

O'Briens
wine · beer · spirits

Craft
CLUB



Notes

Welcome to O'Briens *Craft Club*

Welcome to this month's Craft Club, and the chance to discover some fantastic beers from a host of breweries concentrating in Irish producers this month. We've incorporated a range of styles this month to allow you to trial and potentially discover new gems.

To begin we have a release from Hope Brewery, they brew several limited editions and this time we feature their Extra Special Bitter (ESB). Bitter is not a style that we see commonly in the market and it's always good to try something a little different.

Next up is a beer from the Lough Gill brewery, based in Sligo they are a family run business (like O'Briens). We are featuring a Sour style which may be new to you but is ideal for Summer sipping.

On we go to Rascals brewery and again a limited edition, the ethos is to brew great beer and this one lives up to that. They expanded their brewery a few years back to include a tap room and a restaurant so if you are up in Dublin its worth checking it out.

By popular demand we are going back to Bullhouse from Northern Ireland. Bullhouse Brew Co launched in March 2016 going from a small home-built brewing to a 6000sq ft commercial premises where they are today.

Sometime its worth looking back at an old favorite, and in the O'Hara Nitro Red Ale we have one. O'Hara's are one of founding fathers of the Irish craft industry and while Nitro has been the buzz word with stout, they branched off a made this refreshing red ale. It's one of my go to beers all year round.

Lastly, it's Wicklow Wolfs latest limited edition which trade under the sub heading of Endangered Species. Its Double IPA and again they are sourcing only the best hops to make their award-winning beer. Quincey their founder is some character, and that enthusiasm always shines through in their beers

We hope you enjoy this month's selection of beers. Feel free to tell me what you think and if there is any style or region you would like to see featured in future boxes – email me at memberclub@obrienswine.ie.

Sláinte

Hope Brewery

Limited Edition #34



Style: Extra Special Bitter



Alcohol by Volume: 5.6%



Brewed in: Dublin Ireland



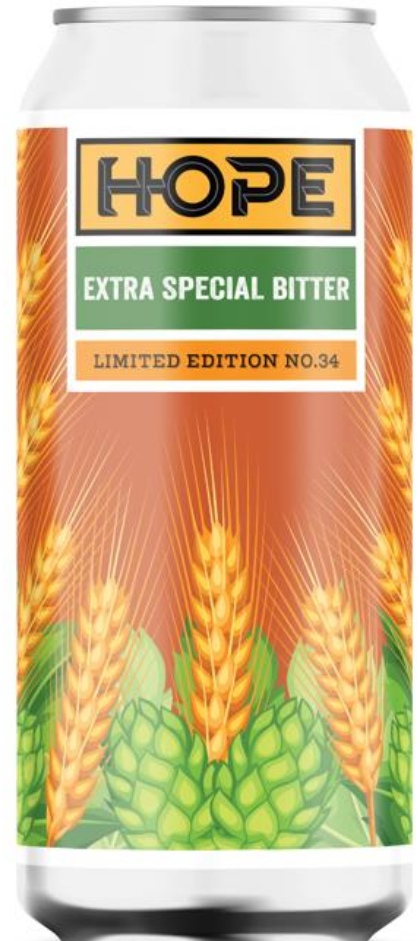
Serving Temperature: 4°C – 5°C



Serving Glass: Pint glass



Food Match: BBQ meats



NOTES



Hope Beer's Limited-Edition No. 34 - Extra Special Bitter is a strong Bitter, brewed with the heritage variety of barley malt, Golden Promise, along with classic English hops such as Challenger, Bramling Cross, and Goldings. The result is a firm malt backbone, rich with flavours of caramel and biscuit, well balanced by the earthy flavours of Challenger, the herbal aromas of Goldings, and a touch of spice and blackcurrant provided by Bramling Cross. Further fruity esters are provided by the traditional English yeast used for this beer.



Lough Gill Brewery

Coconut Breeze



Style: Triple Fruited Pastry Sour



Alcohol by Volume: 6.8%



Brewed in: Sligo Ireland



Serving Temperature: 5°C – 7°C



Serving Glass: Goblet



Food Match: Charcuterie boards



NOTES



A vibrant tropical sour loaded with juicy pineapple and rich coconut. Lactose adds body and sweetness, balancing the tangy base with a creamy finish. Expect Pina Colada vibes - refreshing, smooth, and full-flavoured.

Rascals Brewery

Crack On



Style: Hazy Pale Ale



Alcohol by Volume: 5%



Brewed in: Dublin



Serving Temperature: 5°C – 7°C



Serving Glass: Tulip



Food: Homemade Burgers



NOTES



Crack On is a juicy banger of a hazy pale ale, brewed in collaboration with their pals at Rivington Brewing Co. in Lancashire. This 5% sessionable beauty is bursting with bright, fruit-forward character thanks to a triple hop combo

Bullhouse Brew Co.

Pie Face



Style: West Coast Pale Ale



Alcohol by Volume: 3.4%



Brewed in: Belfast



Serving Temperature: 5°C – 7°C



Serving Glass: Stemmed Tulip



Food Match: Pizza

NOTES

Bullhouse's motto is: *We believe beer is just that, beer. It's great to drink something challenging and it's great to push the boundaries of what beer can be. But at the end of the day, we go back to what beer is for. We wholeheartedly believe that beer is about bringing people together and we're passionate about the power of sitting down and sharing a beer with friend or stranger alike and having a chat.* A small but mighty West Coast Pale Ale – at 3.4% you can enjoy a few of these at your ease.



O'Hara's

Nitro Red Ale



Style: Nitro Red Ale



Alcohol by Volume: 4.3%



Brewed in: Carlow Ireland



Serving Temperature: 5°C – 7°C



Serving Glass: Pint Glass



Food Match: Parma Ham and vintage cheddar



NOTES



O'Hara's Irish Red Nitro Ale is a smooth, traditional Irish red ale from Carlow Brewing Company, one of Ireland's pioneering craft breweries. This nitro version of their flagship Irish Red amplifies its signature caramel and biscuit malt character with a velvety, cascading pour and a creamy head. The addition of Mt. Hood hops introduces subtle herbal and floral notes, balancing the malt sweetness.



Wicklow Wolf Brewery

Dire Wolf



Style: Double IPA



Alcohol by Volume: 8.0%



Brewed in: Wicklow



Serving Temperature: 6°C – 8°C



Serving Glass: Goblet



Food Match: Spicy curries



NOTES



Dire Wolf is a beast of an 8.0% Hazy Double IPA, brewed with an all-Australian hop bill featuring super-fresh Galaxy, Enigma, and Eclipse hops.

It howls with tropical aroma and flavour – delivering waves of passionfruit, juicy peach, ripe pineapple, and zesty citrus, all wrapped in a soft, hazy body. Bold, feral, and unapologetically primal, Dire Wolf is our tribute to something wild reborn