

a cask, the chocolate is soft & velvety with a perfectly balanced hop and a hint of fruity fermentation esters. Becomes dryer and ever so slightly hoppier as becomes older.

Summary: A fantastic darker ale which has a changing drinking profile, which at all the stages of it's development in cask should appeal to all who appreciate a quality pint of balanced dark real ale. Find out for yourself it's well worth a try.

Orkney Blast

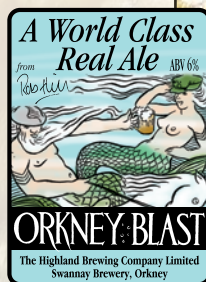
@ 1058 og - 6.0% A.B.V.

Appearance: pale and golden in colour.

Nose: rich fruity malt hints of yeast, with earthy, woody, hop with honey and alcohol notes

Palate: generously malty with balanced spicy hop in the middle leading, to a lingering hop finish, with honeyed fruity malt and a hint of warming alcohol.

Summary: a stunning stronger ale in the true british fashion, with balanced flavours from maris otter malt and English hops added early and late in the copper. One to take great care with as it is so drinkable.



The Highland Brewing Company Limited

Swannay Brewery, Birsay, Orkney

Tasting Notes

Scapa Special
St Magnus Ale
Orkney Best
Dark Munro
Orkney Blast

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Scapa Special

@ 1042 - 4.2% Abv.

Appearance: golden & sparkling in the glass

Nose: hints of fruit esters and malt, with light hop notes.

Also, if fresh, will have a nutty bread dough yeasty note, that disappears when well vented.

Palate: soft nutty maltiness with accessible hoppiness. The middle is balanced, leading to a long malt hop finish, which the hops eventually win. Their fresh green notes coming through with hints of fruit esters. It becomes drier and “cleaner” drinking with longer venting.

Summary: a satisfying world class pale ale, made with maris otter pale ale malt & a blend of four hops from America, Germany, New Zealand & Slovakia. Each one selected for their spiciness and aroma and all giving that certain something to back up the wholesome maltiness provided by the maris otter.

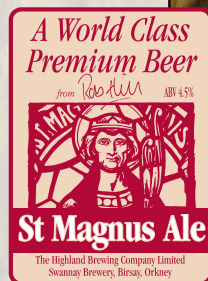
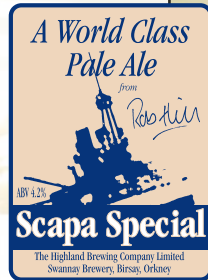
St Magnus Ale

@ 1045 og - 4.5% A.B.V.

Appearance: brown to red in the glass.

Nose: generously malty with subtle hop notes and hints of fruity fermentation esters.

Palate: nutty crystal malt to the fore, with a hint of chocolate malt roastiness, leading into a satisfyingly balanced malt hop middle. The end is nutty, with a lingering hop note.



Summary: a rewarding world class premium ale made with maris otter pale ale malt & dash of chocolate malt, with two classic english hops for bitterness and aroma. St magnus is a beer with a fabulous malt hop balance. If it's well vented the hops just win through in the flavour profile.

Orkney Best

@ 3.6% A.B.V.

Appearance: Light golden & sparkling bright in the glass

Nose: Fresh delicate fruity hop with a hint of maltiness and fermentation esters.

Taste: Soft malt notes with a fruity hoppy middle, clean refreshing dryer hop in the finish which lingers pleasantly.

Summary: A refreshing easy drinking pale ale, hopped with American & Polish hops early & late in the copper. One to enjoy with any type of food at any time of day.



Dark Munro

@ 4.0% A.B.V.

Appearance: Dark chocolate brown in the glass with a good white head, if held to a light very dark ruby red shines through.

Nose: Soft chocolate malt 'coffee' notes are evident with a mere hint of hop.

Taste: All depends on venting, when fresh the chocolate malt is crisp and may have a hint of phenols, when well vented or halfway through

