



# Press Release

## Bottle beer tasting at Great British Beer Festival 2007

### People Present

Buster Grant – The Breconshire Brewery  
Sammy Saunders – Oakham Ales  
Dave Saunders – Elland Brewery  
Mike Labbe – The Tap, Haverhill  
(Brewery in Boston USA)  
Robert Wessel – Beer Lover from LA, USA  
Dave Pascoe – CAMRA  
Andy Camroux – CAMRA

### The Aim

To look for noticeable differences in the carbonation and associated flavours across a range of bottling techniques.

A selection of three beers were made available to the panel (without them knowing what they were drinking) and the panel were asked to look at carbonation levels of the beers and to pick on a favoured level and decide if there were noticeable differences in the flavour profile that could be attributed to the method of carbonation.

The three beers used were :

#### **In Tank Carbonated standard beer –**

Wells Bombardier (which was slightly light struck, so a bottle of Fullers London Pride was also used)

#### **Typical Bottle Conditioned Beer –**

Breconshire Golden Bannau (Filtered and then reseeded to give a stable level of condition)

#### **Moravek's Gas Atomised carbonation –**

Bath Ales Wild Hare (It was noticed that the Wild Hare had developed a slight chill haze, possibly as the result of being stored in a domestic fridge at one stage)

All panel members agreed that the standard carbonated beer was overly gassy, and this had negative impact on the flavour profile (as did the light struck flavours!).

Having agreed on this, the panel, (still not knowing what the difference between the 3 beers was), were asked to differentiate between the two remaining beers, and pick out any salient features of the beers. The chill haze on the Wild Hare was deemed not to impact on its flavour or appeal. Both beers exhibited good levels of Carbonation, and a good head which laced the glass well.

It was noted that the carbonation in the Wild Hare gave off a large number of very small bubbles in an even way, that was deemed to be an asset to the beer. The aroma was good and not marred by gas; the flavour was good, the mouthfeel was smooth and pleasant. Overall, the impression was very favourable. The carbonation in the Golden Bannau was giving fewer bubbles, but again, they were significantly smaller than in the standard carbonated beer. The aroma was good and well pronounced, and the flavour was clear, smooth and well rounded. Overall, the impression was again very favourable.

At this point the panel were told that they were looking at/for differences in the production technique. It was felt (chill haze aside) that both beers could have been produced in the same manner. There was a great amount of interest in the Moravek production process, and all brewers took an information leaflet.

It was unanimously agreed that the Gas Atomisation Carbonation process gives a beer that has the appearance and appeal of a Bottle Conditioned beer, without the awkwardness of a sediment.

JTSG, August 2007