Souvenir guide and tasting notes

MARIS OTTER:
CELEBRATING 50 YEARS
AS THE BREWING INDUSTRY'S
PREMIUM MALTED BARLEY

p4 **A very special barley**

p5 Meet the brewers passionate about Maris Otter

p6–7 Growing success – a farmer's view

p8–9 The guardians of Maris Otter
Meet the H Banham team

p10–11 Cleaning up 50 years of Maris Otter seed
How the purity of the grain is maintained

p12–14 **Festival floor plan and information**

p15–21 **Cask ale tasting notes**

p21 Bottled beer showcase

p22 **Festival specials**

p23 Craft keg beers

p24–25 **A beer which speaks volumes**

p26 A global success

p27 Maris Otter – at home with home brew

p28 The development of brew kits

p29 Supporting East Anglian Air Ambulance
The festival charity

p30 The Champion malt

p31 Maris Otter through the ages

p32 Festival thanks

p33 Did you know?

p34 **Vote for your festival favourite**

Festival floor plan and info – p12–14

Welcome...

..to our celebration of Maris Otter

A warm welcome to the beer festival which has been 50 years in the making – celebrating the fiftieth year since Maris Otter was first grown.

Within this programme you will discover more about the history of the brewing industry's premium malted barley and the people whose passion and dedication maintain the malt's unique position and global renown for producing top-quality beer.

The brewers who have all crafted a new beer in honour of Maris Otter all share in that passion for the malt.

From golden milds to dark fruit beers – and plenty of beer styles in between – the festival will allow you to enjoy the flavour which Maris Otter provides to underpin great beers.

We hope that you enjoy discovering these new beers and picking out your own personal favourites.

Before you leave do also check out our Maris Otter bottle bar – a star line up of familiar beers all of which use Maris Otter malted barley. There's a great selection of beers for you to take home to savour.

Thanks for coming.

Enjoy!

FESTIVAL HIGHLIGHTS

Featuring 50 new cask ales

•

All cask ales featured are new for Sept 2015 with many launching at the festival

•

British brewers passionate about brewing with Maris Otter

•

International brewers

•

Global bottled beers

•

Craft keg showcase

MARIS OTTER 50 1965 • 2015 BEER FESTIVAL 17–19 Sept 2015

A special malt

With superb timing, the winner of the 2015 Champion Beer of Britain competition brews with Maris Otter malting barley – a great way to help celebrate the grain's 50th anniversary. Tiny Rebel, in Newport, Gwent, is the first Welsh brewer to win the competition and joins a long line of breweries that have produced champion beers using Maris Otter.

It's a special grain. A few years ago, Warminster Maltings produced a dozen or so "malt biscuits" made from different varieties of malting barley. In a blind tasting, I chose the biscuit with the richest flavour and – surprise, surprise – it turned out to be the one made from Maris Otter. It's a special grain and this year we celebrate the enormous contribution it has made to the great British beer revival.

Roger Protz

www.protzonbeer.co.uk

A very special barley

As the explosion of interest in great beer continues, people are increasingly keen to learn what the most popular alcoholic beverage in the world is actually made of.

Recently, hops have been centre stage, with their new dazzling array of vivid aromas and flavours. But as I've researched my forthcoming book on the ingredients of beer, barley has turned out to be even more fascinating.

For the first half of its commercial life, Maris Otter wasn't regarded as particularly special because the general view was that barley was barley – so long as it was good enough quality. The malting process was all that mattered to the final brew.

Malting is, of course, key, and the more I learn about it, the more miraculous it becomes. But today, brewers, maltsters and farmers increasingly agree that the barley variety makes a big difference to beer even before it gets to the maltings. And for the people who know it best, it's simple: malt made from Maris Otter produces better ale than that from other varieties.

Anyone who loves a great pint should raise it in the direction of those who have ensured Maris Otter reached its 50th anniversary, and did so in such fine fettle.

Pete Brown, author and beer writer

Joint festival organisers, Rachel and David Holliday of ***The Norfolk Brewhouse***

Meet the brewers passionate about Maris Otter

Cask ale tasting notes – p15-21

With so many notable brewers across the world brewing with Maris Otter, selecting just fifty to showcase at the festival was no easy task.

What was important was to create a group of brewers which demonstrated the geographic spread of Maris Otter, as well as showing it as the malted barley of choice for brewers large and small, old and new.

Brewers of world-renown such as Thornbridge, Fyne Ales and St Austell will no doubt catch the attention – but so too will beers created by some newcomers.

Carl at *The Lionheart Brewery* only started brewing commercially this year and yet his ales are already earning his brewery a strong reputation for quality in the Midlands, where it is based. His festival beer – a honey and mustard sour – demonstrates how craft brewers love stepping up to the challenge to create beers for individual festivals. Carl specifically selected and sourced ingredients for which the festival's host county, Norfolk, is famed.

The smallest brewery used is from Suffolk – the 100 litre pilot plant at the maltsters Muntons. It is a collaboration brew between Muntons' very own ace brewster – Sophie de Ronde – and Suffolk brewery, Calvors.

A big thanks goes to international brewers; America's *Arcadia*, Japan's *Baird Brewing Co* and Spain's *Cerveza DouGall's*. Also, we mustn't forget Stu, from New Zealand's bang-on-trend *Yeastie Boys*, who is in the UK and brewed his festival beer at *Castle Rock Brewery*, in Nottingham.

We do hope that you agree with us, that the ***Maris Otter 50*** are a great range of brewers, without whom the festival couldn't happen and to whom we owe a great debt of thanks.

Growing success

Maris Otter growers and H Banham Ltd

Main pic: Roger Coe of Manor Farm, Grimston Inset: James Ringer

H Banham Limited have nearly 90 farmers growing Maris Otter in Norfolk, Suffolk and Essex, although North Norfolk is where the majority are located. The lighter sandy soils over the chalk bedrock and the incoming 'sea frets' make North Norfolk a near perfect malting barley growing area. Maris Otter barley is grown by a variety of farmers across our region, but they all have one thing in common, a pride in growing a 50-year-old barley.

A farmer with a long history of growing Maris Otter for us is James Ringer, of Fox Covert Farm, West Rudham. James knows he has grown Maris Otter since he started running the farm in 1992. Before that, a former foreman claims it was grown by James' father Tom, for every year as long as he can remember – and he had been there since the 1960's. James has continued this right up to the present day, drilling around 150 acres of Maris Otter on the 1300 acre farm which also grows oilseed rape, spring barley, winter wheat, sugar beet and peas. "Maris Otter really fits the soil types we have around the farm and produces pretty good results, which means we make a healthy margin on this premium barley" Says James. "I think there have been improvements in all the time we've grown Maris Otter, from a yield point of view and it also looks a better crop." "It's important to keep Maris Otter going with all the purity work that's being done." He added "With Maris Otter, you know where it goes and what it goes into and that's really important; keeping it local is always a good thing for our grain."

One of our seed growers, Roger Coe of Manor Farm, Grimston, has been growing Maris Otter, on and off, for about 40 years. The farm started off growing Maris Otter commercially in the 1970s, but decreased the acreage and eventually ceased as demand fell. But, in 1992, Roger started growing seed for H Banham Limited when we jointly took over the rights to the variety and has been growing this barley variety ever since. Growing about 400 acres of Maris Otter, it fits well into the cropping rotation of other winter barley, spring barley, winter wheat, oilseed rape and sugar beet, as well as beef cattle on the 1200 acre west Norfolk farm. Roger is proud to grow Maris Otter and says: "it's done us well over the years, and we're pleased to do our part to help the Maris Otter name continue for many more years. Banhams have done well with the Maris Otter and I hope I'll always be able to grow it for them."

Maris Otter appeals to farmers great and small, with the area grown on farms ranging from 15 acres to 500 acres. Compared to modern barley varieties, the yield of Maris Otter is somewhat lower, but top premiums are paid for Maris Otter that makes the grade, and even with the extra care that it requires, Maris Otter offers a good gross margin; this makes it attractive as part of the crop rotation. All of the Maris Otter barley grown by our farmers for H Banham Limited is delivered to maltsters in Norfolk, Suffolk, Lincolnshire and West Yorkshire. But the malt goes much further afield…

The guardian of Maris Otter

Meet the H Banham team – guardians of Maris Otter

Tim Walpole

Bottom right image: (l–r) Mark and Tony from Banhams

'Banhams' was started by Clare Banham, a smallholder in Hempton raising pigs and poultry, who decided to go into the milling business. In the early 1920s his son, Harold, joined the business and later took it over. The business grew and in 1956 H Banham became H Banham Limited. In the 1960s, Harrold's son, Tony, came into the business and within a short while of taking over the reins, he took a brave – and what turned out to be a most fortuitous – decision. That was to buy and sell malting barley. His first venture into the market was with Pallas which he bought for £19 a tonne and sold for the princely sum of £20 a tonne, including haulage.

A couple of years later in 1965, Maris Otter, a new variety cross-bred from Proctor and Pioneer was developed by the Plant Breeding Institute. Tony saw the potential of this excellent, low-nitrogen winter variety and took it on board as soon as sufficient quantities became available. Its popularity grew quickly and it dominated the market throughout the 1970s.

However, over time it fell out of favour with many of the larger breweries. They wanted something with higher yields – and lower price. It was eventually taken off the NIAB (National Institute of agricultural Botany) recommended list in 1989.

Despite the snub and the fall in volumes, a number of craft brewers including Woodfordes, St Austell, Hook Norton and Black Sheep remained loyal to Maris Otter. There was sufficient interest for grain merchants H Banham and Robin Appel to take on the licence in 1992 and continue trading the variety. When the rights to the variety became available in 2000, encouraged by Crisp Malting Group and a group of loyal brewers, H Banham and Robin Appel jointly bought them.

Now 'Banhams' have a great team to offer a lot more than just trading grain. As well as supplying cereal seed, Tim Walpole can offer grass seeds, game cover seed and other small seeds. Tim is a qualified seedsman and is responsible for much of the Maris Otter reselection. Steve Mack has been our fertiliser specialist for many years and his wealth of knowledge of the subject is second to none. Toby Mitchell joined 'Banhams' a couple of years ago and as well as trading grain Toby is responsible for sales of Malt Residual Pellets. These pellets are a by-product of the malting process and is a high protein feed suitable for most livestock. Mark Banham, Tony's son, is Managing Director and as well as keeping the company moving in the right direction manages the grain processing plant and store at Colkirk. These facilities at Colkirk process and store about 4000 tonnes of grain in a year. Mark's cousin, Tom Rivett, is the Senior Grain Trader and trades the significant volume of 'Banhams' grain. Tony's daughter, Sarah Sergeant, is the Company Secretary, looking after HR and company admin. Last in the office, but certainly not least, is Jennie Pitcher, who looks after the purchase ledger and makes sure all the farmers get paid on time.

'Banhams' run three of their own lorries for delivering grain to the maltings, feed mills, stores and docks. The drivers are the face of 'Banhams' on the farms and Ken, Ian and Steve do a great job representing the company.

So, next year, it will be 70 years since the creation of H Banham Ltd. How about an HB70 Beer Festival?

Cleaning up 50 years of Maris Otter seed

How the purity of the grain is maintained

Ensuring the unique flavour of the Maris Otter beer in your pint glass today is the same as it was 50 years ago is a full time occupation. And it began in a field near Cambridge, writes Jennifer Wyatt from the National Institute of Agricultural Botany.

Maris Otter was originally bred in 1965 by the nationally-owned Plant Breeding Institute, the only official breeding organisation in the UK. The seed was then multiplied up at the National Institute of Agricultural Botany (NIAB), also in Cambridge, before being marketed to UK farmers.

Time moved on and the UK plant breeding sector became far more commercialised. Every year new varieties are bred with higher yields, better disease resistance, and improved malting and brewing quality to compete with existing varieties currently grown on-farm and used by brewers. Improvements in quality by barley breeders have underpinned a fourfold increase in the volume of beer brewed per tonne of harvested grain, from around 2,000 litres in 1950 to around 8,000 litres today.

Most varieties only last five or six years in the marketplace before being replaced by another, with farmers choosing from a 'Recommended List' of varieties that have been tested and approved. New malting barley varieties quickly superseded Maris Otter's yield and appeal but, uniquely the variety remained popular with some brewers and clung onto a small percentage of the market.

There is a whole industry in the UK dedicated to developing new varieties of crops, including multiplying enough seed to meet industry and farmers' needs, and maintaining the purity of this seed year after year. Seed quality standards are laid down in UK and EU law and policed by agencies appointed by Government, to ensure there is an independent assurance of quality for growers, brewers and eventually the beer drinkers.

After decades of niche-growing Maris Otter seed needed some care and attention as it had collected a lot of impurities, which could affect the flavour and quality of the popular beer, and no longer met the statutory seeds standards required. Some urgent action was required to prevent the variety's loss to the malting and brewing industry.

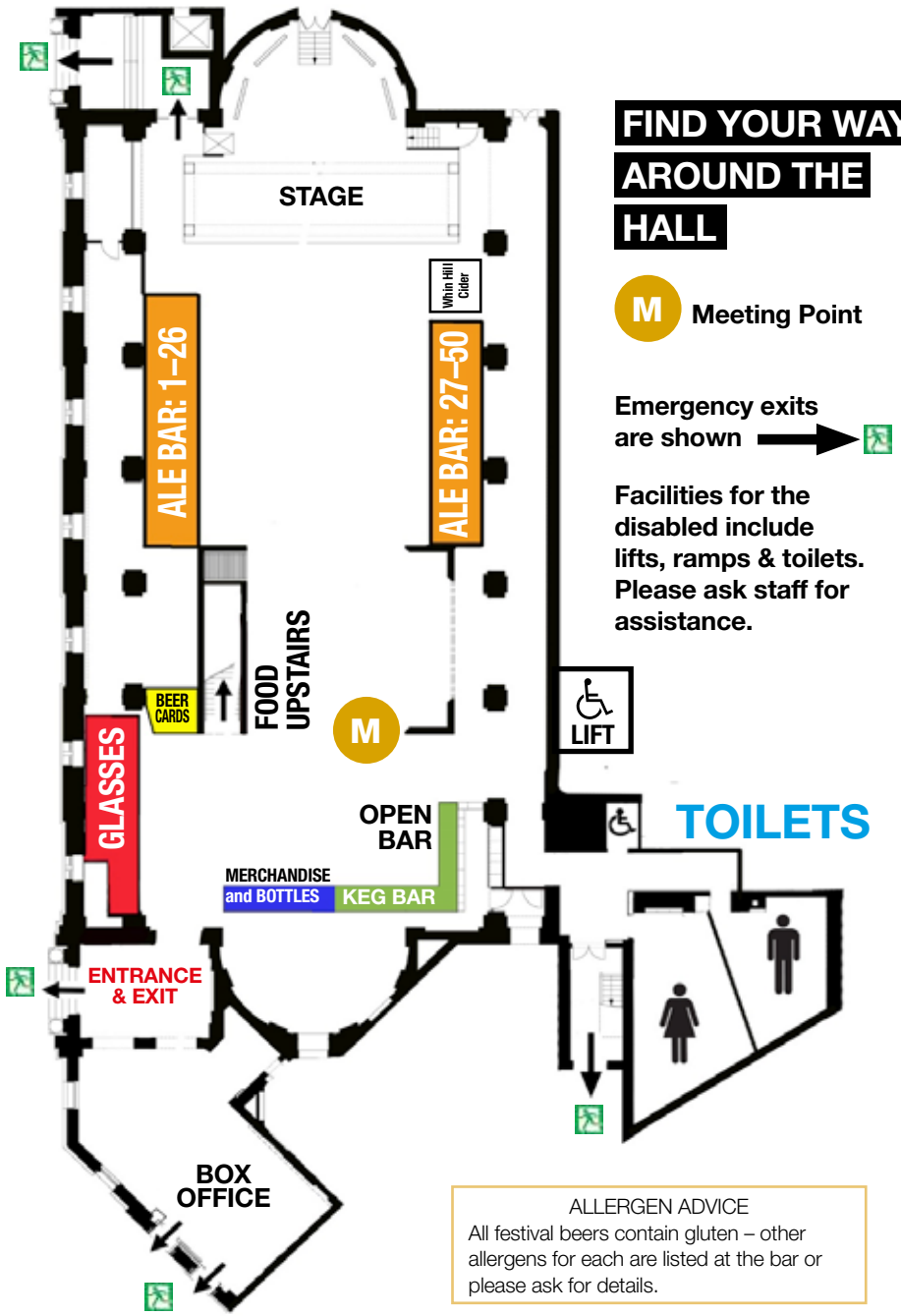
> "Urgent action was required to prevent the variety's loss to the malting and brewing industry."

NIAB, now a major international centre for plant science, crop evaluation and agronomy, still carries out the statutory crop inspection and seed testing for all cereal varieties, including barley, making sure varieties are true to type and healthy. Because of this experience in 2004 NIAB took on the task of cleaning up Maris Otter. There were even NIAB staff who had worked with Maris Otter in the late 1960s, and of course they still had the original botanical description of the variety on file.

The clean-up, originally using only enough seed for a 240m^2 patch of field, took two years of monitoring the growing crop and final seed and removing impurities. At the same time NIAB trained staff from seed merchants H Banham Ltd to continue the process in the future as the seed stock increased. The variety was handed back to Banhams in 2006, having passed the variety purity standards, for commercial seed multiplication and farm sale. 10 years later it has a healthy 5% market share of the certified seed market in England and Wales. Not bad for a 50 year old!

Find out more: www.niab.com
@niabtag

FESTIVAL FLOOR PLAN



FIND YOUR WAY AROUND THE HALL

M **Meeting Point**

Emergency exits are shown →

Facilities for the disabled include lifts, ramps & toilets. Please ask staff for assistance.

ALLERGEN ADVICE
All festival beers contain gluten – other allergens for each are listed at the bar or please ask for details.

Having a beer and finding your way around the festival

Before you can have a beer, you need a glass and a beer card, which comes as part of your entry ticket. Choose a half or pint glass, both lined with halves and thirds. Additional beer cards can be purchased for £5 or £10. *5p and 10p, respectively, from each card purchased will be donated to our event charity, the East Anglian Air Ambulance*. Thank you.

Anything you do not spend is refundable at 55 pence per unmarked token, and we will refund you £2 on your glass if you do not wish to take it with you. Beer cards can be kept and used at the next session, or donated to charity.

Treat your beer cards as cash – we cannot replace lost cards any more than fivers!

All the cask ale is split over two bars, with the intention of one bar serving beers from 1–26 and the other 27–50, which will also have cider available. We hope to have most of the ales available at all times but circumstances may dictate otherwise, so please have a 1st and 2nd choice ready when approaching the bar. Please specify the beer you require and also if you would like a pint, half or third.

When you have been given your beer hand over your beer card and it will be marked off by the member of staff as follows:

- **1/3 PINT – 2 TOKENS**
- **1/2 PINT – 3 TOKENS**
- **1 PINT – 6 TOKENS**

The same guidelines apply at the keg bar but we will not have all beers available at all times as beer taps are limited.

Any drinks purchased from the OPEN bar, such as tea, coffee and soft drinks will have to be paid for with cash.

The bottle shop will have a wide range of bottled beers the Maris Otter 50 brewers. The bottle shop will be take-out only, offering you the chance to try some great beers at home after the festival. Orders placed during the festival will be bagged up and ready for collection as you leave.
See page 21 for more details.

At the bottle bar you will also be able to purchase festival polo shirts and t-shirts, and raffle tickets to win some great prizes. The raffle will be drawn at the end of the festival and winners will be contacted within the following week.
All proceeds from the raffle will go to the East Anglian Air Ambulance.

All areas are accessible with the hall being step-free. There is a lift to give access to the upper mezzanine.

Unfortunately, no pass-outs will be issued as it makes it difficult to manage numbers in the venue.

Please be patient, remember that the beer festival staff are volunteers and are going as fast as they can. Any abuse, whether physical or verbal, will result in ejection from the festival and re-entry will not be allowed for the duration of the festival.

Attempting to pass off forgeries will be treated as a criminal matter.

General Beer Festival Information

Buy tickets for future sessions at Open box office while you are here.

Opening Times

Thursday 17 September	4.30pm – 10.00pm	
Friday 18 September	11.30am – 4.00pm	5.30pm – 11.00pm
Saturday 19 September	11.30am – 4.00pm	5.30pm – 11.00pm

No entry in the last 30 minutes of each session. Last orders will be called 10 minutes before the session ends.

Merchandise – Available from the Bottle Shop

T-Shirts: printed S, M, L, XL, 2XL £10

Polo Shirts: embroidered S, M, L, XL, 2XL £15

Raffle

Tickets will be on sale over the length of the beer festival for our prize draw. We are grateful to all those who have donated prizes. The draw will be made at the end of the festival and winners will be contacted as soon as possible after that. The proceeds from the raffle will be donated to our event charity, the East Anglian Air Ambulance.

GOT THE MUNCHIES? THEN TUCK IN

Great beer deserves great food and we have some catering delights for you to tuck in to. Brays Cottage pies need no introduction and a range of fillings are there to tempt your taste buds.

The Art Café have some superb vegetarian options for all to enjoy – big on taste these guys know how to cook up some tasty snacks.

You can pop upstairs to the 'food balcony' at any time to see what treats are on offer.

Also look out for the 'food heroes' who will be wandering around the main floor with hand-held snacks from the Art Café and Brays Cottage for you to buy.

LIVE MUSIC

Live music will be performed on the main stage at each of the evening sessions.

We are delighted to bring you three great local bands – well known to get those feet stomping and atmosphere going!

Addison's Uncle – Thursday evening from 8pm
Addison's Uncle are a 7 piece English Folk/Rock Ensemble based in Norfolk.

@addisonsuncle

The Lovin' Handful – Friday evening from 8pm
Eight piece Skiffle / Americana / Bluegrass band from Norwich.

@TheLovinHandful

The Misfit Collective
– Saturday evening from 8pm
A trio of banjo strumming, bass twanging, cajon thumping gentlemen.

@skifflegrass

1 4T's Brewery, Cheshire
Ratio Terms 5% abv

Pale ale brewed with herbal and citrus hops which give the beer a delightful bitter mouthfeel to start then the citrus hops burst through for a refreshing and mouth-watering experience. Uses 95% Maris Otter and 5% wheat. In case you were wondering about the name – it's an anagram of Maris Otter.

Hops used: Admiral, Centennial, Mount Hood and Citra

@4tsbrewery

Notes:.....

2 Arcadia Ales, Michigan, USA — International brewer
Sword of Damocles 6.5% abv

Arcadia's Maris Otter tribute takes a decidedly American approach. 100% Maris Otter provides the rich backbone to support the heaps of locally-grown Cascade and Chinook hops. All casks have been further dry-hopped with locally-grown Cascade flowers. American hop aroma with English malt body.

Hops used: Cascade and Chinook

@ArcadiaAles

Notes:.....

3 Arkell's Brewery, Wiltshire
Mighty Maris 3.6% abv

An all malt brew using only the legendary Maris Otter malted barley which creates a satisfyingly sweet malty golden beer.

Hops used: Saaz and Challenger

@ArkellsBrewery

Notes:.....

4 Baird Beer, Shizuoka, Japan — International brewer
Maris Otter 50 – ESBaird 6.2% abv

Magnificently rich colour tones of copper and gold. Spicy, floral and berry fruit hop aromas dominate the nose. The wonderful bready and biscuity flavours so characteristic of Maris Otter malt marry beautifully in the mouth with marmalade-like hop flavours. The finish is crisp, clean and pleasantly dry.

Hops used: German Taurus, US Nugget & Sterling & Brewers Gold, UK East Kent Golding

@bairdbeer

Notes:.....

5 Belvoir Brewery, Leicestershire
Otter Genius 4.1% abv

Golden crisp and refreshing with a generous late hop flavour. Brewed with Maris Otter malt and also includes some Crystal malt.

Hops used: Target, Hallertau and Celia

@BelvoirBrewery

Notes:.....

6 Black Sheep Brewery, North Yorkshire
#MARIS50 4.5% abv

A malt forward ale with just enough hop to make it interesting. Includes some Crystal malt as well as Maris Otter and uses Progress hop, (commercially available from 1964, close to Maris Otter birth date!)

Hops used: Progress

@BlackSheepBeer

Notes:.....

7 Buntingford Brewery, Hertfordshire
50 Summers 4.0% abv

Buntingford Brewery is situated just a few miles from where the first ever field of Maris Otter was grown, and so it seemed only fitting that they be part of the Maris Otter 50 brewers.

It is a hoppy light brown beer with fruit overtones but a nice balance between hop and malt.

Hops used: Columbus

@BuntBrew

Notes:.....

8 Butcombe Brewery, Somerset
Chinook American Pale Ale 4.2% abv

Chinook is a crystal bright pale straw beer with a fine white head. The aroma is an inviting blend of hop spice, sherbet-lemon citrus and warm malt. On the palate the beer has a rounded barley sugar sweetness leading to a crisp citrus bittersweet finish. The perfect combination of the greatest British malt and classic US hop.

Hops used: Chinook

@ButcombeBrewery

Notes:.....

9 Cerveza Dougall's, Cantabria, Spain

Happy Otter 5.6% abv

Hoppy 50th Birthday brew, an American Pale Ale brewed with 100% Maris Otter and dry-hopped with Citra, Mosaic, Chinook and Equinox. Otterly Malticious – and fairly hoppy!

Hops used: Citra, Mosaic, Chinook and Equinox

@CervezaDougalls

Notes:

10 Dorset Brewing Company, Dorset

Carmen 4.4% abv

An amber ale. Fruits with a rich malty background. Dark berry flavours and a whiff of port. As well as Maris Otter, the beer uses Vienna, dark crystal, black and chocolate malts and a touch of wheat.

Hops used: Marynka and Golding

@dbcales

Notes:

11 Durham Brewery, County Durham

Golden Otter 6% abv

Golden, with an aroma of oak-smoked peach derived from the use of Citra hops and oak-smoked wheat malt. A full velvety mouthfeel with soft marmalade bitterness. More smoked peach in the body with a kick of coriander. Smoky bacon and ginger on the finish. Orange peel, coriander and oak smoked wheat malt all add to the flavour.

Hops used: Hercules, Tettang, Columbus and Citra

@durhambrewery

Notes:

12 Eden Brewery, Cumbria

Blonde Knight 4.2% abv

A refreshing blonde ale, produced with Maris Otter Pale Ale and Rye for a crisp dry finish. Hopped with American Cascade, Chinook, and El Dorado hops producing great flavour. Ideal for summer drinking.

Hops used: American Cascade, Chinook and El Dorado

@Edenbreweryltd

Notes:

13 First Chop Brewing Arm, Greater Manchester

Sun – Maris Otter 50 Special 4.1% abv

A special, one off, cask version of our new, keg-only, citrusy summer ale – Sun – or sunshine in a glass as we like to call it – brewed with 100% Maris Otter malt and making its debut at the festival.

Hops used: Sorachi Ace – Pacifica

@firstchopale

Notes:

14 Fyne Ales, Argyll

Ragnarok 7.4% abv

A beer that has been asked for often over the years – Super Jarl is here. Twice the hoppiness, twice the malty body, and (almost) twice the alcohol of regular Jarl. As well as Maris Otter, the ale also includes torrified wheat. One to savour.

Hops used: Citra

@FyneAles

Notes:

15 Hastings Beer Co, East Sussex

Citra-Ella IPA 6.8% abv

A proper, full-on hop bomb. Two incredible hops, paired with one versatile malt. Buckets of floral and spice flavours from Ella, and a tonne of tropical fruit and citrus from Citra. Sweet full-bodied backbone from UK-grown Maris Otter. A carefully chosen yeast to balance strength, hop flavour, and body. We think this is the full package.

Hops used: Ella and Citra

@hastingsbeerco

Notes:

16 Hilden Brewing Co, County Antrim, Northern Ireland

Dunlop and Hume 5.5% abv

An Irish pale ale which uses Maris Otter, Munich malt and torrified wheat and three hops.

Hops used: Centennial, Crystal and Sorachi Ace

@hildenbrewery

Notes:

tasting notes

17 Hop Stuff Brewery, Woolwich, London

Single 4.2% abv

A variation on Hop Stuff's "Single" range. At Hop Stuff they like to keep it simple; a single malt base, and one variety of hop selected from around the world. The Citra hop gives this beer tropical fruit and citrus notes.

Hops used: Citra

@Hopstuffbrewery

Notes:

18 Langham Brewery, West Sussex

Decennium 4% abv

The beer is blond brewed with only one malt used - Maris Otter of course. The hopping is robust using Citra and Amarillo to give a big hop nose and citrus fruit flavours. The beer celabrates 10 years of brewing at Langham and also 50 years of Maris Otter.

Hops used: Citra and Amarillo

@LanghamBrewery

Notes:

19 Liberation Brewery, Jersey

Liberation Golden Mild 3.8% abv

Fresh easy drinking Mild Ale. Golden in colour and brewed with 100% Maris Otter Pale Ale malt, especially for the 50th anniversary beer festival. It is lightly hopped with English cascade, and Admiral for a zesty aroma. 100% Maris Otter Pale Ale malted barley.

Hops used: English Cascade and Admiral

@LibBrewery

Notes:

20 Lion Heart Brewery, West Midlands

Honey & Mustard Sour 6% abv

Sweet body, slightly tart with a hot mustard kick. A debut beer and a one-off for the festival the beer uses Saaz hops and as well as Maris Otter malt has a touch of wheat.

Hops used: Saaz

@BrewLionheart

Notes:

21 Loch Lomond Brewery, Dunbartonshire

Gorilla in Vanilla 3.7% abv

A copper colour mild ale, with caramel and vanilla on the nose and palate. In addition to the Maris Otter used the ale includes; wheat, Crystal malt, Carapils and roasted malts. The ale is infused with whole vanilla pods.

Hops used: Phoenix and Brambling Cross

@LochLomondBrew

Notes:

22 Loddon Brewery, Oxfordshire

Maris Otter Pale Ale 4.6% abv

A full bodied pale ale with a fruity aroma & good bitterness.
Uses low colour Maris Otter and wheat malt.

Hops used: Goldings, Challenger, East Kent Goldings, Eldorado and Green Bullet

@Loddonbrewery

Notes:

23 Mad Dog Brewing Company, Gwent

Hoptimus Tanline 4.9% abv

Deep amber in colour with flavours of citrus and pine and then infused juniper. The beer is infused with fresh juniper berries which have been added to the beer after fermentation has completed and left in the beer for 4 days before the beer is put into cask.

Hops used: Magnum, Agnus, Chinook and Centennial

@MadDogBrewCo

Notes:

24 Magpie Brewery, Nottinghamshire

Dark Potion 5.8% abv

Apothecary inspired, botanically infused Black IPA rich in British hop character, made with 90% Maris Otter for a robust base. Five British hops are used. Black and chocolate malts add deep colour and flavour.

Hops used: Challenger, Goldings, Admiral, Pilgrim and Bramling Cross

@MagpieBrewery

Notes:

25 Muntons and Calvors collaboration, Suffolk

Bell's Peel — 4.5% abv

A rich golden ale made with new UK Minstrel hops to give a sweet orange/berry flavour. The addition of cocoa nibs gives a silky smoothness and adds a slight cocoa aroma, when paired with orange peel a gentle bitterness balances this beer beautifully. The beer is a blend of old and new and is a perfect celebratory ale for Maris Otter. Debut one off collaboration between Calvors and Muntons. Made in the Muntons 100L pilot plant. Very kindly, the brewer is donating all the money for the beer to charity, with half going to the East Anglian Air Ambulance and half to the Pink Boots Society.

Hops used: Minstrel

@Muntons @BrewSophie @Calvors

26 Nene Valley Brewery, Northamptonshire

Mid Week Bender — 7.4% abv

Dark amber. Deep malt, molasses & candied orange with a big hop hit throughout. In addition to Maris Otter the beer uses Cara gold, Crystal and Munich malts.

Hops used: Magnum, Simcoe and Equinox

@NeneValleyBrew

Notes: .....

27 Oakham Ales, Cambridgeshire

The Burglar — 4.9% abv

A warm autumnal beer with a deep amber glow. A rich, spicy aroma and plenty of bitterness are balanced by a smooth mouthfeel.

Hops used: Cascade, Perle, Hercules and Palisade

@OakhamAles

Notes: .....

28 Okells Ales, Isle of Man

Gorley Doo 'Black Death' — 5.0% abv

Black in colour with hints of red around the edge of the glass. Piney, resin aroma, juicy sweet initial taste, pine at first then citrus lemon after followed by a dry finish.

Hops used: Mosaic, Simcoe, Cascade and Citra

@OkellsAles

Notes: .....

29 Ossett Brewery, West Yorkshire

Best of British — 4.5% abv

Golden premium ale. Robust, full bodied with a slight honey sweetness on the palate. Generously hopped with Admiral & First Gold hops to five a fruity aroma with hints of mandarin and spice. Maris Otter with a touch of wheat and Cara red.

Hops used: Admiral and First Gold

@ossettbrewery

Notes: .....

30 Otley Brewing, Pontypridd

The Maris Otley Imperial Pilsner — 5.4% abv

A crisp, cold-fermented Bohemian Imperial Pilsner flavoured with mango and grapefruit additions. Uses Maris Otter malt, as well as Bohemian Pilsner malt.

Hops used: Chinook and Citra

@OtleyBrewingCo

Notes: .....

31 Otter Brewery, Devon

Silver Otter — 4% abv

Crisp light session beer with spicy,citrus overtones. A traditional English session beer using Pilgrim and Admiral hops. This new beer as well as celebrating Maris Otter's 50th anniversary will be celebrating Otter Brewery's own 25th anniversary in October.

Hops used: Pilgrim and Admiral

@otterbrewery

Notes: .....

32 Purity Brewing Company, Warwickshire

Pure MO — 4% abv

Brewed with Maris Otter as the base malt and hopped with the finest new world hops to deliver a refreshing and flavoursome craft cask beer.

Hops used: Pilgrim, Chinook and Nelson Sauvin

@Purityale

Notes: .....

33 Quartz Brewing, Staffordshire

MO 50 — 5% abv

A light ale brewed by Scott and Julia Barnett who have built a strong reputation for brewing distinctive beers. The MO 50 is part of a series of seasonal specials they have brewed this year featuring Maris Otter.

Hops used: Fuggles and Goldings

@Quartzbrewing

Notes: .....

34 Ramsgate Brewery (Gadds), Kent

Green Hop Ale — 4.8% abv

Fresh hop pale ale. Hops in the kettle within an hour of harvest (that's fresh!). In addition to Maris Otter, the ale also uses Cara Malt and Munich malts – not to mention 80kg of very fresh East Kent Goldings.

Hops used: East Kent Goldings

@RamsgateBrewery

Notes: .....

35 Sandstone Brewery, Wrexham

Bearded Alan — 4.2% abv

Named in memory of a long time real ale customer of the Sandstone pub this beer is brewed in the best British tradition to get a fulsome flavour from 50 years ago, when Maris Otter was created.

Hops used: Bramling Cross, East Kent Goldings and Fuggles

@sandstonebrewer

Notes: .....

36 Signature Brew, East London

Stagediver — 7.2% abv

As you leap out in to the crowd you're immediately caught by big resinous & tropical flavours, then carried around on a solid malt baseline, until you need to do it all over again. Used Maris Otter malt as well as some light Crystal and wheat.

Hops used: Magnum, Cascade and Chinook

@SignatureBrew

Notes: .....

37 St Austell Brewery, Cornwall

The Gribbin — 4.3% abv

Classic dry English bitter using Target & Bramling Cross hops. The beer is a one off brew in conjunction with the National Trust. It celebrates 50 years since the establishment of the south-west coastal path and the donation of The Gribbin (a headland between St Austell and Fowey) to the Trust. 20p per pint is donated to the Trust for the upkeep of the path.

Hops used: Target and Bramling Cross

@StAustellBrew

Notes: .....

38 Stroud Brewery, Gloucestershire

Baughan To Ride — 4.2% abv

A malty amber ale, with a good body and soft rounded bitterness. In addition to Maris Otter malts used include Munich, Cara gold, Amber and Crystal.

Hops used: Challenger, Bobek and Bravo

@StroudBrewery

Notes: .....

39 Thornbridge Brewery, Derbyshire

Lutra — 4.5% abv

Burnt Gold English Pale Ale with lovely biscuit malt flavours mingling with a hint of lemon peel and citrus from the hops. Uses Maris Otter and a little Simpsons Crystal 120.

Hops used: Savinjski Golding

@thornbridge

Notes: .....

40 Tom Wood Beers, Lincolnshire

Playful Poacher — 4.3% abv

This special beer celebrates two anniversaries – Maris Otter's 50th – and the brewers own 20th anniversary. Using Maris Otter malt as well as some crystal malt it's a mid-brown coloured beer and has strong citrus notes created by the uses of English hops; Admiral and Cascade.

Hops used: Admiral and English Cascade

@TomWoodsBeer

Notes: .....

41 Two Cocks Brewery, West Berkshire

Royalist 4% abv

A dry hopped golden ale. Fruity and refreshing using Hallertau, Nelson Sauvin, Chinook, Pacific Jade and Summit hops. In addition to the Maris Otter malt, the ale also includes some Caramalt and wheat.

Hops used: Hallertau, Nelson Sauvin, Chinook, Pacific Jade and Summit

@TwoCocksBrewery

Notes:.....

.....

.....

42 Tyne Bank Brewery, Tyne & Wear

Green Hop IPA 5.2% abv

An English IPA brewed to showcase the freshest green UK Goldings. Tyne Bank have produced a Green Hop IPA for the last two years but have ramped up the hops to make a new recipe especially for this year's Maris Otter 50.

Hops used: UK Goldings

@TyneBankBrewery

Notes:.....

.....

.....

43 Upham Brewery, Hampshire

Upham EPA 4.2% abv

A full flavoured pale ale brewed with the finest Maris Otter Pale Ale Malt, Crystal Malt and English Hops. This beer has been developed to give a well-balanced beer illustrating both the quality of the malt in the palate and the hops in the bitterness and aroma. The hops are a blend of English varieties used over the last 50 years and before.

Hops used: Fuggles, Challenger and Target

@UphamBrewery

Notes:.....

.....

.....

44 Waen Brewery, Powys

I ♥ MO 4% abv

A delightful pale ale from this multi-award winning brewery.
The ale uses only Maris otter malt and a combination of New Zealand and American hops. Try it, we know you will love it.

Hops used: Zeus, Ahtanum, Mosaic and Cascade

@TheWaenBrewery

Notes:.....

.....

.....

45 Wibblers Brewery, Essex

Crafty Otter 4.3% abv

This Wibbler's brew is rather special as it's the 2015 'Crafty' beer. The beer is brewed at Wibblers by members of the Craft Brewing Association and East Anglian Craft Brewers at the 16th Annual 'Flocculation' – a gathering of UK home brewers. Golden in colour with copious new variety English hops.

Hops used: Epic and Minstrel

@WibblersBrewery

Notes:.....

.....

.....

46 Windsor & Eton Brewery, Berkshire

Guardsman Best Bitter 4.2% abv

Brewed originally in June, to celebrate the 200th anniversary of the Battle of Waterloo, this latest version brings a new twist with a variation on the dry hopping. Naturally the beer uses Windsor-grown Maris Otter from the Royal Farm.

Hops used: Admiral, Fuggles, Styrian Goldings and Comet

@WindsorEtonBrew

Notes:.....

.....

.....

47 Woodforde's Norfolk Ales, Norfolk

Redcracker 7% abv

Strong and full-bodied but surprisingly pale in colour, this barley wine delivers warm raspberry and apricot notes on the nose. On the palate, it combines refreshing plummy flavours with a fuller, but delicate, raspberry sweetness. A pleasant, fruity and slightly citrus aftertaste. Brewed with Maris Otter pale malt.

Hops used: English Goldings & Slovenian Savinjski Goldings

@WoodfordesAle

Notes:.....

.....

.....

48 Yeastie Boys, Wellington, New Zealand — International brewer

Enz to Enz 4% abv

Stu from Yeastie Boys visited Castle Rock Brewery in Nottingham to brew his festival beer in collaboration with them. Deliciously fruity golden ale with a big tropical fruit aroma. Juicy passionfruit and delicate gooseberry dryness balance extremely well with the backbone of Maris Otter's biscuity malt sweetness.

"Enz to Enz" signifying all sorts, from Stu's journey as real ale home-brewer in NZ to the other side of the world working with some of the best. And, of course, his shorter term journey from NZ to England. Enz to Engs.

Hops used: Nelson Sauvin, Kohatu, Chinook and Goldings

@yeastieboys

49 Young's, London

Young's Maris Celebration 4.1% abv

This is brand new for the Maris Otter 50 Festival. The brewery has taken its much-loved Young's Bitter, given it a bit more body by raising the ABV and a twist on the flavour with the addition of two further English hop varieties, new to Young's beers and exclusively for the Maris Otter 50 Festival.

Hops used: Pilgrim and Progress

@YoungsBeers

Notes:.....

.....

.....

50 Beer Writer's Collaboration – Melissa Cole brews at The Norfolk Brewhouse

Moon Gazer CELLARbration Ale 6.6% abv

A ruby red audit ale, brewed using Pilgrim and Goldings hops with the addition of fresh cherries, Norfolk honey as well as sweet and bitter orange peel and a hint of mint. The beer is a collaboration brew with leading beer writer Melissa Cole – more details on page 25.

Hops used: Pilgrim and Goldings

@moongazerale @MelissaCole

Notes:.....

.....

.....

Bottled beer showcase

VERY SPECIAL TAKE-HOME DEALS

Visit our bottled beer showcase which features established beers brewed by the Maris Otter 50 brewers.

Many will be familiar names to you – but you may not have been aware that Maris Otter provided the base malt. Well, you do now!

FESTIVAL RANGE
– 5% abv or under

ONLY £5.00 FOR 3 BOTTLES

PREMIUM RANGE
– imported beers or beers over 5% abv

ONLY £6.50 FOR 3 BOTTLES

Select your beers from the beer menu provided at the bottle bar and collect as you leave.

A rather special cider from Whin Hill

No beer festival would be complete without a cider – and we have a specially crafted cider from Norfolk's finest for you to enjoy.

Mark and Lisa run Whin Hill Norfolk Cider; a small farm-to-table company located in the beautiful seaside town of Wells-next-the-Sea in the heart of the North Norfolk coast. They are dedicated to producing quality cider, perry and apple juice from their own locally grown ingredients using traditional production methods.

Whin Hill Norfolk Cider

Oak-casked Kingston Black Norfolk Cider 7.5% abv

Made with Norfolk Kingtson Black apples and fermented in a oak barrel for a rich smooth taste.

@WhinHillCider

Poppyland Brewery's bottled tribute to Maris Otter

I have been intending to make a malty Harvest Ale for some time.

So, when the Maris Otter 50 Festival was announced it seemed the perfect excuse and when the BBC said they wanted to film me making a beer at Poppyland Brewery, this was the obvious choice.

It was brewed with David Whitley in attendance on 10 June from 84% Maris Otter pale malt, with pale and dark crystal malts, East Kent Goldings, Aurora and Willamette hops and fermented with an historic 1958 yeast from a Norwich brewery that I drew from the National Collection of Yeast Cultures in Norwich.

I have called it Hawkey Frolic, after the old harvest home celebrations held by East Anglian farmers for their workers on the day that the last cart load of produce was brought ceremonially into the farmyard. Reddish, hazy brown; powerful sweet malty flavour balanced by just enough fruity hops.

Martin Warren (Poppyland Brewery)

Hawkey Frolic 7% abv
Harvest Ale gluten free @poppylandbeer

Free food and beer matching workshops

The Thirst Consultants are at the festival, to answer questions about the different beer styles on offer and help you decide what beers to try.

They will also hold a number of talks about beer and food matching, with the opportunity for you to sample some of these matches (including products made from Maris Otter malt).

Posters will be displayed with precise timings and details – so do look out for them. You will find the Thirst Consultants upstairs, near the catering.

You will have the opportunity to discuss and book one of their escorted trips to Europe or buy their specially designed beer T-shirts.

www.thirstconsultants.com | @ThirstBeers

Craft keg beers

Some crafty specials

Joining the line-up of cask breweries are a range of keg beers.

Many of these are examples of craft keg beers produced by the Maris Otter 50 breweries. They have been selected to showcase the widespread use of Maris Otter in keg beers.

A special beer to look out for is *Maris Otter 6.1* by Brouwerij de Molen, from Bodegraven, Netherlands. Their worldwide known craft beer brewery started in 2004 in the historical windmill De Arkduif along the Oude Rijn river and they have produced this beer to celebrate Maris Otter's 50th anniversary.

Another beer to look out for is *BOSS juBARLEY* from Boss Brewing, in Swansea. The brewery only started brewing this year but their beers are already spreading across Britain. They launched with a bold mission to create a craft beer democracy and believe that craft beer is and should be for the people and they're all about creating great beers that are truly accessible to everyone. Craft beer should never be pretentious, intimidating or perplexing. Try their brew and we think you'll agree they have hit the spot!

Keg beers to look out for at Maris Otter 50:

Boss Brewery, BOSS juBARLEY NEW lager 5.0% abv

Brouwerij de Molen, Maris Otter 6.1 6.1% abv

Fyne Ales Jarl 3.8% abv

Hastings Brewery Mosaic 4.8% abv

Hop Stuff Pale Ale 4.5% abv

Hop Stuff Session IPA 4.2% abv

Liberation Brewery Mary Ann Best 3.6% abv

Mad Dog Brewing 3 Finger Salute 4.7% abv

Mad Dog Brewing Bohemian Hipster 4.9% abv

Nene Valley Brewery:
Big Bang Theory 5.3% abv
Release The Chimp 4.4% abv

Norfolk Brewhouse:
Cellarbration ale 6.6% abv
DewHopper 4.0% abv

St Austell Korev Lager 4.8% abv

Waen Brewery Black IPA and Chocolate Button (Please check bar for abvs)

Wibblers Dengie Black 4.2% abv

Windsor & Eton Treason West Coast IPA 5.8% abv

A beer which speaks volumes

A collaboration brew between Melissa Cole and The Norfolk Brewhouse has the honour of being beer number 50 of the Maris Otter 50.

With so much written about Maris Otter over the years it seemed only appropriate that a beer writer be invited to create a beer for the festival.

The festival organisers were delighted when beer-lover, sommelier and writer of world-renown – Melissa Cole – offered to help create a brew.

Melissa was given an open brief, with only one rule – that the base malted barley had to be Maris Otter.

The starting point was to agree on a beer style. It was decided to brew an audit ale. This little known style is said to be borne out of the strong, darker ales drunk at Cambridge University during the feasts held on the annual audit of university accounts – a tradition said to date from at least the mid fourteenth century, and lasting well into the twentieth century.

This style seemed an appropriate link to Cambridge the 'birthplace' of Maris Otter.

So, with Maris Otter as the base malt, Crystal 400 and Chocolate malts were specified to add a deep ruby-red hue to the beer as well as some complex flavours – with a target abv of 6.6%.

Next came the additional ingredients.

Melissa wanted to give the ale some complex fruit flavours – not so much a fruit beer but an ale with overtones of fruit. Fresh cherries would provide the dominant fruit flavour – and add a touch more redness. Orange also plays a supporting role with the use of two types of orange peel – bitter curacao and sweet orange.

Some local provenance was also wanted and so a healthy dose of Norfolk honey was added, and for good measure some Norfolk mint was also used at the end of the boil.

The hops were selected so as not to dominate the subtle fruit and honey flavours, with Pilgrim used as the bittering hop as well as some for aroma, but with the bulk of the aroma hop used been Goldings.

The choice of yeast was also important with a Belgian Abbaye strain selected to be robust enough for the high strength of the beer and to allow the fruit aromas to develop.

As for the brewing itself, Melissa visited festival organiser The Norfolk Brewhouse's brewery in Hindringham, Norfolk.

Just three years old the brewery is run by husband and wife team David and Rachel Holliday who were thrilled to brew alongside Melissa at their 10 barrel brew plant – obviously preceded by taking in a good dose of Norfolk hospitality the night before.

Make no mistake Melissa was hands on in the brew; loading grain, counting hops, sorting cherries and tweaking quantities as the brew developed. In fact donning her Wonder Woman socks and brand new bright yellow wellies Melissa was a very welcome addition to the brew team for the day.

So how did the beer turn out? Well, do try it and let us know.

Sincere thanks to Melissa for creating the beer and for being such fun on the brew day.

Buy Moon Gazer CELLARbration audit ale in bottles

Do look out for the Maris Otter 50 brew in bottles after the festival.

You can find stockists or buy online: **www.norfolkbrewhouse.co.uk**

@moongazerale @MelissaCole

MELISSA COLE

Author of ***Let Me Tell You About Beer,*** Melissa Cole is living the beer dream. Not only does she write extensively about the world's favourite drink, she also works with chefs to create beer and food extravaganzas in venues as diverse as Michelin-starred restaurants to local pubs, and is invited to judge at beer competitions from London to Brussels and Amsterdam to America.

Her reputation for having a fine palate and fun approach to all things brewed, also translates to actually making beer, and some of her collaborative beers have gone on to become huge successes for the breweries Melissa made them with, never profiting herself.

Melissa was also identified as one of the Most Powerful Women in the Drinks Industry by Channel4 Food and won the acclaim of her industry peers when named Educator of the Year by Imbibe magazine in 2013.

Left to right: Crisp sales team Carl Heron, Nigel Gibbons, Steve LePoidevin and Rob Moody in Crisp's traditional floor maltings

A global success

The boom in craft beer is by no means restricted to Britain. Small breweries are springing up across the world and larger breweries on every continent are setting up micro-plants.

"There's a surge of interest in different beer types," says Steve Le Poidevin, sales director at Crisp Malting Group, "English Ale styles in particular. In the search for authenticity, craft brewers from all four corners of the world are seeking out genuine British ingredients.

"That is, of course, where Maris Otter malt comes in. Brewers rate its performance in the mash tun; they like the beer it produces and – as you can see from the pages of this programme – it has a great story to tell. Our traditional floor-malting adds yet another element to the malt characteristic and the already-compelling narrative about it."

Bob King, Crisp commercial director at Maris Otter harvest

Arcadia Ales from the USA, *Cerveza DouGall's* from Spain, *Baird Beer* from Japan and *Yeastie Boys* from New Zealand (and now Britain) are all devotees of Maris Otter malt from Crisp. They are just some of the new generation craft brewers who are making their mark on the beer world – with great ideas, tremendous brewing techniques and beautiful British ingredients.

Save 10% on Maris Otter grain orders

Quote **HGM0915** in the "Your Requirements" box when making an order on the Hop and Grape website, and save 10% off Maris Otter order until the end of September.

Maris Otter – the home-brewers' choice

As a long-established home brew retailer, we know that the significance of Maris Otter Pale Malt is impossible to miss. Hop and Grape have supplied brewing grains weighed to order for many years, the famous 'English two-row winter barley' makes up around 70% of all such sales – a testament to the confidence of brewers everywhere in the characteristics of Maris Otter as a base for high quality brews.

So universally renowned has Maris Otter become that requests for 'Pale Malt' are not questioned, even though we offer a range of other pale malt varieties - when a customer asks simply for 'Pale Malt', there is only one thing they can be referring to!

And why is it that Maris Otter has gained so such prominence? Well, it has low nitrogen content with uniform and robust kernels. It imparts a flavour that tends to be richer than the more modern barley varieties and, with an EBC between 3 and 5, it is suitable for most beers except those that are exceptionally light. We believe it is the combination of these qualities that makes Maris Otter such a versatile and reliable choice for so many beer styles.

A familiar name within homebrew, established for well over 30+ years, we have achieved a large customer base of those brewing from grains; Maris Otter easily becoming the most popular. We supply all grains either whole or crushed at any weight required (no matter how big or small), we even offer 25kg sacks to help keep your stocks of Maris Otter at a high!

So, at Hop and Grape we join in the Maris Otter celebration with all brewers alike, from the largest of the commercials to the 5 gallon starter kits. Here's to another 50 years!

For homebrew supplies, please visit **www.hopandgrape.co.uk** or call us on 01325 380780.

Hop & Grape homebrew

Maris Otter – tops for brew kits

When it comes to homebrew kits, there are some that turn their noses up at it – and the idea…'that's so 70s'. One can be forgiven for agreeing with this, the quality of said beer back in those days probably did leave a lot to be desired.

These days with new techniques, improved raw materials and all malt recipes, modern kits have come on in leaps and bounds offering excellent flavour notes, colours, aromas - they are now more rounded and mellow - long gone are the 'cidery' after tastes that one used to get. Muntons are a passionate company but they are not only passionate about malt but also homebrew, after all they have been making beer kits for over forty years. Muntons kits range from heavy stouts, light pale ales and delicate pilsners, providing complex flavours and notes that would now give any palate a true taste sensation.

The choice of malting barley is also important and these days we use carefully selected varieties for our beer kits. Varieties such as Maris Otter, which has become a firm favourite of today's craft brewer. Since the resurgence of interest in the variety, triggered mainly by demand from the craft brewer, it has now started to be featured in homebrew too. If you ever cross the water to the US and get your hands on some of their homebrew, then it is most likely to be made with Maris Otter extract as they have a penchant for "British Maris Otter"!

The Muntons GOLD range is being refreshed and they will be launching a complete redevelopment of the GOLD range in the new-year, featuring more ingredient information and using Maris Otter malt too.

You never know, you may even see the Maris Otter Anniversary Beer brewed by Muntons and Calvors as a limited edition kit in 2016!

Muntons
Passionate about malt

Supporting the East Anglian Air Ambulance

We are delighted that we are using the festival to also raise much needed funds for the East Anglian Air Ambulance Service. Do please donate what you can, even the odd bit of change as you leave will make a real and genuine difference.

East Anglian Air Ambulance (EAAA) is a 365-day-a-year helicopter emergency medical service (HEMS) providing lifesaving treatment to people caught in accidents or a medical emergency in Bedfordshire, Cambridgeshire, Norfolk, and Suffolk. They receive no regular funding from the government and completely rely on the people of East Anglia and their charitable donations to raise the £9.6m needed this year to continue saving lives.

> "In 2014, EAAA attended 1730 incidents – the equivalent to 4.7 missions every day."

Since the Charity began in 2000, it has attended over 16,000 missions and have touched many thousands of lives across East Anglia. EAAA attended 1,730 missions in 2014, which is equivalent to 4.7 missions every day.

Its medical crews have enhanced clinical skills and are the 'gold standard' of pre-hospital emergency care. This is because the crews are made up of a doctor and critical-care paramedic, who provide critical lifesaving treatment and in effect bring the emergency room to even the most inaccessible corners of East Anglia.

In 2015, EAAA put into service the new H145 helicopter, the first of its kind in the UK. It operates from Cambridge Airport as Anglia Two and is a major step in our journey for continuous improvement of pre-hospital emergency care. The H145 can carry enough fuel to fly for over two hours, with a range of 300 nautical miles (335 miles) and will carry two flight crew, three clinicians and a patient. It also offers greater cabin space and allows more to be done to help the patient during the transfer process.

To help: www.eaaa.org.uk.
@EastAngliAirAmb

East Anglian Air Ambulance

Champion cask beers of Britain which used Maris Otter

1998
Coniston Brewing Company
Bluebird Bitter

2000
Moorhouse's Black Cat

2001
Oakham Ales Jeffrey Hudson Bitter

2004
Kelham Island Pale Rider

2007
Hobson's Mild

2008
Triple FFF Brewery Alton's Pride

2010
Castle Rock Harvest Pale

2011
The Mighty Oak Brewery Oscar Wilde

2012
Coniston Brewing Company
No9 Barley Wine

2013
Elland Brewery 1872 Porter

2015
Tiny Rebel Cwtch

Champion bottled beers of Britain which used Maris Otter

2002
Fullers 1845

2004
Titanic Stout

2005
Durham Evensong

2007
O'Hanlon Port Stout

2008
Wye Valley Dorothy Goodbody's Wholesome Stout

2009
Titanic Stout

2010
St Austell Admiral's Ale

2011
St Austell, Proper Job

2012
Stewart Brewing, Embra

The Champion malt

Since 1998, eleven of the cask Champion Beer of Britain used Maris Otter in their championship brew.

Maris Otter is undoubtedly respected as the brewers' premium malted barley and is gaining a growing global reputation – exported as it is to over 20 countries.

The success of beers receiving the title Champion Beer of Britain with Maris Otter used as the base malt is testament to its quality.

So much is often made – and rightly so – of the brewer's skill in creating great flavour and aroma with the hops which make the beer distinctive but credit must also go to the malt which provides the strong, balanced and flavoursome base.

To put the success into context Maris Otter has about 6% of the malted barley sales to British brewers. So, for a beer brewed with it to win a Champion Beer of Britain accolade it is up against an awful lot of beer brewed with the other 94% of the malted barley. Winning the title once is a great, but to be so dominant, over such a long period of time, is a truly fantastic achievement.

In the interest of openness, we have to say that things change and people change and not all of the champion beers listed continue to be brewed with Maris Otter in their recipe, but the vast majority do and continue to pick up awards. Rest assured that the door remains firmly open for those no longer using it to return.

The Champion Beer of Britain (also known as CBOB) is an award presented by the Campaign for Real Ale (CAMRA), at their annual Great British Beer Festival in August.

Celebrating 50 years of Maris Otter

1965–2015

Proudly organised by **H Banham Ltd Agricultural Merchants** and THE NORFOLK BREWHOUSE

Thank you to those who made this festival possible

The Maris Otter 50 beer festival has only been made possible by the people and organisations who have given their time and skills to its planning and running.

So, a big thanks to all of the volunteers for keeping the beer flowing and also to:

- Art Café and Brays Cottage for some top-notch catering
- The Norfolk Brewhouse for brewery liaison
- Norwich CAMRA branch for the loan of lots of stuff, as well as general help and advice
- Thirst Consultants – Mark and Cheryl for a series of food and drinks pairing seminars
- Melissa Cole for creating the *Writers' Choice* beer
- E-Cask for allowing the festival to take beer in E-casks – making the logistics a whole lot easier.
- Red Flame Communications
- Starlings Transport
- Cool Beer Hire
- Open for the venue and support of their staff

Did you know?

Maris Otter barley is a cross of Proctor (1950s) & Pioneer (1940s).

Part of Maris Otter is named after Maris Lane, Cambridge, where the Plant Breeding Institute was based.

25kg of Maris Otter Breeders seed will generate 23,000t of commercial grain in 4 years.

All the Maris Otter makes an estimated 300,000,000 pints of beer per year.

Maris Otter malt is exported to over 20 countries around the world.

When Maris Otter was bred in the sixties it did not show particular susceptibility to the disease Loose Smut. Unfortunately, the seventies was full of loose smut!

Maris Otter's breeder is always referred to as Dr D.G.H Bell, his full name was Dr. George Douglas Hutton Bell.

Maris went with Otter to get the name. It is believed other trial varieties were Maris Mink, Maris Puma, Maris Badger, Maris Dingo & Maris Yak!

Since 1998 Maris Otter has been used in 11 of the Champion Beers Of Britain (cask beers).

Maris Otter is jointly owned by two grain merchants: H Banham Ltd and Robin Appel Ltd, who both work passionately to preserve its heritage.

Vote for your favourite ale

With 50 new ales to choose from, the real festival winners are the customers themselves. Every one of you will have your own favourite and even your own reason for liking a particular ale.

As far as we are concerned all of the ales are winners but we have decided to also run a vote so that we can name the top three festival beers as voted for by you.

Simply fill in the form below and hand it in to the kiosk where you purchased your beer tokens.

(If you prefer not to damage your souvenir programme additional forms are available at the kiosk.)

MARIS OTTER 50 1965 - 2015 BEER FESTIVAL 17–19 Sept 2015

Share your views

Join in the chat before, during and after the festival.

Do please let others know what beers you like and about your experiences about the festival – you can join in the chat on:

MarisOtter50

@MarisOtter50

#marisotter50

Name: .....

Address: .....

.....

.....

Contact tel or email: (optional) .....

My favourite three ales at Maris Otter 50 were:

1. .....
2. .....
3. .....

ENJOY A PINT OF NORTH NORFOLK...

..STOP STARING START GAZING

THE NORFOLK BREWHOUSE

Our range:

Moon Gazer Ales; Amber, Golden, Ruby and Dark

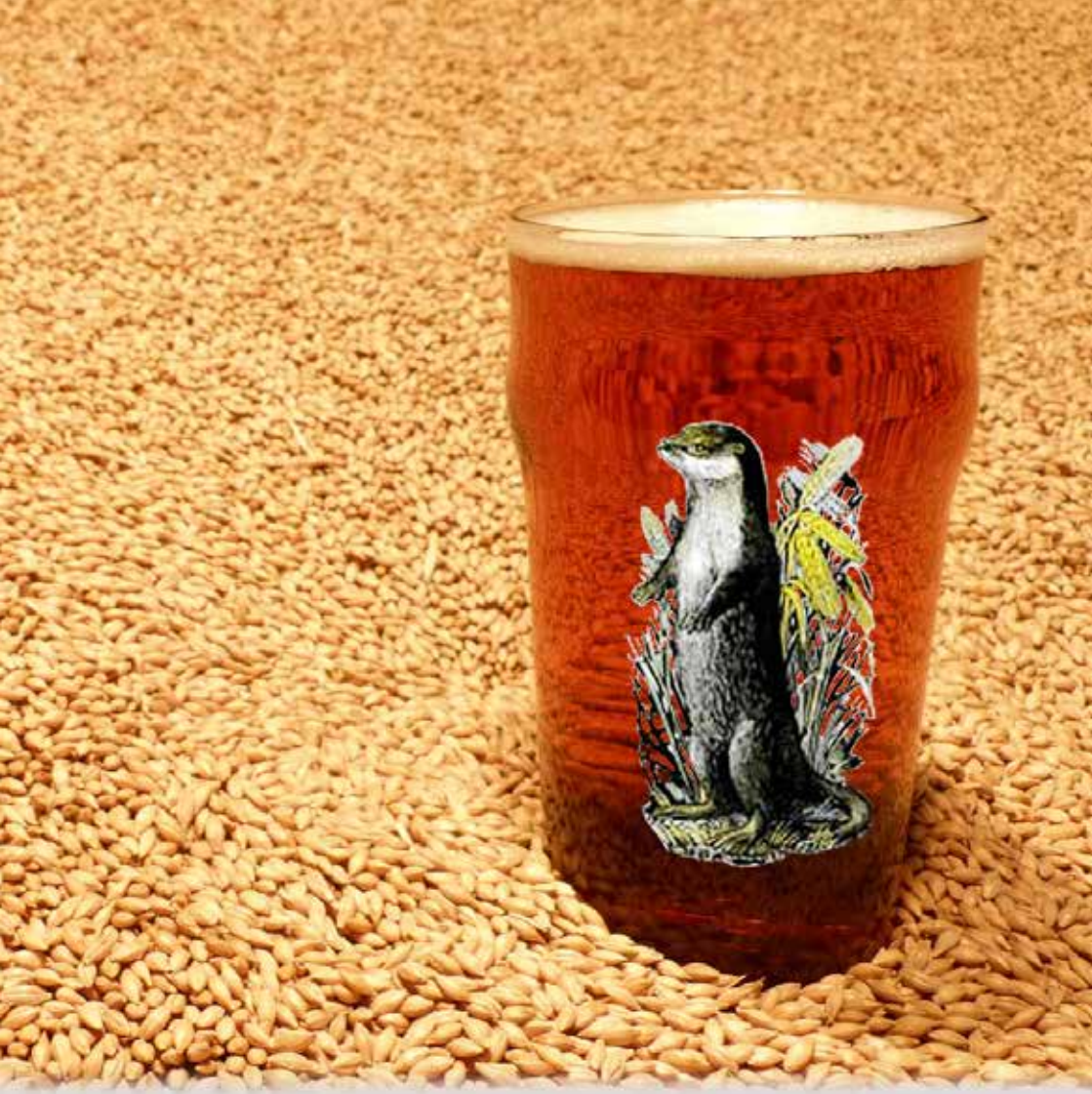
Craft Lagers; StubbleStag and DewHopper

moongazerale

norfolkbrewhouse.co.uk

NorfolkBrewhouse

Proudly organised by **H Banham Ltd Agricultural Merchants** and THE NORFOLK BREWHOUSE



H.BANHAM LTD

AGRICULTURAL MERCHANTS

SERVING NORFOLK FARMING SINCE 1956

HEMPTON, FAKENHAM, NR21 7LN

01328 863741 www.h-banham.co.uk