


NERAX NORTH

THE FIRST SATELLITE FESTIVAL OF THE
NEW ENGLAND REAL ALE EXHIBITION

November 8 - 10, 2007
At The Tap
Haverhill, MA

Presented by the
**CASK-CONDITIONED ALE
SUPPORT CAMPAIGN**

Sponsored by 

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THE FESTIVAL CASKS

Note that all casks will not be available at every session. To enhance your enjoyment, beers will only be served when they have the proper clarity and carbonation levels. Casks will drop bright at different rates due to a wide range of factors. Venting times to adjust the carbonation levels also vary. Thus some cask ales will be ready to serve before others.

All beer descriptions, unless otherwise noted are from brewery sources. In the following,, ABV = Alcohol By Volume, OG = Original Gravity, IBU = International Bittering Units.

BRITISH CASKS

Breconshire Brewery (Brecon, Powys, Wales)

Cribyn: (ABV: 4.5 OG: 1.045)
Beer of the Festival, 2007 Carmarthen Beer Festival. A very pale, straw-coloured aromatic Best Bitter, brewed with Northdown, Challenger and Bramling Cross hops. The spicy and aromatic nose give due notice that this is a well hopped beer, and the initial flavours on the tongue don't disappoint - the intense hop flavours combine beautifully on the background of the sweet malt, and create a splendidly refreshing beer, which just has to be tried again - just to make sure!

Notes: _____

Green Dragon: (ABV: 4.6)
A deep golden coloured ale brewed with fresh, just-picked Challenger hops. These Challenger hops provide a fresh, lightly floral character, but full bodied, well rounded bitterness, with a crisp, pleasing flavour. Note that this beer is brewed with Malted Wheat.

Notes: _____

Red Dragon: (ABV: 4.7 OG: 1.047)
A red-hued premium ale brewed with a complex grist of Optic and wheat malts and a blend of hedgerow hops for extra bite.

Notes: _____

Coniston Brewery (Coniston, England)

Bluebird Bitter: (ABV: 3.6 OG: 1.036 IBU: 37)
Supreme Champion Beer of Britain, 1998 Great British Beer Festival. A yellow-gold, predominately hoppy and fruity beer, well-balanced with some sweetness and a rising bitter finish. (Good Beer Guide 2007)

Notes: _____



Elland Brewery (Elland, West Yorkshire, England)

1872 Porter: (ABV: 6.5 OG: 1.065)
International Award Winning Porter based around an original 1872 recipe (hence the name). Creamy, full flavoured porter. Rich liquorice flavours with a hint of chocolate from the roast malt. A soft but satisfying aftertaste of bittersweet roast and malt. (Good Beer Guide 2008)

Notes: _____

Little Valley Brewery (Hebden Bridge, West Yorkshire, England)

Hebden's Wheat: (ABV: 4.5 OG: 1.043)
Beer of the Festival, 2006 Halifax & Calderdale CAMRA Mayfest. Silver, Speicalty Beers, 2007 Great British Beer Fest. A pale yellow, creamy, grainy wheat beer with a good balance of bitterness and fruit with a hint of sweetness. Lasting dry finish. (Good Beer Guide 2008)

Notes: _____

Naylor's Brewery (Keighley, West Yorkshire, England)

Pinnacle Mild: (ABV: 3.4 OG: 1.039 IBU: 32)
Cascade and Perle hops provide bitterness and delicate aromas, and the pale Cocktail malt and roasted barley give a pleasing copper-colour to this, a real session beer.

Notes: _____

Otley Brewing (Pontypridd, Mid Glamorgan, Wales)

O1: (ABV: 4.7 OG: 1.039)
A pale golden beer with a hoppy aroma from styrian goldings. The taste has hops, malt, fruit and a thirst-quenching bitterness. A satisfying finish completes this beer. Their flagship beer. (Good Beer Guide 2007)

Notes: _____

O8: (ABV: 8.0 OG: 1.078)
A pale and strong ale, deceptively smooth and friendly. Brambling Cross noticeable in the aroma. (Good Beer Guide 2007)

Notes: _____

AMERICAN CASKS

Cape Ann Brewing (Gloucter, MA)

Pumpkin Stout: (ABV: 6.75; OG: 1.068 IBU: 30)
This very unique style is more stout than the usual "pumpkin pie" ales that are out there, with hints of real pumpkin & spice and a smokey stout flavor!

Notes: _____

Gardner Ale House (Gardner, MA)

Facelift IPA: (ABV: 6.2 OG: 1.053 IBU: 67)
Runner-up, Champion Draught American Beer - 2007 Great British Beer Festival. Loaded with English Hops and using a traditional English IPA recipe, this beer will happily lift your face as your palate explores its bitter, yet smooth effect. Facelift's up front bitterness gives way to a mellow depth of flavor that will have you requesting another pint.

Notes: _____

Gritty McDuff's (Portland, ME)

Punch You in the IPA: (ABV: 6.9 OG: 1.070 IBU: 60)
Runner-up, Champion Draught American Beer - 2007 Great British Beer Festival. A nice, strong IPA. Hopped with Cascade & Willamette.

Notes: _____

Haverhill Brewing / The TAP (Haverhill, MA)

Hanna Dustin's Bitter: (ABV: 5.2 OG: 1.045 IBU: 28)
This Best Bitter named after one of Haverhill's more colorful colonial legends is made with all English malts and hops. Beware this rich amber colored Best Bitter could slay you.

Notes: _____

American Pale Ale: (ABV: 5.25 OG: 1.048 IBU: 30)
This APA, or American Pale Ale is a refreshing West Coast style Pale Ale with prominent citrus notes and a light caramel sweetness to balance it out.

Notes: _____

Martha's Exchange (Nashua, NH)

Smoked Porter: (ABV: 5.8)
Silver Medal - 2005 Great International Beer Festival (Porters).
Rich with roasted malts and hop zing, a portion of smoked malt mellows the sharp edges of the beer and smoothes them out. It makes for a robust beer that draws you in with its complexity and texture without overpowering.

Notes: _____

Mercury Brewing (Ipswich, MA)

Stone Cat IPA: (ABV: 5.7)
This India Pale Ale is a highly hopped amber ale.

Notes: _____

Moat Mountain (North Conway, NH)

Smoke House Porter: (ABV: 5.0 OG: 1.050)
The Moat version of a Robust Porter, dark malt dominates, a lighter mid-body than their stout, designed with quaffability in mind.

Notes: _____

Opa Opa (Southampton, MA)

Honesty 47 Pale Ale: (ABV: 5.2 OG: 1.048)
Clean malt flavors are the heart of this copper colored American styled ale, and the snappy hop finish is its soul.

Notes: _____

Owen O'Leary's (Natick, MA)

Red Ale: (ABV: 6.0 OG: 1.062)
The rich and smooth malt flavours make this beautiful Red Ale easy on the palate. The restrained use of hops produces a beer that is low in bitterness and allows the caramel flavours of the Crystal malt to linger into the finish. Dry hopped East Kent Goldings.

Notes: _____

Peoples Pint (Greenfield, MA)

Pied PIPA: (ABV: 5.7 OG:1.060 IBU: 50)
Full bodied IPA with rich roasted malts, spicy hops and a hint of smoke in the aroma and flavor. Bittersweet chocolate and toffee flavors merge with firm Cascade hop presence.

Notes: _____

Portsmouth Brewery (Portsmouth, NH)

Altbier: (ABV: 5.7 OG:1.058 IBU: 30)
A medium-bodied brown ale with an assertive hop flavour. Only Weyermann's German malts are used to create this true to style Dusseldorf Altbier. Hopped with Magnum (bittering), Perle (flavor), and Liberty (aroma). Dry hopped with Hallertau.

Notes: _____

Pup's Cider (Greenfield, NH)

New England Heirloom Cider: (ABV: 6.5)
This cider is an blend of equal parts of

1. A blend of Ashmead's Kernel, Lady, Esopus Spitzenberg, Northern Spy, Roxbury Russet, Winesap on Riesling yeast
2. Black Oxford, Calville Blanc, Baldwin, Roxbury Russet, Blue Permain on Champaign yeast

Both batches were allowed to go through malolactic fermentation before blending. Finishes with very light residual sugar.

Notes: _____

Smuttynose (Portsmouth, NH)

Winter Ale: (ABV: 6.8)
This ale is a full-bodied, amber beer brewed with a special Trappist ale yeast. Stylistically reminiscent of a Belgian Abbey Double, it features fruity aromas and flavor, balanced by soft Crystal hops. Warming, mellow & pleasantly complex.

Notes: _____

