



# MEANTIME LONDON



**EXCLUSIVE TO  
THE OLD BREWERY  
GREENWICH**

## HOSPITAL PORTER

**OAK AGED & BLENDED**

**8.0% ABV**

**LIQUID LONDON**

As the London brewers were at the forefront of applying new scientific and technological advances to beer making the manufacture of Porter changed considerably during its life. By the time the Old Brewery was built in 1836 Porter was a blend of 'stock' or 'stale' beer, matured in giant wooden tuns for up to two years, with young or 'mild' beer.

Meantime Hospital Porter is made in the same fashion. Twelve months oak aging has lent a woody, smokiness to our 'stock' Porter, which we have blended with a younger beer which adds vitality to the brew.

We trust that the beer would be recognisable to the retired sailors whom the original Royal Naval College brewery was set up to supply.

### FOOD PAIRINGS

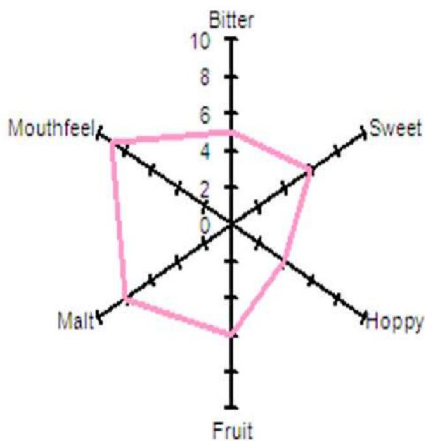
Meantime Hospital Porter goes well with native or rock oysters, steamed venison pudding or offal of any sort. This is one beer that is best not overchilled, and, like the original Porters, will mature with age.

750ml bottles &  
30litre kegs  
at the Old Brewery

**BEER COLOUR**



serve chilled



Flavour

Profile

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