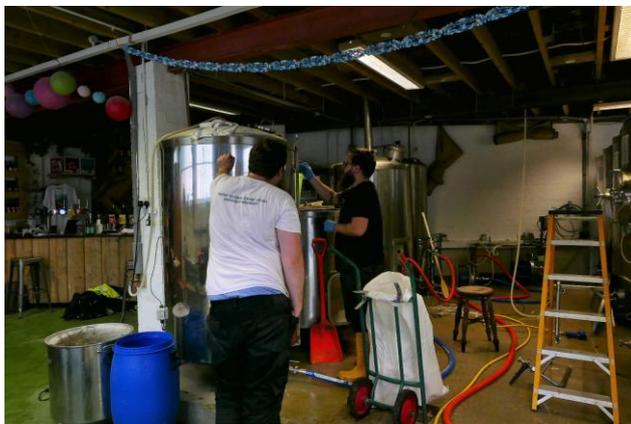


Brockley worth a badger!

Only a few minutes walk from Brockley station, Brockley Brewery came into existence in May 2013, set up by seven friends including two sets of husbands and wives. Although some may comment 'Too many cooks' the converse is that the Brewery has a number of people to call on with different expertise and each owner has a different area of responsibility.



Most of the owners are local and the brewery is proud of being based in the community, sponsoring a number of local charity events and the owners are not afraid to muck in. Said Jon, the head brewer, 'They don't brew any more but they have been known to help out in the bottle runs and you may well see one or two of them helping out on the bar at weekends'.

There have been a number of brewers before Jon. The last was Steve, who moved to Twickenham and rumour has it, is leaving there to set up a distillery! Jon started as head brewer in January 2017. He said 'I was originally a cider drinker but started to drink Skinner's Cornish Knocker in Falmouth and then got hooked by home brewing. I eventually went to work at Lovibonds ' They are based in Henley. Another Steve is his assistant, who gained his experience at Truman's. Maybe London's own version of musical chairs!

The site has been through a number of different incarnations including a slaughterhouse (which had the benefit of giving the building decent drains) and a mechanics. The building is long, stretched out along the road with the brewery and newly refurbished bar at one end and a cold store and general storage taking up the rest. If you want to get an idea what it looks like, just have a glance at Brockley's logo.

It is a 5 barrel plant with three 5 barrel and two 6 barrel fermenters. Maris Otter is the main pale malt; Jon believes it gives him a better brew. Jon said 'The production is predominantly cask (mostly firkins) and bottle with some keg, which is done in house. The beer for bottling is brewed on site but then shipped elsewhere for bottling'. The spent grain is picked up by a farmer and the hops goes to allotments as fertiliser.

The standard range is Golden, Pale Ale, Red and a lager. These are complemented by four seasonal beers: Kolsch, British Pale Ale using British hops, Porter and a Winter beer, plus monthly one offs. This gives Jon a chance to play such as using Chipote and chillies. The Golden was designed to be a cross between a beer and a lager, using Magnum (for bittering), Hellersbrucker and Slovenian hops, which creates an unexpected taste for those expecting a more traditional fruity golden ale.

Outlets tend to be fairly local but they are expanding - you may have seen their beers at the last Great British Beer Festival. But like a lot of London breweries their tap room provides a useful outlet to try their beers. It opens at the weekend: 5.30-9pm on



Fridays and 12-9pm on Saturdays so no excuse not to pop along to this friendly little brewery.

The London Tasting Panel tasted a few of their beers and here are their notes

Golden 3.8%

A gold coloured beer, a hybrid between a lager and a bitter in character with fruit and hops on the nose. Flavour is of ripe melon and a trace of pineapple. Bitterish finish with the hops becoming more pronounced. Malts: Maris Otter, Wheat Malt, Caragold and torrified wheat. Hops: Magnum, Hellsbrucker, Slovenian.

Pale Ale 4.1%

Light drinking hoppy amber beer with a little caramelised citrus and lychee fruits. Floral hops are noticeable on the palate becoming more spicy in the long bitter finish. Malts: Maris Otter, Crystal, Melanodin, Honey Malt, Black Malt. Hops: Bobeck, Admiral, Brambling Cross.

Autumn Ale 4.5%

Dark brown warming full bodied beer with a little smokiness in the nose and a chocolate aroma and flavour that is balanced by some black cherries, dried fruit and a sweet character. The long dry aftertaste is of dark chocolate with an increasing dry roasty bitterness. Old ale in style. Malts: Maris Otter, Caramalt, Caramalt, Wheat Malt; hops: Magnum, Northern Brewer

Red 4.8%

Smoky aroma on this well balanced sweet fruity red ale with a growing spiciness overlaid with some dry roasted and bitter character. A touch of vanilla on the palate and a long aftertaste. Malts: Maris Otter, CaraRed, Roasted Barley; hops: Magnum, Casade, Mosaic

