

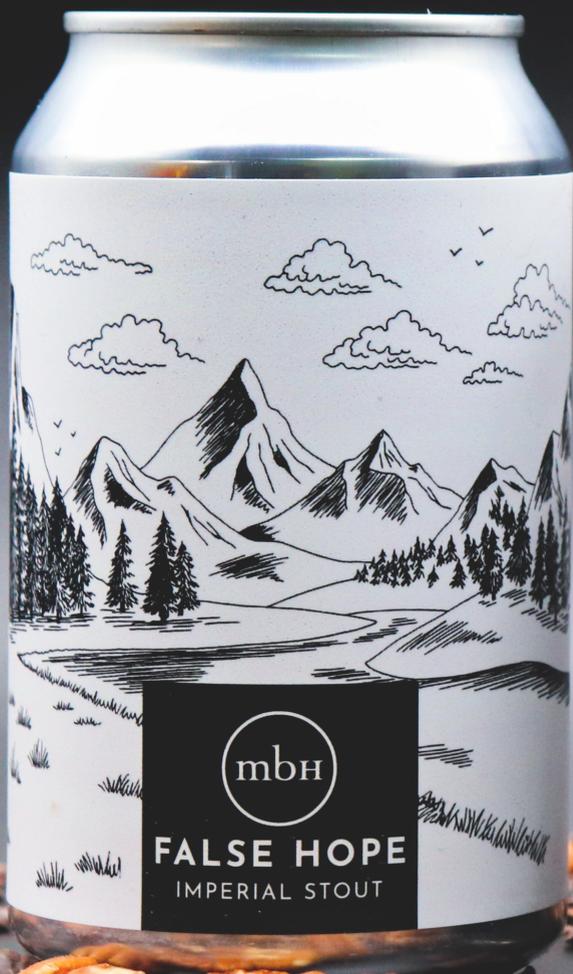
MOBBERLEY BREWHOUSE //
NEWS & UPDATES //
ISSUE 2 //



MBH

**NEW RELEASES,
NEWS AND MBH LIKE
YOU'VE NEVER SEEN!**

IN THIS ISSUE...



WELCOME

We're back!

COLD, SMOOTH & TASTY

Meet our new beers of the season.

HEAD BREWER

A word from James on the season ahead.

STAFF STORIES

We chat to Chris about his journey with MBH.

FANCY A DRINK?

Try our cocktail recipe with a twist from our team at Project 53!

HOP FOCUS

We look at one of the Brewing industry's favourite hops and the role it plays in a number of beers this season.

COUNTDOWN TO 10

Retrace the steps throughout the MBH journey as we count down to our 10th birthday.

BEER & FOOD

We pair one of our favourite beers with a recipe you'll really need to try for yourself!

THE STORY OF 1924

A beer you know and love, with quite the story.



WELCOME



**Welcome to our MBH
Newsletter, Issue 2!**

As we mentioned in our first issue, the last year has been a very difficult period for everyone, together we have all been directly or indirectly affected by Covid 19, but the support that we have witnessed amongst individuals & businesses here in the UK has been nothing short of inspiring.

THANKS



Again, we would like to express our sincere thanks for all of the support that we have received over the last few months. To all of you, we will be forever grateful. A big, big thank you.

In this issue we're talking new beer. Take a look at our new releases, join our conversation and get to know us a little better with each page turn...

Enjoy, from the MBH team.

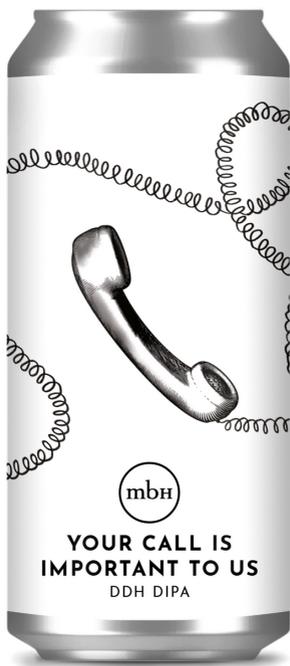
BEER



mbH

cold, smooth & tasty.

SOME OF OUR NEW
SEASONAL &
SPECIAL RELEASES



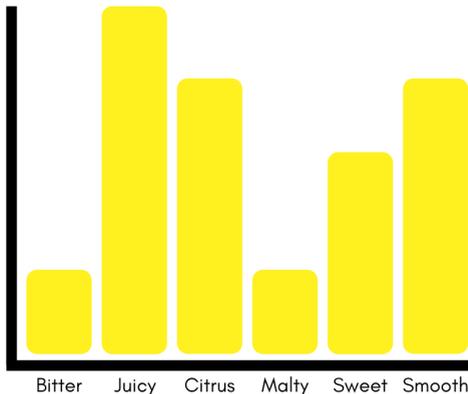
We've kept ourselves busy over the last few months coming up with some awesome beer recipes – we are super excited about these and we think you will be as well!

We have had a great run recently, with lots of really well received new beers and we are making sure to bring you more of the same – we can't wait to get our hands on all of these at the brewery and look forward to getting them out there fresh to all of you soon.

Cheers & enjoy!

YOUR CALL IS IMPORTANT TO US DDH DIPA

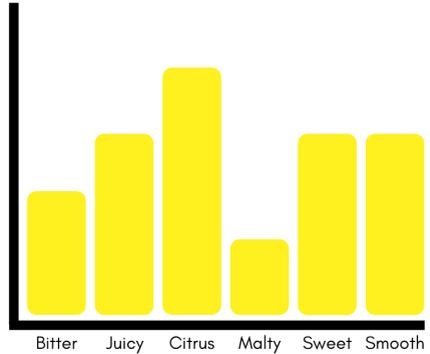
A high impact beer hopped with Citra - our biggest special release dry hop of 30g per litre! Expect medium residual bitterness with faint sweetness on the finish.





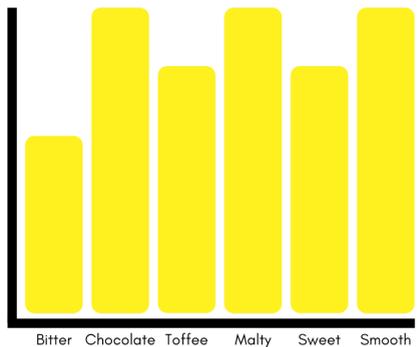
THOUSAND WORDS DDH IPA

Sabro T90 and Mosaic Cryo hops pave the way for a summer cocktail vibe of juice, citrus and faint coconut and mint.



CIRCLE SQUARE TOFFEE CRUNCH IMPERIAL STOUT

A homage to two of our favourite chocolate bars. Featuring toffee, caramel and biscuit notes.



A WORD FROM THE HEAD BREWER

Although I write this to cover the season ahead, I can't help but look back at the difference a year makes. Writing my words in our first edition newsletter last year, we were mid-lockdown and working tirelessly to reinvent ourselves as an online retailer.

Being quieter than usual last year gave me time to focus on the things that really matter to us as a brewery. I'm thrilled with the innovations we've made and continue to make each day.

We've been working on some incredible new core range cask beers that focus on smooth, clean drinkability. Arriving very soon to our Cask Core Range, we've injected a serious amount of passion into making these modern, vibrant and timeless beers, which should compliment our already well-known favourites

As well as cask beers, we've got some fantastic limited release white label and seasonal beers in the pipeline, to be released over this coming season. Keep an eye out for these fruity, refreshing and ultimately indulgent beers - we think these will be some of our best to date!



**"I'm thrilled with
the innovations
we've made and
continue to make
each day."**

Perhaps most exciting of all however, is the countdown to our 10th year! Looking back on the last decade of MBH, it's absolutely incredible how much we've grown, evolved and achieved.

From capacity increases, to innovative production and packaging, two taprooms, our ever growing and dedicated team, I'm extremely proud of where we are today.

We have never once stopped trying to make advances to our techniques and ultimately improve how balanced, drinkable & fresh our beers are. We will also never stop, it's too late - we are crazily obsessed with this beautiful thing that is beer - the never ending combinations of raw ingredients, it's endless way of surprising us, its versatility and the way it brings people together. We believe it is our duty to beer drinkers everywhere - it is our job to ensure that you never tire and are always amazed by what we produce.

Whether its core range favourites or seasonal releases, whatever you're drinking this season from MBH, cheers and enjoy!

The very best to you all & cheers!

James





Staff Stories

Chris, our
Production
Manager tells his
story at MBH...

I've been working at Mobberley Brewhouse since March 2015, everything was very different back then, the building was about a tenth the size and our brew kit was very basic. I think I might be one of the only people here who has worked in every department of the brewery, from sales to delivering to packaging to brewing!

Back in 2015, I was job searching for months on end and looking at job adverts everyday. One day something caught my eye, it was a sales apprenticeship role in a brewery. I thought that sounded ideal, I was starting to get into craft beer and it was a role that I thought was well suited to me.

As the weeks went by most of my time was spent either in the office or out in the van, but whenever I would get the opportunity I would be in the brewery either asking questions or getting involved with what I could. At the same time I was realising that sales wasn't really for me, and after getting the experience in the brewery I knew that was definitely something I could see myself doing for a long time.

Over the next year that's what I did, usually about 2-3 days in the brewery and the rest in the van. After shadowing in the brewery it wasn't long before I was doing brew days by myself, it was something I had a real passion for and I genuinely really loved it! At the beginning of 2016 we moved the brewery to a new site, a much bigger space which would allow us to fulfill our potential. Not long after the site move I was given the opportunity to move into a role where I would be doing the majority of the brewing. My role also changed in the sense that I was now responsible for purchasing all the ingredients for brewing and making sure we had the correct stock at all times. We hired two new apprentices who took on roles in the brewery and out in the van so that my time was solely focused on brewing. My understanding and knowledge had been a rapid growth at this point and I was getting more involved with coming up with some of the concept beer recipes with James.

Early in 2017 was the biggest step we've made as a brewery and the biggest learning curve we've had. When we got our new brew kit everything felt a lot more 'big time'.



“

We've accomplished so much together and built a brand that I'm really proud of and I'm very lucky to say I've had a helping hand in creating.

We'd been producing some very good cask beer up to this point but this would allow us to go to the next level and produce some incredible keg and can beers as well as improving our cask range. Since that point we've gone from strength to strength and we've produced some amazing beers that rival any other brewery in the country. My role has since then gradually evolved into the role I am in now, my official title is Production Manager. I am heavily involved with the brewing and I'm responsible for managing all of the brewing teams time, whilst also making sure everything is brewed and packaged on time, ordering all the ingredients/equipment we use from a whole host of suppliers and managing all of the stock for the sales team and the online shop.

My first highlight from my time here would be getting the new brew kit in 2017. I remember seeing all the plans laid out and James drawing with chalk on the floor as to where we were going to position all the tanks. We went to go and visit Malrex Fabrications to see the kit when it was in the middle of being made - I think this is the point it really hit home as to how big it was! We were used to tiny vessels - these were a lot bigger and had so many more features which would allow us to do things we couldn't even attempt on the old kit. Not long after the kit was installed we started to brew our first keg and can beers which was something we'd always wanted to do - it was stuff we'd talked about in my interview so to finally get to do it was a really big achievement.

Another highlight would be our first festival we put on last summer - Summertime Festival. Again this is something that had been talked about for a while and something we'd always wanted to do. It was a huge success and an enjoyable experience for all our team. Getting to host one for a change was a really fun experience and something we will definitely be doing once events are allowed again.

My final highlight is a very recent one, at the beginning of October we had our very own canning line delivered and installed. This is something we'd been talking about and looking forward to for a long time. We've been using mobile canning companies for a while and our can range has got such a reputation for itself now that it was definitely the right time to get our own. It allows us to have a lot more flexibility and keeps everything in house. We've had it running several times every week since installation and it's something we're not going to get bored of any time soon - It's like being a kid at Christmas!

It's been an amazing five and a half years now that I look back on it all, we've accomplished so much together and built a brand that I'm really proud of and that I'm very lucky to say I've had a helping hand in creating. I'm really excited to see what the future holds for MBH!



Fancy a *Drink?*

Straight from our team behind the bar at Project53, throw together our at-home version of the 'Big Idea' Martini in just a couple of minutes.

Perfect for when you want a snazzy tippie, without the fuss!

The Project53 'Big Idea'

INGREDIENTS:

Ice

25ml Vodka

25ml Creme de Cacao

50ml Kahlua

100ml Big Idea

METHOD:

Grab a large cup (travel coffee cup is perfect!) and fill it half full with ice

Add all the ingredients, attach your lid and shake until the outside of your shaker/cup feels cold

Strain into chilled glasses and garnish with coffee beans (if you like!)

Little tip:

Substitute the Kahlua with freshly brewed espresso for a less boozy and easier ingredient version!

SEASONAL SPOTLIGHT

HOP FOCUS: CITRA

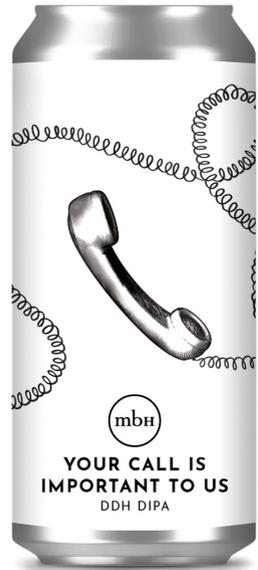
Possibly the most well-known hop amongst modern day beer drinkers, and for damn good reason: Citra is one of the most coveted US grown, high impact aroma hops - well loved for its citrus & tropical fruit characteristics.

Citra, as the name implies, has a strong citrusy profile. This is largely credited to its very high myrcene content. It has an extraordinary flavour profile of grapefruit, lime and tropical fruits.

HOW IT PLAYS A PART AT MBH

At MBH we use Citra in a lot of beers and more often than not it's as a dry hop addition, where we add hops directly to the beer in the fermenting vessel.

This is how we get the big, tropical and citrus flavours into our beer and Citra just happens to be one of our all-time favourites!



BEER FOCUS:

UNCHAINED

Seeing as our hop focus in this edition is Citra, we figured what better beer to focus on than one of our core range favourites, UnChained.

A double dry hopped New England Session IPA, featuring a heavy dose of Citra. This is an easy drinking, citrus forward beer that packs a punch. Its endless refreshment secures it as one of our all time favourites here at the Brewery.

We use a number of malts in this beer including Pale, Wheat & Oat Malts to create a really smooth, pillowy base upon which the hops can shine.



ENJOY AT:

5-8 °C

ABV:

4.4%

TASTING NOTES:

Our session strength New England IPA is easy drinking fresh and fruity with stone fruit notes.

LET'S GET SOCIAL!



Mobberley Brewhouse



@mobberleybeer



@mobberleybeer

Make sure to follow us for news, events
& upcoming beer releases!



PROJECT 53

STOCKPORT | KNUTSFORD

11 keg lines, 3 cask lines, 30 gins, huge range of wines & spirits, a new for 2021 cocktail menu, as well as hand stretched pizza & charcuterie boards!

WWW.PROJECT53.BAR

THE COUNTDOWN TO 10.



ON THE CUSP OF OUR 10 YEAR BIRTHDAY, WE'RE GOING RIGHT
BACK TO THE BEGINNING. FROM DAY ONE TO NOW, WELCOME
TO THE COUNTDOWN TO 10 YEARS.



BACK TO WHERE IT ALL BEGAN

In 2012, in the sleepy little village of Mobberley, something was brewing, literally. Tucked away in an old milking parlour, Mobberley Brewhouse was brewing their first beer. A brewery created by a passion for consistent, quaffable, hoptastic beer.

In 2012, having grown frustrated with the lack of standout, sessionable cask beer, James and his dad Phil decided they'd give it a go themselves.

On a small, second hand brew kit, the new brewers got to work developing recipes for the sort of cask beer they had wanted to drink at the pub, and soon, they had their own range of beers they could be proud of, and a newfound respect for the art of brewing.

The first beer out of the tank was the much loved HedgeHopper. Weighing in at just 3.8%, James and Phil had hit the ground running with a sessionable ale that just as the pump clip

claimed, surely did tingle tastebuds.

Demand increased and before they knew it, casks of beer were being sold to Cheshire's pubs. As a two man team, James and Phil would brew, package, sell and distribute the beer, and did so for the breweries first couple of years.

After these initial years, the duo had found huge success in the beers they were creating and kept pushing forward to improve and expand.

The two man team grew when in 2014, a sales person and brewery assistant joined the fold. Now with a focus on moving a higher volume, Moberley Brewhouse was growing, and quick!





In 2014, the crowd favourite 1924 was released. By the end of 2015, the beer line up had grown enormously and now included the likes of; Solstice, Concept Series, Elysium, Onyx - all of which are still brewed today.

Falling in love with the American craft brewing scene, James brought those flavours and beer styles into the brewery and began pushing the boundaries on the classic beers they had been producing.

From this, Boom Juice, Sidekick and Juice Machine were created. Juicier, bolder beers that were a far cry from the pints James and Phil had been complaining about all those years ago.

The dream of creating a standout sessionable beer had been realised. And not only that, but they were inventing more, growing quicker and producing better beer each time a new one was brewed.

On a second hand kit, in a milking parlour in Mobberley, a fully fledged brewery had been born.

From small acorns, big oaks grow and Mobberley Brewhouse certainly did. After refining the recipes, taking on five more members of staff and a site move, it was time for expansion.



By the end of 2016, they were operating at full capacity on the original brew kit, which by that point had been edited & expanded slightly to accommodate the demand for the beers, but they were brewing every single day and there was no room for growth.

It was then that James took the exciting but scary decision to commission the build of a purpose built brewery, that would over time see the brewery increase capacity by more than 1000%.

Transitioning onto the stunning new equipment mid 2017, immediately saw a drastic improvement in control over the brewing process and therefore beer consistency and quality.

2017 also saw the launch of the MBH Keg & Can ranges, an exciting time after months of hard work ensuring they were ready to launch a very different style of beer and a completely different market to the one they were currently operating in.

With Keg & Can beers launched, next came the special releases. Limited edition beers that further pushed the boundaries and exceeded expectations. Opening the gates to a whole new world of creativity, experimentation and challenges, it took the brewing team some time to trial and develop techniques to create the beer profiles they desired.

Complex malt bases, progressive mashing techniques, unprecedented natural water treatments, yeast selection & possibly the biggest focus of recent times; dry hopping.

Session IPA's, IPA's, double & imperial IPA's, fruit beers, imperial stouts, saisons & sours were created and released, with many of them being regarded as some of the best by category being brewed right now in the UK.

2018 saw collaborations with Salopian and Shindigger, as well as a local coffee roaster!



This was also the year of Batch 1000, a celebration of the 1000th brew for MBH, which was the highest rated beer on Untappd released in 2018 by a UK brewer.

Despite the success already found in 2018, this really was the year of the Taprooms.

In autumn 2018, Project 53 opened their doors in Stockport and Knutsford. Following full refurbishments, MBH now had two taprooms showcasing their beers, as well as creating a direct connection to their consumers.

Since then, MBH has become the highest rated brewery in Cheshire on Untappd, as well as 'Duvet Day' a White Label Imperial Stout, being rated in the top 20 Imperial Pastry Stouts by a UK brewer.

2020 has seen the brewery challenged more than ever. Re-inventing itself overnight to become an online retailer.

Despite the challenges, this year has seen the addition of a canning line, the release of 15 new beers and a collaboration with BrewDog.

From the little old milking parlour in 2011, to now, this brewery has grown in ways most people would have never predicted.

Constantly challenging consistency, quality, freshness, flavour and boundaries, the bar keeps on rising and the beers keep on coming.

For almost 10 years MBH has injected passion and dedication into every drop of beer.

From the creativity of the brewing team to the commitment from every member of staff, it's fair to say things are only just really getting going.

And if that is the case, watch this space, because the next decade promises to be one to remember.



BEER & FOOD

Football, Friday nights, pizza, there's some things beer just goes with.
So why not try this little number, matched perfectly with Loco Juice?
Get your cans at the ready, and let us know what you think if you give it a go!

A quick 30-minute meal, fresh tortilla wraps loaded with Mexican-spiced prawns,
cabbage, radish, lime-avocado salsa and smokey mayo.

Beer Pairing: Loco Juice



PRAWN TACOS WITH LIME AVOCADO SALSA

Ingredients (Serves 4)

- 1 just-ripe avocado, peeled, finely chopped
- Handful (30g) finely chopped coriander
- 1 red birdseye chilli (optional), seeded, finely chopped
- 2 1/2 tablespoon lime juice
- 1kg raw King Prawns
- 1 tablespoon olive oil
- 1 tablespoon Mexican seasoning
- 12 small flour tortillas
- 150g mayonnaise
- 1 teaspoon smoked paprika
- 1/4 red cabbage, finely shredded
- 1 carrot, peeled, cut into matchsticks
- 2 radishes, thinly sliced

Method

Combine the avocado, coriander, chilli, if using, and 1 1/2 tablespoons of the lime juice in a bowl. Season. Set aside for 10 mins to develop the flavours.

Combine the prawns, oil and Mexican seasoning in a medium bowl. Heat a large frying pan over high heat. Cook the prawns, turning, for 5 mins or until prawns change colour and curl.

Meanwhile, heat the tortillas following packet directions. Then combine mayonnaise, paprika and remaining lime juice in a bowl. Season.

Divide tortillas among serving plates. Divide cabbage, carrot, radish and lime-avocado salsa among the tortillas. Top with the prawns. Drizzle with the mayonnaise mixture. Fold to enclose the filling and serve!



THE ONLINE SHOP

- CORE RANGE
- SPECIAL RELEASES
- SINGLE CANS
- CAN CASES
- GIFT PACKS
- MIXED CASES

Local & Nationwide delivery!

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CORE BEERS

Our core beers in
keg, can & cask.
Go-to favourites we
brew all year round.

CASK



1924
4.0% | AMBER BITTER



BUNJI
3.8% | SESSION PALE



SIDEKICK
4.2% | CITRA PALE



IPA
5.2% | INDIA PALE ALE



ONYX
5.0% | OATMEAL STOUT



SUMMIT
4.6% | GOLDEN ALE



CHESHIRE PALE
3.9% | PALE ALE

KEG & CAN



BIG IDEA
5.2% | OATMEAL STOUT (v)



CRUSH
4.4% | MODERN PILSNER



LOCO JUICE
4.2% | TROPICAL PALE (v)



PLAYBACK
5.2% | WEST COAST IPA (v)



SNAP ACTION
4.6% | SESSION IPA (v)



UNCHAINED
4.4% | SESSION NEIPA (v)

The Story of
1924





ONE OF THE ORIGINAL BEERS STILL IN OUR CORE RANGE

THE FIRST BEER BREWED ON OUR NEW KIT

HERE'S THE STORY BEHIND THE NAME



One of our oldest cask beers and a true crowd favourite. Throughout this year we've put more focus into making this beer even better and in our opinion, it's never tasted better than it does now. 1924 has been with us almost as long as we've been brewing and is a beer we're rather proud of.

As with every beer, there's a lengthy process when it comes to the name. There's almost always a meaning behind every name we choose for each beer. But 1924 has more than a meaning behind its name, in fact, it's quite a story...

In 1886, George Mallory was born in Mobberley. As a student he was introduced to rock climbing and mountaineering. Mallory served in the British Army during the First World War and fought at the Somme.

In 1911, Mallory climbed Mont Blanc, and made the third ascent of the Frontier ridge of Mont Maudit. By 1913, he had ascended Pillar Rock in the English Lake District, with no assistance, by what is now known as "Mallory's Route"

After the war, he returned to take part in the 1921 British Mount Everest reconnaissance expedition.

In 1922, he took part in a second expedition to make the first ascent of the world's highest mountain, in which his team achieved a record altitude of 26,980 ft (8,225 m) without supplemental oxygen.



At 37, Mallory signed up for what would be his final Everest expedition, believing his age would make this his last opportunity to climb the mountain.

On 4th June, 1924 George Mallory and Andrew Irvine began their ascent. Sadly, neither returned to camp.

The news of Mallory and Irvine's disappearance was widely mourned in Britain and the two were hailed as national heroes.

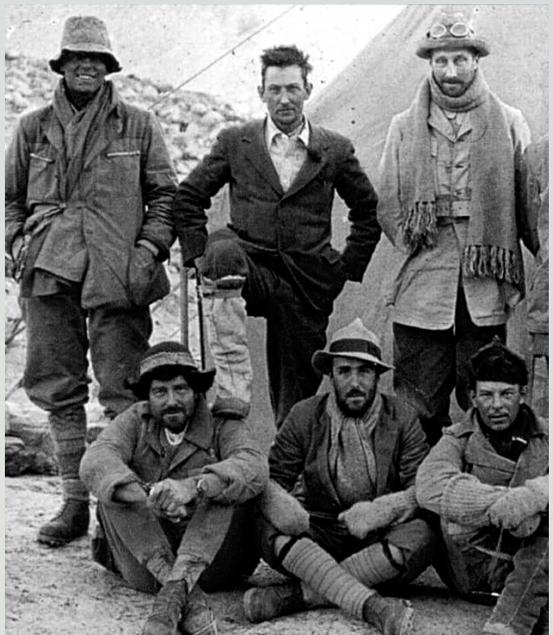
In 1999, Mallory's body was found. An Anglican service was conducted for the climber and his remains were covered with a cairn on the mountain.

Whether Mallory and Irvine reached Everest's summit is unknown. The question remains open to speculation and is the topic of much debate and research.

Reaching the summit or not, 1924 was a huge year for Moberley history, and one we're all more than happy to raise a glass to. A true pioneer and adventurer, here's to George.

"Why did you want to climb Mount Everest?"

"Because it's there" - George Mallory (1923)





NEXT TIME...

MORE NEWS & NEW BEERS

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OUR 10TH YEAR AND HOW WE'RE CELEBRATING