



North East Region



WE HAVE 4 LWC **NORTH EAST REGIONAL DEPOTS WHICH DELIVER TO:**

LWC **NORTH EAST**

Berwick Hexham Durham Newcastle Sunderland Seaham Easington N'umberland

LWC TEESSIDE Hartlepool Thirsk York

Dales

Harrogate Darlington Whitby Scarborough Yorkshire

LWC YORKSHIRE

Leeds Skipton Bradford Huddersfield Wakefield Selby Pontefract Wetherby Tadcaster

DONCASTER

IWC

Thorne Scunthorpe Sheffield **Barnslev** Worksop Newark Lincoln Hull

9 TIPS ON KEEPING CASK ALE

Over 90% of consumers say that quality is the most important factor. Two thirds will reject a pint if it is perceived to be poor in quality.

1. ORDERING

Order the correct size of cask and aim to sell it within three days. If the cask is left for more than three days, the beer will start to taste dull and tired.

2. STORAGE

Casks must be stored in a temperature-controlled cellar between 11°C and 13°C (52–55°F), ideally at 12°C (54°F). Beer needs to be at the right temperature to condition correctly.

3. STILLAGING

Casks should be stillaged for at least three days before sale. If some casks have to be stillaged later, roll them before stillaging.

Level stillaging creates a gas pocket beneath the shive and encourages good venting when soft, porous pegs are inserted. As the sediment drops, it falls safely into the belly of the cask, away from the tapping point. If the cask is stillaged on a forward tilt, the gas pocket will be at the back of the cask, so beer and not carbon dioxide gas will be pushed through the soft porous tap.

4. PEGGING AND VENTING

Casks should be vented with a soft porous peg 2–6 hours after delivery. Check the cask frequently and change the peg if it becomes blocked. When strong fermentation finishes, insert a hard, non-porous peg into it.

Why? This brings the beer to its ideal condition for the customer. It helps with the clarification process and once the beer is on sale it will help maintain the right amount of carbon dioxide.

5. TAPPING

Tap all casks 24-48 hours before they go on sale. Why? This eliminates the opportunity for microorganisms to spoil the beer.

6. SAMPLING

Sample beers for clarity, aroma and taste after tapping each day before serving. Always sample from the cask before connecting the beer lines. Why? Pulling through to the bar wastes beer and if the beer isn't ready, the customer notices.

7. SERVING

Once on sale, the beer is exposed to air which causes rapid deterioration. Empty casks as soon as possible, ideally within three days.

Why? Air drawn into the cask causes oxidation, which causes the ale to sour.

8. TILTING (STOOPING)

Gently tilt the cask when it's between 1/2 and 2/3 full, either by raising the back or lowering the front. Why? Tilting the cask too far or too quickly could disturb the sediment, risking hazy beer.

9. CLEANING

Clean beer lines and equipment every five days using the equipment and methods recommended by your beer company cask supplier.

Why? One of the most important factors in high quality cask beer is the cleanliness of the dispense equipment. As well as harming the taste and clarity of the beer, dirty systems can cause malfunctioning and uncontrollable fobbing.

CONTACT THE TEAM

LWC North East

Cask Coordinator Lee Ellwood 07970 289 952

General Enquiries 0191 385 1600

LWC Teesside

Cask Coordinator Lesley Wrigley 07747 766 858

General Enquiries 01642 634 217

LWC Leeds

Cask Ale Enquiries 0113 235 1950

General Enquiries 01132 351 950

LWC Doncaster

Cask Ale Enquiries 01249 474 230

General Enquiries 01302 305 454



WEST YORKSHIRE BREWERY WEST YORKSHIRE BREWERY WEST SCOTLAND BREWERY ALES KIRKSTALL BREWER **KIRKSTALL THREE SWORDS KIRKSTALL PALE ALE** FYNE ALES JARL 4% | £112.00 4.5% | £111.00 3.8% | £112.00 Wonderfully golden session beer. Fresh malt and Three American hop varieties are used in Vibrant grapefruit and delicate lemon hop aroma lead to a satisfyingly bitter finish. abundance to deliver a crisp, aromatic pale ale flavours with a refreshing finish. with clean and refreshing citrus-fruit flavours BEER COLOUR: PALE BEER COLOUR: PALE BEER COLOUR: BLONDE/GOLDEN LWC SIGNATURE CASK NORTH YORKSHIRE BREWERY NORTH YORKSHIRE BREWERY Gf 1827 CRAFT BREWE THEAKSTON QUENCHER THEAKSTON XB **LWC NINKASI** 3.4% | £70.00 4.5% | £88.00 4.1% | £78.00 Very hoppy pale ale with spicy citrus aroma and fruity notes. Brewed with El a refreshing golden pale ale, brewed using prime A strong full-bodied ale with a subtle but English Barley and wheat, continental hops superb blend of two types of bitter and Dorado and classic sovereign hops. three fruit hop varieties giving a most thirst quenching and satisfying ale. BEER COLOUR: RUBY **BEER COLOUR: PALE** BEER COLOUR: PALE NORTH YORKSHIRE BREWERY NORTH YORKSHIRE BREWERY NORTH YORKSHIRE BREWERY R DALESIDE RUDGATE Blonde BEERS OF Alc 3.8% Vol DALESIDE OLD LEG OVER DALESIDE BLONDE **RUDGATE JORVIK** 3.9% | £85.00 4.1% | £89.00 3.8% | £86.00 A fully flavoured, golden ale with This quaffable brown ale offers a distinctive nutty Flaxen Blonde ale. Balanced hoppy hoppy aroma and a crisp finish. malt taste with a lingering whole leaf hop finish. bitterness and a crisp fruity finish. BEER COLOUR: AMBER BEER COLOUR: BLONDE **BEER COLOUR: BLONDE**

Ve = Vegan | V = Vegetarian | Gf = Gluten Free

NORTH YORKSHIRE BREWERY	GREATER MANCHESTER BREWERY	GREATER MANCHESTER BREWERY CUMBRIA (J.1% ABV GOLDEN ALE BREWED WITH BRITISH HOTS ROBINSONS CUMBRIA WAY 4.1% £80.00
Bitter sweet, with complex fruit that gives a memorable aftertaste.	Fresh, bright and full of zest, this straw coloured ale, with its' distinctive sharp character and a herbal or perfume like aroma.	A full-bodied beer with rich malt and hops, complemented by spicy hops and citrus fruit notes.
BEER COLOUR: AMBER	BEER COLOUR: BLONDE	BEER COLOUR: GOLDEN
WEST YORKSHIRE BREWERY	WEST YORKSHIRE BREWERY	STAFFORDSHIRE BREWERY
WHITE RAT HOPPY PALE ALE 4.0%	VORKSHIRE BLONDE PALE SESSION ALE 3.9%	ADV CONTRACTOR ASY
OSSETT WHITE RAT 4% £116.00	OSSETT BLONDE 3.9% £109.00	TITANIC PLUM PORTER 4.9% £119.00
This very pale, hoppy ale is made from low colour malt. A combination of Cascade, Columbus & Amarillo hops produce an intensely aromatic and resinous finish.	A full-bodied, well-rounded and slightly sweet on the palate. A generous addition of Mount Hood hops late in the boil result in a delicate fruity aroma.	A dark strong and well rounded; the richness of such a rotund beer is brought to an even keel by the late addition of Goldings hops and natural plum flavouring.
BEER COLOUR: PALE	BEER COLOUR: BLONDE	BEER COLOUR: PORTER
STAFFORDSHIRE BREWERY	SOUTH YORKSHIRE BREWERY	SOUTH YORKSHIRE BREWERY
ABV CT CONTRACTOR SALE	MOONSHINE ALE ALE ASMARY ALE ALE	DECEPTION NZ PALÉ ALÉ Alva Astronomical
TITANIC CHERRY PORTER 4.9% £119.00 A dark red speciality porter has a rich aroma and a well-rounded fruity character, with its sweet cherry flavour balanced by generous hop notes.	ABBEYDALE MOONSHINE 4.3% £91.00 Hopped with Willamette, Delta, Citra, Chinook & Centennial - this is a beautifully well balanced pale perfect for any occasion.	ABBEYDALE DECEPTION 4.1% £95.00 Light and refreshing NZ pale, showcasing the incredible Nelson Sauvin hops famed for delicious citrus flavours with hints of gooseberry and white grape.
BEER COLOUR: PORTER	BEER COLOUR: PALE	BEER COLOUR: PALE

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NORTH YORKSHIRE BREWERY



BLACK SHEEP BLONDE 3.7% | £91.00

A light, bready malt base with the finest British malts, then layered up notes of zippy lemon, bitter grapefruit and sweet orange with bagloads of Celeia, Cascade and Amarillo. A full-flavoured beer where every sip tingles with crisp bitterness

BEER COLOUR: BLONDE

NORTH YORKSHIRE BREWERY



BLACK SHEEP BITTER 3.8% | £93.00

Challenger, Goldings and Fuggles hops are crammed into the boil and hop back, creating bold peppery bitterness and a smooth, earthy hop flavour.

WEST YORKSHIRE BREWERY



SALTAIRE BLONDE 4% | £92.00

A pale ale balances soft malt flavours with subtle spice from Bohemian Saaz hops.

BEER COLOUR: BLONDE

NORTH EAST BREWERY



ANARCHY BLONDE STAR 4.1% | £89.00

Crisp and fresh, Blonde Star is light in body but certainly not in flavour. Brimful of lemon, grapefruit, and passion fruit. Refreshing and bready, with a bright finish.

BEER COLOUR: BLONDE

EAST SCOTLAND BREWERY

BEER COLOUR: AMBER



HARVIESTOUN BITTER & TWISTED 3.8% | £98.00

A superbly-balanced, refreshingly-lively beer. It has a malty-sweet aroma with a floral, fruity hoppiness and a zingy, zesty flavour. Complex, rounded, sweet and dry.

BEER COLOUR: AMBER

NORTH EAST BREWERY



MAXIM SAMSON 4% | £78.00

Traditional Best Bitter, chestnut brown in colour, blended Maris Otter & Crystal malts give a caramel taste & English Golding hops add a balance of bitterness.

BEER COLOUR: AMBER

WEEKLY CASK UPDATE?

Want to keep up to date with what's in our cold store? Contact your local depot or Account Manager, all the information you need is at the front of this brochure!

6

SIGN UP TODAY FOR ONLINE ORDERING



Exclusive Offers



24/7 Ordering

Easy Access to Invoices & Statements

Live Stock

Q Explore Our Full Range



Scan Here to Order Online Get the most out of your LWC account by signing up to our online ordering portal for flexible and easy ordering.



TLW









£82.00

Yorkshire Pride 3.7%

NOSE: Citrus, Grapefruit, Grassy TASTE: Floral Hop COLOUR: Straw

Barnsley Bitter 3.8%

NOSE: Nutty, Fruity, Toffee TASTE: Malty COLOUR: Copper



£83.00



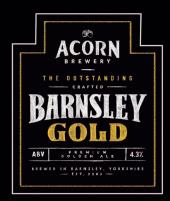
£85.00

Blonde 4.0%

NOSE: Fragrant TASTE: Floral COLOUR: Pale straw

Barnsley Gold 4.3%

NOSE: Fruity TASTE: Floral Hop COLOUR: Pale Gold



£88.00



Old Moor Porter 4.4%

NOSE: Chocolate, Roasted Malt TASTE: Liquorice, Coffee, Burnt Caramel COLOUR: Ruby

£89.00

Gorlovka 6.0%

NOSE: Fruity TASTE: Fruity Palate, Burnt Roast COLOUR: Black



£99.00





THREE KINGS BREWERY BREWING ON THE BANKS OF THE RIVER TYNE SINCE 2012

HOP UNION BREWERY

HOP UNION BASED IN BRISTOL OUR GOAL - We are striving to be a great employer and a great place to work. We want to produce all types of beer that are as good as the best in their class. We want to give back to the community as much as we can, we want to unite people in taste. Most importantly, we want people to have fun

MAIDEN VOYAGE

- ABV: 4.0%
- STYLE: BEST BITTER
- COLOUR: AMBER
- MALTS: MARIS OTTER & CARA MALT
- HOPS: MAGNUM & SOVREIGN



BONVILLE PALE

- ABV: 4.0%
- STYLE: PALE ALE
- COLOUR: STRAW
- MALTS: EXTRA PALE & OATS
- HOPS: EKUANOT & SIMCOE



SCALLYWAG



- ABV: 4.8%
- STYLE: PREMIUM BITTER
- COLOUR: CHESTNUT
- MALTS: EXTRA PALE, CARA & CHOCOLATE
- HOPS: MAGNUM & BRAMBLING CROSS

MOOSE RIVER

- ABV: 5.0%
- STYLE: AMERICAN PALE AL
- COLOUR: GOLDEN
- MALTS: EXTRA PALE & MUNICH
- HOPS: CENTENNIAL & MOSAIC



FROM ENGLAND'S LAST WILDERNESS

Voted best UK Session IPA at the World Beer Awards. Our best selling pale ale, light and super easy drinking. Triple hopped with Cascade, Columbus and Citra

ENNINE PALE

PALE ALE

ALLENDALE

£101

A beautiful light amber ale, highly drinkable with a refreshing bitterness and a citrus floral hop character from the adundant late hopping of Cascade.

CURLEW'S RETURN

RED ALE .

ALLENDALE

£99

Making no compromises on flavour, the fresh pine aroma gives way to bold tropical fruit flavours with a lingering bitter finish.

> HOP ON GLUTEN FREE IPA

> > ALLENDALE

£112



Deep red and full bodied. Rich and complex malts provide depth, complimented by a hedgerow berry aroma.

ALLENDALE

С

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В

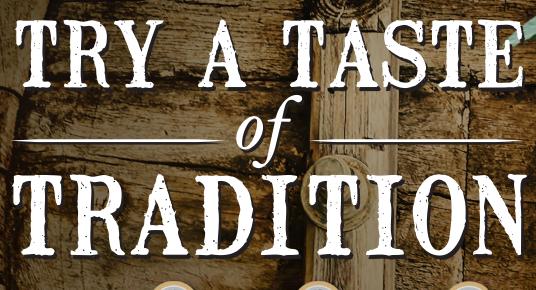
All UK ingredients give this balanced English bitter a floral aroma, hints of seville orange and spiced dried fruit, with biscuit and toffee notes.

RODUC



Allendale Brew Co. Ltd.

A modern 20 BBL Brewhouse based in a historic former lead smelting mill in the North Pennines Producing award winning beers since 2006





Farmers Blonde

An award winning very pale brilliant blonde beer with citrus & summer fruit aromas making it an extremely refreshing and 'easy drinking' ale. **4.0% ABV**



Farmers Ale A traditional copper coloured malt ale using the finest English hops to produce both a floral and

smooth aroma but still

having a sharp finish.

3.9% ABV

ARMERS

£98.00

PALE ALE

Farmers Pale Ale

A distinctive fruity pale ale, well balanced with a

powerful floral bouquet, full-bodied and a

predominantly dry

aftertaste.

5.0% ABV



Farmers Stout

A dark enriched 'black and white' stout balanced by ploughing through roasted malts and flaked oats with a subtle bitter hop character.

4.5% ABV



Farmers Steel Cow A light coloured fruity full bodied beer with a burst of citrus and summer fruit aromas, creating a sharp dry aftertaste.

4.5% ABV

FARMERS ALES FROM BRADFIELD BREWERY

Yorkshire Farmer

A gold coloured beer light on the palate with a smooth bitter finish. **4.0% ABV**

RADE

FFFIE

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FJ

BRADFIELD

BREWERY





Brass Castle brew **Modern Yorkshire Beers** with skill and passion. Great tasting and sustainably brewed from the finest ingredients.

We believe beer is a force for good in the world. Beer brings people together. Therefore, we aim to

DO + BEER + BETTER

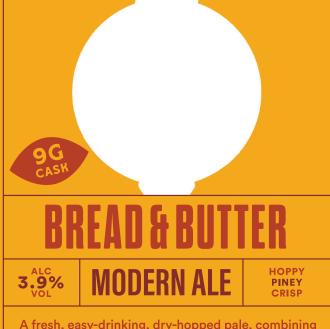
We strive to be Britain's best brewer of vegan and gluten-free beers.



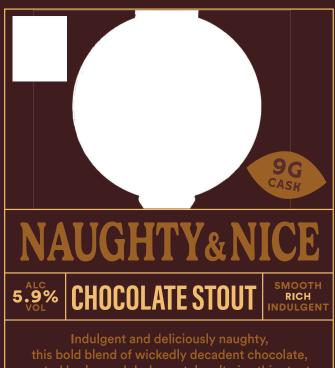
BRASS CASTLE BREWERY

VOCATION





A fresh, easy-drinking, dry-hopped pale, combining British malts with US hops for a modern take on a classic. Crisp, with mild citrus notes and finishing with a smooth bitterness.







www.vaux.beer • @vauxbrewery • FOR PEOPLE WHO KNOW GOOD BEER

NEPTUNE DREWERY

MODERN BEER INSPIRED BY TRADITION



Refreshing and bright citrus flavours with gentle peach and a hint of white grape. Vibrant bursts of blueberry, papaya, mango, and passion fruit rounded off with grapefruit.



Lemon and blood orange notes are balanced by light floral flavours and a resinous finish.



Ripe pineapple, peach and light citrus notes end with a soft pillowy finish.



Enjoy light biscuity notes balanced by a fresh hoppy lift and nice, dry finish.



NATURALLY Conditioned



Neptune Brewery has been brewing modern beers, inspired by tradition, since 2015. Our beers are naturally conditioned and vegan-friendly - ensuring everyone can enjoy the greatest flavour in each brew.

WWW.NEPTUNEBREWERY.COM @NEPTUNEBREWERY





Free case

of Ghost Ship 0.5% Pale Ale when you buy 2 x 9G of Ghost Ship 4.5% Pale Ale.[^]



* Source : CGA by NIQ, volume sales data 2024-10-05 MAT. As seen in Morning Advertiser Top brands to stock in 2025. ^ The full amount specified must be purchased in one order to qualify. All products listed subject to availability. All offers apply on orders from the 01.02.25 to 30.04.25. be drinkaware.co.uk



ADNAMS LIGHTHOUSE SPECIAL PRICE £69.00*

Lighthouse is brewed with Pale Ale and Crystal Malt, hopped with Fuggles and Goldings to produce bright, fresh aromas with hints of caramel and toffee.

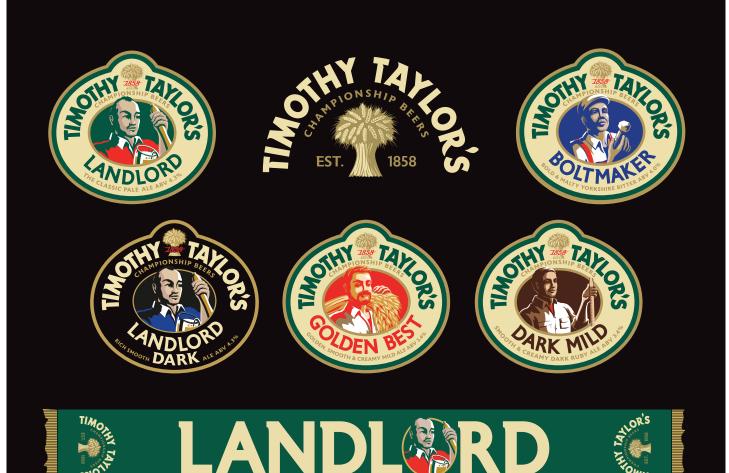
DNAMS LIGHT GOLDEN BEER ALC 3.4% VOI

be **drinkaware**.co.uk

*Terms and conditions: All products listed are subject to availability. All offers apply on orders from 01.02.25 to 30.04.25. While stocks last.

adnams.co.uk





FREE Landlord scarf with your first Cask order





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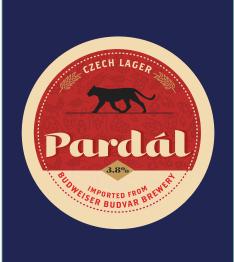
TIMOTHY TAYLOR'S POINT-OF-SALE

All for that taste of Taylor's www.timothytaylor.co.uk

🗣 @TimothyTaylors I @TimothyTaylors 🧧 @TimothyTaylorsBrewery

Keg brands perfect for





Pardál is brewed using the soft water from Budvar's 10,000-year-old well. The renowned brewery, with a view to breaking the mould of typical Czech lager, formed a panel of three hundred consumers to define the character of the beer as well as the values of the brand.

Pardál takes 11 days to brew which is significantly longer than most lagers. Then it undergoes a 30-day maturation process making it an easy-drinking lager with a full mouthfeel and a bitter but wellbalanced taste. Pardál is unique, with a sessionable ABV of 3.8%, but more flavour than many 4 or 5% beers.



Budvar, made using the same traditional method of brewing since 1895, and 5 key ingredients:

- Natural Soft water from the ice age aquifer 300m underneath the brewery. Absolutely pure, and dates back to 1000 years ago
- Moravian Barley, which creates Budvar's golden colour, sweetness, body and taste it's the real soul of our beer.
- Whole-cone Saaz hops, highly valued for their smooth bitterness and complex aromatics and so precious it is referred to as 'Green 'Gold'.
- Yeast, the unsung hero of brewing and essential for fermentation. But not just any yeast, Budvar's own in-house yeast strain, a recipe safeguarded since the origin of the brewery in 1895.
- Time, lager's crucial fifth ingredient. Cold-conditioned at 2 degrees Centigrade for 90 days. It is the very definition of lager, which means to store or keep.

Budweiser Budvar holds Protected Geographical Indication (PGI) status in the European Union, just like Champagne and Cognac, making it illegal to produce outside its designated region. Being stateowned is not just about our origins; it reflects our entire approach to brewing and the values we uphold. We prioritise provenance over profit and brewing over business, aiming to serve our nation of stakeholders with pride and authenticity.

outlets specialising in cask



Dortmunder is a premium, authentic German beer with a long and rich history, originating in the Struck Brewery in the industrial city of Dortmund in 1873.

In 1887, instead of the usual combination of malted and unmalted barley, someone in the brew house mashed in a brew of nothing but malt. The resulting beer was shipped accidentally to a pub who served it to their customers.

The 'mistake' beer was a sensation and the Dortmunder Union beer was born.

A beer for the workers of the industrial movement back in 1873, to the football fans of today, everyone's welcome at our club.



Coming Soon – Brinkhoff's No1. & Schofferhofer Weizen

Schöfferhofer weizen





Appleshed Premium and Dark Fruits cider are both made by Westons, a family run business in Herefordshire, and cider makers since 1880. Made with apples from Westons' 340-acre orchard, Appleshed is a quintessentially British craft cider, down to the last drop.

Our South West Orchards range is lovingly crafted by Sheppy's, an independent family-run Somerset-based cider business owned by David and Louisa Sheppy.

Through more than 200 years of making real premium craft cider, six generations of the Sheppy family have weathered the ups and downs of combining farming with cider-making by embracing change and opportunity.

Notes

1 LWC North East

Unit 10 Rutherford Road Washington Tyne & Wear NE37 3HX Tel: 0191 385 1600

E: northeast@lwc-drinks.co.uk

2 LWC Teesside

Concorde Way, Stockton-On-Tees **TS18 3RA**

Tel: 01642 634 217 E: teesside@lwc-drinks.co.uk

3 LWC Leeds

Cross Green Garth Cross Green Industrial Estate l eeds LS9 OSF Tel: 01132 351 950 E: yorkshire@lwc-drinks.co.uk

4 LWC Doncaster

Herons Way Balby Doncaster DN4 8WA

Tel: 01302 305 454 E: doncaster@lwc-drinks.co.uk

5 LWC Lancashire

Unit 1 **Tomlinson Road** Leyland, Preston PR25 2DY

Tel: 01772 622 960 E: lancashire@lwc-drinks.co.uk

6 LWC Merseyside

Fieldgate Marshgate Industrial Estate Widnes **WA8 8UA**

Tel: 0151 422 6070 E: merseyside@lwc-drinks.co.uk

ORDER ONLINE

7 LWC Manchester

Greenside Way Middleton Manchester M24 1SW

Tel: 0161 438 4088 E: manchester@lwc-drinks.co.uk

8 LWC Central

Grove Road Heron Cross Stoke on Trent ST4 4LN

Tel: 01782 794 020 E: central@lwc-drinks.co.uk

9 LWC Hereford

Coldnose Road Rotherwas Hereford HR2 6JL

Tel: 01568 616 193 E: hereford@lwc-drinks.co.uk

10 LWC Northampton

Imperial House Spencer Bridge Road Northampton NN5 7DR

Tel: 01604 750 040 E: northampton@lwc-drinks.co.uk

11 LWC London (Aylesbury)

Unit 6 Symmetry Park Aston Clinton Aylesbury HP22 5W I

Tel: 01753 578 877 E: aylesbury@lwc-drinks.co.uk

12 LWC Andover

1 Churchill Way Andover Hampshire **SP10 3UW**

Tel: 01264 586 240 E: andover@lwc-drinks.co.uk

13 LWC Eastbourne

15 Alder Close Eastbourne BN23 6QF

Tel: 01323 720 161 E: eastbourne@lwc-drinks.co.uk

14 LWC Wiltshire

Unit 1, Clarke Avenue Portemarsh Industrial Estate Calne Wiltshire SN11 9BS Tel: 01249 474 230 E: wiltshire@lwc-drinks.co.uk

15 LWC South West

King Charles Business Park Old Newton Road Heathfield Newton Abbot, Devon TQ12 6UT Tel: 01626 249 626

E: southwest@lwc-drinks.co.uk

16 LWC Cornwall

Wilson Way Pool Industrial Estate Redruth, Cornwall TR15 3JD

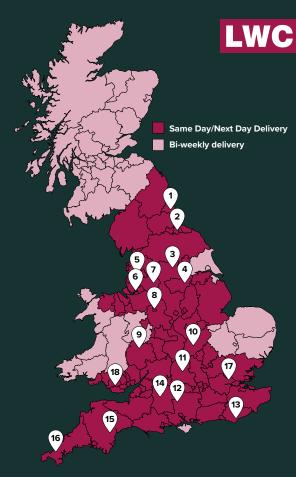
Tel: 01209 211 249 E: cornwall@lwc-drinks.co.uk

17 LWC Romford

Consolidated House Faringdon Avenue Harold Hill Romford RM3 8SP Tel: 01708 335 050 E: info@hillsprospect.com

18 Glamorgan Brewing Co

Unit B Llantrisant Business Park Ynysmaerdy Pontyclun CF72 8LF Tel: 01443 406 080



15500 licensed premises place their weekly order at www.lwc-drinks.co.uk