

BREW PUBS

Company Profiles



Inside Bluejacket's distinctive brewpub in Washington, DC

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The Rise of the Brewpub

What's it all about?

More and more beer producers have turned to making and selling their product all on the same site thanks to the growth in popularity

of the brewpub.

With the advantage of having complete control over your product from the start of the brewing process right through to sales and consumption, it's not hard to see

why this is an attractive option.

We take a closer look at two examples, US brewpub Bluejacket and UK based City Pub Company's Brew House Breweries, to see what it's all about.

The details

Bluejacket (Neighborhood Restaurant Group)
Address: 300 Tingey Street SE, Washington, DC 20003, USA
Tel: +1 202 524 4862
Web: www.bluejacketdc.com

The story so far

Bluejacket was built to be a brewery without boundaries, allowing beer director Greg Engert and his team of brewers to create

beers across the broadest range of styles and flavours possible.

At Bluejacket, understanding of, and respect for, the traditions and techniques of classic brewing coexist with a spirit of constant experimentation, innovation and collaboration, leading to delicious beers that showcase seasonality, culinary inspiration and historic interpretation. Expect beers that range from intensely flavoured to subtly nuanced, that offer something

distinctive and satisfying for every palate and every plate, and that reflect equally the past, present, and future of genuine craft brewing. Soon, the brewery will begin shipping beer to carefully selected restaurants, bars, and retail outlets throughout the region.

The Arsenal, Bluejacket's home restaurant and bar, features a constantly rotating selection of 20 Bluejacket beers and five Bluejacket cask ales, all poured at the appropriate temperature, and most available only on-site. The menu updates, refines and extends the classic fare of beer halls and public houses, and features the best locally sourced products available.

The space that Bluejacket occupies is as distinctive as the brewery itself. Built in 1919, the building, known as the Boilermaker Shops, was part of the navy yard's ship and munitions manufacturing complex, and it is one of the few true industrial buildings remaining in Washington, DC. The team hopes visitors find it as inspiring as they do by adding a new, very different chapter to its history.

Visitor experience

Bluejacket is a production craft brewery and due to the demands of the brewing schedule, is only able to offer tours of the facility at designated times. However, the Arsenal bar and restaurant, is open for lunch and dinner daily. Much of the brewing operation, from the brewhouse to the fermentation vessels, service tanks and barrel-ageing areas, is visually accessible from the dining room and bar.

With a packed house when the Washington Nationals baseball team plays in the neighbourhood, brewery tours are unavailable (including free tours) on home game days. You can find available tour dates and reserve your spot for tasting tours by visiting the company website www.bluejacketdc.com/tours-and-tastings

Getting technical

Ingredients: wide variety of hops

and malt. Hops – Styrian Goldings, Hersbrucker, Saaz, Citra, Mosaic, Galaxy. Malts – Gambrinus Munich 10L, Weyermann Vienna, Castle Pils, Rar Pale, Weyermann Acidulated.

Brewery capacity: operating a 15bbl brewhouse, annual capacity believed to be 4000–5000bbl.

Equipment: 5bbl brewhouse, with 16 x 15bbl fermenters, 2 x 30bbl fermenters, and 8 x 15bbl brite tanks. 15bbl coolship for spontaneous fermentation beers.

Brewing schedule: 3–4 times per week, produced 2500bbl last year. Mostly selling on-site, but will reach 4000bbl when distribution starts in 2017.

Casks: over 100 oak barrels for ageing. Produce real ale, with 5 beer engines serving house-made casks at all times.

Water source: Potomac River watershed.

THE PRODUCTS

Because the Night 7.2%

A robust porter brewed with locally roasted coffee. Notes of dark chocolate, nuts, maple and caramel.

Constantinople 7.5%

IPA with notes of melon, mint and pine. Aromas of tropical fruit, grass and lemon. Bold, herbal and citric.

Essex 3.9%

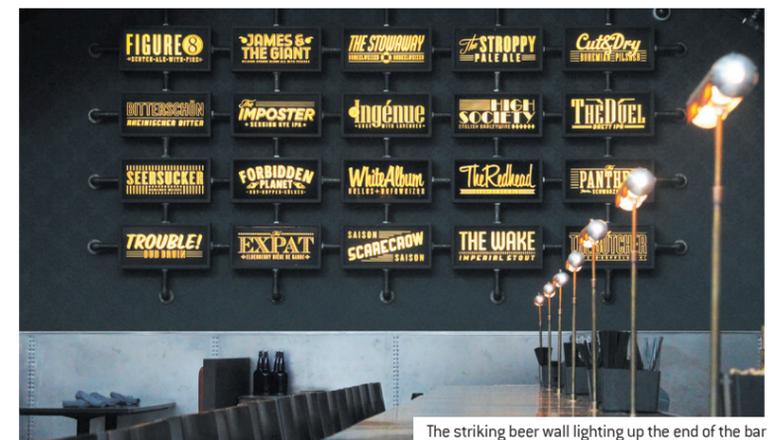
A classic British style cask ale. Layers of malt-driven toast and toffee with herbal, tea-like, citric English hops.

Goldfinch 5.2%

A fruity and spicy Belgian Blond Ale with lemon candy, melon and spice. Floral and grassy hop-driven notes on the nose.

Shaking Through 8.5%

A classic, dry and well-hopped Belgian-style tripel. Fruity with notes of bready malt and spicy, floral hops.



The striking beer wall lighting up the end of the bar



Bluejacket beer director, Greg Engert



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The details

City Pub Company
Brew House Breweries
Address: Head Office, 29 Foley Street, London, W1W 7TH, UK
Tel: +44 (0) 207 559 5106
Web: www.citypubcompany.com

The story so far

The City Pub Company was founded in late 2011 by three industry veterans, David Bruce, Clive Watson and John Roberts. The original brewpub pioneer, David, was the founder of the Firkin Pubs back in the 70s. He and Clive subsequently formed the very successful Capital Pub Company, before then teaming up with John, the former managing director of the Fuller's Beer Company, to form the City Pub Company in December 2011.

With such a passion for beer and pubs, it is no surprise that among the City Pub Company's 30 pubs there are six fantastic Brew Houses. The role of the Brew Houses is to not only brew outstanding beer, but to ensure the breweries add interest to the customer experience, and help the pubs engage with their local communities.

The most established Brew House is the Cambridge Brew House, which opened in early 2013, followed by the Bath Brew House later that year. In late 2014 the company opened in London at the Temple Brew House, and then in mid-2015 the St Andrews Brew House in Norwich. The fifth, the King Street Brew House in Bristol, opened its doors in early 2016, and the most recent addition, The

London Road Brew House opened in Southampton in January 2017. In each of these cities the Brew Houses have a 'sister' City Pub Company pub not far away which also sells a range of Brew House cask and keg beers, and the company aims for more Brew Houses in the near future.

Each Brew House has its own talented head brewer, whose role is to be a great ambassador for the brewery, but also work closely with the pub team and engage with local beer enthusiasts. Each brewery not only brews a range of 'classic' cask beers, such as bitters, pale ales, IPAs and stouts (including some that are vegan and gluten free), but also produces an excellent range of craft keg beers, bottled beers and interesting seasonal/occasional cask beers to complement this. They also offer cask, keg, can and bottled beers from other local breweries and from friends at breweries further afield, alongside an excellent range of wines and spirits as well as some delicious food.

City Pub Company's brewpubs strive to brew more and more interesting beers each year, and are always eager to learn and try new things. The brewers share their experience and knowledge with each other, so good beers are often adapted by the other breweries. The company enjoys working on collaboration brews with other breweries or local community groups such as sports clubs.

Visitor experience

Each brewer has a real passion for the beer they brew, which is shared by the staff at each Brew House making them a special place to visit and enjoy superb beer and food.

Each Brew House offers tours. These are extremely informative and vary from site to site and would include a tutored tasting with samples of the beers brewed.

Brewing Experience days are also offered which again vary slightly by brewery, but will include a brewer's breakfast, introduction to brewing and then 'mashing in', followed by lunch with drinks and

a tutored tasting – plus some beer to take away and enjoy at home. The prices and the number per tour currently vary by brewery. Beer and food matching experiences are also offered during the year.

Getting technical

The Cambridge Brew House, Cambridge

www.thecambridgebrewhouse.com

A two-storey pub in the heart of the city, with bar/dining downstairs and a sports bar upstairs together with a function room, the 'Tank Room', next to the fermenting vessels.

Brewery capacity: 6 barrel brews.

Equipment: 4 fermenting vessels.

The Bath Brew House, Bath

www.thebathbrewhouse.com

A lovely Bath stone two-floor pub in the centre of the city. The brewery is



The mash tun and copper kettle at St Andrews Brew House in Norwich

on show from the front door, and there is a long bar with dining areas set to the back of the pub. Upstairs there is a private function 'Tank Room' next to the fermentation vessels.

Brewery capacity: 6 barrel brews.

Equipment: 3 fermenting vessels.

Temple Brew House, London

www.templebrewhouse.com

A little gem opposite the Royal Courts of Justice on the Strand. The Brew House is downstairs below Daly's Wine bar, a sister pub that also sells the Brew House beers, and has an amazing range of craft beers. The brewery is set out over two floors, with fermenting vessels at street level and brewing vessels down in the bar.

Brewery capacity: 6 barrel brews.

Equipment: 3 fermenting vessels.



The back bar at London Road Brew House

St Andrews Brew House, Norwich

www.standrewsbrewhouse.com

Located over two floors in a lovely old building in the city centre. There is a great bar/dining area downstairs with the Brew House on display, and 'Tank Room' next to the upstairs bar.

Brewery capacity: 5 barrel brews.

Equipment: 3 fermenting vessels.

King Street Brew House, Bristol

www.kingstreetbrewhouse.co.uk

A lovely waterside pub near to the Old Vic in the heart of the city. The Brew House is behind the bar on the ground floor, with the brewing equipment downstairs next to the 'Tank Room'.

Brewery capacity: 6 barrel brews.

Equipment: 3 fermenting vessels and 2 cooling tanks.

London Road Brew House, Southampton

www.londonroadbrewhouse.com

A lively two-floor pub near the city centre and its universities with a shiny new brewery located behind the bar on the ground floor.

Brewery capacity: 6 barrel brews.

Equipment: 2 fermenting vessels and 2 cooling tanks.

THE PRODUCTS

The Cambridge Brew House

King's Parade Best Bitter 3.8%
Misty River Pale Ale 4.2%
Night Porter Stout Porter 4.5%
Sweet Chariot IPA 4.3%

The Bath Brew House

Gladiator Best Bitter 3.8%
Emperor Pale Ale 4.3%
Centurion Stout Porter 4.5%
Gladiatrix Hoppy Golden Ale 4.3%

Temple Brew House

Tempale Best Bitter 3.8%
Brew House Pale Ale 4.2%
Gavel American Pale Ale 4.2%
Dark Knight Porter 4.3%

St Andrews Brew House

Wensum Ale Best Bitter 3.8%
Grocers Ghost Pale Ale 4.2%
Cork Cutters IPA 4.3%
Tombland Porter 4.8%

King Street Brew House

Socks and Sandals Best Bitter 3.8%
Pasty Git Pale Ale 4.2%
White Trash American IPA 5.8%
Shaft Porter 5.0%

London Road Brew House

Kodiak Best Bitter 4.2%
Brew House Pale Ale 3.8%
Hoptopus APA 4.5%
Deaths Head Stout 4.7%