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A TASTE OF SUMMER

25 great beers to try, from bracing pale ale to tart sours

IPA

Highly hopped and strong, with notable mutations including fruit, session, New England and black.

LUPULOID

Beavertown; 6.7%
Bright and colourful IPA with plenty of tropical fruit notes on the nose and palate; a raucous celebration of US hops from one of London's favourite breweries, which recently hit the news when Heineken took a minority share in the business.
£2.40 for 330ml, selected Waitrose



TRANSMISSION WEST COAST IPA

North Brewing Co; 6.9%
Even though North only began brewing in 2015, its beers have prospered with beer-lovers in both hometown Leeds and further afield. Transmission is its award-winning IPA, pulsating with pine and citrus notes before a lingering bitter finish.
£3.06 for 330ml, beerhawk.co.uk



DIGITAL IPA

Yeastie Boys; 5.7%
There are two Yeastie Boys, one in New Zealand and the other the UK. This is the UK-based beer, a forthright IPA with bold citrus and peachlike notes, a light malt background and a bitter finish that would wake up the most snoozy of palates.
£1.90 for 330ml, or three for £5.25 until Monday, tesco.com



PALE ALE

Ranging from amber to gold, these are fruity and floral with a bracing bitterness in the finish.

DREAM HOUSE

Left Handed Giant; 5.9%
Just one example of Bristol's claim to be one of Britain's premier beer cities (see also Keller Pils). LHG brews vibrantly flavoured beers such as



this American-style pale ale bursting with tropical fruit and citrus, with a stern malt background acting as a chaperone to the fruitiness.
£5.35 for 440ml, shop.hopburnsblack.co.uk

BETHNAL PALE ALE

Redchurch; 5.5%
Expect to be dazzled by the citrus and tropical fruit aromatics that emerge on first pour; this fruitiness continues on the palate, in perfect harmony with a toasty, bready character.
£2.60 for 330ml, eebria.com



LAGER

Clean, crisp and refreshing beers that have been matured (or "lagered") for at least four weeks. Colour ranges from pale gold to deepest dark.

PILS

Fourpure; 4.7%
An engaging new-wave Pils from Bermondsey that's snappy and floral on the nose, while deep gulps of it reveal a lemony, bittersweet, juicy lusciousness before a



delightfully dry finish.
£2.05 for 330ml, Ocado

KELLER PILS

Lost and Grounded; 4.8%
Sprightly and sparkling, this hoppy Pils is bracingly crisp, appetising and refreshing. You'd think it was brewed in Bavaria or Bohemia, but Bristol is its home.
£2.30 for 330ml, beermerchants.com



CUT LOOSE

Powderkeg; 4.7%
Powderkeg is a compact outfit that makes its beers close to Exeter, and Cut Loose is a German-style Pils given zip by the use of the New Zealand hop variety Motueka. Devon has never been a hotbed of craft lagers but Powderkeg is changing that.
£2.66 for 330ml, christopherpiperwines.co.uk



BITTER

The classic English beer, with malt-influenced graininess acting in concord with citrusy and earthy hop notes and bitterness in the finish.

UNFILTERED LONDON PRIDE

Fuller's; 4.1%
London's most iconic brewery has taken its signature beer and put it in a can unfiltered. The result is a crisp quaffer with hints of orange, toffee and a long, dry, bitter finish. Purists might demur, but this is a bold move for Fuller's.
£1.99 for 330ml, selected Waitrose



HERITAGE VINTAGE FINE ALE

Greene King; 6.5%
Just when you thought Greene King was all about silly ads with a fox and hens, along comes this rich strong ale featuring heritage malt Chevallier alongside English hops. Based on a 19th-century recipe, it's a potent sipping ale.
£2.50 for 568ml, selected Tesco



FRUIT

Beers to which fruit has been added, with the aroma and flavour determined by the kind of fruit, though it should not dominate.

BIÈRE DE SAISON WITH DAMSON

The Kernel; 5.2%
The Kernel brews in a Bermondsey railway arch and was initially known for its pale ales and IPAs. This tart, dry and fruity saison is a blend of old and young beer, which is then matured for several months with damsons.
£10.75 for 750ml, beermerchants.com



CRANACHAN KILLER

Fierce Beer; 5.5%
Cranachan is the luscious Scottish dessert featuring raspberries and honey, which also make an appearance in this equally lush beer. Raspberries provide a tartness, while honey gives a warm sweetness on the nose. It's also ideal sipped with the pudding itself.
£2.55 for 330ml, fiercebeer.com



SOUR/WILD

Refreshing, tart and complex beers that have had wild yeast added and then have been wood-aged or "kettle-soured" to give a lactic tang.

SALTY KISS

Magic Rock; 4.1%
This is Huddersfield brewery Magic Rock's take on the classic European beer style Leipziger gose, which was

10 PUBS FOR A HOT-WEATHER PINT



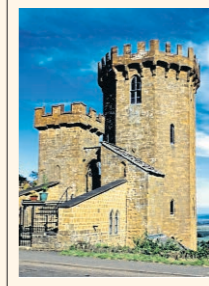
REVIVING Peter Tiley, landlord of the Salutation Inn, in Ham, Gloucestershire

THE ANCHOR, WALBERSWICK, SUFFOLK

Good beer and food (and wine) get equal billing in this lively village inn alongside the North Sea. Drink Adnams' peerless beers and study the bottled beer list, including a pristine selection of Belgian greats.
Main Street, Walberswick, IP18 6UA (01502 722112; anchoratwalberswick.com)

CASTLE AT EDGEHILL, OXFORDSHIRE

The castle is actually an 18th-century folly of a tower, and if the weather is benevolent a



glass of Hook Norton Old Hooky is an imperative in the pub gardens that overlook the vale where the battle of Edgehill took place.
Edge Hill, Banbury OX15 6DJ (01295 670255; castleatedgehill.co.uk)

THE BRIDGE INN, TOPSHAM, DEVON

You can hide from the sun in the cosy confines of this ancient pub that has been in the same family since the 1800s, or take your pint of local ale outside to a table overlooking the river Clyst.
Bridge Hill, Topsham EX3 0QQ (01392 873862)

THE COVE, HOPE COVE, DEVON

Sea breezes and

the sounds of crashing waves serenade this beachside café bar, where craft beers from Verdant and Cloudwater are served alongside local cask beers from Otter.
Harbour Lights, Hope Cove, Kingsbridge, TQ7 3HQ (01548 561376; thecovedevon.co.uk)

THE DOVE, HAMMER-SMITH, LONDON

Grab a pint of Fuller's robust ESB and trot on to the terrace of this 18th-century gem and watch the Thames pass. Inside, the pub is a cascade of dark wood and gleaming pumps. You might find yourself humming *Rule Britannia*, as this is where it was written.
19 Upper Mall, W6 9TA (020 8748 9474; dovehammer.smith.co.uk)

THE SALUTATION, HAM, GLOUCESTER-SHIRE

The shadow of the Forest of Dean glowers in the distance and somewhere below the Severn runs. Such are the beautiful surroundings of this acclaimed



TOP SPOTS The Anchor pub in Walberswick, Suffolk, above, and the Isle of Skye, below



CHUCKLEBERRY SOUR

Hawkshhead; 3.5%
Seek out Cumbria-based Hawkshhead's Berliner weisse, with an addition of chuckleberries (a cross between gooseberry, redcurrant and blackcurrant), which makes for a citrusy, lemon-sweet thirst-quencher.
£2.29 for 330ml, hawkshheadbrewery.co.uk





IV55 8GA
(01470 592362;
stein-inn.co.uk)

Tŷ COCH INN, PORTHDLINLLAEN, NORTH WALES

Hide away at this beachside pub in the small fishing village of Porthdinllaen on the Llyn peninsula. The beer is local, Welsh and English are spoken, and the sand will be golden. It's the kind of place where time is elastic.

Porthdinllaen, Morfa Nefyn LL53 6DB
(01758 720498;
tycoch.co.uk)

WEST ON THE GREEN, GLASGOW

Bavarian-style beers brewed next door at West Brewery are on the menu in this bustling beer-hall in the historic Templeton building. There's also plenty of hearty food to be washed down with draughts of West's St Mungo. **Templeton Building, Glasgow Green, G40 1AW**
(0141 550 0135;
westonthegreen.com)

STEIN INN, WATERNISH, ISLE OF SKYE

If it's raining, the cosy wood-panelled bar will be a haven; when the sun is out you might not want to be anywhere else in the world but this waterside 18th-century pub, where the Scottish beers and a dram or two of malt cheer the soul. **Waternish,**

traditional pub that you cannot help feeling rested and revived as you drink its beers brewed on-site. **Ham, Berkeley, GL13 9QH** (01453 810284; the-sally-at-ham.com)

SHEFFIELD TAP, SHEFFIELD
Train travel can be hell in the summer, but if you arrive hot

and flustered at Sheffield station head straight for this former Edwardian "refreshment room". The decor is pure nostalgia, though the beer is up to date with plenty of choice including Thornbridge Jaipur. **1b Sheffield Station, Sheaf Street, S1 2BP**
(0114 273 7558;
sheffieldtap.com)



NINKASI

Wild Beer Co; 9%
The ancient Sumerian goddess of beer gets a name check with this elegant Belgian-style saison, made with New Zealand hops, Somerset apples and wild yeast. The result is a spritzy, bubbly beer. **£7.50 for 750ml, selected Waitrose**



WHEAT

A category of refreshing, slightly creamy and briskly carbonated beers, including Belgian witbier, which traditionally features spices and orange peel, and Bavarian weizen, which has distinctive banana and clove notes.



CLAUDIA

Moor Beer Company; 4.5%
Blonde and hazy in the glass, this hoppy wheat beer has a hint of lemon on the nose, alongside suggestions of banana and clove; it is crisp and refreshing and finishes with a lasting flourish of dryness. **£2.55 for 330ml, moorbeer.co.uk/online-shop**



WHITE TIPS

Siren Craft Brew; 4.5%
This is what happens when you cross a Belgian-style witbier with an IPA. A translucent golden beer that is slightly tart, spicy, hoppy and herbal, with suggestions of citrus in the finish. **£2.30 for 330ml, sirencraftbrew.com/shop**



BELGIAN-STYLE

Fruity, slightly sweet and ranging from gold to dark amber in colour; can also be mind-numbingly strong.

HOPOCRISY

6°N; 4.6%
Belgian brewing has a big influence on Stonehaven-based 6° North, as this easy-drinking Belgian pale ale shows, with its notes of ripe stone fruit and hint of apple alongside a chiming bittersweet finish. **£2.20 for 330ml, eebria.com**



SAISON À LA PROVISION

Burning Sky; 6.5%
Brewery founder Mark Tranter is fascinated by the farmhouse ales (or saisons) of Wallonia. This is his superlative saison, a quenching and refreshing beer, with hints of grapefruit on the nose and palate and a dry, peppery finish. **£3.80 for 330ml, shop.hopburnsblack.co.uk**



ORGANIC HARVEST SAISON

Little Earth Project; 6.7%
The Suffolk countryside is home to this intriguing brewery, whose modus operandi is very much about local ingredients, mixed fermentation and barrel-ageing, and blending young and old beer. This saison (brewed with organically grown barley malt) has a wine-like stillness in the glass, and tastes tart, herbal and floral on the palate. **£5.10 for 375ml; beermerchants.com**



DARK

Includes the likes of porter and stout, plus the stronger imperial versions.

MOCHA PORTER

Northern Monk; 5.9%
Leeds-based Northern Monk's coffee and chocolate-infused porter has a glorious, creamy, chocolatey character and espresso-style roastiness. One for brunch, perhaps? **£2.30 for 330ml, northern-monk-brew-co.myshopify.com**



CHEW CHEW SALTED CARAMEL MILK STOUT

Fallen Brewery; 6%
Traditionally associated with Ena Sharples in the snug, this Scottish milk stout has had a thoroughly modern makeover. Chill it and it's a lush and rich beer waiting to accompany a delicious chocolate dessert. **£2.75 for 330ml, drinkmonger.com**



NO ALCOHOL

Though they say 0.5%, these are beers that have been "de-alcoholised" and are hence alcohol-free.

GHOST SHIP NO ALCOHOL

Adnams; 0.5%
Ghost Ship is Adnams's bestselling pale ale, and thanks to the marvels of reverse osmosis this no-alcohol version actually tastes like a full-bodied beer with a lush malt character, hints of citrus on the nose and a peppery, bitter, dry finish. **£11.99 for 8 x 500ml, cellarandkitchen.adnams.co.uk**



SOUR

Big Drop; 0.5%
Tart and refreshing, with a suggestion of sour lemon on the nose and palate, this is delicious – it has a good brisk carbonation that livens up the mouth, while there's more citrus lemon in the finish. **£11.34 for 6 x 330ml, drydrinker.com**



BIG EASY

Thornbridge; 0.5%
The godfathers of British craft beer might be better known for their muscular IPA Jaipur, but this debut foray into no-alcohol beer demonstrates masterly versatility. Bold aromas of citrus and ripe peach lead into a fruit bowl of flavour, ending dry. **£1.40 for 330ml, thornbridgebrewery.co.uk**

