

Franklin's Brewery (1980) - BREWING AGAIN!

Franklin's Brewery has been revived and will now be offering beers to select venues.

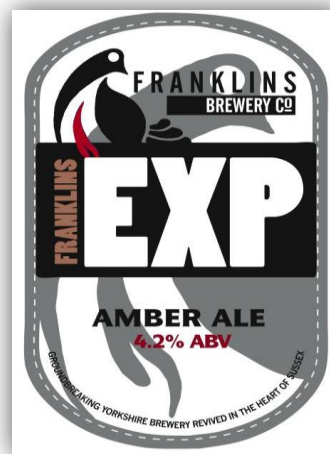
With a history spanning more than 30 years, Franklin's Brewery has a reputation for quality ales, and as the new owners, we are proud to continue this tradition of excellence. Having moved the brewery down from Harrogate, we suffered a significant setback when half of the brewing equipment was stolen while we were sorting out where and how to get set up.

However, with the support of another local micro brewery, we are now up and running and the first three Franklin's beers are out of the pot. These include: Franklin's (Original) Bitter, Franklin's Dry Hop, and Franklin's EXP. With more to follow, we invite you to take part in the revival - give us a try.



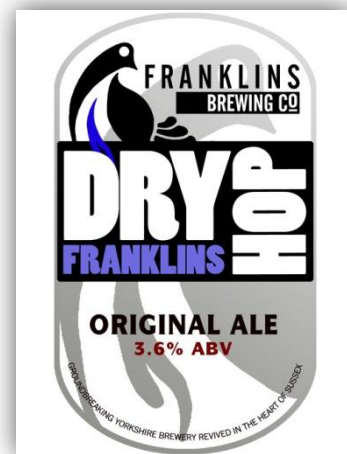
Franklins Original : 3.8%

A golden and slightly malty beer with a hint of biscuit flavour, flower, citrus and fruity flavours.



Franklins EXP : 4.2%

A crisp English bitter at 4.2%, rich in flowery aroma with a nice dry finish and a harmony of malty sweetness and bitterness.



Franklins Dry Hop : 3.6%

A delicious ruby light bitter at 3.6% with a memorable fruity aroma nicely combined with a subtle malty sweetness and a longer medium bitter aftertaste.

How it all began in 1980

For those of you interested in the history of Franklins Brewery, I have included a narration from Sean Franklin from his Roosters Brewery website. Sean was the founder of Franklins Brewery in 1980, and is now the owner of Roosters Brewery.



“To get started, I found an old barn at The Gardeners Arms in Bilton, Harrogate. The building needed a good clean out, drains installing, a concrete floor and Planning Permission. The local Harrogate CAMRA branch helped along the way. I installed a 7 barrel brewery I'd put together out of second hand tanks. Eighteen months after my Goose Eye visit I started brewing at Franklin's Brewery.

The first brewday started badly. The mash tun floor, made of wicker by a blindman in York, floated above the mash having lost its anchorage in the bottom of the tank. It was an eighteen hour day but the beer turned out well. I enjoyed the brewing – delivering beer in the taxi that I was driving as the day job. When I started, I did all the work (not very well) from start to finish.

If I needed any brewing advice I turned to Jeff Ellison of Phillips yeast in Armley. He had been a microbiologist with Scottish and Newcastle breweries and was a rare breed who never wasted a word. I gave up the Franklin's after 4 years or so. It was right at the start of the small brewery movement and I just got bored knocking my head against the brick wall of the tied market. My landlord raised the rent beyond what the turnover could stand. I sold the brewery to Tommy Thomas.



- END -