

## Tasting the usual and not so usual!

There is no place better to undertake CAMRA's taste training than at a brewery and Sambrook's in Battersea was an ideal venue. Seventeen CAMRA members undertook the training, which is now independently certificated by People 1st, who were involved with training at the 2012 Olympics. Trainees went through how people taste and the four basic tastes; how ingredients in beer contribute to the flavour of beer and some of the flavours (good and ill) that occur in beer. Then it was on to put the knowledge into practice!



Along with tasting the range of Sambrook's regular draft beers, a number of matured bottled conditioned beers were also tasted. These were all sipping beers, starting at 5.8% ABV (Battersea Rye) and going up to 10.4% ABV (Imperial Stout). The dark gold, full flavoured IPA weighed in at 6.2% with golden syrup and citrus notes. Despite it having been matured for a year, it was still bitter and hoppy. The No 5 Barleywine had been matured, even longer, for two years. It was 8.2%ABV in strength and the alcohol came through on the nose and warming flavour. As expected of this beer style, it was sweet with a rich, smooth mouthfeel and an ideal substitute for a dessert wine. This was a

one off beer, so catch it while you can and, if you can bear it, leave it for another year as this beer is likely to develop further.

At the end of the session, trainees were asked for which beer they thought was the best if they were judging in a beer competition. Over half voted for Sambrook's Powerhouse Porter, a beer that has regularly made it through to be judged in CAMRA's London & South East Porter category so a good choice! Lots of chocolate and coffee roasted character with spicy hop and caramelised fruit. A big thanks to Sambrook's for hosting the day.

If you think you might be interested in improving your beer tasting skills and/or joining the London Tasting Panel, visit: <http://www.london.camra.org.uk/viewnode.php?id=7672>

For more information on Sambrook's and to visit the brewery (third Wednesday of the month at 7pm) see: [www.sambrooksbrewery.co.uk/](http://www.sambrooksbrewery.co.uk/)

## Tasting Notes

The following are the tasting notes for the beers tasted on the day.

### Draught Beers

**Wandle:** 3.8% ABV. An amber coloured bitter that uses a complex mix of English hops. Easy drinking with a little fruit and spicy hops throughout, lingering in the finish all balanced by some sweet malt and a smooth mouthfeel.

**Junction:** 4.5% ABV. Well balanced copper coloured smooth best bitter with peppery hops, biscuit, fruit and some caramel notes coming from the crystal and dark crystal malts and roast barley. There is a lingering dry bitterness.

**Pumphouse Pale Ale:** 4.2% ABV. A hoppy golden ale with mandarin and peach fruit in the aroma, flavour and finish overlaid with some biscuit sweetness. The bitterness develops on drinking and lingers with a dryness. The hops include First Gold and the New Zealand, Wakata.

**Lavender Hill:** 4.5% ABV. A combination of English (Boadicea) and French hops (as yet unnamed!) creates a floral aroma alongside a hint of honey (the beer has added honey). The flavour is of sweet digestive biscuits and some peppery hops, both of which are present in the aftertaste, which is dry and bitter. The name comes from the days when the area was known for its Lavender.

**Powerhouse Porter:** 4.9% ABV. A dark ruby brown porter with chocolate roast on the nose and palate where caramelised fruit and spicy hops are noticeable. Coffee notes become more pronounced on drinking complemented by a malty sweetness. The finish is dry and slightly bitter. The malts include crystal, chocolate and black with torrified wheat; the hops (all British) are Boadicea, Fuggle, Challenger and Golding.



### Bottled Conditioned Beers

**Battersea Rye:** 5.8% ABV. This red beer uses three British hops: Brambling Cross, Northdown and WGV. The rye gives some acidic notes, which are complemented by fruit and sweet malt. Peppery hops are noticeable throughout. The aftertaste is short and dry.

**Battersea IPA:** 6.2% ABV. This dark gold coloured, full bodied beer had been matured for a year at the time of tasting. Lychee and hop aroma with strong citrus orange peel/zest character and hops on the palate. Golden syrup flavours help balance the bitterness that lingers in the finish. The hops are Citra, Galaxy and Chinook.

**No 5 Barleywine:** 8.2% ABV. This is a sweet beer, typical of the beer style with a rich, smooth mouthfeel balanced by some bitter hoppy notes that are still there and lingering, despite the beer being 2 years old (hop notes fade with age). There is alcohol on the nose with orange notes that are also present in the flavour and the finish has a little dryness. This is a one off beer so catch it when you can!

**Imperial Stout:** 10.4% ABV. Full bodied, strong stout that had been matured for 6 months and will develop further with age. There are sweet liquorice notes with a little fruit and a dark roast that grow on drinking with a roasty bitterness. A little peppery hops are in the flavour and finish. The hops are all British: Challenger, Target and Northdown. The malts are pale, chocolate, brown, crystal and black with oats and torrified wheat,