

Welcome to Low Quay Brew Co, a new beacon in the vibrant brewing scene of North Shields. Nestled on the historic quayside, our brewery is born from a passion for crafting exceptional beers and a deep appreciation for the rich maritime heritage of this coastal town. At Low Quay, we invite you to embark on a journey of flavour, where every pour reflects the spirit of North Shields and the artistry of our dedicated brewing team.

Low Quay Brew Co will occupy 9 Northumberland Street on North Shields Fish Quay, operating as a Brewery, distributing a core range, seasonal and collaborative brews. Distribution will begin in the local area, North Shields, Tynemouth and Whitley Bay, moving into Newcastle City Centre and onwards. This wholesale and distribution will run alongside supplying their own Taproom; operating weekends, holidays and some evenings.

### **Mission Statement:**

At Low Quay Brew Co, our mission is simple but profound: to craft exceptional beers that not only quench your thirst but also tell a story. We are committed to brewing with integrity, sourcing the finest ingredients to create a diverse lineup that caters to the varied tastes of our community. Our beers are a tribute to the maritime legacy of North Shields, a nod to the hardworking spirit that defines this coastal haven.

We strive for excellence in every aspect of our brewing process, from the careful selection of ingredients to the meticulous crafting of recipes. With a commitment to innovation, we aim to push the boundaries of traditional brewing, offering unique and exciting flavors that captivate the palates of both seasoned enthusiasts and newcomers alike.

At the heart of our mission is a dedication to community. We aspire to be more than just a brewery; we want to be a gathering place, a hub where friends, families, and beer enthusiasts can come together to share moments, laughter, and, of course, exceptional brews. As we raise our glasses to the future, we pledge to be stewards of our environment, embracing sustainability practices that contribute to the well-being of both our community and the planet.

The idea of Low Quay came from three friends, colleagues and professionals all passionate about hospitality, premium brands, products and community. Knowing that small businesses can thrive, compete and surpass that of big brewers, pubs and restaurants by delivering each of the above to a high standard. The challenge and journey was never contended – Low Quay is something each of the directors emotively, financially and wholeheartedly believe in.

Ultimately Low Quay is a concept of connectivity – creating a community through local brewing. The North East thrives on community; tapping into this and capturing the tastebuds of the area will come from 3 fundamental areas of our expertise -

**Product** - Through thorough market research we will provide premium quality beer based on market trends, curated with well-planned, trialled and tested recipes & processes. Focussing on a core range of

**Sustainability** - Minimising waste in all aspects of the business as well as utilising space to its fullest potential. We will look to work with the local community to dispose of waste as sustainable as possible. I.e spent grain to be used by local farmers as animal feed. Working with suppliers, we will look to minimise all use of plastic throughout the venue.

**Customer Service** - All team members will share the same passion for brewing, hospitality and community, be personable, approachable and passionate about cultivating community.





Low Quay Brew Co is more than a brewery; it's a celebration of North Shields, a testament to the craftsmanship of our brewers, and a promise to deliver an unparalleled drinking experience. Join us on this exciting journey as we bring the best of North Shields to your glass, one brew at a time. Cheers to the adventure ahead!



## Core Range

Welcome to the flavorful world of Low Quay Brew Co, where passion for brewing meets a commitment to quality and innovation. Nestled at the intersection of tradition and contemporary craft, Low Quay Brew Co takes pride in crafting a range of core brews that redefine the beer-drinking experience. Each sip tells a story of expertise, creativity, and a dedication to brewing excellence.

Our core brews are the heart and soul of our brewery, carefully curated to cater to a diverse palate while maintaining a consistent standard of exceptional taste. At Low Quay, we believe that great beer is an art form, and our core lineup reflects the artistry of our brewers who strive to push boundaries and challenge conventions.

From crisp and refreshing lagers to hop-forward ales, our core brews embody the essence of balance, showcasing the harmonious marriage of malt and hops. We invite you to explore our lineup, where you'll discover a symphony of flavours, each brew uniquely crafted to deliver a memorable drinking experience.

As you embark on this journey with Low Quay Brew Co, you'll find not just beverages but expressions of craftsmanship and a celebration of the rich tapestry of brewing traditions. Whether you're a seasoned beer enthusiast or a newcomer to the craft beer scene, our core brews are designed to captivate your taste buds and leave you yearning for more.

### LQ Draught Lager

ABV - 4.5%

#### Malt + Hops

- Lager Malt
- Hallertau Magnum
- Saaz

Our light, fresh lager is a type of beer that is characterised by its crisp and clean profile. Here are some key features that typically define this style:

#### Colour:

- Light golden to pale straw in colour.

#### Clarity:

- Clear and bright appearance.

#### Aroma:

- Mild, with a subtle malt sweetness.
- Minimal hop aroma, but sometimes with a hint of floral or herbal notes.

#### Flavour:

- Clean and refreshing taste.
- Malt sweetness is balanced by a moderate hop bitterness.
- Low to moderate levels of malt flavour, often with a bready or grainy quality.
- Minimal fruity esters.

#### Body:

- Light to medium-light body.
- Crisp and effervescent mouthfeel.

#### Carbonation:



- High carbonation levels contribute to a refreshing quality.

Finish:

- Dry finish, with a lingering but mild bitterness.

Alcohol Content:

- Generally low to moderate alcohol content.

Food Pairing:

- Complements a wide range of foods, making it a versatile choice.
- Goes well with lighter fare such as salads, seafood, grilled chicken, and cheeses.

Examples:

- American Light Lager, German Helles, Czech Pilsner (though not as hop-forward as some other pilsners).

Light, fresh lagers are often associated with easy-drinking and are popular choices for warm weather or social occasions. They are designed to be accessible to a broad audience, offering a straightforward and enjoyable drinking experience without overpowering flavours.

LQ Pale Ale

Pale Ale

ABV - 4.6%

Malt + Hops

- Pale Ale Malt
- Flaked Oats
- Vienna Malt
- Caragold
- Carapils
- Magnum
- Centennial
- Simcoe

Pale Ale is a classic beer style that sits between the lighter lagers and the bolder India Pale Ales (IPAs). Here are the key characteristics of a Pale Ale:

Colour:

- Pale ales typically have a copper to amber colour, though there is variation within the style.

Clarity:

- Clear to slightly hazy appearance.

Aroma:

- Balanced aromas with a combination of malt and hops.
- Moderate to low hop aroma with floral, citrus, or earthy notes.
- Malt aromas may include a light caramel sweetness, biscuit, or toast.

Flavour:

- Balanced flavour profile between malt and hops.
- Moderate hop bitterness, enough to be noticeable but not overpowering.
- Malt sweetness is present, providing a good backbone.
- Malt flavours may include caramel, toasty, or biscuity notes.

Hop Bitterness:

- Moderate hop bitterness, enough to balance the malt sweetness.

Body:

- Medium-bodied beer with a smooth and sometimes creamy mouthfeel.

Carbonation:



- Moderate carbonation levels.

Alcohol Content:

- Moderate alcohol content, typically ranging from 4.5% to 6%.

Finish:

- Generally has a clean and dry finish.

Food Pairing:

- Versatile with food pairings, complementing a range of dishes from grilled meats to seafood.
- Can pair well with moderately spicy foods.

Glassware:

- Often served in a pint glass or a nonic glass.

Pale Ales are known for their approachable and well-balanced nature. They are a great choice for those looking for more flavour complexity than a light lager but not as much hop intensity as an IPA. Variations within the Pale Ale category, such as American Pale Ale (APA) or English Pale Ale, may exhibit subtle differences in hop and malt profiles based on regional brewing traditions.

## LQ IPA

### IPA

ABV - 6%

#### Malt + Hops

- Maris Otter Malt
- Vienna Malt
- Flaked Oats
- Carapils
- Centennial
- Mosaic

India Pale Ale (IPA) is a style of beer that has gained immense popularity in the craft beer movement. Here are the key characteristics that define an IPA:

Colour:

- The colour of an IPA can vary, but it often ranges from golden amber to a deep copper.

Clarity:

- Clear to slightly hazy appearance.

Aroma:

- Strong and prominent hop aroma is a hallmark of IPAs.
- Depending on the hop varieties used, aromas can include floral, citrus, pine, resinous, tropical fruit, or herbal notes.
- Malt aromas may be present but are generally secondary to the hops.

Flavour:

- Dominant hop flavours, with a significant hop bitterness.
- Malt sweetness is present but balanced by the hops.
- Malt character may include caramel, toasty, or biscuity notes.
- Some IPAs may have a dry finish, while others may retain a bit of sweetness.

Hop Bitterness:

- IPAs are known for a pronounced hop bitterness, which can vary from moderate to high.

Body:

- Medium to medium-full body.



Carbonation:

- Moderate to high carbonation levels.

Alcohol Content:

- Moderate to high alcohol content, typically ranging from 6% to 7.5% or higher.

Variations:

- There are various substyles of IPAs, including American IPA, Double IPA (DIPA), New England IPA (NEIPA), West Coast IPA, and more. Each has its unique characteristics, emphasising different aspects of hops, malt, and yeast.

Food Pairing:

- IPAs pair well with a variety of foods, including spicy dishes, grilled meats, and strong cheeses.
- The hop bitterness can help cut through the richness of certain foods.

Glassware:

- Often served in a tulip glass or an IPA glass to concentrate the aromas.

IPAs have become a canvas for brewers to experiment with different hop varieties and brewing techniques, resulting in a diverse range of flavours and styles within the IPA category. Whether you prefer the classic bitterness of a West Coast IPA or the hazy and juicy character of a New England IPA, there's likely an IPA variation to suit your taste preferences.

Background Notes

Tasting Notes

LQ Session

ABV -3.6%

Malt + Hops

- Maris Otter Malt
- Flaked Oats
- Munich Malt
- Flaked Wheat
- Magnum
- Citra
- Mosaic
- Azacca

A Session IPA, short for "India Pale Ale," is a style of beer that shares many characteristics with traditional IPAs but is specifically designed to be lower in alcohol content, making it more suitable for extended drinking sessions. Here are the key characteristics of a Session IPA:

Alcohol Content:

- The defining feature of a Session IPA is its lower alcohol by volume (ABV), typically ranging from 3% to 5%, though some may go slightly higher.

Hop Aroma and Flavor:

- Session IPAs retain the hop-forward characteristics of traditional IPAs but often with a focus on balance.
- They exhibit hop aromas that can include citrus, pine, floral, or tropical fruit notes.
- The hop flavours are present but are generally more restrained compared to higher-ABV IPAs.



**Malt Profile:**

- The malt profile provides a light and clean background to showcase the hop flavours.
- Some malt sweetness may be present, but it is usually subdued.

**Bitterness:**

- Session IPAs maintain a noticeable hop bitterness, but it is generally moderate rather than intense.

**Appearance:**

- Similar to standard IPAs, Session IPAs can have a range of colours, from pale gold to amber, depending on the malt used.

**Clarity:**

- Clear to slightly hazy appearance.

**Carbonation:**

- Moderate to high carbonation levels, contributing to a crisp and refreshing mouthfeel.

**Body:**

- Light to medium-light body, making it easy-drinking.

**Finish:**

- The finish is often dry, inviting another sip.

**Versatility:**

- Session IPAs are designed to be enjoyed over a longer period, making them suitable for social occasions or when a lower-alcohol option is preferred.

**Food Pairing:**

- Pair well with a variety of foods, including lighter dishes, grilled chicken, salads, and seafood.

The term "session" in Session IPA comes from the idea that you can enjoy multiple servings over an extended drinking session without experiencing the higher alcohol effects that might limit the duration of the session. This style provides a flavorful and aromatic experience similar to traditional IPAs but with a more moderate alcohol punch.

**LQ Hard Seltzer**

**Hard Seltzer**

ABV - 4.5%

Hard seltzers are a type of alcoholic beverage that has gained significant popularity, especially in recent years. Here are the key characteristics that define hard seltzer:

**Base Ingredients:**

- Hard seltzer is primarily made from a base of carbonated water.
- The alcohol in hard seltzers usually comes from fermented sugars, often derived from sources like cane sugar, malted barley, or fruit.

**Alcohol Content:**

- Typically, hard seltzers have a relatively low alcohol by volume (ABV) content, ranging from 4% to 7%.
- Some variations may have a higher or lower ABV, depending on the brand.

**Flavourings:**

- Hard seltzers are known for their variety of fruit flavours, which are added to the beverage.
- Common flavours include citrus (e.g., lemon, lime), berry (e.g., blackberry, raspberry), tropical fruits (e.g., mango, pineapple), and more.
- The flavourings contribute to the overall taste profile and can range from subtly refreshing to more pronounced fruitiness.

**Sweetness:**



- Many hard seltzers are intentionally kept low in sugar, resulting in a dry and crisp profile.
- Some may have a touch of sweetness, often derived from natural or artificial sweeteners.

**Calorie and Carb Content:**

- Hard seltzers are often marketed as a lower-calorie and lower-carb alternative to traditional beers and cocktails.

**Carbonation:**

- Hard seltzers are highly carbonated, providing a fizzy and effervescent quality.

**Appearance:**

- Clear and often colourless, resembling traditional sparkling water.

**Packaging:**

- Hard seltzers are commonly sold in cans, making them convenient and portable.

**Lifestyle Appeal:**

- Hard seltzers have gained popularity for their light and refreshing nature, making them a popular choice, especially in warm weather or social settings.
- They are often associated with an active and health-conscious lifestyle.

**Gluten-Free and Vegan Options:**

- Many hard seltzers are gluten-free and may appeal to individuals with dietary restrictions.
- Some brands also offer vegan-friendly options.

Hard seltzers have become a go-to beverage for those seeking a light and flavorful alternative to traditional alcoholic drinks. The wide range of available flavours and the perceived health-conscious aspects of hard seltzers have contributed to their popularity among a diverse consumer base.

