

indiehomebeer

beer menu

February 2019 selection

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beer shop and tasting room

Purveyors of the finest beers produced by independently
owned and managed breweries
in Britain and beyond.

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Lost & Grounded Keller Pils (4.8%)

Pilsner Malt from Germany combines with three traditional hop varieties - Magnum, Perle and Hallertauer - to produce a clean, unfiltered, hop bitter lager beer.

Vibrant Forest Pupa (4.5% Pale Ale)

West meets East coast pale ale. Tropical fruit aroma and flavour, with a fuller mouthfeel from the addition of oats. Low bitterness helps to accentuate this beer into a long and juicy finish.

London Beer Factory Dance Juice V3 - DDH New England IPA (5.8%)

A blend of 2 UK malts with a 20% oat base give it the classic NEIPA look and structure. A big dry hop of Mosaic & Hallertau Blanc added during fermentation, and Citra & Eukanot added post-fermentation, mean it's a hoppy beast to get on quick!

Odyssey Phantasms - IPA (6.5%)

From one of indiebeer's favourite breweries; this IPA is brimming with Odyssey's favourite hops: Columbus, Citra, Mosaic, Simcoe and Eukanot. Pungent, tropical and dank.

Burnt Mill Engima Fog - IPA (6.6%)

Super Pale, Wheat & flaked oats and maize make up the malt bill, to provide a soft base to showcase one of the breweries favourite Southern Hemisphere hop varieties, Enigma. White grape & tropical aromatics!

Rueben's Brews Gose (3.4%)

A Brit living in Portland Oregon brews a once almost extinct, traditional German style sour beer! Brewed with lactobacillus, salt and coriander to make a refreshingly crisp brew with lemon notes and a vibrant salinity.

Two Roads Plum Gose (4.5%)

Classic Gose sour/salty interplay with the unmistakable character of tart Italian plums (prunus cocomilia). Pinkish in color and decidedly refreshing.



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Burning Sky Robust Porter (5.8%)

Robust Porter uses the finest Maris Otter barley and a complex range of roast and crystal malts. Hopped with spicy Sussex grown Target hops, this rich and satisfying beer is sure to fortify you.

Mondo Lord Malmole (Malmo Brewing Co collab) - Mexican Mole Stout (7.2%)

Brewed with cinnamon, vanilla, Hoja Santa, fresh and dry fennel, Gaujillo & Pasilla chillies and a metric ton of Cacao nibs. Think massive rich body, creamy texture, sweet chocolate taste with a small hint of chilli goodness.

Mad Hatter Brewing Company Fattest Stout (10%)

A rich, complex beer made with ten different malts that give roasty, coffee like flavour alongside stone fruit notes. Bottle conditioned. Black with a massive head of rocky tan foam. It has a very rich dark chocolate, leather and spicy liquorice flavour followed by coffee on the warming, fruity and spicy, oak-leather finish.

Pressure Drop Cast Iron Billy - Imperial Brown Stout (10.5%)

Cast Iron Billy is a luxuriously smooth and heady stout that harkens back to the smog-filled streets of a Victorian London consumed by the industrial revolution. Imperial in terms of its ABV, this 10.5% delight is a majestic drop of roasty and malty beer that packs aromas of coffee, dark berry flavours and delicate hints of vanilla. A real treat of a brew that should be savoured slowly and enjoyed to the fullest.

Fierce Beer Coconut V.B.M - Imperial Stout (12%)

This variant of Fierce's multi-award winning 'Very big Moose' is infused with coconut. The smooth, velvety mouthfeel and cacao and vanilla flavours blend really well with the coconut to give a luxurious, tropical moose experience. Yum!

