



Using **TRADITIONAL BREWERY** equipment and the **BEST** locally produced ingredients **REAL ALES** with **LOCAL CHARACTER**

The Keystone Brewery was set up by husband and wife team Alasdair & Charlotte (Charlie) Large in 2006. Alasdair is the chief brewer and Charlie is sales and marketing. The brewery may be found in the Old Carpenters Workshop, Berwick St. Leonard. The name of their brewery Keystone comes from the inspirational Fonthill Arch.

Keystone Beer List

We currently brewing two regular beers as listed and will also be brewing seasonal brews.

Regular Beers

Award Winning Large One (4.2% abv) A best bitter with a distinct malty flavour and a delicate addition of bittering hops with hints of fruit and spice in the aftertaste.



Award Winning Bedrock Bitter (3.6% abv) A mid coloured beer with a balance of locally grown malts and fresh fruity hoppiness. This beer has subtle sweet citrus flavours from the English Goldings hops.



Seasonal Beers

Gold Spice (4% abv) The Multi Award Winning light-coloured beer with plenty of late Boadicea hops and stem ginger added to the cask for a delicious ZING of fresh ginger.



Gold Hill (4% abv) Spring

Golden in colour full of citrus and floral aromas. Hoppier than Gold Standard with the addition of English Cascade hops.



Award Winning Born to be Mild (3.6% abv) Our newest award winner! Lightly hopped ruby mild, rich and fruity with a slight smoky bitterness.



Wiltshire Pale Ale (3.8% abv) Summer

Challenger, Boadicea and Golding hops dominate this very pale ale, giving a floral and toffee aroma leading to a crisp dry taste.



Cornerstone (4.8% abv) A dark strong beer with plenty of hops. A rich, complex balance of malt and English hops with a long, satisfying finish.



Solar Brew (3.8% abv) Spring/Summer

Brewed using heat produced in our Solar panels on the roof of the brewery. A pale beer with a fine balance of pale malts and light hops.



Award Winning Keystone Porter (4.5% abv) Autumn

A rich smoky dark porter with a subtle blackcurrant flavour from the Brambling Cross hops. A substantial winter beer.



Award Winning Cheer Up (the days are getting longer) (4.6% abv) Winter/Spring

Tawny in colour, malty to start with bitterness and hops coming through in the finish. Lovely Fuggles in the cask!



Doorman (3.4% abv) Winter

A mix of Large One and Porter. This very dark beer retains the depth of flavour of the Porter and retains the smoothness of the malty Large One – Genius!



VPA (4.6%abv) Summer

Light in colour with subtle malt flavours and medium bitterness leading to crisp hop flavours and aromas from Goldings and Bodecea Hops.



Brewery Ethos

Keystone Brewery assesses every business and brewing decision in terms of environmental and local sustainability. Not just barley grown in the fields around the brewery, English hops and water from a local borehole, but also pumps and brewery equipment sourced locally, the same with our vehicle, bottles and many other brewery essentials. Every pint of Keystone beer is produced in the most sustainable way possible. As mentioned the water used in the brewing process is pumped from local boreholes and there are also have plans to begin water harvesting in the future.

Availability in Wiltshire

Beers may be purchased direct from the brewery which is usually open on a Monday and a Friday but it is advisable to call first.

Keystone beers are available in three sizes of cask, pin (36 pints), firkin (72 pints) and kilderkin (144 pints) either sedimented or bright, as well as in the following smaller sizes:- Polypins - 10 litres (18 pints) and 20 litres (36 pints)

Beers are sold in many local inns and free houses in the county for further information contact the brewery [via their website](#)

Source

Information from the Brewery Website