

GADDS'

The Ramsgate Brewery

GADDS'
The Ramsgate Brewery

GADDS' Year in Beer - 2018

Our Brewery

We're a team of 10, operating a 15 bbl brewery, a shop, an office and a couple of delivery vans. We produce around 1 million pints of beer a year and deliver to pubs, clubs and restaurants throughout East Kent. You'll see from these pages that we brew distinctive Kentish beers, using years of knowledge, experience and understanding – we've been around long enough to know what we're doing, and not so long as to be old fashioned.

Call Steve or Lucy in the office on 01843 868453

We remain committed to our original goal of brewing fresh, tasty, local beer for the fresh, tasty, local people of East Kent.

Our Beers

You know the format by now: Regulars, Irregulars and Small Batch Project – these group titles are pretty self-explanatory so just remember: balance is everything, and everything in balance.

This year we have a new Irregular appearing; Cloudsurfer is a mellow pale ale, low in bitterness, high in juicy, fruity hop flavour. It's an ultra-trendy US style that we've anglicised, adding some (clear) historic experience. We're also wheeling out one of our old classics, Dragon's Blood ESB, in time for St George's Day. It's a truly Extra Special Bitter, one of those beers Dad drank on his birthday.

But the biggest change this year is the handover of the Head Brewer's Hat. All Head Brewers eventually end up chasing crazy, enigmatic ideas of no commercial value at all (leaving behind their fascination with brewing bitter and pale ale) and they must be replaced with younger, more talented (and grounded) brewing minds. So it's high time we welcomed Young Jon into the brewhouse hotseat here at the Cauldron of Dreams. He's one of the most talented brewers in the country and we're very much looking forward to enjoying his work over the coming year (and well beyond). In truth, he's been doing the HB's job for the last year or two anyway, so fear no step change (balance is everything).

Welcome to (hopefully) the greatest Year-in-Beer yet.

www.ramsgatebrewery.co.uk



Where to find our ales

Wander round East Kent searching for the very best pubs, the most forward thinking off-licences and the enlightened restaurants, and you ought to find our ales on sale.

Or, if you haven't the legs and the patience, visit:

www.ramsgatebrewery.co.uk/drink-our-ales.html

Our Shop

You can buy our bottled and draught beer direct from the brewery, through our little shop. You'll also find t-shirts, caps, glasses and gift packs alongside randomly sourced bottled ales from other fine producers.

Opening times: Tue-Fri, 11am 'til 5.30pm Sat, 10am 'til 1pm



www.gaddsbeershop.blogspot.com/

Contact

The Ramsgate Brewery Ltd,
7 Hornet Close,
Pyson's Road Ind Est,
Broadstairs, Kent, CT10 2YD

01843 868453
info@ramsgatebrewery.co.uk

Steve (office & technical) steve@ramsgatebrewery.co.uk
Lucy (office & admin) lucy@ramsgatebrewery.co.uk
Adrian (warehouse & shop) adrian@ramsgatebrewery.co.uk
Jon (brewery) jon@ramsgatebrewery.co.uk
Lois (accounts) lois@ramsgatebrewery.co.uk
Eddie (brewery & everything) eddie@ramsgatebrewery.co.uk



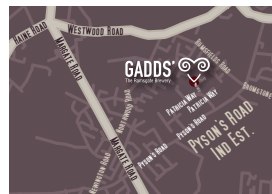
Taste of Kent Awards
Best Kent Brewery, 2007
Best Kentish Beer, 2008, 2009,
2012, 2013



Best Kentish Beer 2009
Great Taste Awards, Double Gold,
2009, 2010



CAMRA 2009
London & South East,
Beer of the Year, 2016



Our Cask Regulars

cask ales we produce all year round



GADDS' No 3
Premium Pale Ale
5.0%

Colour:
Gold
Bitterness:
High
Sweetness:
Low

The true taste of East Kent, this pale ale is brewed simply with pale malt and Goldings hops grown on Humphrey's farm, just down the road. It's fresh, hoppy, clean and bitter. Champion Beer of Britain Finalist 2017



GADDS' No 5
Best Bitter Ale
4.4%

Colour:
Ruby
Bitterness:
Medium/High
Sweetness:
Medium

A traditional Kentish Best bitter – the aroma is toffee malt and fresh green hops, the flavour is malt, hops and red berries with a full body and lingering bitter finish. Yeh.



GADDS' No 7
Pale Bitter Ale
3.8%

Colour:
Pale Copper
Bitterness:
Medium
Sweetness:
Low

The brewery workhorse. A simple beer brewed with Goldings hops for a little bitterness, Fuggles hops for flavour and some crystal malt for colour and body. Nice 'n' easy, drinks lovely.



GADDS' SHESELLS SEASHELLS
Light Summer Ale
4.7%

Colour:
Straw Gold
Bitterness:
High
Sweetness:
Medium

A pale ale with a clean, fresh bitterness and a gorgeous, zesty hop flavour. It used to be a summer special but is now available all year round.



GADDS' SEASIDER
Amber Ale
4.3%

Colour:
Tangerine
Bitterness:
Medium
Sweetness:
Medium/Low

A mellow, easy drinking ale brewed with a little crystal malt and a lot of Goldings hops. Nothing flash, just a very decent malty body and a balancing hop flavour.



GADDS' BLACK PEARL
Oyster Stout
6.2%

Colour:
Bible-Black
Bitterness:
Medium
Sweetness:
Medium

Roasted barley, malted oats and Kent-grown Fuggles hops combine to create this luscious, bible-black stout. First brewed for the Eddie Gilbert seafood restaurant and now brewed in honour of its founder, our friend Jonny Dunhill.



Our Bottled Beers

GADDS' No 3

Premium Pale Ale - 5.0%

The true taste of East Kent, this pale ale is brewed simply with pale malt and Goldings hops grown on Humphrey's farm, just down the road. It's fresh, hoppy, clean and bitter.

Food pairing – feisty curries

500ml



GADDS' No 5

Best Bitter Ale - 4.4%

A traditional Kentish Best bitter - the aroma is toffee malt and fresh green hops, the flavour is malt, hops and red berries with a full body and lingering bitter finish. Yeh.

Food pairing – Sunday roast

500ml



GADDS' DogBolter

Dark Porter - 5.6%

This sturdy dark porter is brewed with six different malts for a satisfying, rich, malty body full of roasty, chocolatey flavours all balanced by a deep and lasting hop bitterness. This one hits the spot like no other.

Food pairing – spicy chilli

500ml



GADDS' BLACK PEARL

Oyster Stout - 6.2%

Roasted barley, malted oats and Kent-grown Fuggles hops combine to create this luscious, bible-black stout. First brewed for the Eddie Gilbert seafood restaurant and now brewed in honour of its founder, our friend Jonny Dunhill.

Food pairing – sweet and/or fruity deserts

330ml



GADDS' IMPERIAL RUSSIAN STOUT

Stout - 10%

A silky smooth, extremely rich dark stout brewed to a recipe from 1806. Look out for coffee, chocolate and mocha notes, and take your time over it...

Food pairing – slippers and a large cigar

330ml



GADDS' IMPERIAL RUSSIAN STOUT BRETT EDITION

Stout - 12%

Complex, old style stout bottle-fermented with *brettanomyces lambicus* to add cherry pie notes to the chocolate, coffee and mocha. Share it.

Food pairing – any midnight snack

330ml



GADDS' GREEN HOP ALE

Kent Hop Ale - 4.8%

Here in Kent, we brewers brew Kent Green Hop ales, fetching freshly picked and undried hops from the growers during the harvest, in September, and rushing back to the brewery to capture the spirit of the season in the day's brew. These beers are the freshest beer can get, truly of place and season, and they taste divine.



DRAGON'S BLOOD ESB

A classic, full-bodied mahogany ale: the aroma is spicy, grassy, fresh hop with hints of malt and toffee; the flavour smooth & deep, with a satisfying, lingering bitterness. This is a hearty ale at its most contemplative and agreeable - Drink to England!

ÜBERHOP

First brewed for the 5th Planet Thanet Ale Festival in 2010, this deeply hoppy traditional lagerale makes a another welcome return at last. Flashy continental malts and bucketfuls of grassy, spicy Noble hops.

OATMEAL STOUT

Natural crushed oats, just like your Granny uses in porridge, help to create this deliciously smooth and flavourful dark ale. There's a rich, luxurious chocolate maltiness perfectly balanced by a robust Fuggle hop bitterness in this warming brew.

WEST COAST IPA

First brewed back in 2008, this classy US-style pale ale makes a welcome return - a big, hoppy beer fit for Coyotes.

GADDS' 2018 Year in Beer - availability



DR SUNSHINE'S SPECIAL FRIENDLY

Coriander, orange zest, wheat and bags of fruity hops combine with malted barley to create a mellow, soft and refreshing English wheat ale. An ideal beer for revitalising the constitution after a hard day at the grindstone.



CLOUD SURFER

Brewed slightly differently each time, this beer always has big delicious fruity hop flavours riding lightly over a soft, mellow body.



SUMMER'S DAY

A deeply flavourful amber ale brewed with 'Munich' malt for a full body, a little aromatic malt (for, er, its smell) and a combination of spicy Kent and fruity west coast hops. Thoroughly enjoyable Summer Ale.



FESTIV'AlE

Elaborate, tropical fruit hop notes dominate the nose, whilst pale ale malts structure a decent body to complement a measured bitterness. Drink in the sun.



EAST KENT IPA

Every year, after Humphrey has harvested and packed our East Kent Goldings hops, we brew up a beer designed to show 'em off in all their glory – pale malt to the back, juicy, lemony hops to the fore. Kent's very finest.



RYE PALE ALE

Crisp, hoppy and spicy; another unique pale ale, but this time crafted from malted Rye and Kentish Bramling Cross hops for a satisfying, long finish. In its fifth consecutive year, this ale just gets more popular every time we wheel it out.



DOG BOLTER

This sturdy dark porter is brewed with six different malts for a satisfying, rich, malty body full of roasty, chocolatey flavours, all balanced by a deep and lasting hop bitterness. This one hits the spot like no other.



DARK CONSPIRACY

An ESP production – this rich, smooth, dark ale combines great flavours from English, German and Belgian malts with a careful blend of American and Kentish hops to give a truly complex drinking experience.



LITTLE CRACKER

Our Yule Special is crafted with crystalised rye malt for a bright red-berry flavour and well bittered with a melange of the spicier Kent hops to lend a distinctively festive character to this unique ale.