

Brunning & Price Traditional Bitter

We've been brewing our own beer now since 2008, but times and tastes change and so we thought it was time (excuse) for another tasting.

The Process

In March 2022 the beer panel of 16 of our most beer enthusiastic Managers and Deputies met and tasted 4 different beers from: Hawkshead, Phoenix, Salopian and Brightside... after an exhausting and arduous day we whittled the field down to the Hawkshead and Brightside ales.



We then visited both breweries, (again another tough gig!) trying the beers again, meeting the staff and having a good look around and learning all about the process of how our new ale could potentially be brewed. We voted (ever the democracy) and the winner came out as Brightside. Irony, 9 years ago (almost to the day) the Wharf, one of our pubs in Manchester, were one of the first pubs to list Brightside's beer on their taps, when two of the beer panel were running the bar at the pub (Dave Green and Ian James), their faces even appeared on their original pump clip.

Brightside Brewery

The Brewery is located in Radcliffe, Manchester and run by brother and sister Lance and Carley. They took over from their father who started the brewery a few years ago.



Brightside was born in the depths of the 2009-10 recession, when after nearly 30 years running their bakery, the Friedrich family was looking for a new direction. Back then, the British craft beer industry represented the tiniest drop in the UK beer drinking ocean, and a day in the brewery produced just 10 casks. Jump forward to today, and an average brew day for Brunning Traditional Bitter alone produces 5500 pints!

All Brightside Beer is Gluten Free and they have a very ethical approach to brewing, working hard to be as green as possible by keeping waste to a minimum through re-cycling and re-using.

Brunning and Price Traditional

Brewed to be an easy drinking accompaniment to any visit whether with food or without, it's a golden-copper coloured bitter with the primary focus being on it's delicious roasted malt profile. The hops are on the citrus side of the spectrum and have been purposefully kept subtle to create interest and balanced bitterness but not overwhelm the overall flavour.

The hops that are used are Cascade (hop cones and pellets), Columbus and Centennial.

The beer is 3.8% ABV and is more on the malty side, focusing on the biscuit, Caramel & Vanilla notes which the crystal malts bring out, the intensity of the roast barley gives it light nuttiness to the flavour and contributes towards the colour.

Our new beer was launched on 30th July 2022 to all our northern pubs, fittingly done with a tasting and party in the Wharf, Manchester, hosted by Brightside.

