

## Distortion, a designer brewery

Although Distortion is another brewery in 'arch' premises that is probably where many similarities end. What strikes you when you walk in is that this is a designer led brewery.

The fluorescent labels on each of the beer tanks are striking and give the premises a sense of modernity. Andy North, the sole owner explained "I wanted a consistent look and ended up using the same designer and branding company as Siren Brewery called Studio Parr. They were also responsible for the name of the brewery. I originally had something different but they took a sounding in the agency and people didn't rate it. The name came from one of my original beers, Distortion, which did go down well as a name for the brewery".

But setting the brewery up has been a long road for Andy who was a self employed business analyst whose main client was Unilever. He said "Seven years ago, I had the idea of setting up a brewery and almost got started at that time but then got some more work so it was another four years before I started to get quotes. I looked for premises during 2019 and signed the lease on the premises in February 2020".

With Covid emerging, things didn't go to plan. Andy managed to get the drains put in just before the first lockdown and it was the summer before the rest of the work could take place. "At the end of the year I started to do takeaways but it only lasted three weeks and then we had another lockdown. We then restarted takeaways in April 2021 and managed to get the tap room open in May".



The brewery sits behind the tap room's dispensing tanks. Sparkling, it is all very compact with six fermenters, although one is not currently working. Andy explained that he had had a number of issues with the company who installed the plant including, despite it being a 1000 litre brewery, only being able to brew only 800 litres a time. The beer is cold crashed to drop the yeast and the natural CO<sub>2</sub> is used in the tanks, topped up as necessary to get the right pressure. Any beer that is not put into tanks for selling in the tap room is put into one way poly kegs. "I don't have the space for a keg washer" said Andy.

Distortion is not an insular brewery. The Brewdog pub in Battersea Rise takes their beer and they have done a Collaboration with them for a weekend beer festival that featured 73 breweries.

The core range of beers are Inertia Kolsch (4.8% ABV), Phaser DDH Pale Ale (4.7% ABV), Kozmic IPA (5.3% ABV) and Quantum (5.5% ABV).



When asked what the next steps were for Distortion Brewery, Andy replied “As things are getting busier, I need some help and will shortly be looking for a brewer’s assistant. And maybe, sometime in the future, I might consider small pack when money allows but at the moment it would be an intrusion”.

It’ll be interesting to see how the designs would transfer to cans but in the meantime, to really see the impact of good design (as well as trying the beer of course), pop along to the tap room (Friday 4pm-11pm; Saturday 1pm-11pm; Sunday 1pm-8pm). Nearest station is the close by Wandsworth Road.

For more details see: <https://distortionbrewing.co.uk/>.

## Tasting notes

### Inertia 4.8% ABV

Slightly hazy Kolsch with lemon and a hint of vanilla on the nose and flavour, fading in the dry bitter finish, which has a little spiciness. A little citrus pith on the palate. Slightly creamy mouthfeel. Hallertau, Magnum and Saaz hops; Pilsner, Wheat and Carapils Malts.

### Phaser 4.7% ABV

A double dried hopped hazy orange coloured beer.

### Cyclone 5% ABV

A cloudy, smooth gold coloured rye beer with orange hues. The slightly earthy aroma has soft orange notes. The earthiness is also present in the flavour where the spicy bitter lemon character is balanced by a biscuity sweetness. A gentle peppery dryness develop, leading to a fruity caramel lingering finish.

Citra, Amarillo and Chinook hops; Rye, Pale, Wheat and Caramalt.

### Decibel 4.8% ABV

Complex black porter with a smooth mouthfeel. Dark fruits and roasty malt aroma. Plums, raisins, dark chocolate and treacle dominate the flavour. The finish becomes increasingly dry overlaying the roasty dark bitter chocolate. Hallertau, Magnum and East Kent Goldings hops; Pale, Naked Oats, Chocolate, Brown, Crystal and Black malts.

