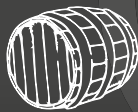


# Barrel Organ

The magazine of the Salisbury & South  
Wiltshire and Heart of Wessex branches  
of the Campaign for Real Ale (CAMRA)



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REAL ALE

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December 2016 - February 2017



## IN THIS ISSUE

- THE PRICE OF BEER
- H.O.W. GOES TO BRUTON
- LOCAL PUB WINS CAMRA AWARD
- BEER THEMED XMAS PRESENTS

Plus Much More...

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## FROM THE EDITORS

Welcome to the winter edition of the Barrel Organ magazine. Our magazine is read by pub-goers and drinkers, both CAMRA members and non-members alike, across a wide area covered by the Salisbury and South Wiltshire, and Heart of Wessex CAMRA branches.

Since our last announcement congratulating the Unicorn Inn, Bayford, as Heart of Wessex branch cider pub of the year we must now congratulate them further as they win the ultimate prize of CAMRA National Cider Pub of the Year 2016! Well done to landlords Richard Cummins and Jayne Wallace, who have been running the pub for nine years.

As Christmas approaches, a merry season to you all. If you're thinking about ideas for a gift to treat the beer lover in your life have you considered a CAMRA gift membership pack?

And as a final note we look forward to Winterfest at the British Legion pub in Salisbury on the 27th-28th January 2017. We are trialling 1/3 as well as 1/2 pint measures this year so you can taste more if you wish! Tickets from CAMRA (winterfest@salisburycamra.org.uk), or in person at the Village Freehouse or Wyndham Arms, Salisbury.

We hope you all enjoy the content in this issue.

Thank you to all those who have submitted articles or helped distribute the magazine, and to our advertisers: we would not be here without your support. Our next issue is due out in early March 2017 but please note that our deadline for articles is the 28th January.

**Neil Beagrie, Kathy Pascoe & Paul Smith**  
*Editors, Barrel Organ magazine*



Map of the Branch Areas. Map data ©Google 2015

## THE PRICE OF BEER

### Duty cuts have increased sales

**B**eer, in all its styles, has been the main staple of pubs for centuries. From the original simple ale houses, through the heavy industry of the industrial revolution and into more recent times, people visit pubs in vast numbers to enjoy a beer.

Even today, with the plethora of alcoholic delights on offer, beer is still the most popular drink sold in public houses.

Beer, in years gone by, was the first choice of drink of the common man. Thirst quenching and affordable, it was consumed in huge volumes across the UK. However, in recent decades, it became an easy target for various governments to raise capital by regularly increasing beer duty in the annual budgets. Worst of all, in 2008, the then Labour government introduced the dreaded 'beer duty escalator' which increased duty, year on year, by the retail price index (RPI) plus 2%. This country already had one of the highest levels of beer duty throughout the whole of Europe; pubs were closing and beer sales were in decline. The escalator made no sense at all and was simply another go at the nation's favourite drink and drinkers. The increase in duty inevitably resulted in beer prices increasing rapidly and, quite simply, drove yet more people out of pubs resulting in an increase in pub closures. Let's remind ourselves that when a chancellor increases beer duty, prices of beer increase at an even higher rate than the duty increase itself – the reason for that is another issue.

The result of the beer duty escalator? A staggering 42% beer tax increase between 2008 and 2012.

Following these years of such beer duty increases, at RPI plus 2% – and despite CAMRA lobbying to point out the damage being done to community pubs – CAMRA really upped its game on the issue and went full on in its lobby of key Government departments, plus individual member lobbying of their MPs, and culminating in a mass lobby at Westminster in 2012. The result was not only a



scrapping of the beer duty escalator but also, as a result again of ongoing campaigning by CAMRA both from its head office and by many of its 175,000 members, three successive beer duty cuts in the last three budgets.

Although each of the three cuts were only of 1p – and some people muttering that 1p off a pint will make no difference – as mentioned above, increases in beer duty having stopped has in fact resulted in a significant saving on each pint of beer you buy in most pubs. Research for CAMRA has found that the price of a pub pint will now be more than 20p cheaper than it would have been had the beer duty escalator remained in place. This has been during a period when, for many people, incomes either fell or stagnated. The same research for CAMRA has also shown that the price saving has not only had a major impact on the price of your pint but also significantly increase the sales of beer which has coincided in a renaissance in real ales with new beers and even more new breweries opening in recent times. Another result will be fewer pubs closing.

*Pete Bridle – 'Pints West' CAMRA Bristol and District branch*

## CAMRA MEMBER DISCOUNTS

The following is a list of local pubs that offer a discount to CAMRA members. Please notify any errors or new additions to the editors at [barrel.organ@salisburycamra.org.uk](mailto:barrel.organ@salisburycamra.org.uk)

**THE BELL, Amesbury:** Wetherspoon CAMRA member voucher 50p per pint (*T&C apply*)

**DEVIZES INN, Salisbury:** 10p per pint on Real Ales

**THE KING'S HEAD, Salisbury:** Wetherspoon CAMRA member voucher 50p per pint (*T&C apply*)

**RAI D'OR, Salisbury:** 1st pint full price, subsequent pints 50p off

**THE VILLAGE, Salisbury:** 20p per pint, 10p per half on Real Ales

**WINCHESTER GATE, Salisbury:** 20p per pint, 10p per half

**WIG & QUILL, Salisbury:** 10% discount on real ales

**NOG INN, Wincanton:** 10p per pint

*Members need to be in possession of a valid CAMRA membership card to claim the discounts.*

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Salisbury & South Wilts Pub Of The  
Year 2005, 2007, 2012

## H.O.W. GOES TO BRUTON

### Heart of Wessex branch visits small town of Bruton

The Heart of Wessex Branch area extends well into East Somerset and although some pubs are only visited once a year small towns, such as Bruton, get a couple of visits; usually in the Summer. However, in mid-October Bruton was blessed with a visit by the branch and it was interesting to compare how the two pubs have changed since our last visit. When the branch was formed there were four pubs now just the two – the Bruton Castle and the Sun – only a few yards apart in the main street. However, a chapel, opposite the other pubs, has recently been converted into a trendy bakery, café, wine shop, bar, restaurant and hotel At The Chapel (use your favourite search engine). Unfortunately, time precluded a visit on this occasion (it is half an hour or more drive to Bruton from Gillingham).

On our previous visit the Castle appeared to be setting itself out as the 'in place' to cater for the younger element of societies drinkers – loud music, lager, alcopops etc, but still keeping real ales, whilst the Sun has always been the 'grown up' place to go with a steady food trade and decent real ales, cosy corners and different spaces for different people. This time the Castle had a calmer bohemian feel

with some interesting beers, including Bath Forest Hare. The Sun on the other hand seemed to have attracted some of the younger element and, if it hadn't been for Cottage Honey Bunny, we'd have been stuck with 'Doom'.

Bruton is an ancient place with private schools, Sexeys and Kings, a large outlet/gallery of Hauser and Worth and a railway station so it's little wonder that new 'sexy' establishments such as @thechapel will no doubt be the new 'pub'.



Branch 'rockers' at the Castle

## DIARY DATES *Heart of Wessex Branch*



### DECEMBER 2016

7th OPEN COMMITTEE MEETING -  
Bird in Hand, Henstridge (8.15pm)

21st BRANCH SOCIAL - To Wincanton,  
starting at The Dolphin (8.15pm)

### JANUARY 2017

4th COMMITTEE MEETING -  
The Red Lion, Kilmington

18th BRANCH SOCIAL - To Shaftesbury.  
Starting at The Mitre (8.15pm)

### FEBRUARY 2017

1st COMMITTEE MEETING -  
Phoenix, Gillingham (7.30pm).

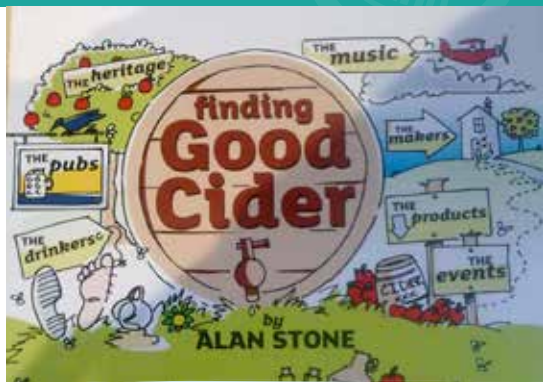
15th BRANCH SOCIAL -  
Late Xmas meal at the Coppleridge,  
Motcombe

Please see website [www.heartofwessex.camra.org.uk](http://www.heartofwessex.camra.org.uk) for any updates and excursions.

## THE CIDER GUIDE

### Where do you find great cider?

**G**uides to where you might find the best real ciders are few and far between. The last CAMRA cider guide was published in 2005 and is now out of print, unlike the Good Beer Guide which is updated and issued each year. Anyway, we recently met Alan Stone in Frome who has written several books on cider over the years. "In search of Cider" is now out of print, but he has recently written a new book published this summer – "Finding Good Cider" and subtitled "A year in the life of a West Country cider lover". Alan judges the cider competition at the Royal Bath and West show (check) and also produces his own cider (well living in Shepton Mallet you would really). His latest book is not a gazetteer of all cider venues and producers around the country but has anecdotes



and stories about some of his favourites giving some clues to the reader as to good places to search out a good pint of cider. Given that there is no CAMRA cider equivalent to the GBG, this could be a good alternative. You can get copies online via his website [www.somersetshistory.co.uk](http://www.somersetshistory.co.uk).

Steve Garrett – CAMRA Salisbury & South Wilts branch

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## BEER-THEMED XMAS GIFTS

### What do you get a beer lover?

Christmas is almost here and if you are looking for interesting and affordable gifts and experiences to give as presents here are some of our top suggestions.

#### *CAMRA Gifts*

Gift membership of CAMRA is an ideal gift for any lover of Real Ale, Cider, Perry and pubs and there is also a wide range of books on beer available for purchase. See the accompanying CAMRA Ad for details.

#### *Brewery Tours*

Very reasonably priced and always interesting experiences (usually with free beer samples included in the price). For a great day out locally consider



booking a brewery tour with Andwell Brewery or Ringwood Brewery in Hampshire, or Wadworths Brewery in Devizes. If you want to spend a little more, how about a train ticket and a tour of Fullers Brewery in Chiswick London, or Cantillon Brewery in Brussels (a short distance from the Eurostar terminal!).

#### *Bottles & Takeouts*

Our local breweries such as Downton, Hop Back, Keystone, Stonehenge, and nearby Flack Manor in Romsey, all have facilities to order from the brewery – take a look at their advertisements in this magazine or look at their websites for details of what they can offer in the way of bottles, polypins, and take-outs as suitable gifts. Your local pub may also be able to put together a gift pack for you.



Neil Beagrie - Salisbury & S. Wiltshire branch member

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\*Concessionary rates available. Please visit [www.camra.org.uk/membership-rates](http://www.camra.org.uk/membership-rates) for more information.

## LOCAL PUB WINS CAMRA AWARD

### National Cider Pub of The Year

**A** Wessex pub that has been a pillar of the community for more than two centuries has won the ultimate cider award and has been named winner of the Campaign for Real Ale (CAMRA) National Cider Pub of the Year 2016.

The Unicorn Inn, Bayford near Wincanton, has been named the best place in the UK to drink Real Cider by CAMRA. On the main road from London to Plymouth, the Unicorn opened in 1789 and was originally built as a coaching house.

Landlords Richard Cummins and Jayne Wallace have been running the pub for nine years, and are responsible for turning it back into a true cider pub. The Unicorn Inn has become famous for its 'real cider' which is made from pure fruits with no additives or chemicals and served naturally still, unlike commercially produced cider which is force-carbonated to give it fizz. Real perry is produced in exactly the same way as real cider but with pear juice instead of apple juice.

Sarah Newson, the organiser of the Cider Pub of the Year competition had this to say about the Unicorn Inn, "The Unicorn is a wonderful showcase for some of the finest Somerset ciders and perries, although an occasional 'foreign' cider such as one from Devon may make a guest appearance! It is fitting that at last we have a national winner from what most people consider to be the heartland of traditional cider. The licensee Richard promotes the real ciders and perries he sells, with a great passion. He is genuinely interested in their provenance and knows many of his local producers well. The quality of the carefully chosen products are also top-notch,



being kept at a constant cellar temperature. He has been trying to keep improving his offering and it has now certainly paid dividends."

Richard had this to say about winning, "We think it's fantastic, it's absolutely brilliant. We're overwhelmed at becoming CAMRA's National Cider Pub of the Year winner for 2016. This is the first time we've won it, we've won the Heart of Wessex branch cider award three times in a row from 2014 and winning this year overall is a great honour."

With all the local publicity this brought, BBC Points West followed up the presentation with a live interview with Richard, a few locals and local Branch Chairman and Barrel Organ editor, Paul Smith.

### AWARD WINNING ACCOMMODATION AT THE ROYAL OAK

The Royal Oak pub at Swallowcliffe has won a 2017 Cesar Award from The Good Hotel Guide. The Cesar Awards are given to the ten best hotels of the year. Named after Cesar Ritz, the most celebrated of hoteliers, these are the "Oscars of hotel keeping". Congratulations to all the staff on the award!

## REGIONAL & NATIONAL EVENTS

### JANUARY 27th - 28th SALISBURY WINTERFEST

Royal British Legion Club, Endless Street, Salisbury,  
SP1 1DL

Tickets from CAMRA ([winterfest@salisburycamra.org.uk](mailto:winterfest@salisburycamra.org.uk)), Village Freehouse and Wyndham Arms

### FEBRUARY 21st - 25th NATIONAL WINTER ALES FESTIVAL

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## BREWERY NEWS

**B**reweries within our branch areas are Blackmore Ales, Downton, Hop Back, Keystone, King Alfred Ales, Sixpenny, Small Paul's and Stonehenge. We provide news and updates for all our local breweries and a more in-depth focus feature on one brewery in each issue of Barrel Organ.



### FEATURED BREWERY - HOP BACK

Hop Back celebrates thirty years of brewing this winter, having moved over that time from a four-barrel brew pub at The Wyndham Arms in Salisbury to a seventy-barrel plant on the Batten Estate in Downton. The brewery was started by John Gilbert in the autumn of 1986 producing "Gilberts First Brew" now immortalised as GFB. Since then his beers have won numerous awards locally, nationally and internationally. Summer Lightning was runner up Champion Beer of Britain in 2001 and Entire Stout was the Winter Champion beer of Britain ten years later.

The brewery incorporated in 1991 and raised £750,000 by means of a Business Enterprise Scheme to fund the brewery plant at Downton and a number of tied houses. The latter now includes ten houses ranging from Southampton in Hampshire to Stoke on Trent.

Most of these appear in the Good Beer Guide on a regular basis and the Wyndham Arms recently celebrated its thirtieth consecutive appearance in the Guide. Currently the brewery produces six regular ales and has available two changing seasonals per month. Some of the seasonals



are former regulars that remain popular with the Hop Back drinkers like Spring Zing which appears each March for a short revival. The flagship beers are Summer Lightning, GFB and Entire Stout which can be found across the country in cask form and in many supermarkets in bottles. Entire Stout is accredited for vegans and another regular, Crop Circle, is accredited by the Coeliac Society as being gluten free.



Forty seven people now work for the brewery of which twenty eight manage or staff the tied houses. John Gilbert is now Chairman and has been succeeded as Chief Brewer by Steve Wright who continues the tradition of producing high quality ales. The brewery has an off licence shop and orders can be placed online via the brewery website at [www.hopback.co.uk](http://www.hopback.co.uk)

For the future there are plans to increase capacity by a further fifty barrels. No plans have been finalised for the thirty year anniversary but a Celebration Ale is in planning which may or may not become a regular. John has said that he might repeat the T Shirt challenge mounted in 2004 where everyone visiting each of the Hop Back pubs and getting a card stamped at each one. Successful punters each received a limited edition T Shirt and commemorative pint glass. Since the Hop Back pub estate has expanded to Staffordshire since then this would be a challenge indeed!

**BLACKMORE ALES:** The Brewery Liaison Officer (BLO) reports brewing has not taken place for some time but there is a willingness to carry on if time can be found to restart.



**DOWNTON:** Sales are ticking over at present, otherwise it is a quiet period. The other industrial

unit is occupied and contains a larger cold store, remaining space is used for general storage. The mobile bar has had a busy season and several bookings have been made for 2017. Beer swaps continue with other breweries. At GBBF, Downton was represented with Flaming Games, 4.1% abv. A new beer, Junga Juice at 4.3% abv will be available in the New Year. Brewed using Polish hop varieties,

it is tangerine in colour. Presence at the Salisbury Christmas market to be confirmed.



**KEYSTONE:** No real changes here, business as usual. Seasonal beers are continuing to be produced. Keystone Brewery sponsor The Keystone Pétanque League which has 13 teams. Pubs with teams are Plough - Manston, Old Ox - Shillingstone, White Lion - Bourton, Bennet Arms - Semley, Kings Arms - East Stour.

**KING ALFRED ALES:** Periodic brewing taking place as beers have appeared at some beer festivals in the area.

**SHERBORNE:** This brewery is now deemed closed.



**SIXPENNY:** The brewery has fully relocated to its new premises at Holwell Farm and is now "out of area", falling within the remit of East Dorset CAMRA. Although it will no longer feature in our brewery news section, we hope to include occasional updates on Sixpenny from time to time elsewhere in Barrel Organ. At Sixpenny Handley, the Brewery had a small onsite bar and shop (The Tap) which was a regular entry in the Good Beer Guide and was the subject of newspaper articles in 2014 as one of the smallest pubs in Britain. The new Tap is located in the renovated stables at Holwell Farm and is approximately ten times larger than its predecessor. There is also an outside drinking area and a large car park. Sixpenny 6D Best has recently won the Bronze Award in the Best Bitter category in the London and SE area Champion Beer of Britain (CBOB) competition 2016. The winter seasonal beer, Sixpenny Black, is currently available. A Christmas Open Day will be held at the Brewery on Saturday 17th December. See the Brewery website for more details of this and the opening times of the Tap.



**STONEHENGE:** The rebranding of the brewery continues with the arrival of new Stonehenge Ales t-shirts available from the brewery at just £8 each, ladies and mens sizes. There is

also a new international flavour at the brewery with the arrival of a trainee brewer originally from Poland but locally based. He is an enthusiastic home brewer now stepping up to full size brewing and soon to complete a brewing diploma. Danish Dynamite has won two beer of the festival awards in recent weeks, one from Cheltenham Motor Club and the other from Gloucester Beer Festival to add to the numerous awards already adorning the brewery walls. December hails the rolling out of perennial Christmas time favourite Rudolph, a 5% strong bitter.



**SMALL PAUL'S:** August and September were a busy period mainly caused by requests by the many local beer festivals. October has been less busy but brews for Christmas will soon be under way.



**THE BELL INN**  
1737

**UNDER NEW OWNERSHIP**

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CLOSED MONDAYS



## TASTE TRAINING

### Do we need training to taste?

**D**o I need training to tell whether a beer is good or not? Actually having undertaken the CAMRA taste training locally (kindly hosted by the Winchester Gate in Salisbury recently) I now realise that it isn't always obvious and that beer tasting is not just an art it is a science as well. Tasting beer doesn't just involve taking a mouthful. Tasting starts with an expectation of the style and with the appearance of the beer as it comes into your glass.

Before ever beer gets to our mouth we develop an expectation based on its appearance. My family in the North of England want a beer that has a big head on it (served through the northern sparkler) and think that I drink flat beer. I prefer beer with smaller looser head that has a fuller taste. Neither of us is right or wrong on it depends to a great extent on how the beer is intended to be served.

Next comes the aroma. Taste is strongly linked to smell and it leads us to a greater expectation of what we are going to taste. Beers have a great range and complexity of aromas. Testing training helps us identify those aromas and what should and should not be there. Of course to some extent what should and should not be there depends on how the beer is supposed to be but being able to describe the aroma can help in defining a beer.

Finally comes taste. At school, I was taught that the tongue could identify only four tastes, bitter, sour, salty and sweet and that each of these could be tasted only in a specific area of the tongue. Sweet at the front, salty at the sides, sour towards the middle and bitter at the back. Then came the news that there was umami a fifth taste that is rich and savoury with its sensors located in the middle of the tongue behind the salt sensors. Newer research indicates that all that is far too simplistic and that there are a range of sensors all around the tongue.

Members of Salisbury and Heart of Wessex branches on our local tasting panel have now undergone an extensive two-part training to become accredited. Why does that matter? Well apart from helping us become more knowledgeable about beer



and taste, and helping us describe that, it means that we can now put forward local beers for the national competitions to find the Champion Beer of Britain (CBOB).

Training certainly, and perhaps sadly for us, was not about drinking copious quantities of different beer. Most of it was about identifying the different components, how to classify and how to describe them. This included the type of malted grains, normally barley, and how they were roasted and mixed and something of the style of hops that are used to flavour the beer (a lifetime study on its own).

In the actual taste training we were first presented with 4 columns of glasses with 5 rows in each. Into these had been placed minutely measured amounts of substances with the dilution level being less at each stage. We had to start with the weakest and proceed on towards the strongest stopping when we could identify the substance that had been dissolved in that column of glasses.

The next stage was 15 glasses of beer, we only got a few millilitres from each, with each glass having measured amount of one of 15 different taste concentrates. We were given the name of the concentrates but not told which glass contained which. The tastes were not necessarily strong, sometimes only 1 part in 1000. Identifying the taste with the name certainly put the taste buds in the mind to test.

The final part of the training was 2 half pints of different beers. A drink at last! Alas it was not to reward but was there so that we could fill out samples of the very detailed report cards on beer that are necessary for the CBOB competition.

We are now ready to put beers forward for the competition and to act as judges. It's a serious business but tasting is fun. Challenge yourself, describe the beer you are drinking. Think about what

it style is whether it is meeting that style and if not whether it is failing or challenging the style. Think about what goes into the beer and how that has influenced the taste. When you have done that reward yourself by moving on to another beer, and repeating the exercise.

Derek Blackshaw - Salisbury & S. Wiltshire branch member

## FALMOUTH BEER FESTIVAL

### An invitation to judge beer

Falmouth beer festival has about 280 beers with nearly half of them from Cornwall. The beer of the festival is judged by blind tasting of ALL of the beers by around 60 tasters, a mix of people from CAMRA tasting panels, local landlords, and a few regular ale drinkers from the area. Beers arrive at each of the tables in batches of 6 and a mix of styles. (the trolley pictured is one batch).

After 4 lots of 6 beers the scores are added up and sorted for each class of beer style being judged. The judges never know what they tasted. A few judges stay for the tasting of all the class winners to vote for overall beer of the festival. The overall winner was Arbor Yakima Valley, 2nd was Penzance Scilly Stout, then 3rd was Brewster Aromatic Porter.

We were invited to be judges as we are regulars at the festival and are members of the CAMRA Salisbury and South Wiltshire tasting panel.

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Hilary & Mike Bird

Salisbury & S. Wiltshire branch members



## Winterfest XX

Fri 27th & Sat 28th  
Jan 2017

Fri 6.30—11.00

Sat 11.00—3.30

Sat 6.30—11.00



**British Legion Club, Endless Street  
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24 Real Ales plus 2 ciders

Hot food available at all sessions.

No Music

Tickets on sale at Village &  
Wyndham Arms or contact  
Winterfest@salisburycamra.org.uk

£5 including glass  
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1/3 pint measure

## QUALITY CONTROL & REAL ALE

### Part 1: Clarity and fined beers

With an increase in interest in the quality of the beer we drink this is the first in a series of articles that address some of the issue that affect the quality of the real ale at the point of dispense. Firstly, an introduction from me; I have worked in the quality control department at the Great British Beer Festival for 20 years, managing it for the past 10. In this time I have experienced a wide range of quality issues, and as a department we try to ensure that all beer dispensed at GBBF is of the highest quality that we, and the brewers, can achieve.

I have been prompted to start with what has often been an unseen quality issue in beer, that of clarity. I've chosen to start with this subject based on an article I read a little while ago discussing the use of finings in real ale as one of the main solutions to reduce haziness in the final product, and whether or not this is necessary. The most obvious source of haze in beer is yeast, but excessive protein in beer can also be a cause. Most haze forming particles are in suspension and they will usually settle out, in time unaided. Finings are optional additives that accelerate the clarification of beer, either during the brewing process or in the cask itself, by increasing the size and mass of the particles thus aiding precipitation and the settling out of the haze-forming materials. In the past many commercial breweries have avoided cloudy beer due to an aesthetic customer demand for a clear product; however, many more breweries are starting to decline in their use of finings, essentially dispensing the beer as naturally cloudy and unfined. This is especially significant for vegetarians and vegans as it avoids the use of isinglass which is derived from animal products.

#### Finings

A brief overview of the main types of finings used in brewing and how they work:



#### Copper Finings

These are often added to the copper during the latter part of the boil to assist in the removal of protein, helping it to settle out as trub. If excessive protein remains in the wort it will cause a haze in the finished beer, unfortunately a protein haze will often only become apparent when it is too late to resolve. Irish moss, a seaweed derived product, is the traditional form of copper finings but different types of seaweed are also used. The process is a charge-based fining system in which the negatively charged molecules of Irish moss attract positively charged protein molecules towards it, which form larger, heavier masses which then settle out.

#### Cask Finings

The main reason for fining following fermentation is to speed up the clearing process. Isinglass finings are made from the swim bladder of fish with the effective final ingredient of collagen, and are the main source of yeast settling finings that commercial brewers use. Isinglass is a charge-based fining system, providing a positive charge which attracts negatively charged particles (mostly yeast). The use of isinglass is common and unless a beer is labelled as vegan then it is likely that isinglass has been used, albeit none should be left in the ale itself once settled to the bottom of the cask. Gelatine can also be used as a fining agent and is another animal derived product based on a similar charge based system. It is not commonly used as a fining agent in UK commercial

breweries but is sometimes used by home brewers. It is not as efficient as isinglass, but is easier to prepare and store, however, the effectiveness is highly dependent upon the material it is made from.

Auxiliary finings are optional post-fermentation finings that are used in conjunction with isinglass finings to produce clarity in the beer. Auxiliary finings have a strong negative charge which attract positively-charged particles to it, including isinglass. Auxiliary finings are used to enhance the performance of isinglass and are not a necessity. They must not be added at the same time as isinglass finings because they possess opposite charges will cancel each other out, making both the auxiliary finings and isinglass finings ineffective. Auxiliary fining can be very effective at beer festivals in activating the primary isinglass finings in cask beer, ensuring a clear product in the tight timescales required.

There are two primary types of auxiliary finings. Organic auxiliary finings are similar to copper finings and they are usually based on alginates such as seaweeds, or polysaccharides. Non-organic, adjunct finings, are a form of finings based on acidified silicates. Silicate finings also have the advantage that they have some effectiveness against the types of protein that contribute to haze.

### *Chill-Haze*

Chill haze is a protein haze that forms when the beer is chilled, which brings the protein out of solution to become visible, but the haze can go away again if the beer is warmed back up before the problem becomes permanent. Protein hazes are quite tasteless and do not affect the flavour of the beer, and unless stored incorrectly shouldn't affect a real ale at cellar temperature. The use of silicate auxiliary finings can have some affect in removing chill-haze forming components.

### *Bacteriological Haze*

One final source of haze that must be mentioned is bacteriological, caused by an infected and thus spoiled beer. There is not much that can be done about a bacteriological haze, and the taste will be negatively affected - an infected beer is best discarded! Part 2 (next issue) will discuss the features of beer spoilage organisms.

Kathy Pascoe - Salisbury & South Wiltshire branch member

## DIARY DATES



### DECEMBER 2016

- 7th **OPEN BRANCH MEETING** - Railway Club, Fisherton St, Salisbury. 8pm (Mail drop sorting from 6:30pm).
- 16th **BRANCH SOCIAL** - City crawl of Good Beer Guide Pubs. Duck Laverstock (7pm), Winchester Gate (8pm), Wyndham Arms, Rai D'Or, Duke of York, and Village Free House, Salisbury

### JANUARY 2017

- 4th **OPEN BRANCH MEETING** - Cloisters, Catherine St Salisbury (8pm).
- 14th **BRANCH NEW YEAR SOCIAL** - Rai D'Or Brown Street, Salisbury (1pm)
- 27th-28th **WINTERFEST** - British Legion Club, Endless St, Salisbury

### FEBRUARY 2017

- 1st **OPEN BRANCH MEETING** - Winchester Gate, Rampart Rd, Salisbury (8pm)
- 15th **BRANCH SOCIAL** - Ox Row, Anchor & Hope, Cathedral Hotel, Red Lion Hotel (8pm)
- 24th **BRANCH SOCIAL** - Kings Head Chitterne, Rose & Crown Tilshead, Plume of Feathers Shrewton, Orchard Amesbury (7pm)

*For more info on socials and to book for minibus trips please contact Chris MacMohan social.secretary@salisburycamra.org.uk*

## IT'S ALL ABOUT GAS

### Beer dispense ancient & modern

Once upon a time it was quite simple .....  
Real Ale (Cask conditioned) underwent a fermentation in the container which generated carbon dioxide (CO<sub>2</sub>). The cask arrived at the pub under a bit of self-generated pressure, it was vented to release the pressure and allowed to settle. A tap was added to the cask and the beer served directly via the tap or by a pump. The beer was at room pressure and all of the gas in it came from the cask fermentation.

Key beer was filtered or heat treated to kill or remove all of the yeast so no fermentation occurred in the container. It was sterile and flat and gas usually CO<sub>2</sub> was used to push it up to the tap on the bar and to add fizz.

Then it changed. First we had the cask breather, as beer is drawn out of cask it is replaced with bottled CO<sub>2</sub> at room pressure instead of air. Beer keeps a bit longer so it's good for pubs with low turnover. CAMRA outlawed this as the gas is not generated by the fermentation in the cask.

Now we have KeyKeg which can be used with unfiltered beer. Fermentation occurs and the container gains a bit of pressure from the CO<sub>2</sub> generated. It is not vented before it is served, the pressure from the fermentation and pressure from applied gas is used to force the beer to the tap on the bar. However, unlike keg beer all of the gas in the beer comes from the second fermentation and the applied gas inflates a balloon within the container so never contacts the beer.

So what is important for Real Ale? Is it the pressure the beer is under or whether the gas in the beer is from the fermentation or a gas bottle?

KeyKeg beer is kept and served at higher than room pressure so holds more gas and is more fizzy than cask beer and that affects the flavour and mouth feel of the beer. The beer is never vented so air never contacts it which means flavours that develop by this aging in air never appear. Cask breathers don't allow the aging in air but do hold beer at room pressure so it has the level of



fizz of a fully vented cask.

I sit firmly on the need for venting and room pressure dispense so maybe CAMRA should add this to the definition of real ale – not just that it has fermentation in the container. If pubs sell unfiltered KeyKeg beer that's fine but I feel it shouldn't be part of CAMRA's campaign. As for all products, cask or craft keg, the main thing is to be clear what the products are at the point of sale so we are informed and can make an informed choice over what we want our beer to be.

Hilary Bird – CAMRA Salisbury & South Wilts branch member

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# of Two Halves



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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) or call **01727 867201**. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

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Forename(s) \_\_\_\_\_

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Applications will be processed within 21 days

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# the brewhouse

## CAFÉ | VENUE | SHOP

The Brewhouse is located from September 2016 next to the Brewery in Andwell and will offer much sought after space for business meetings and private functions. The Brewhouse will also be home to a Café and a new Brewery Shop.

COMING LATE SUMMER 2016

