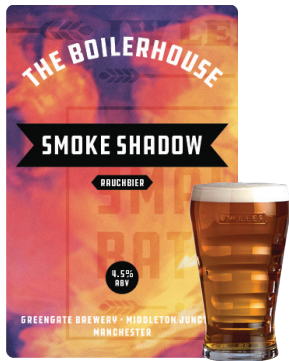


THE BOILERHOUSE

2025
CYCLE FIVE
LAUNCHING 6TH OCTOBER



Allergens: Malted Barley
Vegan: no

STYLE: RAUCHBIER
ABV: 4.5%
PACKAGING: CASK
BITTER: ●●●●○
SWEET: ●●○○○
👁️ DARK AMBER
🍷 SMOKEY
👄 SMOKEY
🍷 MAGNUM

A RAUCHBIER THAT POURS DEEP AMBER WITH A LASTING HEAD. IT DELIVERS BOLD AROMAS OF CAMPFIRE AND IS BALANCED BY RICH CARAMEL SWEETNESS AND A SMOOTH, CLEAN FINISH. THIS BEER IS SMOKY, HEARTY, AND UNMISTAKABLY COMFORTING, LIKE A FIRE IN YOUR GLASS.



Allergens: Malted Barley
Vegan: yes

STYLE: WEST COAST IPA
ABV: 5.6%
PACKAGING: KEG
BITTER: ●○○○○
SWEET: ●●●●○
👁️ DEEP GOLD
🍷 MALT, PINE, STONE FRUIT
👄 TROPICAL FRUIT, PINE, CITRUS
🍷 MAGNUM, CITRA TRIAL 702, SABRO CRYO, CENTENNIAL

OUR WEST COAST IPA HARMONIOUSLY BLENDS TROPICAL FRUIT, PINE AND CITRUS FLAVOURS. IT'S A VIBRANT HOMAGE TO THE COAST'S LUSH TROPICS AND RUGGED WILDERNESS. EACH SIP BURSTS WITH RIPE MANGOES, PINEY FRESHNESS AND ZESTY CITRUS, OFFERING A REFRESHING JOURNEY THROUGH THE ESSENCE OF THE WEST COAST.



THE BOILERHOUSE

2025
CYCLE FIVE
LAUNCHING 20TH OCTOBER



Allergens: Malted Barley, Oats
Vegan: no

STYLE: WHITE CHOCOLATE STOUT
ABV: 4.7%
PACKAGING: CASK
BITTER: ●●○○○○
SWEET: ●●●●○○

- 👁 AMBER
- 👂 VANILLA
- 👃 WHITE CHOCOLATE, VANILLA
- 🌐 PHOENIX

INDULGE IN OUR WHITE CHOCOLATE STOUT: A VELVETY BREW MARRYING CREAMY WHITE CHOCOLATE WITH WARM VANILLA NOTES. IT'S A SENSORY SYMPHONY OF SMOOTH LUXURY. EXPERIENCE THE ALLURE OF RICH COCOA BUTTER AND ROASTED MALT.



Allergens: Malted Barley
Vegan: yes (keg) no (cask)

STYLE: MILD
ABV: 3.4%
PACKAGING: CASK & KEG
BITTER: ●●●○○○
SWEET: ●●●●○○

- 👁 DARK BROWN
- 👂 ROAST, NUT
- 👃 SWEET MALT, ROAST
- 🌐 FUGGLES

BORN FROM THE COLLABORATION OF WINDSOR & ETON, THIS DARK BROWN MILD IS A CELEBRATION OF MALT. SILKY ROASTED NOTES, NUTTY RICHNESS, AND A WHISPER OF CARAMEL SWEETNESS FLOW TOGETHER IN PERFECT HARMONY.