

SAMUEL SMITH

NUT BROWN

Lincolnshire, England



ABV: 5%

HOPS: Fuggles, Goldings

STYLE: Brown Ale

AVAILABLE SIZES(L):

0.355, 0.440, 0.550, 50

BREWERY INFO: The Old Brewery at Tadcaster was founded in 1758 and is Yorkshire's oldest brewery. Samuel Smith is one of the few remaining independent breweries in England, and further is the last to utilize the classic Yorkshire Square system of fermentation solely in stone squares.

The rich Samuel Smith strain of yeast at The Old Brewery dates from the early 1900s. Hops are hand-weighed by the master hop blender, and the brewing water is drawn from the original well, sunk over 250 years ago.

First introduced to the U.S. market in 1978 by Merchant du Vin, Samuel Smith beers quickly became the benchmark ales for the emerging craft beer movement. To this day, they remain among the most awarded.

Samuel Smith beers and cider are vegan products, registered with The Vegan Society, as seen here; product list is here . (Stingo is aged in wooden vessels that previously held fined beer, so it's not registered vegan.)

Beers from Samuel Smith's Old Brewery have delighted consumers and inspired other brewers for over 250 years. Some of the traditions of this fiercely independent Yorkshire brewery can be seen in the video below: delivery by horse-drawn dray wagons; barrels made by the brewery cooper; and open-topped Yorkshire Square fermenters made of slate. Taste this heritage in every sip of delicious Samuel Smith's cider or beer.

INFO: Brown ale is a specialty of the North of England, and a very early beer style - it is mentioned in literature in the 16th century. Judicious amounts of dark malt give brown ales brilliant dark-amber color and deep flavors that stop short of roastiness.

TASTING NOTES: The walnut or hazelnut notes in Nut Brown Ale come from dark malts and from fermentation in Yorkshire Squares - no nuts are used in the recipe! Dry, medium-bodied; the Sam Smith ale yeast strain gives a fruity note to the finish

96 POINTS - RATEBEER.COM

92 POINTS - BEER ADVOCATE

93 POINTS, TOP-RATED BROWN ALE, AND #11 IN THE "TOP 25 BEERS OF 2019", WINE ENTHUSIAST MAGAZINE, DECEMBER 2019

"SAMUEL SMITH'S NUT BROWN ALE IS ONE OF THE BEST FOOD-PAIRING BEERS", THE TAKEOUT, SEPT. 1, 2019

