

Gorgeous Growing Greatly!

‘What a difference a year’ comes to mind when visiting the Gorgeous Brewery. This 5 barrel brewery can be found the Bull in Highgate - one of the best places to live according to the Sunday Times.

The brewery was originally a one barrel plant, purchased (along with the pub) from the London Brewing Company (now in North Finchley) but brewing in a kitchen and having fermenters in the cellar, was not the most ergonomically way of brewing. Brother and sister, Rob and Samantha Loub had a vision. Major investment in 2018 resulted in a new brewery building secluded at the back of the pub alongside a pristine wooden decked outside area has totally transformed everything.



Walk into the brewery and the sparkling stainless steel tanks greet you. Head brewer, Reuben and Joe, his assistant were hard at work hand bottling beer when we visited. ‘We brew around twice a week’ explained Reuben ‘With 40% cask and with the rest bottle and keg. Over two thirds of the beer is sold outside the pub to predominantly local outlets’.



Gorgeous’s Lager, Guzzla, is the biggest seller in the pub but two golden ales, Gyrocopter (4.1%) and Goofy hoof (4.6%) are also popular. These are regularly complemented by a Bitter (Glowfly) and a Stout (Gravedigger) amongst others.

The eagle eyed reader will notice that all the beers begin with a ‘G’. Like most brewers, Reuben likes to experiment. ‘I’ll talk to customers to help me refine and tweak recipes’ he said. One of the latest ‘G’ is Gatsby, a bottled Brut IPA, which is a collaboration with Crate Brewery. A very

dry, sparkling beer with a final gravity of 1000, brewed with an enzyme called amyloglucosidase 300. Who knows what the next ‘G’ will be?

Tasting notes on beer tasted are below.

Glowfly 4%

Fruity amber bitter with touches of caramel and some malty sweetness. A dry fruity finish that lingers. Fruit and malty caramel on nose.

Geekhunter 4.2%

Cascade Rakau and Chinook hops. Tropical and floral nose and flavour becoming more grapefruity. Biscuit on the palate with a finish that is increasingly bitter and dry. Refreshing.

Goofyhoof 4.6%

Sweet biscuit and fruity aroma. Earthy and floral hops and lemon fruit balanced by a biscuity sweetness. Strong spicy hoppy finish with a little pepper and a trace of bitterness. Racua, Ella and Simcoe hops.

Gunpowder 4.8%

British style refreshing gold IPA with orange marmalade, earthy hops on the palate becoming more spicy on the bitter dry, finish that lingers. Aroma is biscuity with earthy hops and fruit. Biscuity sweet flavours.

Guzzla 4.8%

Straw coloured lager, using Weizenfein yeast and Magnum hops. The beer has 3 weeks fermentation and 3 weeks storage. Lemony nose and flavour. Sweet biscuity notes and bananas. Clean, dry lemony finish.

Greaseball 5.4%

Fruity, biscuity sweet, soft Pale Ale using Chinook, Simcoe, Crystal and Columbus hops. Dry, slightly bitter finish overlaid with some gentle hops.

Gatsby Brut IPA 5.8%

Refreshing, very pale, very dry beer with gentle lemon and biscuit notes throughout and some bitterness. Best described as an aperitif beer.

