

WADWORTH



TASTING NOTES

JcB - 4.7% ABV.

Beer writer, Jeff Evans described the beer as, *"A deep amber, robust but perfectly balanced traditional English ale with a rich malty body, complex hop character and a hint of tropical fruit in the aroma and taste. A gentle 'boiled sweet /barley sugar' sweetness blends wonderfully with the smooth nutty malt and rounded hop bitterness before a dry, biscuity, moreishly bitter finish"*.

JcB is matured for seven days in the brewery, prior to despatch.

JcB is brewed from 90% pale and unusually high (10%) rates of crystal malt. Substantial quantities of the traditional English aroma Fuggles hops (50%) and Goldings hops (50%) are added both at the start and near the end of the boil to give bitterness units of 35. A 'tea' of Goldings hops infused in hot water is added as the copper casts, further enhancing the hop character. Colour rating is 38.

WADWORTH BEER

Handmade in Devizes

