

READY, SET, SUMMER!  
NEWS, UPDATES AND ALL THINGS MBH





# IN THIS EDITION...

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## THANKYOU

*Just a little note to say thanks for your support during an odd 2020!*

## BEER!

*A look at all of our latest & upcoming beers this Spring.*

## HEAD BREWER

*A word from our Head Brewer on the season ahead and what we are most excited about right now in the brewery.*

## HOP FOCUS: CITRA

*We look at one of the Brewing industry's favourite hops and the role it plays in a number of beers this season.*

## BEER FOCUS

*Get to know one of our beers more than ever as we dive into how our crowd favourites came to be.*

## TABLE TALK

*MBH & Beer52 sit down for this editions' table talk to discuss MBH and beer, beer, beer!*

## OUR CORE RANGE

*Get to know our go-to favourites available all year round.*

## BETTER, FASTER, STRONGER

*A look at our journey to becoming one of the highest rated Breweries in the UK and why we're still trying to improve.*





THANK  
YOU





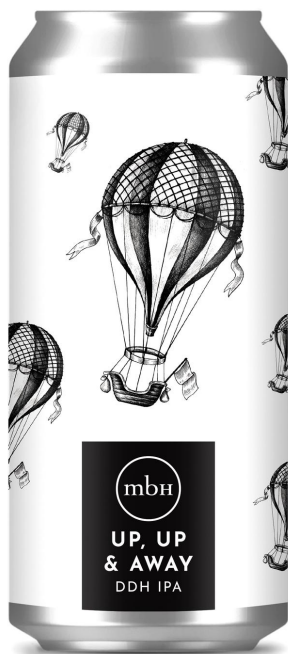
Firstly, a huge thank you from all of our team. The last few months have been a very difficult period for everyone in the UK and around the World, together we have all been directly or indirectly affected by Covid 19, but the support that we have witnessed amongst individuals & businesses here in the UK has been nothing short of inspiring.

We would like to express our sincere thanks for all of the support that we have received over the last few months. We were supported through several thousand orders through our online shop, independent beer retailers, pubs that converted to off sales and even other Breweries who took it upon themselves to sell our beer as well as their own. To all of you, we will be forever grateful. A big, big thank you from all of our team.



# cold, smooth & tasty.

## OUR NEW BEERS THIS SEASON



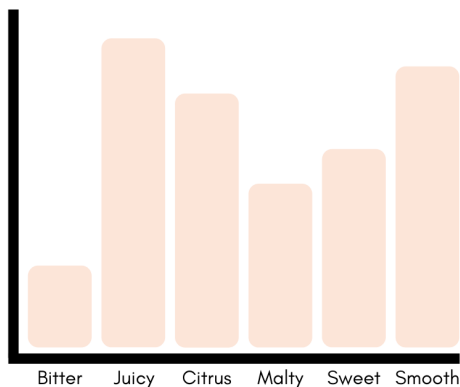
We've kept ourselves busy over the last few months coming up with some awesome beer recipes – we are super excited about these and we think you will be as well!

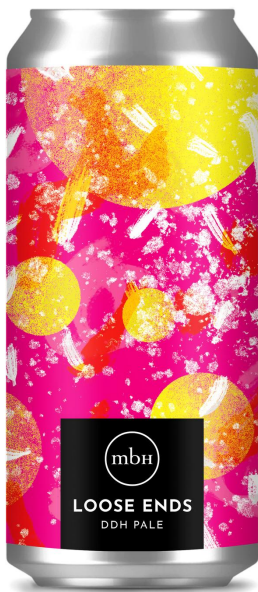
We have had a great run recently, with lots of really well received new beers and we are making sure to bring you more of the same – we can't wait to get our hands on all of these at the brewery and look forward to getting them out there fresh to all of you soon.

Cheers & enjoy!

## UP, UP & AWAY DDH IPA

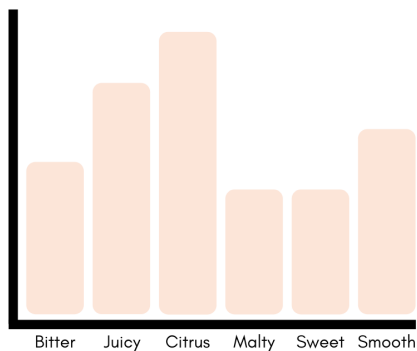
Our latest White Label IPA features Comet in the kettle and a double dry hop of Citra T90, Citra Cryo, Loral Cryo & HBC692. Expect this beer to feature lots of citrus and stone fruit flavours.





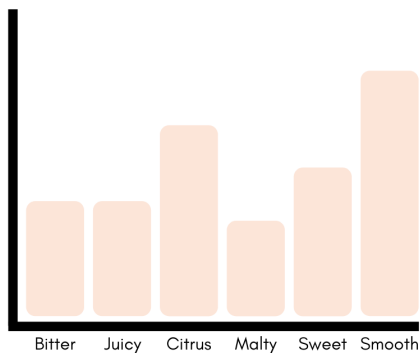
## LOOSE ENDS DDH PALE

Hopped with Summit in the kettle and a double dry hop of Citra, a citrus nose gives way to tangerine and grapefruit taste, with a smooth mouthfeel and low residual bitterness.



## SNAP ACTION SESSION IPA

Our newest Core Range beer! Hopped with Cascade and Citra, for an easy drinking, refreshing session IPA packed with tropical notes.





# A WORD FROM THE HEAD BREWER

I write this on the very week we should have been hosting our annual Summertime Beer Festival and find myself dreaming of how different things were this time last year and how fortunate we were to be going day to day without the difficult circumstances with which we all now face. I sincerely hope that all of you have been keeping well, one way or another it has been difficult and I can only hope that like myself you have got through one way or another with the support of friends, family, laughter and some really good beer.

I am so proud of our team here at the Brewery and how hard they have worked over the last few months, we pretty much reinvented ourselves as an online retailer and even though they were all doing very different roles they threw themselves at it and ran a super smooth operation for several months.

Being quieter than normal gave me a lot of time to reflect and focus on the things



that really matter to us as a Brewery – we have always kept away from routine and love to change things up regularly in the name of product development and improvement and as such we have focused heavily on improving all of our existing beers, honing in on the things we love to see most; balance, freshness & endless drinkability.

We have a lot of new & exciting beers in the pipeline, to be released over the next few months: a couple of stunning new seasonal cask beers that focus on smooth, clean drinkability using a new water treatment that we have been trialling; also worth looking out for our next few White Label & Seasonal releases, including some trademark, juicy IPA's and a very special 3 month aged double mash imperial stout, 'False Hope' – easily our most complex & precious beer project to date, we can't wait for all of them and look forward to hearing what you all think!

The very best to you all & cheers!

*James*



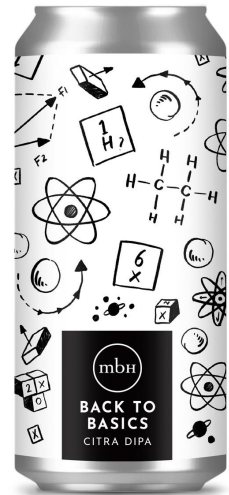
**"I AM SO PROUD OF  
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# SEASONAL SPOTLIGHT

## HOP FOCUS: CITRA

Possibly the most well-known hop amongst modern day beer drinkers, and for damn good reason: Citra is one of the most coveted US grown, high impact aroma hops - well loved for its citrus & tropical fruit characteristics.

Citra, as the name implies, has a strong citrusy profile. This is largely credited to its very high myrcene content. It has an extraordinary flavour profile of grapefruit, lime and tropical fruits.



## HOW IT PLAYS A PART AT MBH

At MBH we use Citra in a lot of beers and more often than not it's as a dry hop addition, where we add hops directly to the beer in the fermenting vessel.

This is how we get the big, tropical and citrus flavours into our beer and Citra just happens to be one of our all-time favourites!





## BEER FOCUS:

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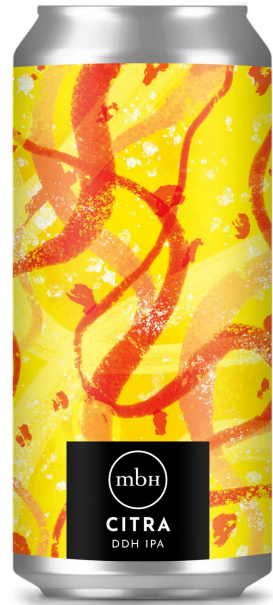
### CITRA

Seeing as our hop focus in this edition is Citra, it has worked perfectly that we have just released our double dry hopped IPA 'Citra'.

This is a single hopped beer, so Citra is literally the only hop we use and this beer perfectly showcases how incredible it is.

We use a number of malts in this beer including Pale, Wheat & Oat Malts to create a really smooth, pillowy base upon which the hops can shine.

This IPA has such a clean, juicy drinkability and is one of our favourites here at the Brewery.



### ENJOY AT:

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5 °C

### ABV:

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5.6%

### TASTING NOTES:

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Citra is a 15g per litre dry hopped, all citra DDH IPA. Fresh, smooth, super juicy & layered with big citrus and tropical fruit flavours.

# TABLE TALK

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**Katie Mather from Beer52 sat down with our very own Rick Dean to talk beer, beer and a little bit more beer. Here's their summer table talk.**

Speaking to Rick Dean, Beer Ambassador at Mobberley Brewhouse one thing is clear: this is a man who loves beer. On top of his brewery's beers and taprooms and plans for the (somewhat uncertain) future, we chat about how proud he is to have such a close-knit team of beer-loving individuals ("we've only ever said goodbye to two members of staff in nine years — and they only left because they were relocating" he says). But what stands out most is how often our conversation takes itself off to the pub.

We talk about country pubs and post-walk pints, town centre pubs and after work beers, the first beers we ever drank, who does the best West Coast IPAs in the UK, the genius of Pierre Tilquin, the best places for a pint of Landlord, and how much he — and James Roberts, owner and co-founder of the brewery — care about cask. "It's funny," he says, "in all the years we've been making beer, we've seen fellow breweries fall out of love with cask, and then get back into it again. I'm glad it's become important to people again, but we're also quite proud that we never stopped making it, or believing in it.

## Local Beer, Found Everywhere

Mobberley Brewery is a local brewery that really manages to get around.

"The story as I know it goes something like this," says Rick. "Nine years ago, James and his dad Phil were in their local bemoaning the lack of standout sessionable cask beer. Everything was insipid, uninspiring and pretty dull to drink." "Well after a bit, the landlord said rather than moan about it, here's something. Wincle's are selling a small kit. Why don't you do it yourself? Wincle Beer Co. up in a particularly gorgeous part of the Peak District were indeed expanding at the time, and looking for someone to take their smaller kit off their hands.

*"After a bit, the landlord said rather than moan about it, why don't you do it yourself?"*

The temptation was too much for the pair, and despite not knowing much about brewing at the time, they bought it, learning how to brew once they had their new kit in situ. (Don't you feel a bit better about your lockdown impulse buys now, eh?) The new brewers got to work developing recipes for the sort of cask beer they had wanted to drink at the pub, and soon they had their own range of beers they could be proud of, and a newfound respect for the art of brewing.

Then, James decided he wanted to add a little something extra to their classic beers. "After he finished university, James went travelling and just fell in love with the whole American craft brewing scene," Rick explains. "When he came back, he brought those flavours and different beer styles to the brewery." And so the brewery continued to brew bolder, juicier beers, a far cry from the pints James and Phil had been complaining about all those years ago.

By 2017, Mobberley Brewhouse had a brand new tap room and shop, with a 20bbl kit installed to meet demand for their craft-beer-inspired cask and a can and keg range ready to launch.

By August of that year, Boom Juice, Route 97, Juice Machine and UnNamed joined the brewery's line-up, creating a new range of American style IPAs, DIPAs, NEIPAs and pale ales.

UnNamed came about because we couldn't think of a name for the beer we'd created," says Rick.

"Then the designer came back to us with 'UnNamed' as place-setting text and we thought it looked and sounded great. So we kept it!"

Their 5.8% UnNamed NEIPA became the first in a trilogy of Un-beers, with UnChained, a more crushable session version of UnNamed following and their ferocious 9% UnTamed DIPA completing the triad. Will we make it a quadrilogy one day? Maybe. We'll have to wait and see. We'd have to think of a name first!"

### Changing It Up

Something they like to do at Mobberley is keep their drinkers on their toes. "Our cask concept range is an exciting development at the brewery. This is the range where our brewers can use their imaginations and buy in whatever ingredients they'd like to use to make beer that's really exciting." Last year some of the standout concept cask beers from Mobberley were their Toffee Apple red ale and Dark Winter toffee and chocolate stout, but they aren't always quirky seasonal experimentations in fruit and flavour.

"Sometimes the brewers just want to make a fantastic DIPA with hops and yeast they can't normally get hold of," Rick explains.



"Maybe what they really want is to brew a NEIPA with Galaxy. That's what the concept range is for.

"On top of concept cask, Mobberley Brewhouse has developed over the past couple of years a selection of seasonal IPAs. These four beers look and taste similar, but actually change to suit the season."

"Of course, there are beers for all seasons," says Rick, "But sometimes in the spring you want something a little lighter, in winter you fancy something with a bit more of a malty backbone. We tweak the hop and malt profile of this one beer, modifying the recipe slightly, so that it matches up with the time of year."

Mobberley cans you might have seen on your bottleshop's shelves are their white label special editions. These labels are created especially for the range by talented local designer Emily Courdelle to stand out totally separately from the brewery's core and seasonal ranges.

"Our white label releases happen around six to eight times a year, and these beers are one-off, special editions," says Rick.





These never-to-be-seen-again, get-em-while-they're-hot beers range from styles like tropical IPA "Trouble In Paradise" to their "Duvet Day" chocolate peanut imperial stout.

Release dates are shared on the brewery's social media channels, and can be pre-ordered via the brewery's website or from your friendly local bottle shop when they're close to release. Of course, the world being the way it is at the moment, it's hard to say what the future will bring.

Mobberley Brewhouse have spent just shy of a decade building a brewery exactly the way they wanted to, and expanded the business to include two busy taprooms in Stockport and Knutsford over the past few years.

These Project 53 taprooms champion local beer as well as pouring a full selection of their own beers and serving up freshly made pizzas, and they're so popular they'd like to open more of them in different locations. Maybe. Someday.

Whatever happens though, they're planning to continue putting good beer first. "We're proud of where we are and what we've built," says Rick. "We just want to keep making great beer."

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WHERE WE ARE  
AND WHAT WE'VE  
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Thanks to Beer52 for wanting to chat to us and to Katie for an awesome article.

# CORE BEERS

Our core beers in  
keg, can & cask.  
Go-to favourites we  
brew all year round.

## CASK



**1924**  
4.0% | AMBER BITTER



**BUNJI**  
3.8% | SESSION PALE



**SIDEKICK**  
4.2% | CITRA PALE

## KEG & CAN



**BIG IDEA**  
5.2% | OATMEAL STOUT (v)



**CRUSH**  
4.4% | MODERN PILSNER



**LOCO JUICE**  
4.2% | TROPICAL PALE (v)



**PLAYBACK**  
5.2% | WEST COAST IPA (v)



**UNCHAINED**  
4.4% | SESSION NEIPA (v)

# BETTER, FASTER, AND STRONGER

OUR JOURNEY TO BECOMING ONE OF THE  
HIGHEST RATED BREWERIES IN THE UK AND  
WHY WE ARE STILL TRYING TO IMPROVE







The year is 2012 and our journey into the world of beer is just underway, with nothing more than an exciting idea, a small second hand set of brewing equipment and a little rented barn in our beloved village of Mobberley. Fast forward to 2020 and we are operating on a purpose built 20,000L capacity brewery, having released some of the highest rated beers in the UK.

A lot had to happen between now and then and the main driving factor has been pure passion for our craft and the beers we produce. When we started we had no technical brewing knowledge or training, we knew the basics and that was that. Although we still have never undertaken any technical brewing courses or training, we have worked tirelessly on developing our brewing techniques and through

experience & passion, we are now widely regarded as one of the UK's most progressive and exciting craft breweries.

Cask beer was our sole focus between 2012-2017, it was the beer that had made us fall in love with the idea of setting up a brewery in the first place. There are a number of excellent cask producers in the north west that we spent many an evening or lazy afternoon enjoying & admiring in and around the sleepy village pubs of Cheshire and we wanted to take the quality of these beers and put our own spin on it - inspired by US breweries who were starting to put a greater emphasis on hop flavour & aroma, it became our goal to produce smooth, beautifully drinkable cask beers, yet with bag loads of hop flavour.

We are still working hard on and championing cask beer

**We are still working hard on and championing cask beer today, constantly chasing even greater balance & drinkability. This is a beer style we will never grow tired of; it has a very fond place in our hearts.**



today, constantly chasing even greater balance & drinkability. This is a beer style we will never grow tired of; it has a very fond place in our hearts.

By the end of 2016 we were operating at full capacity on our original brew kit, which by that point we had edited & expanded slightly to accommodate the demand for our beers, but we were brewing every single day and there was no room for growth. We took the incredibly exciting but scary decision to commission the build of a purpose built brewery, that would see us increase our brewing capacity by 250%.

We transitioned onto our stunning new equipment mid 2017 and immediately saw a drastic improvement in our control over the brewing process and therefore beer consistency and quality. Within 6 months we had reached capacity again! Fortunately, we are now in a position where we can keep adding fermenting vessels each time we need to increase capacity, so since then have added 5 additional 3000L fermenting vessels to our setup.

We now have 8 vessels that always seem to be full, totalling about 24,000L of beer - on our original brew kit the most we could have had in tank at once was 3200L!

**We took the incredibly exciting but scary decision to commission the build of a purpose built brewery, that would see us increase our brewing capacity by 250%.**

2018 saw us launch our Keg & Can ranges, a very exciting time for us indeed after months of hard work ensuring we were ready to launch a very different style of beer and a completely different market to the one we were currently operating in.

We thought we had mastered the whole brewing thing when we were just making cask, but this opened the gates to a whole new world of creativity, experimentation & challenges...

As brewers we had no idea just how challenging it would be to master some of the beer styles we now produce so successfully - it took a very long time for us to trial and develop our techniques to create the beer profiles that we desired. Complex malt bases, progressive mashing techniques, unprecedented natural water treatments, yeast selection & possibly our biggest focus of recent times; dry hopping. Session IPA's, IPA's, double & imperial IPA's, fruit beers, imperial stouts, saisons & sours - we have had a lot of fun developing these styles and creating our own signature, with many of them being regarded as some of the best by category being brewed right now in the UK.

This is something we are immensely proud of, but we are in no doubt that we can keep getting better and better - we are committed to working tirelessly on the continuous improvement of our beers and ensuring that no matter the packaging format of Cask, Keg or Can, that every beer that bears our name is the best it possibly can be.

We have never once stopped trying to make advances to our techniques and ultimately improve how balanced, drinkable & fresh our beers are. We will also never stop, it's too late - we are crazily obsessed with this beautiful thing that is beer - the never ending combinations of raw ingredients, it's endless way of surprising us, its versatility and the way it brings people together. We believe it is our duty to beer drinkers everywhere - it is our job to ensure that you never tire and are always amazed by what we produce.

Looking back at how far we've come, only drives us more. We are still in Mobberley, we are still overflowing with exciting ideas, but we are far from finished.





## NEXT TIME...

WE KICK OUR AUTUMN/WINTER PLANS INTO ACTION

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SIT DOWN FOR ANOTHER TABLE TALK WITH BREWER  
CHRIS

-

MEET THE NEW BEERS OF THE SEASON!