

## Nothing Tribal about Two Tribes

Although they have only been on the London scene for two years, the history of this brewery is a little longer.

Two Tribes is another London brewery with international influences. Husband and wife, Justin and Nicky, were in Australia and fell in love with the local food and drink scene. When they returned to the UK, that's what they decided they wanted to do.



They started brewing in the old King's Brewery in Horsham in 2015 but this brewery was supplying quite a traditional market and after a while they decided that wasn't quite what they wanted. Their aim was to be more adventurous and move towards keg beer. This prompted a decision to up sticks and look for something in London.

Many potential London brewers have struggled to find suitable premises but sometimes, things just fall into place. Justin and Nicky's background in the music industry proved to be an advantage. It led them to getting a lead to a property on at the

Tileyard Studios, off York Way, Barnsbury (north of King's Cross). This is an unusual place of 250 mainly creative businesses including 85 music studios and a brewery was welcome in offering something different to the coffee shops.

Two Tribes's site hosts the brewery, including a canning line, a tap room and a stage! This has proved a godsend to the college next door, Tileyard Education, which does music degrees; a nice fit with a lot of the activities on the estate. Two Tribes allow the students to put on events in their Tap Room, a necessity for their degree.

This sort of collaboration epitomises the brewery's ethos. Beers are brewed both onsite and using third parties. It turns out their name, Two Tribes, has nothing to do with the Frankie Goes to Hollywood's song but rather the idea of partnership and collaboration of which they do quite a few.



Beers are sold in their Tap Room, around London, Horsham and Leeds. The Brewery's capacity is limited by only having 4 fermenting/storage tanks explaining why they need to do a number of brews off site. The lack of space has also obliged Two Tribes to take a warehouse just down the road.

There are five core beers, all keg: Power Plant Lager 4.5% (gluten free), Metroland Session IPA 3.8%, Dream Factory Pale Ale 4.4%, Island Records Session IPA 4.5% and Electric Circus American Pale 4.7%. Specials are done regularly and they pride themselves that they have brewed 47 since they started.



An international outlook extends beyond the founders and the beer. Brewer, Christoffer Tuominen, comes from Finland and Justin Hutton, the Sales Operations Director, hails from the southern hemisphere and provides a wealth of experience. He ran pubs for Laines and Antic as well as the Peoples Tavern. He too, like Justin and

Nicky, was looking for something different and so ended up at Two Tribes.

To try their beers, pop along to the little Tap Room is open Tuesday to Thursday 3pm-8pm and Friday/Saturday 12 until 10pm. Be prepared for music but what else would you expect of their tagline: 'Drink to a beat of a different drum!'

See: <https://twotribes.co.uk> and for description of the some of the beers, go to the brewery section of [www.london.camra.org.uk](http://www.london.camra.org.uk).

## TASTING NOTES

### **Power Plant Lager 4.5% (gluten free)**

A gentle, easy drinking lager with soft citrus, spicy hops and a slight bitter finish.

### **Metroland Session IPA 3.8%**

Sweet fruity notes are noticeable on the nose and flavour in this golden hazy beer. Caramel malt and spicy bitter hops notes fade slightly in the dryish, earthy hoppy finish.

### **Dream Factory Pale Ale 4.4%**

Smooth, hazy refreshing yellow beer with lemony nose and flavour, which is balanced by the biscuit sweetness and just a hint of tropical fruit. Finish is bitter and dry.

### **Island Records Session IPA 4.5%**

Hints of sweet caramel overlaying citrus and tropical notes in the flavour. The aftertaste is sweetish but dry with some caramelised orange and spicy hops. Hazy orange coloured and smooth.

### **Electric Circus American Pale 4.7%**

Dark orange hazy beer. Sweet caramel toffee notes with fruit on the smooth palate. There is a building bitterness and a lingering dryness with spicy hops. Hints of caramelised citrus on the nose.

