

## EQUINOX 2019 KEG BEERS

Number		Score
1.	<u>Cloudwater <b>AW18 Pilsner</b> 5.2% Manchester</u> Classic German-style Pilsner, but with an NZ hop for a modern twist.	
2.	<u>Glasshouse <b>Wax and Wane</b> 5.2% Birmingham</u> Pale ale using just the Mosaic hop showcasing its big citrus palate with a crisp berry finish.	
3.	<u>Holler <b>Loot</b> 5.5% Brighton <b>LocALE</b></u> Loads of hops in this New England IPA. Full bodied thanks to the oats and wheat, and hazy thanks to the New England yeast.	
4.	<u>Kiln <b>Slide Away</b> 4.2% West Hoathly <b>LocALE</b></u> Smooth, juicy pale ale with tropical fruit aromas and a subdued bitterness. Unfiltered and unfined. Vegan ale.	
5.	<u>Lost Pier <b>Vanilla Bourbon Stout</b> 6.0% West Hoathly <b>LocALE</b></u> Decadent stout, with layers of chocolate, coffee and caramel. Added vanilla and bourbon give sweetness and a long complex finish.	
6.	<u>Unbarred <b>Dank Juice</b> 7.0% West Hoathly <b>LocALE</b></u> Dank, oily New England style pale ale. Multiple dry hop additions gave this beast layers of flavours. Vegan ale.	

## DARK BEERS

Number		Score
7.	<u>360 Degree <b>India Porter</b> 5.8% Sheffield Park, East Sussex <b>LocALE</b></u> Three aromatic New World hops and an oat base produce a Porter that is strong on body, big on aroma and large on taste. Vegan ale.	
8.	<u>Arundel <b>Black Stallion</b> 3.7% Ford, West Sussex <b>LocALE</b></u> Smooth, slightly sweet, lightly hopped dark ale with chocolate aromas.	
9.	<u>Beartown <b>Crème Bearlee</b> 4.8% Congleton, Cheshire</u> A luscious stout with rich vanilla and molasses.	
10.	<u>Brolly <b>Little Triple Choccy Pearl</b> 3.5% Wisborough Green <b>LocALE</b></u> Looks like choccy milkshake, tastes like choccy milkshake but it isn't choccy milkshake.	
11.	<u>Cerne Abbas <b>Gurt Coconuts Rum Stout</b> 6.7% Cerne Abbas, Dorset</u> A silky, supple and comforting Gentle Giant of a beer, matured in rum casks. 2018 Equinox Dark beer of the Festival	
12.	<u>Chapeau <b>Col Beans</b> 5.5% Horsham <b>LocALE</b></u> A brown ale infused with Ethiopian coffee, giving jasmine, apricot and honey notes.	
13.	<u>Crouch Vale <b>Blackwater Mild</b> 3.7% South Woodham Ferrers, Essex</u> A dark bitter rather than a true mild, with a very bitter finish.	
14.	<u>Downlands <b>Dunk</b> 4.8% Small Dole, West Sussex <b>LocALE</b></u> What happens when you dry donut a stout? Why not find out...	

*Allergens: All beers contain cereals containing Gluten. See cask labels for any additional allergens*

**EQUINOX 2019**  
**DARK BEERS**

Number		Score
15.	<u>Firebird <b>Old Ale</b> 4.5% Rudgwick <b>LocALE</b></u> A dark winter warmer beer. Slightly sweet with hints of roasted chocolate.	
16.	<u>Five Points <b>Railway Porter</b> 4.8% Hackney, East London</u> A rich take on a traditional London porter, laden with aromas and flavours of coffee, chocolate and toffee.	
17.	<u>Half Moon <b>Dark Masquerade</b> 3.6% Ellerton, East Yorkshire</u> A rich rudy/brown ale, packed with dark chocolate and liquorice flavours.	
18.	<u>Harvey's <b>Porter</b> 4.8% Lewes <b>LocALE</b></u> A complex full bodied beer with flavours reminiscent of date sugars.	
19.	<u>High Weald <b>Charcoal Burner</b> 4.3% Hartfield <b>LocALE</b></u> An oatmeal stout, with generous quantities of oats giving a velvety smoothness.	
20.	<u>Holler <b>Heavy Lifting Stout</b> 4.2% Brighton <b>LocALE</b></u> An easy drinking stout, with chocolate and coffee flavours, medium bitterness and mango aromas.	
21.	<u>Kissingate <b>Old Tale Porter</b> 4.5% Lower Beeding <b>LocALE</b></u> Malt, dark chocolate and a hint of woodsmoke underpin a gathering and lasting medium bitter finish.	
22.	<u>New Bristol <b>French Toast</b> 4.4% Bristol</u> A traditional brown ale, but with added cinnamon, vanilla and maple syrup for that extra oohlala!	
23.	<u>Purple Moose <b>Dark Side of the Moose</b> 4.6% Porthmadog, Wales</u> A delicious dark ale with a dry biscuit flavour and fruity bitterness.	
24.	<u>Titanic <b>Black Ice</b> 4.1% Burslem, Staffs</u> Black in colour, yet drinks like a well hopped traditional bitter.	
25.	<u>Wander Beyond <b>Great Rift</b> 6% Manchester</u> A rich indulgent milk stout, brewed with loads of lactose and oats.	
26.	<u>Weltons <b>Churchillian Stout</b> 6.6% Horsham <b>LocALE</b></u> A big black stout with toast, berries and treacle toffee flavours.	

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**EQUINOX 2019**  
**LIGHT BEERS**

Number		Score
27.	<u>360 Degree <b>Pale</b> 3.9% Sheffield Park, East Sussex <b>LocALE</b></u> Light bodied, full flavoured golden ale, using Kentish and US hops.	
28.	<u>Ashover <b>Ekuanot</b> 3.6% Clay Cross, Derbyshire</u> Extremely sessionable pale ale showcasing the Ekuanot hop.	
29.	<u>Big Hand <b>Seren</b> 3.7% Wrexham, Wales</u> A light but malty American pale ale, with citrusy hops balanced and mellowed by classical more rounded hops.	
30.	<u>Brolly <b>Natural Spring Water</b> 5% Wisborough Green <b>LocALE</b></u> Juicy, soft & super-hazy NEIPA. Fruity New England yeast esters combine with four US hops. 2018 Equinox Light beer of the Festival. Vegan ale.	
31.	<u>Burning Sky <b>Aurora</b> 5.6% Firle, East Sussex <b>LocALE</b></u> Strong American pale ale, with a resinous mouthfeel and big citrus and tropical fruit flavours.	
32.	<u>Cairngorm <b>Sheepshaggers Gold</b> 4.5% Aviemore, Scotland</u> Golden continental style beer, fullbodied and a refreshing aftertaste. The best “baa none”, it was a big hit in September at the Horsham Beer Fest.	
33.	<u>Cerne Abbas <b>Harlequin</b> 5.2% Cerne Abbas, Dorset</u> An English IPA, brewed with rare harlequin hops from the hop development programme.	
34.	<u>Chapeau <b>Attrition</b> 5.5% Horsham <b>LocALE</b></u> Hazy, unfiltered American pale ale with a generous hop forward aroma and spicy rye finish. Vegan ale.	
35.	<u>Crouch Vale <b>Yakima Gold</b> 4.2% South Woodham Ferrers, Essex</u> Very pale with Amarillo hops from Yakima Valley in Washington State, giving an earthy, aromatic flavour.	
36.	<u>Dark Star <b>Session IPA</b> 4.2% Partridge Green <b>LocALE</b></u> A crisp, sessionable pale ale with a fruity hop aroma. Unfiltered and unfiltered. Vegan ale.	
37.	<u>Dark Star <b>Revelation</b> 5.7% Partridge Green <b>LocALE</b></u> Loads of hops, with dry hopping while conditioning, in this strong American pale ale. Multiple CAMRA Champion Strong Bitter winner, as if you didn't know.	
38.	<u>Downlands <b>Mosaic</b> 4.8% Small Dole <b>LocALE</b></u> Single hopped American pale ale. Punchy with tropical flavours. Vegan ale.	
39.	<u>Firebird <b>Parody Session IPA</b> 4.5% Rudgwick <b>LocALE</b></u> Amber ale with plenty of malt to balance powerful bitterness from a range of modern and traditional hops. <b>Gluten free.</b>	
40.	<u>Greyhound <b>B-46</b> 4.6% West Chiltonton <b>LocALE</b></u> Dark amber ale, with biscuit malt, toast and blackberry flavours balancing a clean hoppy finish. Previously brewed by Ballards.	

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41.	<u>Gun <b>Zamzama IPA</b> 6.5% Gun Hill, East Sussex</u> Hazy, unfiltered American pale ale with an avalanche of hops giving mango, lychee and grapefruit flavours. Vegan ale.	
42.	<u>Hawkshead <b>Windermere Pale</b> 3.5% Staveley, Cumbria</u> Thirst quenching, very pale, easy drinking summer ale with English hops.	
43.	<u>High Weald <b>Chronicle</b> 3.8% Hartfield <b>LocALE</b></u> A fine, classic English session ale, with Fuggles and Goldings hops.	
44.	<u>Kissingate <b>Nooksack</b> 5% Lower Beeding <b>LocALE</b></u> First brewed for Equinox 2014, a welcome return for this rich APA. Sweet malt character gives way to mango, citrus and pine bitterness. Unfiltered. Vegan ale.	
45.	<u>Langham <b>South Downs Best</b> 4.5% Lodsworth, West Sussex <b>LocALE</b></u> Tawny coloured classic Sussex Best. Funds donated to South Downs National Park from each cask.	
46.	<u>Marble <b>Lagonda IPA</b> 5% Manchester</u> Named after the classic car, this is a classic full bodied IPA with citrus and floral hop character.	
47.	<u>Oakham <b>Jeffery Hudson Bitter</b> 3.8% Peterborough, Cambridgeshire</u> A light gold beer with citrus aroma, balanced flavours and a dry, hoppy finish.	
48.	<u>Pig &amp; Porter <b>Edge of Nowhere</b> 4.5% Tunbridge Wells, Kent</u> A refreshing new pale ale with a tropical fruit salad flavour.	
49.	<u>Plain <b>Hairy Hooker</b> 4% Sutton Veny, Wiltshire</u> Amber bitter, with medium sweetness, light bitterness, and aromas of caramel, fruit and raisin.	
50.	<u>Ramsgate <b>Gadds No.5</b> 4.4% Ramsgate, Kent</u> Traditional Kentish best bitter. Ruby coloured, full bodied with red berry flavours and a lingering bitter finish,	
51.	<u>Riverside <b>Tangmere Tower</b> 4.4% Upper Beeding <b>LocALE</b></u> A 1940s style ale, with British hops giving the beer a clean crisp taste and a subtle hint of spice. Funds donated to "Save Tangmere Tower" from each cask.	
52.	<u>Salopian <b>Velocity</b> 5.2% Hadnall, Shropshire</u> A rich APA with citrus and mango flavours spiking to a tropical climax.	
53.	<u>Thirst Class <b>Reddish Rye</b> 5.3% Stockport, Greater Manchester</u> Brewed with malted rye, this red beer has subtle sweet spiciness and a great hop character.	
54.	<u>Weltons <b>Old Harry</b> 5.2% Horsham <b>LocALE</b></u> A chestnut red ale, with a malty, sweet, nutty flavour.	

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