

Hello and welcome to the CRATE Brewery Sour Beer and Cheese tasting.

Below are listed some of the individual beers along with the cheeses paired them with. This leaflet is for you to take with you if you want to track down any of the delicious offerings you've tried!

Remember, taste is subjective, there are no wrong answers – the below are just my suggestions, but feel free to mix and match....

**KROMME HARING RHUBARB GURNARD  
MIXED FERMENTATION ALE**

A sour beer fermented with a blend of different brettanomyces and saison yeast, lagered (cool fermented) on rhubarb.

PAIRED WITH:

**TYMSBORO**

Goats milk cheese made in Somerset by Mary Holbrook. Creamy on the inside with a peppery rind.

**MIKKELLER: SPONTAN LYCHEE  
FRUIT LAMBIC**

Spontan is 100% spontaneously (wild) fermented in oak barrels for 1 to almost 3 years. Lychees added for further fermentation.

PAIRED WITH:

**KIRKHAMS LANCASHIRE**

An incredibly zesty, crumbly and creamy Lancashire made by the Kirkhams family for 3 generations.

**BUXTON/LERVIG TROLLTUNGA  
GOOSEBERRY SOUR**

A collaboration with Lervig Aktiebryggeri from Stavanger, Norway. A fruit sour/IPA hybrid. Fermented with wild yeast, gooseberries added.

PAIRED WITH:

**STICHELTON**

Raw-milk traditional Stilton style. Toasty, malty and savoury, with the sweetness of the blue coming through towards the end.

**WILD BEER BRETTBRETT DOUBLE IPA  
WEST COAST STYLE DOUBLE IPA WITH VANILLA PODS**

wild yeast preserves hop character and hangs around in the beer still actively evolving the beer as it ages. Vanilla pods add depth of flavor.

PAIRED WITH:

**ISLE OF MULL**

Cheddar matured for 13-15 months, produced on the Isle of Mull, Scotland. Incredibly complex, tart, sour and sweet, this cheddar has it all.

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Enjoy!