

## Gorgeous developments in Highgate

Rob Laub is no stranger to the beer trade but he took a leap of faith when he purchased the Bull in Highgate, nearly 2 years ago, inheriting the 2.5 barrel plant from London Brewing Company.



But the plant wasn't all he inherited. Reuben Moore, the second Brewer at LBC, transferred and what changes have happened since. Investment has led to a proper Brewhouse and a doubling in brew length. There are now three fermenters and two conditioners, all five barrels in size. This is all a far cry from brewing in the kitchen and fermenting in the basement.

To help with the expansion, Joe Conlan has joined Reuben as the assistant brewer and Rob's sister, Samantha, helps out with the

marketing and design. So why the investment? Rob said 'At the moment, we can only produce sufficient beer for the pub. We are hoping to produce 600 hectolitres per year of which a third will be cask and the rest keg. This increased volume will enable us to supply others. We are also doing a gentle refurbishment of the Bull and are well on track to get our outside patio sorted. There will be a bar attached to the brewery so we'll have a nice family friendly area for the summer'.

Like most smaller brewers, Gorgeous use a variety of dried yeasts to suit which beer they are brewing and they do a range of styles. Rob pointed out that their traditional bitter, Glowfly (4%), was still one of their best sellers. Other staple cask beers include Geek, a golden ale at 4.2% and Gunpowder, an English style IPA at 4.8%. Seasonals include Gravedigger (5% vanilla milk stout) and Greedygates No7.

You may have noticed that all their beers begin with G, and that is the case for the keg beers too, starting at Gyrocopter at 4.1% up to Greaseball at 5.4%.



Tasting notes (and more photos) on the can be found on the London regional website. Keep an eye on their website for events and the launch of their garden: [www.gorgeousbrewery.com](http://www.gorgeousbrewery.com) and [www.thebullhighgate.co.uk](http://www.thebullhighgate.co.uk).

### TASTING NOTES

#### **Geek 4.2%**

A refreshing light drinking dryish golden ale with a hint of honey sweetness and citrus, which is also in the aroma with some hops. Uses Chinook and Cascade hops

#### **Glowfly 4%**

A traditional pale brown easy drinking bitter with apples and a trace of orange on the nose. Hops and orange with a little caramel on the palate with a lingering peppery bitter finish. The hops are East Kent Goldings and Fuggles with pale, crystal, special B and chocolate malts.

#### **Gravedigger 5%**

A smooth vanilla milk stout with some fruit, black treacle and subtle vanilla notes. Slightly sweet finish with some vanilla.

### **Gunpowder 4.8%**

Described as an English IPA using Admiral and First Gold hops with Maris otter malt and English yeast. Dried hopped. It is an amber coloured beer with hoppy tangy nose and a smooth mouthfeel. The flavour is of orange and biscuit with notes of bitter earthy bitter hops. The bitterness fades a little in the finish where the dryness grows with a little spiciness.

### **Gyrocopter (keg) 4.1%**

Fresh aroma with a flavour of melon, biscuit and tropical fruit. The aftertaste in this golden ale is balanced, dry with some developing pepper character.

### **Goofyhoof (keg) 4.6%**

A kegged yellow Pacific Pale Ale with Rakua and Ella hops from New Zealand and American Simcoe hops. Tangerine fruity aroma with hops, sweet biscuit and fruit on the palate. The finish has peppery hops and a little bitterness.

### **Greaseball (keg) 5.4%**

Dark gold beer using Simcoe, Columbus and Chinook hops with Pale, Amber and Caramalt malts. The result is a beer that has a smooth digestive sweet character with touches of honey in the finish along with a little dryness and a gentle spicy bitterness with some fruit throughout.

