

Get the **BEERS** IN



John Gill

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SIXER IS MAKING ITS MARK IN SHEFFIELD 6 IN MORE WAYS THAN ONE – FRANCESCA HURLEY RAISES HER GLASS TO AN ALE WITH AN AIR OF FAMILIARITY.

On hearing the word Sixer most people will, we hope, automatically think of this magazine. However, a new day has dawned and when someone asks you to pass them a Sixer, you could be reaching for a nice, cold beer.

It's true ladies and gentlemen; Sixer has established itself as such an integral part of the community that you can now partake of a Sixer Pale Ale. Thanks to the good people at Bradfield Brewery, your favourite monthly read can now be enjoyed alongside a very fine ale of the same name. Look out for this tasty tittle when it is officially launched at the Sheffield Beer Festival later this month.

The Bradfield Brewery has excelled there in the past, winning first prize in the bitter category for their Brown Cow ale, so there is every chance that Farmers Sixer could pick up an award or two when it makes its debut.

The beer, officially called Farmers Sixer, is a whopping six per cent strength, the strongest beer that is produced at the brewery. That is about the most alcoholic beer they can manage under their current capacity. This is definitely a beer to be sipped and savoured.

We went along for a chat with the Gill family, the owners of Bradfield Brewery, and with their head brewer, Paul Ward, to find out a little bit more about the amber nectar.

“We thought it would be fun to help promote a local magazine with its very own beer,” explained John Gill. “People always like to try different beers and it is always good to have the opportunity to make a new beer.”

John's son, Richard, who is currently an apprentice brewer, chose the types of hops used in the Farmers Sixer ale. “We used a mixture of English and German hops,” he



Back row (L-R): Paul Ward, Richard Gill, John Gill
Front row (L-R): Sue Gill, Lisa Gill



Head brewer Paul Ward

explained. “It is made up of English malt, mostly English hops and two German varieties for a different aroma.”

The careful selection of malt and hops means that each ale produced at the Bradfield Brewery is distinctive in taste, and Farmers Sixer ale is no exception. The recipe is based on one of the brewery's best selling beers, Farmers Blonde. The Sixer is a strong, lager type ale however, with a light straw colour and a fruity, pleasant and refreshing finish.

Part of the brewery's success must be down to their wise investment in their own borehole, which keeps the farm stocked with fresh, spring water. This is used in all the brewing processes and to clean out all the brewing equipment – so no tap water ever gets used. Richard, who was interested in brewing before the family went into the business, knew that spring water would make all the difference.

Farmers Sixer is produced in the same way all the other Bradfield Brewery's beer is made – right on the premises with help from all the family. The brewery grinds their own malt, something that other micro-breweries don't usually do.

“We believe it makes the brew fresher and improves the quality,” John said. After milling, the malt is added to hot liquor in a vessel. Hot liquor is essentially water but what is critical at this stage is the temperature. Keeping the liquor hot ensures the starch in the malt is broken down into sugars, creating wort. From here, the hops are added which make up the bitterness and aroma for the ale.

The mixture is then cooled down and taken to the fermenting room, where after a few days it is moved to casks or bottle. One ‘batch’ of ale can fill two tanks, which can fill 40 casks. Farmers Sixer will initially be delivered in casks and in bottles, so look for both in your local off licence or pub. So get out there and support both the Bradfield Brewery and Farmers Sixer – just remember to sip it! ■

OFF-LICENCES STOCKING FARMERS SIXER*

Threshers
206 Crookes
Sheffield S10 1TG
Tel: 0114 266 6754

The Dram Shop
21 Commonsides
Sheffield S10 1GA
Tel: 0114 268 3117

The Local
8 Middlewood Road
Hillsborough
Sheffield S6 4GY
Tel: 0114 234 3678

Steves Taplin Stores
84 Taplin Road
Hillsborough
Sheffield S6 4JF
Tel: 0114 220 6104

Archer Road Beer Stop
57 Archer Road
Sheffield S8 0JR
Tel: 0114 2551356

Loxley Post Office
501 Loxley Road
Loxley
Sheffield S6 6RQ
Tel: 0114 234 3586

PUBS STOCKING FARMERS SIXER*

Gardener's Rest
105 Neepsend Lane
Sheffield
S3 8AT
Tel: 0114 272 4978

Robin Hood
Greaves Lane
Stannington
Sheffield S6 6BG
Tel: 0114 234 5665

Walkley Cottage
46 Bole Hill Road
Sheffield S6 5DD
Tel: 0114 234 4968

Strines Inn
Mortimer Road
Sheffield S6 6JE
Tel: 0114 285 1247

Old Harrow
165 Main Street
Grenoside
Sheffield S35 8PP
Tel: 0114 246 8801

Cask & Cutler
1 Henry Street
Sheffield S3 7EQ
Tel: 0114 249 2295

Kelham Island Tavern
62 Russel Street
Sheffield S3 8RW
Tel: 0114 272 2482

Hillsborough Hotel
54-58 Langsett Road
Sheffield S6 2UB
Tel: 0114 232 2100

Commerical
107 Station Road
Chapelton
Sheffield S35 2XF
Tel: 0114 246 9066

South Yorkshire Police Social (Niagra)
Niagra Road
Sheffield S6 1LU
Tel: 0114 296 4945

* Available from 28 September