



# Follycon

The 2018 British National Science Fiction Convention

**Follycon 2018**  
**Majestic Hotel, Harrogate**

## **Beer and Cider Tasting Notes**

compiled by

**Martin Hoare**

**Follycon Beer and Cider Wrangler**

**Find me on Untappd—HairyMartin**

*[untappd.com/user/HairyMartin](https://untappd.com/user/HairyMartin)*

## Great Heck Brewery

Established in 2008 in the heart of the Selby coalfield, Great Heck Brewery has gained a reputation as one of the best brewers of cask ales in Yorkshire. It is proud to produce both traditional and excitingly modern beers with love. Each recipe is crafted by beer lovers, for beer lovers: accountants and marketeers don't get much of a look in. All of these beers contain **wheat** and **barley**, except for Dave (wheat-free).

### ***Vanilla Wheat Stout 5.4%***

This unfiltered beer is naturally hazy and is **suitable for vegans**.

Far from a traditional wheat stout, made with a very high wheat content with vanilla added at the end of the brew. As it is brewed with English hops there is a balance of subtle flavours that make the beer surprisingly drinkable. This is a beer for occasions when you crave a break from the norm.

### ***Patrick 4.8%***

This unfiltered beer is naturally hazy and is **suitable for vegans**.

Patrick is a fairly sweet stout, brewed with Ireland in mind. It is extremely dark in colour, with a tight off-white head. A blend of six malts, including English Maris Otter, gives it a substantial mouthfeel and subtle hopping with English Pilgrim and Goldings give a smooth roasty flavour. There's a gentle smokiness in the finish, which makes this an extremely satisfying pint, although it has yet to drive any snakes out of Ireland!

### ***Treasure IPA 4.2%***

This unfiltered beer is naturally hazy and is **suitable for vegans**.

It is a golden IPA with low to moderate bitterness and very distinctive tropical fruit notes from the premium American hops added late in the boil and during fermentation. Smooth, hoppy goodness.

Awarded GOLD in the Premium Bitters category by SIBA North East in 2013

### ***Navigator 3.9%***

Traditional, mahogany-coloured session bitter with subtle yet exotic hop aromas. Brewed with English Maris Otter malt, it has subtleties not to be found in every traditional bitter. This one has a suggestion of the exotic, finished with American hops to make it just a little bit "same but different."

## **Mercy 4.0%**

Pale, light and hoppy thirst-quencher brewed with Cascade, Mount Hood and Chinook hops and dry hopped with Columbus for a very dry finish.

The name is inspired by The Merchant of Venice:

*The quality of mercy is not strained.  
It droppeth as the gentle rain from heaven  
Upon the place beneath. It is twice blest:  
It blesseth him that gives and him that takes.*

## **Chopper 3.8%**

Very pale Yorkshire-style session beer brewed with English and Slovenian hops and dry hopped with Chinook for an extra luscious aroma.

## **Dave 3.8%**

Dark, silky smooth session bitter brewed with copious quantities of finest English chocolate and crystal malts, whose richness is balanced to perfection by the subtle bitterness and hints of berries from the addition of whole English hop flowers. Come to the bar and meet Dave, your new best mate. Contains **barley** but is **wheat-free**.

Named as Champion Beer of the 2008 CAMRA Wakefield Beer Festival.

## **Raw Brewing**

Founded in 2010 in Chesterfield, Derbyshire, Raw Brewing's exciting modern beers are only ever produced using raw and natural ingredients.

## **Fletcher! Oat Stout 5.5%**

A rich oat stout, brewed with blend of roast, crystal and oat malts. It has a smooth roast flavour, finished off with Bramling X and Galena hops, and contains **barley** and **oats**.

## **Yeovil Ales**

Rob Sherwood started out home brewing at a young age and spent time developing recipes and brewing techniques that remain to this day the cornerstone of Yeovil Ales' contemporary late-hopping style.

## **Summerset 4.1%**

A blonde ale with light, rounded mouth feel and a tangerine fruity hop finish, which contains **wheat** and **barley**.

## Tutts Clump Cider

Tutts Clump Cider was founded by Tim Wale in 2006 and is named after the Berkshire village where it is based. They have won a number of local and national awards. Tim is also the proud owner of an old Reading bus. All of their ciders and perries are made from 100% juice, and so are **suitable for vegans, gluten-free**, and have **no added sugar**.

### ***Berkshire Diamond 4.5%***

A medium, handmade cider originally produced to celebrate the Queen's Diamond Jubilee.

### ***Scrumpy 5.5%***

This medium, unfiltered real cider is handmade in West Berkshire from a variety of dedicated cider apples collected from various orchards in Somerset.

### ***Traditional Farmhouse 6%***

This medium/dry real cider is handmade from a variety of apples, mainly sourced from within West Berkshire

### ***Royal Berkshire 7%***

A crisp, refreshing Eastern Counties-style medium/sweet real cider, handmade from West Berkshire apples. Originally produced to celebrate the wedding of a local young lady, Kate Middleton, to Prince William.

### ***Farmhouse Perry 6%***

This award-winning medium/dry real perry is handmade from a variety of pears, mainly sourced from within West Berkshire. It is a crisp, refreshing perry that works equally well as an accompaniment to a meal or on its own.



Tutts Clump Cider is available from a number of outlets from Berkshire to Yorkshire. It is also available online at [tuttsclumpcider.co.uk](http://tuttsclumpcider.co.uk).

Bottled ciders and perries are naturally carbonated, due to bottle conditioning, while draught "bag in box" products are still.