It’s Strawberries and Cream season! Try it with a Tyne Bank Brewery twist

Tuesday 12 June, 2018

Summer is around the corner, and we all know what that means – it’s almost time for tennis! To celebrate the return of one of Britain’s most highly-anticipated sporting events, Tyne Bank Brewery have re-released the aptly-named Strawberries and Cream – a 3.8% ABV extra pale ale fit for a champion.

Described as ‘the perfect English beer,’ Strawberries and Cream is a refreshingly fruity, and more-ishly sweet, luxurious pale ale with a summertime twist. In keeping with Tyne Bank Brewery’s belief that ‘it’s what’s inside that counts,’ Strawberries and Cream is brewed using the finest, seasonal strawberries.

Julia Austin, founder and owner of Tyne Bank Brewery, said:

“Strawberries and Cream was inspired by Wimbledon, which is quintessentially British! Here at Tyne Bank Brewery, we love experimenting with fruit, and what could be more summer-y than strawberries? We’ve used lactose alongside the strawberries, giving this extra pale ale a lovely, creamy taste and, we think, it appeals to all tastes – whether you’re a beer-lover or not! Strawberries and Cream is a well-balanced beer, and we do hope you’ll give it a try over the tennis season!”

Strawberries and Cream is brewed and canned on site at Tyne Bank Brewery, on Walker Road in Newcastle. Overseen by master-brewer, Alan Dunlop, each barrel of Strawberries and Cream includes 8000 strawberries, 5 kg of hops, plus specially-formulated lactose to bring that luxurious creaminess to Strawberries and Cream. It takes 14 days to create one barrel of Tyne Bank Brewery’s Strawberries and Cream, and “it’s worth every single minute,” says Julia.

As if a British brew wasn’t good enough, fans of Tyne Bank Brewery can now enjoy a pint in the great outdoors! The brewery now has their very own beer garden, where craft beer enthusiasts can sup on their favourite Tyne Bank brew. Sunshine, however, is not guaranteed…

For those unable to make it down to Tyne Bank Brewery, fear not! Strawberries and Cream is available to buy online NOW! Don’t miss out on this luxurious extra pale ale, available here: https://www.eebria.com/tyne-bank-brewery.

Website: http://www.tynebankbrewery.co.uk

Facebook: https://www.facebook.com/TyneBankBrewery/

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Editors Notes

Tyne Bank Brewery invested £320,000, including £213,320 sourced from crowdfunding, to relocate their brewhouse to an industrial-style, 13,000sq ft warehouse with tap room on the edge of Ouseburn. Here, drinkers can enjoy a pint whilst watching the brewhouse in action.

The brewery brews 20,000 pints a week, which brewers work 12 hours a day to produce. Tyne Bank Brewery’s wide range of ales includes their award-winning Silver Dollar and Summer Breeze. Plans are also in place to install a kegging and bottling line, and the North East’s first canning line, which will be available on a commercial basis to other breweries in the future.

Customers can also take tours and tastings sessions every weekend, whilst the events space hosts regular live music, beer festivals, and private parties and events. The Tap room is open to the public

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every Thursday to Sunday. For enquiries, call 0191 265 2828. Tyne Bank Brewery is situated at: 375 Walker Road, Newcastle upon Tyne, NE6 2AB. **http://www.tynebankbrewery.co.uk**

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