THE PERMANENTS

Hophead 3.8%
An extremely clean drinking pale golden ale with a strong floral aroma and elderflower notes from the Cascade hops. This beer is full bodied and full flavoured yet gentle enough to make it a favourite session beer.

American Pale Ale (APA) 4.7%
Brewed with American West Coast style yeast along with Cascade, Centennial and Chinook hops. The low coloured Concorde malt provides a perfect light colour and dryness to compliment the crisp taste and full aroma of the hops.

Revelation 5.7%
A blend of Columbus, Chinook, Cascade, Crystal and Warrior aroma hops by the sack full - then dry hopped during conditioning.

Partridge Best Bitter 4.0%
A Best Bitter brewed in a traditional Sussex style using extra pale Concorde, Crystal and Chocolate malts with East Kent Goldings hops. Typical of Dark Star ales, the Best Bitter relies on the heavy-handed addition of aromatic hops late in the boil.

Dark Star Lager 4.0%
Made with German lager malt, this low bitterness, clean and crisp lager is brewed using German hops, Polaris for bittering and Hallertau Mittelfruh and Saaz hops for aroma.

THE SEASONALS

Table Beer 3.1%
A pale, naturally hazy table beer. The low abv is balanced by a complimentary low bitterness and the flavour is boosted by a dry hop addition of Cascade, Citra, Chinook and Crystal. Unfined and unfiltered.

Hophead Azacca 3.8%
Our annual showcase of a new & exciting hop variety. This year we have chosen the Azacca hop which provides an enticing aroma of tropical and citrus fruits with a palate of spicy mango, pineapple and tangerine alongside a pine like edge.

Session IPA 4.2%
A crisp, sessionable pale ale with a fruity hop aroma provided by the Simcoe, Mosaic and Columbus hops. Unfiltered to retain the fresh hop character.

Sunburst 4.8%
A hint of initial sweetness adds to the fruitiness and grapefruit tang of this summer ale without detracting from its clean flavour and rich hop aroma.

Crème Brulee 5.9%
A dessert in a glass. This beer is brewed using unfermentable lactose sugar, vanilla beans and plenty of roasted malts to provide a sweet, smooth caramel drinking experience. No blowtorch was used in the making of this beer.

Green Hopped IPA 6.5%
An already full-flavoured IPA is made even bigger by using fresh ‘green’ hops infused into the slowly conditioned beer. Designed for those who like their hops as an extreme sport!

Imperial Stout 10.5%
A vigorous fermentation is followed by a long maturation – the beer is brewed in February and then released on the unsuspecting public. A densely rich beer with a dark brown head, it has coffee and berry like aromas and a velvet mouth feel. This beer commands respect and deserves to be savoured slowly.

Should you need any further information, please get in touch at vanessa@darkstarbrewing.co.uk

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