

## Enfield-a trip to the outer reaches

Like most breweries in London, there is an interesting story behind Enfield Brewery. The idea came about when Rahul Mulchandani decided to do something on his own. Rahul's grandfather came to Britain after the India/Pakistan partition and founded Natco, the spice company. Then 32 years ago,



Rahul's father set up wholesaling business, called C&C, which has gone on to be the biggest independent drinks wholesaler in Europe. It supplies both shop keepers, who pick up their stock, and other wholesalers around London. Rahul worked in the business for 7-8 years, building his knowledge of the beer industry, particularly the craft sector. Rahul said 'It was fairly clear my dad wasn't going to retire anytime soon and I was keen to run my own business so setting up a brewery seemed a good idea'.

The construction started in 2014 and the result is a very large building set between the wholesalers and a banqueting hall, called Meridian Grand, which is run by Rahul's cousin. The first brewing took place in the new brewery in mid 2016.

The brewery occupies only about half of the structure, so there is plenty of room for growth. It houses a 20 barrel mash tun, six 40 barrel fermenters (so they can double brew) and a bottling line; they hand fill their kegs, which they are slowly discontinuing. Rahul commented 'Bottles were our biggest seller but cask is taking over. We brew 2-3 times a week, using our own bore hole water, but more brewing than that and we'll have to increase the number of fermenters'.

There are four brewers with a definite international bent. Alongside Don Burgess, founder of the Forest of Dean Brewery, Freeminer (who joined them a few months ago), there is Brazilian, Felipe Baswieisia and Alistair Brumley, part Japanese, part Australian. They also have a sales person but delivery is done by themselves plus help from one 'external' person.

The core range is Pale, Lager, IPA and Porter. They have been adjusting the latter's recipe using more brown malt and are looking to introduce a 4% traditional bitter and a 6% strong bitter. However, most of the beer tends to be at the stronger end due to the propensity towards bottled beers and the need for a reasonable shelf life.



The designs used are simple and there is a reason for this. Rahul explained 'With everyone going bright and complex, we decided to keep it simple. I am dyslexic and simple means it's easier for me too. We are also redesigning our pumpclips for improved readability too'.

Rahul's dyslexia also had another impact. Enefield is the old Saxon spelling for the area as listed in the Domesday boo but Rahul missed out the 'i' when filling in the forms to set up the brewing and so the name has just stuck.



*Rahul and the bore hole*

Many London Wetherspoon's stock the Pale, 5%, in bottles (look out for it) and the brewery had an open day in late September but there may be more in the future (<http://enfieldbrewery.co.uk/>). Notes on the beers tasted by the London Tasting Panel are below:

### **Tasting notes**

#### **Speculation 4.8%**

Brown coloured strong bitter, which has raisins, citrus peel, hazelnuts and traces of caramel toffee on the palate. The finish is increasingly bitter, balanced by a smooth fruitiness. Nose is of caramel and fruit.

*Pale, Crystal and, Caramalt malts, Roasted Barley; Pioneer, Progress and Sovereign hops.*

#### **Pale 5%**

A full bodied, smooth amber beer with a sweet aroma. The flavour is of digestive biscuit, apricot, citrus and a touch of bitterness. The finish starts fruity, then fades becoming spicy and bitter.

*Pale, Wheat and Vienna malts; Olicana, Pioneer, First Gold and UK Cascade.*

#### **London Porter 5.5%**

Ovaltine and cocoa aroma. Roasty chocolate flavour with damsons and a little apple. Dark chocolate, dry finish with a little fruit that fades.

*Pale, Oats, Chocolate, Crystal, Brown Black and, Vienna malts, Torrified Wheat; Progress, Minstrel, Olicana hops*

#### **London IPA 6.5%**

Smooth, soft rich beer with lots of spicy hops and a developing bitterness overlaid with sweet honey and tangerine that lingers in the dry aftertaste.

*Pale, Wheat and Vienna Malts; Pioneer, UK Cascade and Olicana hops.*

