

Moncada – Blue Print & Notting Hill explained

The last two years have flown by for Moncada. Now on their third brewery, there are no signs of them moving again for a while. Running their previous brewery in parallel, Moncada moved into these new premises in 2017, opening the tap room in 2018.

There has been a lot of change since the Brewery was set up by Julio and his wife in 2012. It was originally all cask and bottled conditioned beer. These days, it is only 15% cask with a quarter small packaging (cans and bottles) and the rest keg but it is all unfiltered. James, who works at the brewery, commented that 'Cask



sales seem to be picking up again. One other change is the growing number of bottle shops taking keg for filling growlers'.

There is a hard core of beers that the Brewery will do in bottles, cask and keg: Blonde, Pale, Ruby Rye, Oatmeal Stout and APA, all under the Notting Hill branding, a reflection of the brewery's original home. Distribution is mainly in London although they do use a number of small distributors plus Eebria for their bottles.

Their biggest sellers are Blonde and Pale but Impy Custard stout has been an

unexpected success. Sold under the Blueprint range, a name for the experimental beers, this 10.4% Imperial Stout, has created interest and some loyal following. The beer was available in keg in the Tap Room but fortunately also in bottles for those who prefer to sip stronger beers at home.

Also available in the Blue Print range are Floor Shaker IPA, a little less alcoholic at 6.2% and, at the other end of strength, a couple of keg Berliner Weisse style sours (Pink Grapefruit and Apricot) at 2.7%, providing a refreshing contrast.

The Brewery is near Staples Corner Roundabout, close to Wing Yip, the Chinese Supermarket and their large Tap Room provides a much needed outlet in what is a beer desert. It has a table football machine as well as plentiful seating, a mix of benches and black sofas. And you can usually get a warm welcome from Lidia (see right).

To find the Tap Room/Bottle Shop, walk in through the brewery doors, go up the stairs (to the right), and you will get a good view of the state of the art brewery. It's a 35 hecto litre brew length with 6 fermenters, 3 'bright' tanks and their own bottling line.

Their bottle shop (alongside the bar) is open Monday to Thursday, 11am to 4pm and on Friday 11am-11pm and the Tap Room is open every Friday (5pm-11pm) and every first Saturday of the month (12-9pm) plus some other dates so check their website: www.moncadabrewery.co.uk.



For the London Tasting Panel's tasting notes see below:

Blueprint Pink Grapefruit Sour 2.7%

Earthy nose and flavour with lots of tart grapefruit in this yellow beer that fades in a dry tart, clean long finish. A little sweetness provides some balance. Refreshing.

Notting Hill Blonde 4.2%

Yellow coloured smooth easy drinking beer with fruity, earthy hoppy nose. Sweet biscuit flavour with citrus notes of tangerine, tart lemon plus a little tropical fruit. The bitterness grows and lingers with an earthy hoppy character.

Golden Promise, Vienna malts; Mandarin and Simcoe hops

Notting Hill Pale 4.5%

Grapefruit and mandarin dominate the bitterish flavour with some biscuit sweetness. The fruitiness slowly fades where peppery hops grow overlaid with a dry bitterness. Earthy hoppy citrusy nose.

Mandarin, Simcoe and Chinook hops.
Golden Promise malt and naked oats

Notting Hill APA 4.7%

Dark amber creamy strong bitter with earthy hoppy aroma and flavour, which is balanced by sweet caramelised citrus. There is a developing spicy bitterness that lingers in the bitter finish. Slightly hazy.

Maris Otter, Munich, T50, Oats; hops:
Simcoe, Rahau and Amarillo hops.

Notting Hill Oatmeal Stout 5%

Ruby black, creamy stout with strong roasty dark chocolate nose and flavour where a dark plum fruitiness and some malty sweetness provides balance. Hint of black treacle. The aftertaste is of roasty dry chocolate.

A complex malt mix including Maris Otter, Oats, Cara Munich, Caramalt, Chocolate, Carafa, Dextrin and Roasted Barley. Chinook and Columbus hops.

Notting Hill Ruby Rye 5.2%

Reddy brown, smooth rye beer. Roast, chocolate fudge and caramel is complemented by some hoppy fruitiness and tangy damsons. Chocolatey sweet finish with some dry roastiness.

Malts include Maris Otter, Rye, T50, Vienna, Caramunich, Crystal, Munich, Red Rye and Chocolate. Columbus hops.

Blueprint Floorshaker IPA 6.2%

Strong honey sweet, hazy smooth yellow beer with citrus notes that fade in the sweet peppery, slightly dry finish, which lingers. Aroma is strongly hoppy. Easy drinking.

Blueprint Impy Custard 10.4%

Vanilla custard and whisky aroma with a touch of chocolate. Rich, creamy body with the roasty chocolate and custard notes complemented by a bittersweet character. Long dry bitter roast finish. Taste the alcohol!

Malts include Maris Otter, Golden Naked Oats, Double Roasted Crystal, Golden Promise, Munich, Roasted Barley, Chocolate and Carafa. Hops are Columbus plus vanilla extract.

