



MONTHLY SPECIALS

3.8% Hophead Amarillo (January)
The Brewers' love affair with zesty aromatic hops continues with this alternative version of Hophead using Amarillo as the single hop variety for bittering and aroma.

6.5% Six Hop Ale (February)
Brewed with five different hop varieties in the copper and then dry hopped after fermentation, this pale beer is designed for those who like their hops as an extreme sport!

4.5% Saison (March)
This is a cask version of the Belgian farmhouse ale, historically brewed to be enjoyed by the farmers during the harvest. This beer is light gold in colour, slightly hazy, hopped with Saaz, Styrian and Belgian Goldings and pitched with a specially imported Saison yeast that ferments to dryness and provides a distinctive flavour.

6.2% IPA (April)
This ale is a celebration of English hops, brewed to the high strength of the original style India Pale Ales (fit for the long sea voyage!).

6.0% Victorian Ruby Mild (May)
A beer from a less well known mild tradition for strength with soft flavours and gentle hops. Mashed with a classic mild ale barley malt and hopped with Goldings for a restrained bitterness. Finally, the beer is blended with an aged dark beer to add colour and complexity of flavour.

4.2% Summer Solstice (June)
Brewed with 100% Maris Otter pale malt to produce a very clean taste and bright golden colour. This beer is bursting with summer flavours from the Crystal hops and freshly ground coriander.

5.0% Paradise Weiss (July)
A naturally hazy beer brewed using German malted wheat in addition to barley malts. The restrained bitterness is augmented by the addition of the very peppery Paradise Seeds and Curacao peel in the copper.

8.5% Dark Star Triple (August)
A strong golden ale fermented three times, initially with a slow fermenting Belgian yeast strain and with the addition of candy sugar.

4.9% Smoked Porter (September)
A smooth black beer with soft Bramling Cross hops and a hint of smoked malt.

5.2% Oktoberfest (October)
A cask version of the classic Oktoberfest-Märzen. Brewed with specially imported German malts, including Carahell and Cara-Munich for depth of colour and flavour. Noble hop varieties are added at three stages during the boil.

6.5% Green Hopped IPA (November)
Brewed with 100% Maris Otter low colour barley malt and crisp Simcoe hops but then conditioned with this years undried English Target hops.

7.8% Critical Mass (December)
This is a truly unique vintage strong winter ale; each year one (and only one) batch is brewed. This is not a beer for the faint hearted; strong in colour and flavour. Mashed with dark, roasted barley malts to give a very heavy mouthfeel but perfectly balanced by the fruity astringency of Challenger and East Kent Golding hops. After an extended boil it is fermented using an old-fashioned English ale yeast, which continues to condition the beer over its long maturation.



DARK STAR

BREWING
CO



HOP ART - 2010

PERMANENTLY AVAILABLE

3.8% Hophead

An extremely clean-drinking pale gold-coloured ale with a strong floral aroma and elderflower notes from the Cascade hops. This beer is full-bodied despite its very quaffable strength and dryness.

DARK STAR'S BEST SELLER

4.0% Best Bitter

Brewed as a traditional Sussex style bitter using Maris Otter, Crystal and Chocolate malts with East Kent Golding hops. Typical of Dark Star ales, the Best Bitter relies on the late addition of aromatic full flower hops.

4.2% Espresso

A black beer brewed with roasted barley malt and challenger hops BUT with freshly ground espresso coffee beans also added to the copper for a few minutes after the boil to provide a rich and complementary coffee aroma.

VOTED WORLD'S FAVOURITE SPECIALITY BEER

(also available in bottle throughout the year)

5.0% Festival

A chestnut bronze-coloured bitter with a smooth mouthfeel and freshness; a classic Sussex style strong bitter brewed as a Dark Star version of Festive, a former great Sussex beer from King & Barnes.

5.0% Dark Star Original

The brewery's eponymous former Champion Beer of Britain. A dark, strong and bitter beer that defies classification. It has a complex malt flavour with a hint of burnt grain from the mixture of Crystal and Chocolate grist.

4.7% American Pale Ale

The yeast strain used for the brewing of the pale, dry American Ales is specially imported from the USA, along with Cascade and Centennial hops, to produce this pale ale. The low colour Maris Otter malt provides a perfect light colour and dryness to complement the crisp taste and full aroma of the hops.

VOTED BEST GOLDEN ALE OF BRITAIN

4.5% Sussex Extra Stout

The Black and roasted barley malts are fermented to dryness to provide perfectly balanced full malt flavours. Golding varieties of Kentish hops are used early and late in the boil to add a fresh clean bitterness.



SEASONAL ALES

4.5% Golden Gate (February - April)

A full-flavoured, golden-coloured ale. Mashed with a blend of Maris Otter, Munich and brown barley malts. Strongly recommended for lovers of hops!

4.8% Sunburst (May - August)

A hint of initial sweetness adds to the fruitiness of this summer ale without detracting from its clean flavour and rich hop aroma.

(also available in bottle throughout the year)

4.8% Summer Meltdown (May - August)

Well-balanced, golden bitter with the warm flavour of Chinese stem ginger and other spices. The perfect thirst quencher for a summer's evening.

5.5% Porter (October - January)

Dark Star Porter uses an old established recipe with brown and black malts blended into the grist and then boiled with the robust Target hops to produce this full flavoured beer.

4.2% Hylder Blonde (September - November)

A delicate and lightly hopped beer with the fresh fruitiness of elderflowers added after the boil to preserve their delicate aroma.

5.0% Winter Meltdown (September - March)

Brewed with Chocolate and Crystal malts to produce this deep bronze-coloured beer with a subtle malty flavour, bittered by the traditional Golding hop varieties, and then cask conditioned with Chinese stem ginger and other warming spices to add that distinctive aromatic warmth.



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