

<b>2026 Drinks List</b>									
<b>All drinks may not be pouring at all sessions, please check breweries/traders socials and Indie Beer Feast for updates each session live (Instagram Live Channel and Stories). Also in-person in your session at the festival.</b>									
<b>Please check with breweries any allergens, vegan friendly etc before purchase, as required</b>									
<b>New beers to be judged in Beer of the Festival competition Saturday</b>									
<b>Brewery</b>	<b>Beer Name</b>	<b>abv</b>	<b>Format - keg / cask / bottle / can</b>	<b>Description</b>	<b>Beer of the Festival</b>	<b>Vegan Friendly (Y/N)</b>	<b>Lactose (Y/N)</b>	<b>Gluten Free (Y/N)</b>	<b>Allergens</b>
Abbeydale Brewery	Moonshine	4.3%	Cask	Our flagship beer and a multi award-winning Sheffield icon since 1996! A beautifully balanced pale ale with a distinctive floral aroma, smooth body and mellow, citrusy taste, with flavours of grapefruit and lemon giving way to subtle bitterness.		N	N	Y	Contains Barley (may contain traces of Wheat), Gluten Free (brewed using a gluten reducing enzyme)
Abbeydale Brewery	Indulgence Stroopwafel Stout	10.6%	Cask	Rich, indulgent, full bodied stout, infused with all the flavours of stroopwafels - velvety caramel meeting subtle cinnamon . The last pin in existence!		Y	N	Y	Contains Barley and Wheat, Gluten Free (brewed using a gluten reducing enzyme)

Abbeydale Brewery	Salvation Irish Cream Stout	5.4%	Keg	Deliciously deluxe vanilla notes combine with soft caramel flavours and just a hint of roasted character for balance. Rich and oh so creamy with a full mouthfeel and a mellow finish.		N	Y	Y	Contains Barley, Wheat, Oats and Lactose (milk). Gluten Free (brewed using a gluten reducing enzyme)
Abbeydale Brewery	Synth City	4.8%	Keg	Collaboration with Sheffield Beer Week. Vibrantly hop-forward, showcasing flavour that oscillates between notes of pulpy tropical and juicy citrus fruits, with mango and grapefruit harmonising beautifully with a lightly herbaceous finish.	Yes	Y	N	Y	Contains, Barley, Wheat and Oats, Gluten Free (brewed using a gluten reducing enzyme)
Abbeydale Brewery	Further Greetings from Fort Mill	6.5%	Keg	Collaboration with Amor Artis Brewing, South Carolina. Heritage grains and rye provide a perfect base for layers of punchy hop character from Simcoe, Centennial and Cashmere. Spicy and herbal, with notes of oily resin softened by hints of fruity melon.		Y	N	Y	Contains Barley, Wheat and Rye, Gluten Free (brewed using a gluten reducing enzyme)
Abbeydale Brewery	Syncopation	4.1%	Keg	A fun and fruity pale ale celebrating the fusion of Simcoe, Vic Secret and Talus hops. A cacophony of citrus and pine followed up with a tantalisingly tropical finish.		Y	N	Y	Contains Barley, Wheat and Oats, Gluten Free (brewed using a gluten reducing enzyme)
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Ashover Brewery	Zoo	5.5%	Cask	American Hopped Strong pale using Citra and Mosaic		ask brewery	ask brewery	ask brewery	ask brewery

Ashover Brewery	1910 Porter	5%	Cask	Historical London porter made using traditional fullers recipe		ask brewery	ask brewery	ask brewery	ask brewery
Ashover Brewery	Victorian Ruby Mild	7.0%	Cask	Strong historic mild made to traditional strength from the Victorian times		ask brewery	ask brewery	ask brewery	ask brewery
Ashover Brewery	Elderflower	4.0%	Cask	Elderflower pale made with locally hand picked Elderflowers		ask brewery	ask brewery	ask brewery	ask brewery
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Attic Brew Co	Dovetail with Hand Brew Co (International Women's Collab Brew Day)	6.4%	keg	Grapefruit and lime sour packed with refreshing citrus notes					
Attic Brew Co	tbc								
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Cloudwater Brew Co	Fuzzy	4%		Hazy Pale		ask brewery	ask brewery	ask brewery	ask brewery
Cloudwater Brew Co	Export Lager	5.5%		Export lager		ask brewery	ask brewery	ask brewery	ask brewery
	Wanderlust, CW x Pillars	5.0%		Koln Style Lager		ask brewery	ask brewery	ask brewery	ask brewery
Cloudwater Brew Co	Take It With You, CW x Factory Brewing	7.0%		DDH IPA		ask brewery	ask brewery	ask brewery	ask brewery
Cloudwater Brew Co	Umamaman, CW x West Coast Brewing	8%		DIPA		ask brewery	ask brewery	ask brewery	ask brewery
Cloudwater Brew Co	BA Birthday Raspberry Sour	7.2%		Raspberry Sour		ask brewery	ask brewery	ask brewery	ask brewery
Cloudwater Brew Co	Bird On A Swing, 8%	8.0%		Baltic Porter		ask brewery	ask brewery	ask brewery	ask brewery
Cloudwater Brew Co	Trees For Life, BA Imperial Stout	11.0%		Barrel-aged Imperial stout		ask brewery	ask brewery	ask brewery	ask brewery

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Courier Brew Co	Last Caress	4.2%	keg	Nitro Stout   A real creamer giving a stout body with a surprisingly dry finish.		ask brewery	ask brewery	ask brewery	ask brewery
Courier Brew Co	El Coo Cooi	4.5%	keg	Mexican Lager   Named for the trad tale boogeyman, our go with a Mexican lager is tight, refreshing and golden yellow. *Also available as a Michelada.		ask brewery	ask brewery	ask brewery	ask brewery
Courier Brew Co	Chorus, Verse, Chorus	5.2%	keg	DDH pale   Notes of intense honeysuckle, citrus fruit and peach and a little coconut edge to boot.		ask brewery	ask brewery	ask brewery	ask brewery
Courier Brew Co	Bliss Out x Indie Hops	6.0%	keg	Hazy IPA   Huge, staged, dry hop dose of Luminosa hops to give bright citrus and punchy mango/ guava hits. Juice.... blissful juice.	<b>Yes</b>	ask brewery	ask brewery	ask brewery	ask brewery
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DMC Brewery	OGB (Original Ginger Beer)	5.2%	keg	Traditional ginger beer recipe from the 1700's		Y	N	Y	
DMC Brewery	AF OGB	0.5%	keg	Alcohol free version of our Flagship Ginger beer		Y	N	Y	
DMC Brewery	Ales from the Crypt	5.5%	keg	Pineapple and Carolina Reaper		Y	N	Y	
DMC Brewery	Aradia	4.5%	keg	Lemongrass and lime leaves		Y	N	Y	
DMC Brewery	Valhalla	4.5%	keg	Spiced Orange, Cinnamon and Star Anise		Y	N	Y	
DMC Brewery	Sirius	4.0%	keg	Golden Pear and Chai Spice		Y	N	Y	
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Kelham Island Brewery	Freyr's Bounty with Brew York Brew Co	5%	Keg	<p>This Session IPA honours Freyr, Norse god of prosperity and sunshine. Light-bodied yet rich in flavour, it shines with bright citrus from Citra, tropical fruits from Mosaic, and dank berry notes from Strata. Crisp and endlessly drinkable, it balances gentle bitterness with a smooth, refreshing finish. Perfect for long feasts or battles of wit, this brew is a tribute to bountiful harvests and golden days.</p> <p>A beer fit for a Viking prince - bold, lively, and full of life. Skål!</p>		Y	N	N	Wheat, Barley
Kelham Island Brewery	The Beautiful North with Blackjack Brewery	4.8%	Keg	A hazy trans-pennine Pale, brewed in collaboration with our friends at Kelham Island in Sheffield. Old faithful Citra meets new hop Krush. A fruit bowl of flavours, bursting with fresh citrus, mango and peach		Y	N	N	Wheat, Barley
Kelham Island Brewery	Pale Rider	5%	Cask	Modern pale ale. The beer is light in colour and fantastically full bodied with a joyous aroma filled with zesty grapefruit and lemon. The palate brings flavours of orange and mango with charming floral undertones, notes of honey are present from the malt leading to a refreshingly dry finish. Modern brewing innovation has allowed us to keep the beer relevant by now making it Vegan friendly in keeping with the beliefs of Wickett, who was a vegetarian.		Y	N	N	Wheat, Barley

Kelham Island Brewery	Irish Red Ale with Fagan's	4%	Cask	This Irish Red Ale is a collaboration between two iconic Sheffield institutions: Kelham Island Brewery and Fagan's pub. A beloved staple of the city for decades, Fagan's is now proudly run by a group of nine Sheffields dedicated to preserving its legacy after the retirement of the previous landlords. This beer boasts a rich caramel sweetness, complemented by notes of biscuit and hazelnut, before finishing with a subtle, dry roastiness	Yes	Y	N	N	Wheat, Barley
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Liquid Light	Zing, Boom! Collab w/ No Half Measures and Jaega Wise	4.3%	keg	Dolcita single hopped hazy pale	Yes	ask brewery	ask brewery	ask brewery	ask brewery
Liquid Light	Frogstomp	5.5%	keg	Southern hopped India Pale Ale		ask brewery	ask brewery	ask brewery	ask brewery
Liquid Light	Pink Moon	4.0%	keg	Raspberry Wheat beer		ask brewery	ask brewery	ask brewery	ask brewery
Liquid Light	Cherry waves	5.4%	keg	Cherry Coffee Sour		ask brewery	ask brewery	ask brewery	ask brewery
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Neptune Brewery	Festbier	6.0%	keg	Malt forward German Lager with a light sweetness from bread notes, hints of caramel and a low hop bitterness.		Y	N	N	ask brewery



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Siren Craft Brew	Chicane	7.2%	keg	Modern West Coast IPA . This vibrant IPA leads with a rush of nectarine and ripe peach, backed by the citrus and piney notes of Citra and Simcoe.		ask brewery	ask brewery	ask brewery	ask brewery
Siren Craft Brew	Milk Chocolate Caribbean Chocolate Cake	7.4%	keg	Tropical Stout. A sweet, creamy showcase of hand-roasted cacao nibs harmonised by Cypress wood spirals.		ask brewery	ask brewery	ask brewery	ask brewery
Siren Craft Brew	Siren Pils	4.8%	keg	Modern Lager. A crisp and refreshing modern pilsner, enlivened by bright citrus notes and the fresh, floral aroma of sun-kissed Bavarian hops.		ask brewery	ask brewery	ask brewery	ask brewery
Siren Craft Brew	Smart Shuffle	8.0%	keg	DIPA. Small batch, hop-saturated, sticky, dank and oh so tropical hazy Double IPA.		ask brewery	ask brewery	ask brewery	ask brewery
Siren Craft Brew	Off The Record	5.0%	keg	Hazy Pale Ale . Our latest refreshing hazy pale features PRYSMA™ liquid hops, adding an intensity to the sweet, tropical aromas of Citra, Krush, and Superdelic.		ask brewery	ask brewery	ask brewery	ask brewery
Siren Craft Brew	Role Reversal	6.4%	keg	New England IPA. It's saturated with the pungent passionfruit of Nelson Sauvin, intense candied fruits of Nectarion, and the classic citrus burst of Citra.	Yes	ask brewery	ask brewery	ask brewery	ask brewery
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Thornbridge	Chiron	5.0%	keg	American Pale		Y	N	N	Wheat, Barley
Thornbridge	Salted Caramel	4.5%	keg	Ice Cream Porter		N	Y	N	Wheat, Barley & lactose







<b>This list is flexible - as items may sell out in sessions and new items may be added.</b>	<b>All beer, cider and perry vegan friendly unless specified otherwise</b>								
Tartarus	Sermilik	11%	330ml can	New barley wine brewed with an all pale malt base. Dark brown sugar used to increase the abv and give the beer it's copper colour. Boiled for 6 hours to produce a smooth, rich, bold and decadent barley wine. Vegan					
Tartarus	Cat Sith	4.5%	440ml can	Hazy pale ale brewed with wheat and oats for soft mouthfeel. Dry-hopped with Southern Cross, Nectaron and Rakau. Vegan					
Tartarus	Enfield	4%	440ml can	Chocolate brownie session stout. Flavours of coffee, chocolate and dried fruits are imparted from the malt. Addition of chocolate and vanilla during conditioning to replicate chocolate brownie. Vegan.					
Tartarus	Manticore	15%	330ml can	New Imperial stout brewed with 9 different malts and boiled for over 3 hours to create a thick and luxurious body and mouthfeel. Conditioned on coffee beans and hazelnut, this is an indulgent sipper. Vegan.					
Boon	Faro	5%	330ml bottle	Sweetened lambic, with candy sugar, copper coloured, sweet and sour hit. Special regional tradition.					
Monchshof (Kulmbacher)	Lemon Radler	2.5%	500ml bottle	Fruity radler with natural lemon. Cloudy shandy.					

Goller	Kellerbier	4.9%	500ml bottle	Unfiltered, unpasteurised Franconian lager. Naturally cloudy kellerbier lager-style. Amber coloured, doughy notes, subtle hops.					
Engelbrau	Allgauer Brotzeit Bier	5.2%	500ml bottle	Light export lager, lightly malty and aromatic.					
Kossel Brau	Mariahilfer Schwarze Madonna	5.5%	500ml bottle	Dark lager, deep black, Bavarian, brewed using roasted barley, hopped with Hallertau Nugget.					
Wieninger	Helles Lagerbier	5.2%	500ml bottle	Unfiltered Helles lager from Wienering brewery in Teisendorf. Soft, balanced hop bitterness, aromas of bready malt, honey and floral.					
Ammerndorfer	Keller Trunk		500ml bottle	Unfiltered traditionally brewed kellerbier, naturally cloudy lager, amber, bready malt.					
Brasserie D'Orval	Orval		330ml bottle	Classic Belgian amber ale, hopped, bottle with Brettanomyces. Dated 8th Sept 2025 - 7 months. Evolves in bottle due to bottling with Brett and folks enjoy trying it on this journey.					
Timmermans	Kriek Black Pepper	4	330ml bottle	Cherry and black pepper Belgian lambic sour					
De Struise	Black Albert	13%	330ml bottle	Highest rated stout from Belgium, first brewed in 2007 and consistently in top 100 best beers in the world. Thick, pitch black Russian Imperial stout-inspired called by the brewery Belgian Royal Stout instead. It all starts with Black Albert. Treacle notes, dark chocolate, dried fruits, boozy.					

De Struise	Masters of Darkness 4 - Black Damnation 34	12%	330ml bottle	Black Albert and Marius bourbon whisky vanilla barrel-aged 5 years. Chocolate, vanilla, boozy.					
Neptune	Together (IWCBD)	4.8%	440ml can	Latest coffee pale ale collab release for International Women's Collab Brew Day.					
Attic	Dovetail with Hand Brew Co (IWCBD)	6.4%	440ml can	Grapefruit and lime sour collab for International Women's Collab Brew Day.					
<b>Gluten Free</b>									
Tartarus	Wolpertinger	4.7%	440ml can	Core gluten free Helles lager. Cold conditioned for 6 weeks. Crisp, malt-forward.					
Queer Brewing	Unself	4.5%	440ml can	Raspberry and blackberry gluten free fruited pale					
Abbeydale	Synth City	4.8%	440ml can	Special release for Sheffield Beer Week inspired by synth/electronic musical legacy of Sheffield AND BEER! Gluten free hazy pale.					
tbc									
tbc									
<b>Low / No Alcohol</b>									
Chouffe - AF pale ale	0.4%		330ml bottle	Belgian no/low pale ale					
Mash Gang - Chug Life	0.5%		330ml can	hazy IPA low alcohol					
Tartarus	0.5%		440ml can	Tonka and vanilla low alcohol stout					
Hyghe - Delirio	0.5%		330ml bottle	Belgian low alcohol pale ale					
<b>Softs</b>									
Jarritos Mexican Cola			330ml glass bottle						

Jarritos Lime Soda			330ml glass bottle						
Fruit Shoot Orange			275ml PET bottle						
Dalstons Elderflower			330ml can						
Drink Mama Orange			330ml can						
<b>Crisps</b>									
Two Farmers - Mushroom & Wild Garlic			40g						
Brown Bag Oak Smoked Chilli			40g						
Brown Bag Lightly Salted			40g						
Serious Pig Pickle with Dill			40g						
<b>Wines</b>									
Note - not everything will be pouring every session, check on the day at their bar what is. Thanks									
<b>Wine Producer</b>	<b>Wine Name</b>	<b>abv</b>		<b>Description</b>					
Rook en Speiels	Waas	12%		Orange wine, skin contact, South Africa. Semillon grapes. Naturally fermented and macerated on the skins. Aromas of apricot, orange, honey and peach, fresh acidity.					
Funkstille	Funk	12.5%		Skin contact, Austrai, Riesling, Gruner Veltliner, Gewurztraminer and Muscat. Notes of ginger, white pepper, floral, mandarin. Gentle tannin and fresh acidity.					

