





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.

TO ORDER	TO ORDER	TO ORDER
FileBUE MONKEY BG SIPS 4%A pale and intensely hoppy beer with enticing tropical fruit aromas	Delicious award winning IPA is brewed with massive amounts of Citra hops to give a distinctive yet traditional taste.	BRADFIELD FARMERS BLONDE 4%
BEER COLOUR: PALE	BEER COLOUR: PALE	BEER COLOUR: BLONDE
		BEST SELLER
Image: All of the server of	Frage Frage Arrith Frage	Bass is richly fragrant with a hoppy bouquet. It has a complex nutty, malty taste and a bright chestnut hue.
BEER COLOUR: AMBER	BEER COLOUR: AMBER	BEER COLOUR: MID BROWN
GREENE KING ABBOT ALE 5% Abbot is an irresistible ale with masses of fruit characters, a malty richness and superb hop balance, ti is brewed longer to a unique recipe, which makes it the full-flavoured, smooth and mature beer it is today.	WINNERSCONSTRUCT WARSTONS PREDIGREE 4.5% Palate of biscuit malt, spicy hops and light fruitiness. Now with added personality.	ORCHARANCE Bursting with citrus and tropical hop flavours and sensationally refreshing.

BEER COLOUR: BRONZE

W = Vegan | W = Vegetarian | g = Gluten Free

BEER COLOUR: PALE

BEER COLOUR: AMBER

TO ORDER		
Amarillo Pale Ale ROBINSONS	ROBINSONS ROBINSONS REPERING REPERING REPERING REPERING REPERING REPERING REPERING REPERING REPERING REPERING REPERING REPERING R	SHARP'S DECE-CORTWALL DOOMBAR Cregational Amber Ale Ale 40% vol Established 1994
ROBINSONS DIZZY BLONDE 3.8%	ROBINSONS TROOPER 4.7%	SHARPS DOOM BAR 4%
3.8% This light refreshing beer has a clean zesty hop dominated palate complemented by a crisp dry finish.	4. 7 70 Malt flavours and citric notes from a unique blend of Bobec, Goldings and Cascade hops dominate this deep golden ale with a subtle hint of lemon.	4.76 An enticing aroma of resinous hop, sweet malt and delicate roasted notes. The mouth feel is a balanced, complex blend of succulent dried fruit, lightly roasted malt and a subtle yet assertive bitterness. The finish is dry and refreshing.
BEER COLOUR: BLONDE	BEER COLOUR: DEEP GOLD	BEER COLOUR: AMBER
	BEST SELLER	LOCAL LWC STOKE
OTHY TALLOR	COLULY TANKO	ADV DE ADX
TIMOTHY TAYLOR BOLTMAKER	TIMOTHY TAYLOR LANDLORD	TITANIC PLUM PORTER
4% A well-balanced, genuine Yorkshire Bitter, with a full measure of maltiness and hoppy aroma – Boltmaker is first choice for the discerning drinker – on both sides of the Pennines.	4.3% Classic pale ale with a complex citrus and hoppy aroma. Winning both CAMRA's Champion Beer of Britain and the Brewing Industry Challenge Cup four times.	4.9% 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: AMBER	BEER COLOUR: PALE	BEER COLOUR: DARK
	SEASONAL	TO ORDER
MADWORTH GOX DIGINALALE CRITICIA WILTHIE CRITICIA WILTHIE CRITICIA WILTHIE CRITICIA WILTHIE CRITICIA WILTHIE CRITICIA CRITICIA	RUCKER	WADWORTH SWORDESS BUDG
WADWORTH 6X 4.1%	WADWORTH DIRTY RUCKER 3.9%	WADWORTH SWORDFISH 5%
4.170 The delicious malt and fruit character emerge even more intensely on the palate with a long, lingering malty ?nish.	Fruity on the palate with a malty sweetness that leads to a peppery note for a smooth finish.	Rich smoothness and caramel overtones from dark, unrefined sugar and a rounded hop finish. We add Pusser's Navy Rum to every brew of Swordfish alongside Fuggles and Goldings
		hops and Pale Ale, Crystal and Black malts.

W = Vegan | W = Vegetarian | g = Gluten Free





SINCE



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E · CLIME





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LORD

MARPLES

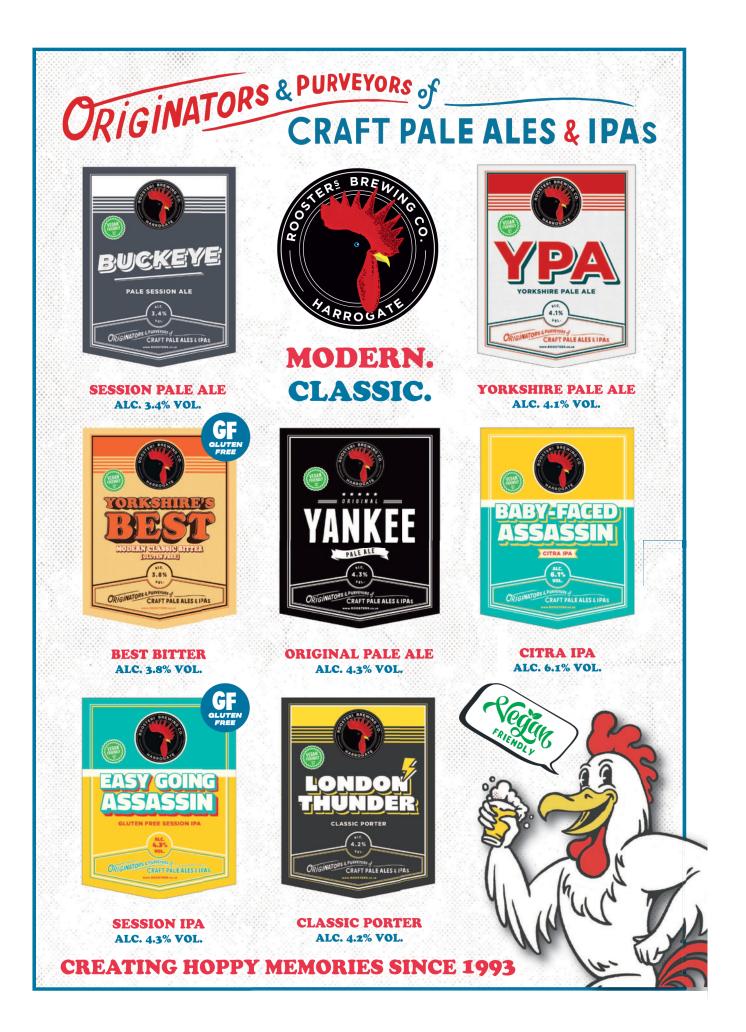
HORNBRID

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BROTHER

RABBIT

JAIPUR





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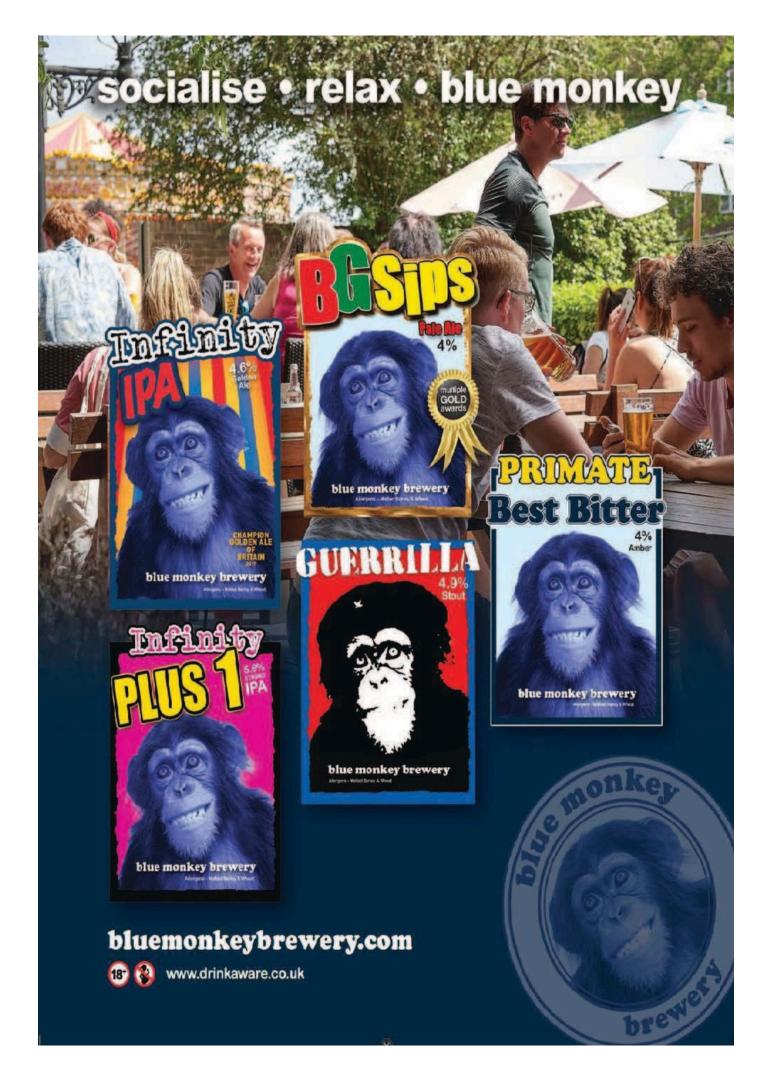
THE REV JAMES	
SA.	
SA GOLD	
DARK MILD	





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Please drink responsibly drinkoware.co.uk | Allergens inc. Borley S.A. Brain & Co.Ltd, Dragon Brewery, Pacific Road, Cordiff CF24 5HJ







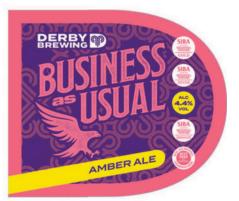




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*Source : CGA by NIQ, volume sales data 2024-10-05 MAT. As seen in Morning Advertiser Top brands to stock in 2025. ^The full amount specifi ed must be purchased in one order to qualify. All products listed subject to availability. All o 昀昀 ers apply on orders from the 01.02.25 to 30.04.25.

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Ale

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*Terms and conditions: All products listed are subject to availability All o畇畇ers apply an arders from 22:5% 중5 % 25.5% Kine While stacks last.

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SOUTHWOLD

BEER ALC 3.4% VOI

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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 defi ne the character of the beer as well as the values of the brand. Pardál takes 11 days to brew which is signifi cantly 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 fl avour 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 fi fth 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 stateowned is not just about our origins; it refl ects our entire approach to brewing and the values we uphold. We prioritise provenance over profi t 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.

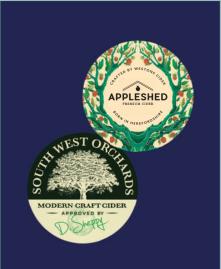
A beer for the workers of the industrial movement back in 1873, to the football fans of today, everyone's welcome at our club.

BRINKHOFFS SVI

Coming Soon – Brinkhoff's No1. & Schofferhofer Weizen

Schöfferhofer





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.