - 4.7%



£105+VAT - 9G - 4.5%



£104+VAT - 9G - 4.1%



www.vaux.beer • @vauxbrewery • FOR PEOPLE WHO KNOW GOOD BEER

NEPTUNE (I) BREWERY

MODERN BEER INSPIRED BY TRADITION



Refreshing and bright citrus flavours with gentle peach and a hint of white grape.



Vibrant bursts of blueberry, papaya, mango, and passion fruit rounded off with grapefruit.



Lemon and blood orange notes are balanced by light floral flavours and a resinous finish.



Ripe pineapple, peach and light citrus notes end with a soft pillowy finish.



Enjoy light biscuity notes balanced by a fresh hoppy lift and nice, dry finish.



NATURALLY CONDITIONED



VEGAN FRIENDLY

Neptune Brewery has been brewing modern beers, inspired by tradition, since 2015. Our beers are naturally conditioned and vegan-friendly - ensuring everyone can enjoy the greatest flavour in each brew.









WWW.NEPTUNEBREWERY.COM
@NEPTUNEBREWERY



Free case

of Ghost Ship 0.5% Pale Ale when you buy 2 x 9G of Ghost Ship 4.5% Pale Ale.^



* Source: CGA by NIQ, volume sales data 2024-10-05 MAT. As seen in Morning Advertiser Top brands to stock in 2025.

^ The full amount specified must be purchased in one order to qualify. All products listed subject to availability. All offers apply on orders from the 01.02.25 to 30.04.25.

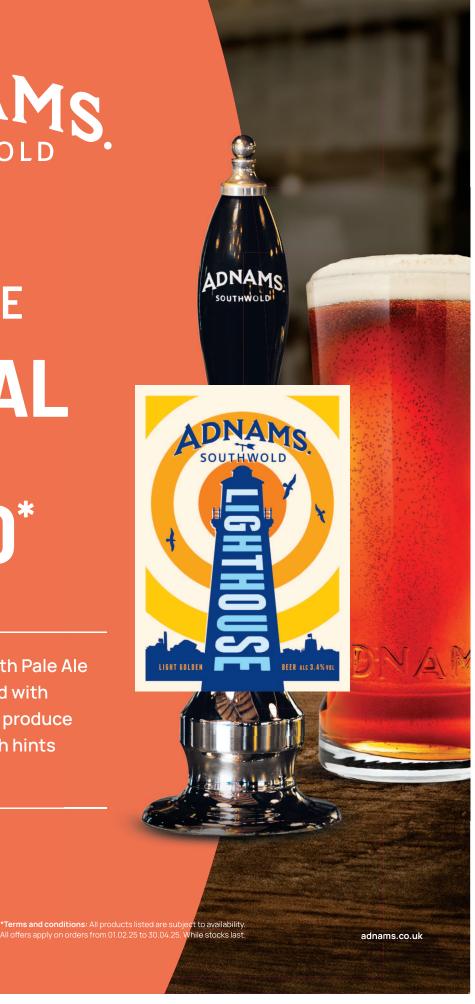
be drinkaware.co.uk



ADNAMS LIGHTHOUSE

SPECIAL PRICE #69.00*

Lighthouse is brewed with Pale Ale and Crystal Malt, hopped with Fuggles and Goldings to produce bright, fresh aromas with hints of caramel and toffee.



be **drinkaware**.co.uk

















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All for that taste of Taylor's

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Keg brands perfect for





Pardál is brewed using the soft water from Budvar's 10,000-year-old well. The renowned brewery, with a view to breaking the mould of typical Czech lager, formed a panel of three hundred consumers to define the character of the beer as well as the values of the brand.

Pardál takes 11 days to brew which is significantly longer than most lagers. Then it undergoes a 30-day maturation process making it an easy-drinking lager with a full mouthfeel and a bitter but wellbalanced taste. Pardál is unique, with a sessionable ABV of 3.8%, but more flavour than many 4 or 5% beers.



Budvar, made using the same traditional method of brewing since 1895, and 5 key ingredients:

- Natural Soft water from the ice age aquifer 300m underneath the brewery. Absolutely pure, and dates back to 1000 years ago
- Moravian Barley, which creates Budvar's golden colour, sweetness, body and taste it's the real soul of our beer.
- Whole-cone Saaz hops, highly valued for their smooth bitterness and complex aromatics and so precious it is referred to as 'Green 'Gold'.
- Yeast, the unsung hero of brewing and essential for fermentation. But not just any yeast, Budvar's own in-house yeast strain, a recipe safeguarded since the origin of the brewery in 1895.
- Time, lager's crucial fifth ingredient. Cold-conditioned at 2 degrees Centigrade for 90 days. It
 is the very definition of lager, which means to store or keep.

Budweiser Budvar holds Protected Geographical Indication (PGI) status in the European Union, just like Champagne and Cognac, making it illegal to produce outside its designated region. Being state-owned is not just about our origins; it reflects our entire approach to brewing and the values we uphold. We prioritise provenance over profit and brewing over business, aiming to serve our nation of stakeholders with pride and authenticity.

outlets specialising in cask



Dortmunder is a premium, authentic German beer with a long and rich history, originating in the Struck Brewery in the industrial city of Dortmund in 1873.

In 1887, instead of the usual combination of malted and unmalted barley, someone in the brew house mashed in a brew of nothing but malt. The resulting beer was shipped accidentally to a pub who served it to their customers.

The 'mistake' beer was a sensation and the Dortmunder Union beer was born.

A beer for the workers of the industrial movement back in 1873, to the football fans of today, everyone's welcome at our club.



Coming Soon – Brinkhoff's No1. & Schofferhofer Weizen







Appleshed Premium and Dark Fruits cider are both made by Westons, a family run business in Herefordshire, and cider makers since 1880. Made with apples from Westons' 340-acre orchard, Appleshed is a quintessentially British craft cider, down to the last drop.

Our South West Orchards range is lovingly crafted by Sheppy's, an independent family-run Somerset-based cider business owned by David and Louisa Sheppy.

Through more than 200 years of making real premium craft cider, six generations of the Sheppy family have weathered the ups and downs of combining farming with cider-making by embracing change and opportunity.

Notes

1		