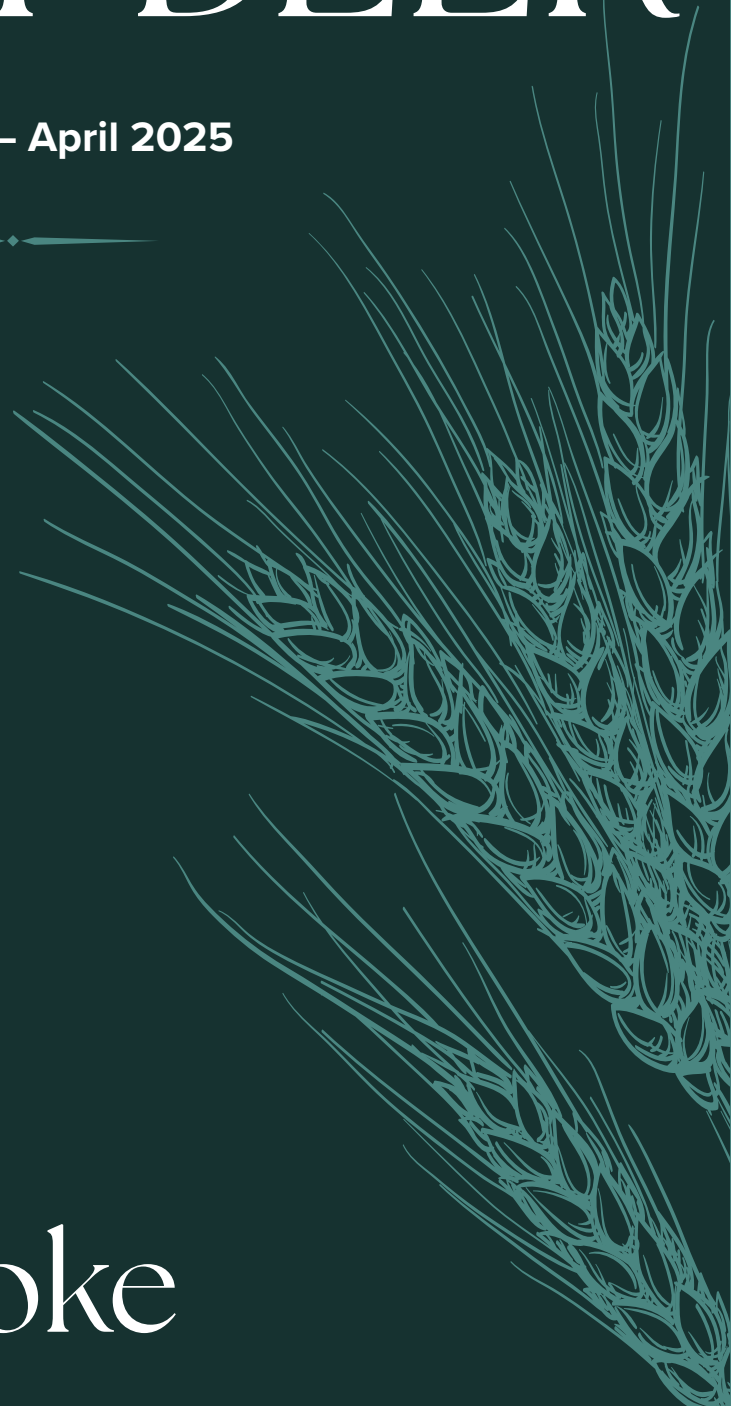





LWC

CASK & CRAFT BEER

February – April 2025



Stoke

Stoke



OUR STOKE DEPOT DELIVERS TO:

LWC STOKE

South Staffs

Buxton

Midlands

Rugeley

Knutsford

Birmingham

Lichfield

Sandbach

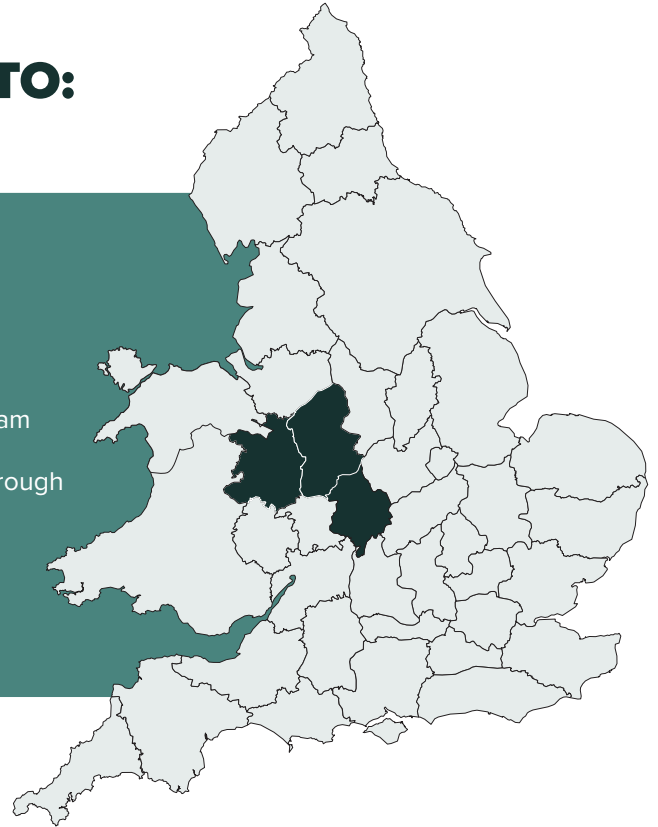
Loughborough

Cheshire

Stoke on Trent

Derby

Congleton



All deals run 01-02-25 to 31-04-25 unless otherwise stated.
Stock Subject to availability. There can be up to a 2-week lead time.

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.

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TO ORDER



BLUE MONKEY BG SIPS
4%

A pale and intensely hoppy beer with enticing tropical fruit aromas

BEER COLOUR: PALE

TO ORDER



BLUE MONKEY INFINITY IPA
4.6%

Delicious award winning IPA is brewed with massive amounts of Citra hops to give a distinctive yet traditional taste.

BEER COLOUR: PALE

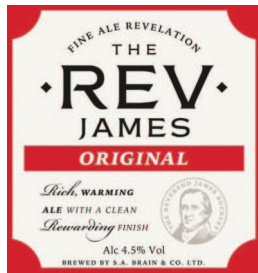
TO ORDER



BRADFIELDFARMERS BLONDE
4%

Very pale brilliant blonde beer has citrus and summer fruit aromas making it an extremely refreshing ale.

BEER COLOUR: BLONDE



BRAINS REV JAMES
4.5%

Rich and well-balanced with a mellow malty flavour that unexpectedly gives way to a clean, refreshing finish.

BEER COLOUR: AMBER



C/WELLS BOMBARDIER
4.1%

A fruity aroma and rich malty taste provides a crisp, mouth-watering beer. Tangy Fuggles hops and sultana fruit flavour finish off the palate.

BEER COLOUR: AMBER



BEST SELLER

DRAUGHT BASS
4.4%

Bass is richly fragrant with a hoppy bouquet. It has a complex nutty, malty taste and a bright chestnut hue.

BEER COLOUR: MID BROWN



GREENE KING ABBOT ALE
5%

Abbot is an irresistible ale with masses of fruit characters, a malty richness and superb hop balance. It is brewed longer to a unique recipe, which makes it the full-flavoured, smooth and mature beer it is today.

BEER COLOUR: BRONZE



MARSTONS PEDIGREE
4.5%

Palate of biscuit malt, spicy hops and light fruitiness. Now with added personality.

BEER COLOUR: AMBER

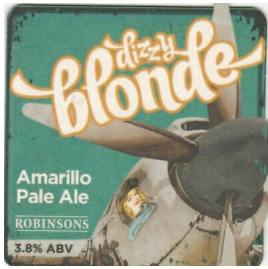


OAKHAM CITRA
4.2%

Bursting with citrus and tropical hop flavours and sensationally refreshing.

BEER COLOUR: PALE

TO ORDER



ROBINSONS DIZZY BLONDE
3.8%

This light refreshing beer has a clean zesty hop dominated palate complemented by a crisp dry finish.

BEER COLOUR: BLONDE



ROBINSONS TROOPER
4.7%

Malt flavours and citric notes from a unique blend of Bobec, Goldings and Cascade hops dominate this deep golden ale with a subtle hint of lemon.

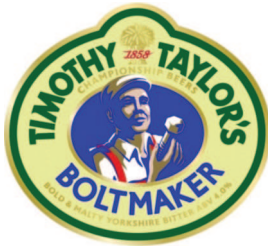
BEER COLOUR: DEEP GOLD



SHARPS DOOM BAR
4%

An enticing aroma of resinous hop, sweet malt and delicate roasted notes. The mouth feel is a balanced, complex blend of succulent dried fruit, lightly roasted malt and a subtle yet assertive bitterness. The finish is dry and refreshing.

BEER COLOUR: AMBER



TIMOTHY TAYLOR BOLTMAKER
4%

A well-balanced, genuine Yorkshire Bitter, with a full measure of maltiness and hoppy aroma – Boltmaker is first choice for the discerning drinker – on both sides of the Pennines.

BEER COLOUR: AMBER



TIMOTHY TAYLOR LANDLORD
4.3%

Classic pale ale with a complex citrus and hoppy aroma. Winning both CAMRA's Champion Beer of Britain and the Brewing Industry Challenge Cup four times.

BEER COLOUR: PALE



TITANIC PLUM PORTER
4.9%

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: DARK



WADWORTH 6X
4.1%

The delicious malt and fruit character emerge even more intensely on the palate with a long, lingering malty finish.

BEER COLOUR: COPPER

SEASONAL



WADWORTH DIRTY RUCKER
3.9%

Fruity on the palate with a malty sweetness that leads to a peppery note for a smooth finish.

BEER COLOUR: RUBY ALE

TO ORDER



WADWORTH SWORDFISH
5%

Rich smoothness and caramel overtones from dark, unrefined sugar and a rounded hop finish. We add Pusser's Navy Rum to every brew of Swordfish alongside Fuggles and Goldings hops and Pale Ale, Crystal and Black malts.

BEER COLOUR: COPPER

salopian

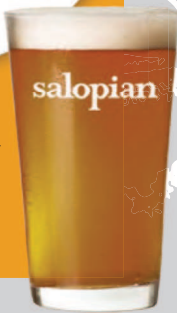
Quietly Brewing Beautiful Beers

Nestled in the heart of the Shropshire countryside, Salopian are one of the most recognised and awarded breweries in the UK with a passion for making great beer. As we enter our thirtieth year, drinkability, consistency and dependability continue to be the foundation to everything we brew and make beer that is interesting and enjoyable for the drinker to savour and the publican to serve.



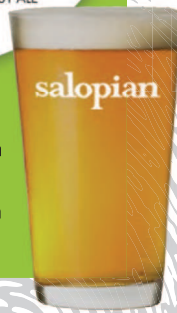
BITTER

Golden, with a floral aroma and a full hoppy flavour that is balanced by a crisp dry maltiness and a rich finish.



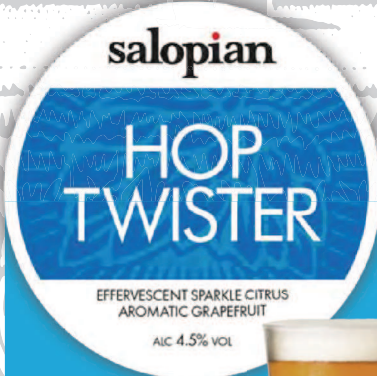
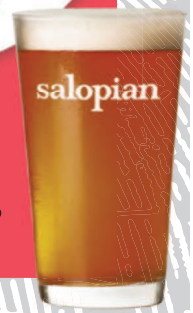
GOLDEN

A crisp, sparkling sunflower gold ale with a striking hop profile. Dry and refreshing with a long citrus finish.



BEST BITTER

Brewed to celebrate Darwin's birthday this beer evolves with a hop character which leads to a refined malt finish.



GOLDEN ALE

Piercing with malt overtones, citrus flavours and taut grapefruit on the finish balanced by a dry bitterness.



GOLDEN ALE

A shimmering golden ale brewed with organic lemons for a beautifully subtle zesty aroma and citrus, fruity finish.



STRONG BITTER

Wheat and lager malt that is flavoured with an infusion of aroma hops. The palate has a hint of fruity sweetness.



salopianbrewery.co.uk





INSPIRED BY THE
PEAK DISTRICT

SINCE



2005

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BREWERY

BUY ANY 2
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& RECEIVE A FREE
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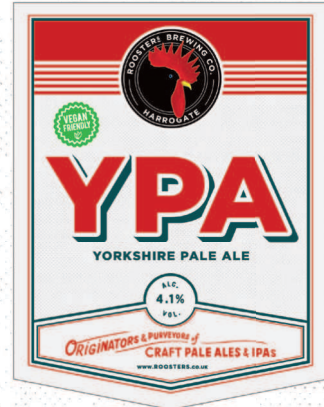
ORIGINATORS & PURVEYORS of CRAFT PALE ALES & IPAS



SESSION PALE ALE
ALC. 3.4% VOL.



**MODERN.
CLASSIC.**



YORKSHIRE PALE ALE
ALC. 4.1% VOL.



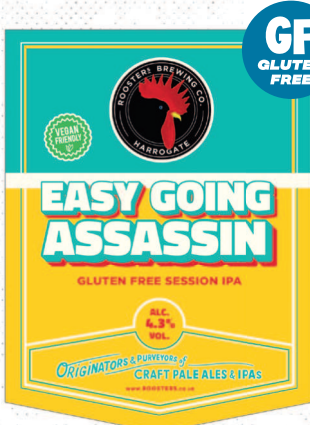
BEST BITTER
ALC. 3.8% VOL.



ORIGINAL PALE ALE
ALC. 4.3% VOL.



CITRA IPA
ALC. 6.1% VOL.



SESSION IPA
ALC. 4.3% VOL.



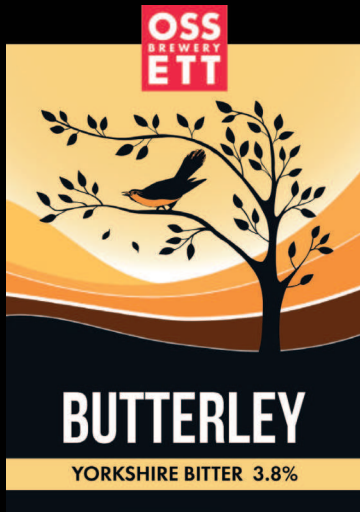
CLASSIC PORTER
ALC. 4.2% VOL.



CREATING HOPPY MEMORIES SINCE 1993

A progressive and passionate independent brewery located in the heart of Yorkshire. Borne of family values; unity, team work and integrity.

Crafted over two decades, we've perfected the science of producing ales of consistently high quality and honed the art of brewing beers that are loved by all.





THE DREAM LINE-UP

THE BRAINS COLLECTION

- THE REV JAMES
- SA
- SA GOLD
- DARK MILD

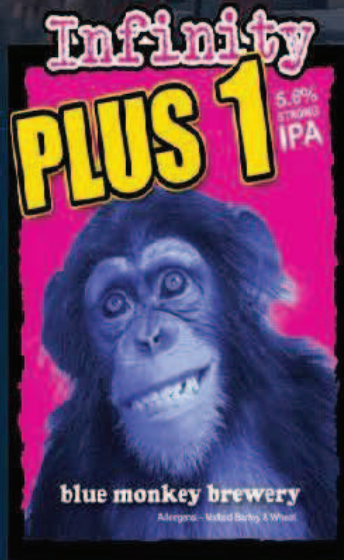
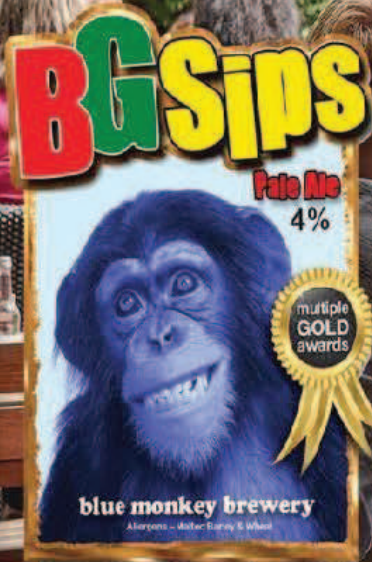
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Oakham

CRAFT BREW LEGENDS

LWC



JEFFREY HUDSON BITTER

A.B.V. 3.8%

Colour Light Gold

Style Bitter

Hop Mount Hood (USA) and Challenger (UK)

Taste Light gold in colour and distinctively smooth, with citrus fruitiness and a refreshing hoppy finish. A cask ale legend!

INFERNO

A.B.V. 4.0%

Colour Light Gold

Style Blonde Ale

Hop Sterling, Amarillo, Centennial, Cascade and Chinook (all USA)

Taste A blonde beer with a big personality, bursting with fruity hop flavours, citrus notes and a refreshing finish.

CITRA®

A.B.V. 4.2%

Colour Gold

Style Session IPA

Hop Citra® (USA)

Taste The Original UK Citra®! Light gold in colour, bursting with citrus and tropical hop flavours and sensationally refreshing.

BISHOPS FAREWELL

A.B.V. 4.6%

Colour Gold

Style Golden Ale

Hop Cascade (USA) and Challenger (UK)

Taste A golden premium beer with a smooth, malty background, rich and fruity hop flavours and a refreshing finish.

GREEN DEVIL IPA

A.B.V. 6.0%

Colour Gold

Style Cask Aged IPA

Hop Citra® (USA)

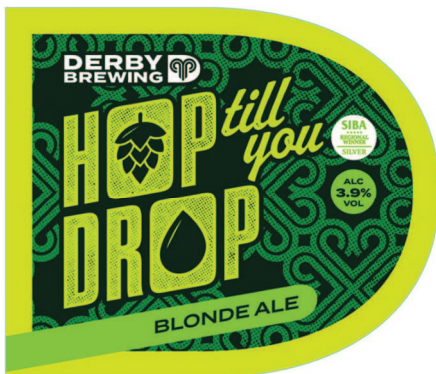
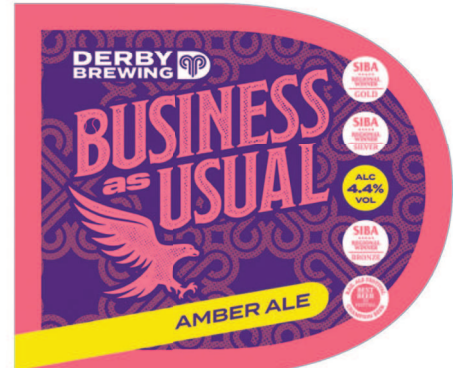
Taste Explodes with hop harvest aromas and packs big tropical and citrus hop flavours before a crisp, refreshing finish. Twice World Champion Cask Beer!



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BREWING**



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Nº 1

**SELLING NO
AND LOW ALE
IN THE UK***

* 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

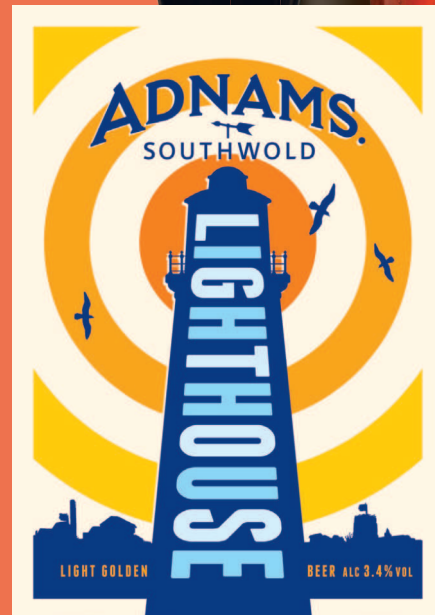
ADNAMs.

SOUTHWOLD

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.



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



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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 state-owned 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.

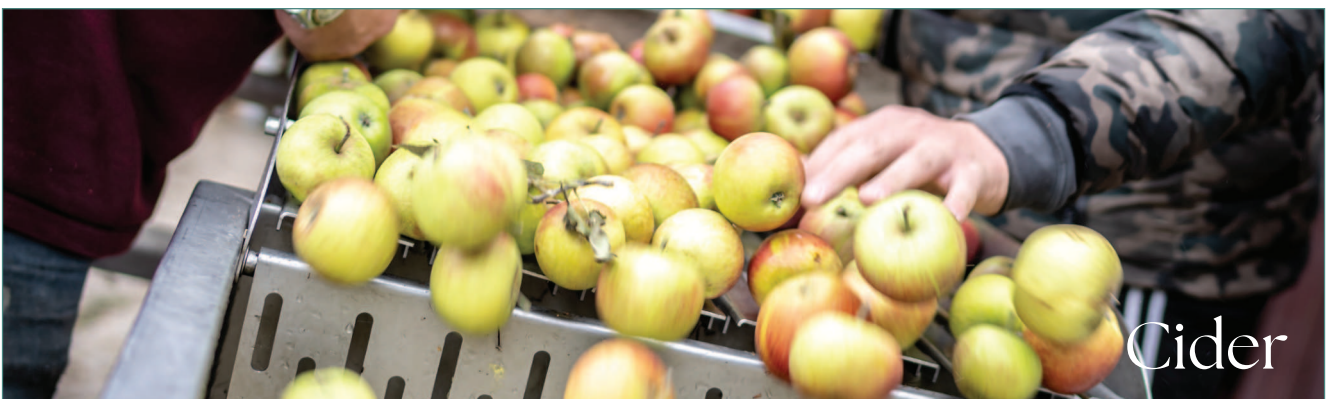
In 1887, instead of the usual combination of malted and unmalted barley, someone in the brew house mashed in a brew of nothing but malt. The resulting beer was shipped accidentally to a pub who served it to their customers.

The 'mistake' beer was a sensation and the Dortmund 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 No. 1 & Schofferhofer 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.

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13 LWC Eastbourne

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Romford
RM3 8SP

Tel: 01708 335 050
E: info@hillsprospect.com

3 LWC Leeds

Cross Green Garth
Cross Green
Industrial Estate
Leeds
LS9 0SF

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Aylesbury
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Tel: 01753 578 877
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6 LWC Merseyside

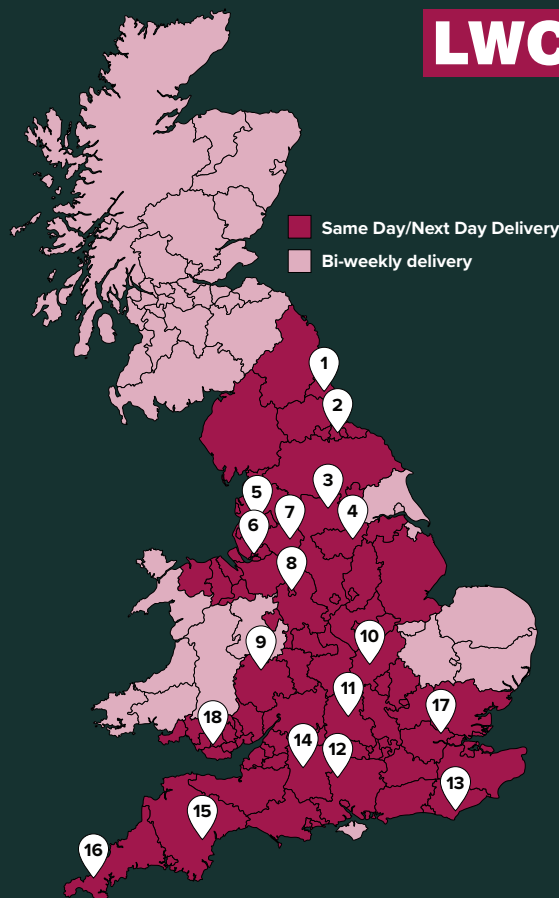
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