

Leeds Beer Fest

8 Wired Brewing Co

No info!

Amundsen

2019 BEER LIST

Even more Cowbell/Ultra hopped IPA/7.5/Keg

Apocalyptic thunder juice/6.5/Keg

Bourbon BA Triple Scoop/Imp Stout/12/Keg

Bourbon BA Double stuffed/Oreo cookie Imp Stout/12/Keg

Pillars of Light Peach/Milkshake IPA/7.5/Keg

Unknown Universe/NEIPA/7/Keg

Anthology

2019 BEER LIST

Keg beers:

IPA (Citra/Motueka/Simcoe) 6% – Vegan friendly

Nightporter – Sour Cherry and Coffee Porter 5% – Vegan friendly

Sicilian Lemon Pale 4.2% – Vegan friendly

Mandarin Pale 4.2% – Vegan friendly

Cask beers:

Extra Hopped Session Pale 3.6% – Vegan friendly

Dry Hopped Pale (Amarillo) 5% – Vegan friendly

Atomium

Pop up offering from the guys at North Bar in the old Victorian Cells

2019 BEER LIST

Brewery	Beer
De La Senne	Taras Boulba
De Huyghe	Delerium
Brewery De Halve Maan	Brugse Zot Blond
Westmalle	Dubble
Chimay	Blue
Verhaege	Duchesse De Bourgogne
Lindemans	Kriek
Oude Beersel	Gueuze
Boon	Gueuze select

Brewery	Beer
De Ranke	Cuvee

Package:

Brewery	Beer	Unit Size
Slagmuylder	Pils	330ml
Orval	Orval	330ml
De Dolle	Arabier	330ml
De Dolle	Oerbier	330ml
Lindemans	Gueuze Cuvee Rene*	375ml
Lindemans	Ginger Gueuze*	750ml
Boon	Horal Megablend 2019*	750ml
Boon	Black label*	750ml
Boon	Schaarbeekse*	375ml
3 Fonteinen	Gold Blend*	750ml
Bernardus	Abt 12	330ml
Chimay	Red	330ml
Rochefort	8	330ml
Rochefort	10	330ml
Tilquin	Mure*	375ml
Tilquin	A la'Ancienne*	375ml
De Huyge	La Guillotine	330ml
De Huyge	Averbode	330ml
Lefebvre	Blanche De Bruxelles	330ml

Beatnikz Republic Brewing Co

2019 BEER LIST

All Vegan :

Boardwalk	Pale Ale	4	Keg
1969 – 4.2% Iced Tea Pale – keg – vegan	Iced Tea Pale	4.2	Keg
Off the Road	APA	5.5	Keg
Beach Bum	APA	5	Keg
Kentucky Riot	Kentucky Stout	5	Keg
2 AM Poet	Extra Pale Ale	3.8	Keg
Midtown	Porter	4.9	Keg
Party Time (excellent)	IPA	7.2	Keg

Black Lodge Brewery

2019 BEER LIST

Sunrise Always Comes Around – DDH Grapefruit Sour w/ Ekuanot- 4.9%

Tillamook- West Coast Pale w/ Citra Cryo, Simcoe Cryo, Mosaic Cryo & Falconers Flight- 4.9%

Live and let Chai – Chai oat milk pale w/ Ekuanot for Bundobust – 5.1%

Children Of The Haze – IPA w/ Amarillo, Cascade & Mosaic- 6.7%

Clydesdale **Bandit**- Sour Pale w/ Cascade & Amarillo- 5.5%

Bone Machine

2019 BEER LIST

Comfort Zone Pale Ale 3.8% Keg, VEGAN

Cro-Magnon American Pale Ale 5.5% Keg, VEGAN

Goin' Out West IPA 6.0% Keg, VEGAN

Ægisdrekk Session IPA 3.5% Keg, VEGAN

Swordfishtrombone Tamarind Blanche 4.8% Keg, VEGAN

Green Machine APA 5.0% Keg, VEGAN

Brew York

2019 BEER LIST

4.7% **Galaga** (Citra & Mosaic APA) Vegan

5.5% **Kai Juice** (Mosaic & Simcoe APA) Vegan

5.7% **Time Travelling Taxi** (DDH Pale Citra & Loral) Vegan

5.7% **Dame Judi Quench** (Collab w Trembling Madness – DDH Pale Citra & Mosaic) Vegan

4.5% **Katy Berry** (Blueberry Pastry Sour)

3.8% **Simon Le Mon** (Lemon Sherbet Sour)

5.3% **Goose Willis** (Gooseberry Fool Sour)

6.8% **Cosmobellini** (Collab w Anarchy – Cocktail Sour) Vegan

5.5 % **Rhubarbra Streisand** Extra Custard (Rhubarb & Custard Pale)

6.4% **Depeach Mode** (Peaches & Cream Pale)

6.5% **X-Parrot** (Tropical Fruit IPA)

6.1% **Hey Mango** (Mango Ice Cream IPA)

9.5% **Cherry Tonkoko** (Cherry, Coconut, Tonka, Vanilla & Cacao Milk Stout)

7.5% **Imperial Tonkoko** (Coconut, Tonka, Vanilla & Cacao Milk Stout)

10.6% **Empress Tonkoko BBA** (Barrel ages version of Empress Tonkoko)

14% **Mocha Man Randy Savage** (Collab w Turning Point – Breakfast Milk Stout)

9.5% **Flat Pack Fika** (Collab w Beersmiths – Tonka, Caramel & Pecan Milk Stout)

Plus the soft serve:

Soft Serve 1 – Tonkoko White Russian

Soft Serve 2 – Beer Slushie (Katy Berry / Simon Le Mon)

Brouwerij de Molen

2019 BEER LIST

Weer & Wind bourbon brett (barleywine aged in bourbon with late addition Brett)

Rep & Roer BA (imperial orange stout aged in Islay barrels)

Heaven & Hell (slightly super up version of Hel & Verdoemenis)

Hop & Liefde

Vuur & Vlam

Heksen & Trollen

Buxton

CASK:

Yellow Belly Final Batch – 11% (Saturday afternoon)

Shelterstone – IPA – 5.6% (to have as a constant line over the festival)

SPA – Pale Ale – 4.1%

Moor Top – Pale Ale – 3.6%

KEG:

Far Skyline – 4.9%

La Saison Sèche – Saison – 5%

Buxton x Omnipollo – Original Raspberry Meringue Ice Cream Pie 6%

Buxton x Omnipollo – Original Lemon Meringue Ice Cream Pie 6%

Buxton x Omnipollo – Original Ice Cream Pale 5.6%

Buxton x Omnipollo – Original Blueberry Frozen Yoghurt Ice Cream 6%

(available on soft-serve, 1 ice-cream beer available per session)

1 x Stormbringer – Export Stout – 7.5%

1 x Costa Rican Coffee Extra Porter – 7.4%

1 x Gatekeeper – Porter – 4.1%

1 x Axe Edge – IPA – 6.8%

1 x Axe ^ X – IPA – 6.8%

1 x Lupulus X – Chinook IPA – 5.4%

1 x Lupulus X – Centennial IPA – 5.4%

1 x Low Tor – Peak District Bitter 3.8%

Cloudwater Brew Co

No info!

Cromarty

2019 BEER LIST

Happy Chappy/Pale Ale/4.1%/Cask
Goldilocks/Oatmeal pale ale/4.2%/Cask
Imperial Brown Ale/10%/Cask
All Night Calypso Party/Session IPA/3.6%/Keg/VEGAN
Raptor/IPA/5.5%/Keg/VEGAN
Lager/Helles/4.4%/Keg/VEGAN
Anniversary III/Belgium Quad with figs/11%/Keg/VEGAN
Chocolate and Honeycomb Milk Stout/6.5%/Keg
Udder Madness/Vanilla Milk Sour/1.6%/Keg
Whiteout/Session White IPA/3.8%/Keg/VEGAN

Dry & Bitter Brewing Co

2019 BEER LIST

Narangina 6.3% Orange kettle sour
Panther People 5.7% Pacific Pale Ale
Pineal Grand 8% Pina Colada DIPA
Double Dippy Doo 7.5% DIPA
Hekseri 5.6% Mixed Fermentation Sour with cherries (*20L kegs)
Ancient Paradox 7% Black IPA
Lost in Music 8% DIPA
Citra Bale Ale 4.6 SIPA

Fierce Beer

2019 BEER LIST

Day Shift Citra & Mosaic APA 5.0% Keg, Vegan
Late Shift West Coast IPA 6.5% Keg, Vegan
Very Berry Blackcurrant & Raspberry Sour 4.5% Keg, Vegan
Fruit Salad Sour Pineapple and Raspberry 5.0% Keg, Vegan & Gluten Free
Cranachan Killer Raspberry Pale 5.5% ABV Keg, Vegan
BA Maple VBM Barrel Aged Maple Imp Stout 12.5% Keg, Vegetarian
BA Bear Essentials Barrel Aged Raspberry Barley Wine 13% Keg, Vegetarian
Don't Be Afraid Red Wine Barrel Aged Blackcurrant & Chocolate Porter 9.5% Keg Vegetarian

Five Points Brewing Company

No info!

Hawkshead

2019 BEER LIST

Cherry Tonka Sour – 4% – Berliner Weisse style beer, aged on sour cherries and infused with Tonka beans

Session Hazy – 4.5% – A beautifully hazy session pale

Key Lime Tau – 6.28% – A kettle-soured, lactose infused Golden Ale brewed with fresh lime zest and lemon grass

Mosaic – 4% – Mosaic Pale

Tonka Shake – 10% Imperial Milkshake Stout infused with Tonka beans

Route 590 – 5.6% – West Coast IPA

Bright Lights.. Long Nights – A vibrant, tart tropical Florida Weisse. Brewed with sumptuous amounts of mango, passionfruit, pineapple and coconut, with a touch of lime and orange zest, Collaboration with Kings and Daughters Brewery (US)

Lager – 5%

Thyme After Thyme – 4.5% – Lemon Thyme, Thyme, Sea Salt & Black Pepper Gose

Tiramisu – 10% – Tiramisu Imperial Stout

Great White – 4.8% A spiced, cloudy, wheat beer.

Windermere Pale – 3.5% – Refreshingly Hoppy Pale

Rum Barrel Aged Mojito – A rum barrel aged version of our Mojito – a refreshingly tart, kettle-soured IPA, brewed with mint, lime and oak from a rum barrel, then dry hopped with aromatic new world hops – Cascade and Motueka.

Kernel

No info!

Kirkstall Brewery

2019 BEER LIST

Virtuous/Session IPA/4.5/Keg/GF/VEGAN

Elevation/Raspberry Belgian Tripel/9/Keg/VEGAN

Augmentation/DDH IPA/6.2/Keg/VEGAN

Pilsner/Pilsner/4/Keg/VEGAN

Gelato Tropicale/Fruited sour/4/Keg/VEGAN

Fragolo Basilico/Fruited sour/4/Keg/VEGAN

Silly Dark Beer/Imp Stout/12/Keg

TBC (Tooth and Claw collab)/Peach and Basil pale/5/Keg/VEGAN

Under Consideration/American IPA/5.6/Keg/VEGAN

Pale Ale/Pale Ale/4/Cask

Three Swords/Extra Pale Ale/4.5/Cask
Black Band Porter/Porter/5.5/Cask
Music & Silence/West Coast Pale/4/Cask
By 12/Hazy Pale Ale/4.7/Cask
Cascade/Session IPA/4/Cask
Obvious Door/Red IPA//Cask

Lervig

2019 BEER LIST

Passion Tang / Sour Ale / 7% / Vegan
Brut Nature / Brut IPA / 7 % / V
Liquid Sex Robot / DIPA/ 7,9 % / V
Perler For Svin / IPA / 6,3 % / V
Tasty Juice / IPA / 6% / V
Orange Velvet / Milkshake IPA/ 5,5%
House Party / Pale Ale / 4% / V
EASY / Pale Ale / 4,5% / V
Idaho Picnic / Pale Ale / 5,8% / V
Beans & Berries / Mikkeller NY collab. Kveik IPA / 6,3 % / V
3 Bean Stout / Imp. Stout / 12% / V
3 Bean Stout BA Rum / Imp Stout / 12 % / V
Times 8 / Stillwater collab. Pastry stout / 16 % / V
Konrads Stout / imp stout / 10,4 % / V
Coconuts / imperial stout / 12% / V
Paragon / Barley Wine 2018 edition / 13,5% / V

Little Earth Project

Situated in the picturesque Suffolk countryside, Little Earth Project specialises in brewing historic, farmhouse & wild beers using wild and organically farmed ingredients from the local landscape.

2019 BEER LIST

Organic Harvest Saison 2018/Saison/6.7%/KeyKeg/Vegan

Hedgerow Blend/Wild Hop & Wild Plum Saison/6.1%/KeyKeg/Vegan
Elderflower Saison 2019/Saison/5.7%/KeyKeg/Vegan
Lemon & Rosemary Saison/Saison/6.3%/KeyKeg/Vegan
Organic Wild Mint Mojito/Mojito Sour/5%/KeyKeg/Vegan
I Never Promised You a Beer Garden/Rosehip Saison/4.9%/KeyKeg/Vegan
Folly Road/Amber Sour/5%/KeyKeg/Vegan
1773 Heritage Brown/PreIndustrial Porter/5.9%/KeyKeg/Vegan

Magic Rock Brewing Co.

2019 BEER LIST

Aperlol Glitz – 5.6% summer spritz Berliner weisse, collab w/ Kirkstall

Common Grounds NITRO – 5.4% nitro triple coffee porter

Blueberry Barrel #4 – 10% cherry wine barrel aged sour ale with blueberries

Double Barrel Fructiferous – 6.3% sour ale barrel blend with apricot

Bourbon Barrel Bearded Lady – 10.5% bourbon barrel aged imperial stout

Hoo-Dini – 4.8% kolsch style ale, collab w/ Uiltje

Magic Spanner – 3.9% extra pale ale

Fantasma – 6.5% gluten-free IPA

Saucery – 3.9% session IPA (GF)

PACKAGED:

Aperlol Glitz – 5.6% summer spritz Berliner weisse, collab w/ Kirkstall – 24x330ml cans

Random Purchase – 7% DDH IPA, collab w/ Alefarm – 24x500ml cans

Druse – 4.3% session IPA, collab w/ Gweilo – 24x500ml cans

Stand In Line – 4.5% ginger & lime Berliner weisse, collab w/ Siren – 24x330ml cans

very limited number of Louche Cerise bottles (now 2 ½ years cellar aged) for pop-up tastings.

Mondo Brewing Company

2019 BEER LIST

Neon Raptor

2019 BEER LIST

Neon Raptor beers: All Vegan, All Keykeg

20,000 Containers Under The Sea – 11% Raspberry and Vanilla Imperial Stout

Halo Effect – 8% DIPA

Levitating Tactics – 6.5 New England IPA

Unburied Treasure – 4.2% New England Pale

Hippo Launcher – 8% DIPA

Bigfoot Expert – 11% Triple Chocolate Imperial Stout

North Brewing Co

2019 BEER LIST

Sea of Tranquility / IPA / 6.2% / Keg / VEGAN
Leeds Beer Week / IPA / 6.2% / Keg / VEGAN
Triple Fruited Gose / Fruited Sour / 4.1% / keg / contains lactose
Touch Sensitive / DIPa / 8.5% / keg / VEGAN
North X Temescal / IPA / 6.5% / keg / VEGAN
Glass Museum / Lager / 5% / keg / VEGAN
Transmission / IPA / 6.9% / keg / VEGAN
Sputnik / Pale / 5% / keg / VEGAN

Northern Monk

2019 BEER LIST

Faith, Modern Pale, 5.4%, Keg, VE
Heathen, NE IPA, 7.2%, Keg, VE
Mango Lassi Heathen, NE IPA, 7.2%, Keg
Passionfruit Lassi Heathen, NE IPA, 7.2%, Keg
Patrons Project 17.01 // Insa: AAA, TDH IPA, 6.5%, Keg, VE
Patrons Project 17.04 // Insa: Wants & Needs // w. Barrier Brewing Co, DDH Pale Ale, 5.2%, Keg, VE
Patrons Project 17.05 // Insa: Neale's Sour (Purple) Grapes, Mixed Fruit Gose, 4.5%, Keg, VE
Patrons Project 20.01 // Mark Newton: West Coast Routes // w. Queer Brewing Project, Lemon Radler, 2.8%, Keg, VE
Granny's Mix, Pineapple Juice & Ginger Beer IPA, 5.7%, Keg, VE
Northern Powerhouse 007: By The River Brew Co, Imperial Maple Brown, 10%, Keg, VE
Old Flax Store Collaboration: I Feel Love // w. Döner Summer, Blueberry & Hibiscus Kolsch, 5%, Keg, VE
Old Flax Store Special: Single Hop Trials // HBC 692, IPA, 6.2%, Keg, VE

ParrotDog

No info!

Pilot

2019 BEER LIST

PEACH MELBA SOUR 4.3%
DOUBLE MOCHACCINO STOUT 9.5%
BASIL GRANDE SOUR 6.1% , VEGAN
AN IPA 6%, VEGAN

ORANGE/GREEN 5.1% , VEGAN

BLØND 4% , VEGAN

VIENNA PALE 4.6%, VEGAN

Polly's Brew Co

2019 BEER LIST

Rosa – DIPA 8.5% KeyKeg

In Colour – IPA 6.7% KeyKeg

El Dorado Simcoe – IPA 6.0% KeyKeg

Mosaic – Pale Ale 3.5% KeyKeg

Azacca El Dorado – IPA 5.8% KeyKeg

Mosaic Simcoe – DDH IPA 6.0% KeyKeg

Kirschentart – Sour Cherry and Sea Salt Gose 4.5% KeyKeg

Pressure Drop

2019 BEER LIST

Double R Diner 4.2% -Triple Cherry Gose (collab with North Brew Co) NOT VEGAN Keg

Soccer Is Popular 8.5% – Simcoe, Citra CRYO DIPA – VEGAN Keg

Alligator Tugboat 7.2% – Simcoe West Coast IPA – Vegan Keg

Promenade 4.6% – Yuzu, Apricot, Vanilla & Milk Sugar Gose NOT VEGAN Keg

Escape Pod 10% – Chocolate, Coconut & Vanilla Imperial Stout (collab with Left Handed Giant) NOT VEGAN keg

Lucky 6.8% Simcoe NEIPA *VEGAN keg*

Raynville Super Store

Raynville Superstore is the official Bottle shop of LIBF8 providing amazing UK and international bottled beers to drink in our take away

2019 TAP LINE UP – check their stand in the Vestibule for cans and bottles

<i>Brewery</i>	<i>Location</i>	<i>abv</i>	<i>Beer Name / Description</i>	
IPA	Deya Brewing Company	Cheltenham, UK	6.20%	Into The Haze – IPA
Pale	Deya Brewing Company	Cheltenham, UK	5.00%	Cyclops – Pale Ale – Finback collab
Pale IPA DIPA				
Stout	Brouwerij Kees	Middelburg, Holland	11.00%	Coconut Macaroon Imperial Stout

<i>Brewery</i>	<i>Location</i>	<i>abv</i>	<i>Beer Name / Description</i>	
BA Stout	Turning Point Brew Co	Malton, UK	12.00%	Afterglow BA – Bourbon Barrel Aged Gingerbread Stout – De Molen collab
BA Stout	Beer Ink	Huddersfield, UK	12%*	Starbeer BA – Rum Barrel Aged Peanut Butter, Caramel and Chocolate Imperial Stout
Stout	Dugges Bryggeri	Landvetter , Sweeden	11.50%	Cocoa Cacao
Sour	Brouwerij Alvinne	Zwevegem, Belgium	6.00%	Wild West – Cherry & Raspberry Sour
Sour	Wilde Child Brewing Co	Leeds, UK	4.80%	Dangerous Liason – Passionfruit & Guava Sour – Salt Beer
Sour	Marble Beer	Manchester, UK	6.90%	Factory collab Raspberry, Hibiscus & Peppermint Sour – Wander Beyond collab
Sour	Dugges Bryggeri	Landvetter , Sweeden	4.50%	Mango Mango Mango
Others to be added				
* indicates TBC				

Roosters Brewing Co

No info!

Siren Craft Brew

No info!

Tapped Brew Co

No info!

Thornbridge

2019 BEER LIST

Lukas; 4.2% Helles Lager

Jaipur; 5.9% IPA

Green Mountain; 4.3% East Coast Session IPA

Jamestown; 6.6% New England IPA

Zesty; 5% Tangerine Summer Wheat

Cocoa Wonderland; 6.8% Chocolate Porter

Love Among The Ruins; 7% Sour Red Ale

Heart Desires; 6.5% Sour Blonde Ale

Tiny Rebel

It all began in a garage back in 2008 where me (Brad) and Gazz homebrewed on weekends. We got pretty good at it and as we are beer geeks at heart we always took things that one step further. In 2010 the idea for Tiny Rebel was born, with the result being our official launch in February 2012.

Only a year after opening, we took the Great Welsh Beer Festival by storm and won Gold (Dirty Stop Out), Silver (FUBAR) and Bronze (Urban IPA) in the Champion Beer of Wales competition.

...and only 4 months after that, we opened Cardiff's 1st ever, fully devoted craft beer bar called Urban Tap House. It's a beer drinkers haven, go check it out.

Our latest achievement was winning Gold for the 2nd year running in the Champion Beer of Wales competition. This year FUBAR took the crown.

We'll keep updating this with every milestone we hit, but for the other bits, you can check out our blog and join us on our little journey through beer.

Peace.

Brad & Gazz

To Øl

2019 BEER LIST

3XNUL Citra

1 Ton of... Pineapple

Marmelade

Gose To Hollywood

Mr Brown

Track Brewing Co

2019 BEER LIST

Lipari Lemon Sour 5%

10ft & Rising DIPA 8%

Two Tribes

2019 BEER LIST (all Vegan)

Go Big or Go Home Baltic Porter (Big Alice, NYC Collab) 7.2%
Feelin Groovy IPL 5.7
ArtMaker Pale Ale (Double Barrelled collab) 4.5
New Romantic Raspberry and Lime Berliner Weisse 4.1
Hoochie Coochie Cranberry and Mango Sour DIPA (Gipsy Hill collab) 8.7
Dancing in Fields IPA 5.9
Powerplant Gluten Free Lager 4.5

Verdant

No info!

Vocation Brewery

2019 BEER LINE UP

Medjuica collab with Brew York / TIPA / 10.9% / KEG / Vegan
Breakfast Club collab with Yeastie Boys / Blueberry & Waffle Breakfast Stout / 6.9% / KEG / Vegan
Sibling Rivalry / Southern Hemisphere IPA / 6.7% / KEG / Vegan
Pool Party / Sour IPA / 6.5% / KEG / Vegan
Hang Loose collab with Magic Rock/ West Coast IPA / 7% / KEG / Vegan
Heart & Soul / Session IPA / 4.4% / KEG / Vegan
Raspberry Beret / Raspberry & Blackcurrant NE Sour IPA / 6.4% / KEG

Wander Beyond Brewing

2019 BEER LIST

Octopod – Imperial Milkshake IPA with Mango & Passionfruit (12.0%)
Boa – IPA (6.8%)
Constrictor – IPA (6.8%)
Mango Manatee – Mango Milkshake IPA (7.0%)
Scoop – Imperial Black Mint Choc Chip Icecream IPA (11.0%)
Louie – Imperial Chocolate Stout (Vault City Collab) (11.0%)
Green Comma – DDH Citra Sour (7.0%)
Leap – Imperial Gluten-Free Lactose-Free Sweet Stout (9.5%)
Anura – Imperial Blueberry Berliner Weisse (7.0%)

White Hag

2019 BEER LIST

Púca Lemon – Lemon Sour – 3.5% – Vegan Friendly

Púca Berry – Lemon Sour w/ Berry – 3.5% – Vegan Friendly

Púca Apricot – Lemon Sour w/ Apricot – 3.5% – Vegan Friendly

The Black Pig – Nitro Irish Dry Stout – 4.2% – Vegan Friendly

Atlantean – New England IPA – 5.4%

Son of the Sea – Session NEIPA 3.8%

Fionn – Double IPA – 8.5% – Vegan Friendly

Little Fawn – Session IPA – 4.2% – Vegan Friendly

Silver Branch BA – Barrel Aged Apple Sour – 5% – Vegan Friendly

Yeastie Boys

No info!

Yonder Brewing

2019 BEER LIST

Fermhouse – 4% – Farmhouse pale

Raspberry Gose – 4% – Heavily fruitwd gose with fresh raspberries and Cornish sea salt

Fiona – 6.6% – Mixed ferm saison with foraged pineapple weed

Beens IPA – 5.2% – IPA fermented with kveik yeast and brewed with English hops and lemon verbena

Eldermother – 4.2% – Belgian style beer brewed with foraged elderflower
