



SOIRÉE DEGUSTATION DU 28 janvier 2010

Soirée St. Peter's Brewery

The Brewery

The brewery at St. Peter's is housed in listed former agricultural buildings which were last used in the late Sixties. They then became derelict but offered a superb site both for a working brewery and a visitors' attraction.



Today, the brewery produces 'real ale', Over 90% of this is bottled, the remainder being for cask beer with over half of our bottle volume is exported. Our capacity is now 15,000 barrels per annum (83,000 pints per week). Our oval Bottle is a 500ml copy of one from Gibbstown, near Philadelphia which dates from c. 1770. It was produced for Thomas Gerrard, an innkeeper with a tidewater inn on the Delaware River

Some of our beers are now sold in a round version of this bottle in export markets.

Planning permission for the new brewery was granted in September 1995 and detailed design of the brewery began. This included the building works, brewing vessels, a new borehole and a new electrical power line.

The task of fabricating a custom-made brewery to the highest quality standards was given to a local Suffolk-based engineering firm while the brewery was designed to be capable of producing a wide range of top-class beers.

The brewery has been built to the highest possible specification and uses stainless steel brewing equipment clad in copper or douglas fir and high quality fixed pipework. An open plan design was specified so that visitors could easily see how beer is brewed.

The brewery has been laid out around a courtyard so that the production process is easy to follow - raw materials come in at the end and are milled, brewing takes place up one side of the quadrangle, the fermentation vessels are mainly at the top end, and cask filling, bottle filling and despatch take place along the fourth side. The adjoining medieval thatched barn is used for storage.

Building work started in early March 1996 and the opening date was fixed for 21st June - the longest day of the year and the Summer solstice.

On 5th June 1996 at 7.00pm the first brew was started and, later, as we sat in the courtyard of the brewery, the copper boiling and the first glorious malt odours drifting into the early evening air, all the work and planning was seen to have paid off. Ten days later four different beers were tested and approved by an eager band of builders, welders, electricians and plumbers, not to mention the Chairman, the Head Brewer and various colleagues and friends - tasters were not in short supply that day!

The beers

Best Bitter

Traditional Best Bitter brewed with Pale and Crystal malts and Goldings aroma hops. The result is a full-bodied ale with distinctive fruity caramel notes.

India Pale Ale in Round Bottles

Traditionally highly hopped and robust to survive the long voyage to the Indian sub-continent. The result is a full bodied Pale Ale with a zesty character. Featured at number 1 position in Independent newspaper 'Top 50 Beers' in November 2007.

Ruby Red

A tawny red ale with subtle malt undertones and a distinctive spicy hop aroma from Cascade. Ruby Red won a Silver Medal at the SIBA East Anglian Beer Festival in Bedford in October 2004.

Organic Ale

Water is extracted from our own 300' deep borehole and combined with Soil Association accredited light malted barley from Norfolk. Organic hops provide the distinctive palate. The yeast used is St. Peter's own single strand variety. The result is a delicate, clean, crisp, lightly carbonated, traditional English Ale with a full 'citrus hop' aftertaste. This lovely beer won the Soil Association's top prize in 2002 and a silver medal in 2006.

Organic Best Bitter

Soil Association accredited, organically grown Chariot malted barley is used to make the mash for this excellent beer. To provide the distinctive fully hopped character we add organically grown Golding hops. The result is a unique, full-bodied organic best bitter with a refreshing after-taste, highly commended by the Soil Association. Serve chilled or at room temperature.

Honey Porter

A traditional English porter finished with honey for a truly unique aroma and taste. This is a famous old ale which has been handed down through generations.

