
ABBEYDALE BREWERY
1996
30
YEARS
2026
SHEFFIELD
BEERWORKS
EOT Ltd
- Employee owned since 2024 -

THERE'S NOTHING MORE SOCIAL THAN BEER...

Abbeydale Brewery started life all the way back in 1996, when our brewery founder Patrick Morton began to brew the beers he loved to drink in an old steelworks in the Sheffield suburb of Abbeydale.

We blend creativity and innovation with heritage and tradition, reflecting these values across our beers. Our house style could typically be described as pale and hoppy, led by our iconic cask ale, Moonshine - but that's not all we can do! As the beer world has evolved so have we, with our talented brewers adding all manner of beer styles from Double IPAs to mixed fermentation barrel aged saisons to our repertoire, continually pushing the boundaries of what we can create.

Our reputation has been built on producing consistently excellent beer, providing exceptional levels of customer service, and just a hint of eccentricity. We truly believe in the power of beer as a mechanism to bring people together, and strive to create a diverse and delicious range which covers the whole spectrum of beer drinkers.

Put simply, we love and celebrate great beer in all its forms!



WE'RE PROUDLY EMPLOYEE OWNED

In October 2024, Abbeydale Brewery, along with our pub **The Rising Sun** became 100% employee owned - strengthening our commitment to our team and our independence, and ensuring the legacy of the business for years to come. The trust is known as Sheffield Beerworks EOT Ltd, a company name collectively chosen by our Co-Owners. In May 2026, we added another venue to the family - **Abbeydale Beerworks**, our brewery taproom located just 200 steps from the brewery doors

We were named Employer of the Year in 2025, in recognition of our trailblazing transition to employee ownership.

Truly people-powered beer!

SHEFFIELD BEERWORKS EOT Ltd

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OUR AWARDS

In our long history, our fantastic range of beers has won many awards, including our flagship beer Moonshine bringing home the bronze medal for golden ales at the prestigious Champion Beer of Britain awards in 2018. Plus our Black IPA, Black Mass, achieved the accolade of Overall Champion in the SIBA (Society of Independent Brewers) small pack awards in 2023, making it the best beer in can in the country! Head to the **Beer Pages** for more.

Some of the awards we're most proud of are the two Lifetime Achievement Awards won by our brewery founder, Pat - one from CAMRA (the Campaign for Real Ale) in 2010, and another from the Brewer's Journal in 2025, recognising the huge contribution he has made to the beer industry nationwide, and in celebration of his remarkable legacy.

In 2025 we were named finalists at the prestigious BBC Food & Farming Awards, followed by in 2026 being shortlisted for both Business of the Year at the Yorkshire Business Awards, and Manufacturer of the Year at the Made in Sheffield Awards.




HEATHEN
AMERICAN PALE


Abbeydale
BREWERY
DAILY BREAD
TRADITIONAL BITTER
DECEPTION
MOONSHINE
ABSOLUTION
STRONG GOLDEN ALE
BLACK MASS


ABBEYDALE
BREWERY

SHEFFIELD: OUR CITY

Sheffield is a former steel town which stubbornly and lovingly retains many elements of its industrial heritage. The Abbeydale Road area in which the brewery is based is a vibrant part of the city which is home to a huge selection of independent businesses, including many excellent bars and pubs. It's a fantastic community which we're proud to be part of and support.

Sheffield also has a rich beer history, and boasts one of the highest number of breweries per capita in the country.

Our brewery founder, Patrick Morton, is familiar with our city's industrial past, his family owning Morton's Cutlery Works for generations. Although this industry has declined over the last century, we like to think that the rise of Sheffield as an independent brewing powerhouse reflects how our city has moved on, celebrating the past and using our experiences to create new life and industry on our own terms.

The whole history of Abbeydale Brewery is about embracing the experience of doing things our own way.

MADE IN SHEFFIELD



QUALITY CONTROL AND TRAINING

A commitment to learning, training, and personal development is a value instilled in us company-wide.

Many of our team across brewers, sales and marketing have been awarded the General Certificate in Brewery qualification, accredited by the Institute of Brewing & Distilling, so we have a deep understanding of brewing processes and can express ourselves creatively and professionally across a wide range of beer styles.

We're absolutely committed to the quality of our beer, and have a fully trained in-house sensory analysis panel, who strive to ensure consistency and quality control across our range.

We have also invested in the very best equipment to analyse our beer carefully and in detail. Our quality control processes are robust, precise and meticulously recorded, and we pride ourselves on achieving outstanding results and ensuring the highest levels of consistency.

We use a gluten reducing enzyme in all of our recipes, to produce a wide range of Gluten Free beers. Our beers are regularly tested at a UKAS accredited laboratory, and we use a lateral flow test prior to packaging before each and every batch of beer leaves the brewery, ensuring they contain under the 20 parts per million (PPM) threshold required to label them as Gluten Free. This process has no detrimental effect on the flavour or quality of the beer, and we label our products clearly to ensure your gluten sensitive customers have the information available to enjoy these beers with complete confidence. Look for this icon: GF



HERITAGE BEERS

Cask ale is a huge part of British culture, and of Abbeydale Brewery's history - a link to our past and a big part of our future. A well kept pint of independently brewed real ale, enjoyed in a traditional British pub, is for us one of life's great pleasures.

All of these beers have been with us for many years, some since our very beginnings in 1996, and have become an important part of the Yorkshire beer scene with many faithful followers.

In this brochure we have our permanently available Heritage beers, but we also produce specials in different series' that can provide variety and interest to your customers. These specials change regularly to keep our offering and beer fresh, check our **website** or drop us a line for current availability.

In 2016 we engaged Sheffield based Field Design and artist James Green to update the branding and ensure the beers continue to look as relevant today as they still taste. And in 2020 we made these beers available in can for the first time, using the same recipe as for cask with just a little sparkle added prior to packaging.

CASK BEER... A THING OF BEAUTY







MOONSHINE - 4.3% ABV GF

Our flagship pale ale, and most well-known beer – the most commonly found beer on Sheffield bars throughout the past decade. Moonshine has been in production since the origins of Abbeydale Brewery back in 1996, when we were one of the pioneers experimenting with American hops which had rarely before been seen in the UK.

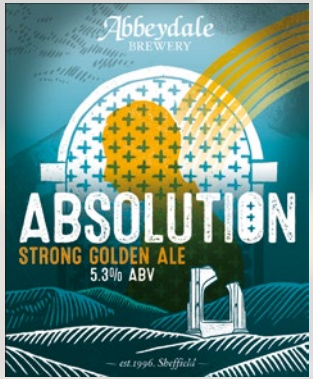
Over 25 years on, Moonshine is still a firm favourite of many. Hopped with Willamette, Delta, Citra, Chinook & Centennial, this is a beautifully well-balanced pale perfect for any occasion.

Multi-award winner and Bronze medal winning Golden Ale at the Champion Beer of Britain Awards 2018

WE SOLD 10,000 CANS WITHIN 2 WEEKS OF LAUNCH!

First Brewed: 1996 **OG:** 41.3 **PG:** 7.9 **IBU:** 24





ABSOLUTION - 5.3% ABV GF

Fruity, premium strength golden ale in the classic British style, showcasing hops from around the world.

Willamette and Cascade in the American corner bring fruity, floral flavours, which are beautifully balanced by Bobek and Spalt grown by our neighbours over on the continent.

Expect a subtle sweetness and a long-lasting finish.

Six time Champion Beer of Yorkshire medallist

THE VERY FIRST BEER WE EVER BREWED!



First Brewed: 1996 **OG:** 50 **PG:** 9 **IBU:** 29



BLACK MASS - 6.66% ABV GF VG

Part of our heritage range, Black Mass is one of the world's longest standing Black IPAs. A well-bodied, generously hopped dark beer with a complex malt backbone. Delectable aromas of dark chocolate, coffee, pine and burnt toast give way to flavours reminiscent of bitter chocolate, fruitcake and raisins.

A beast of a brew!

Our most decorated beer, including four time Gold Medal category winner in the CAMRA Champion Beer of Yorkshire Awards, and category Champion five years running at the SIBA NE Independent Bottle & Can Awards



First Brewed: 1996 **OG:** 65 **PG:** 14.1 **IBU:** 155



DAILY BREAD - 3.8% ABV GF

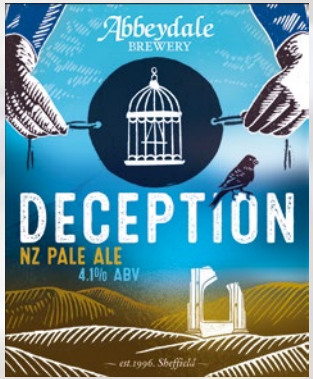
Brewed to satisfy the traditional English bitter drinkers in our own pub, and ideal for anyone who enjoys this most British of beer styles.

Our take on a classic Bitter is copper coloured and well-balanced with malty flavours and a smooth finish. Using a blend of Bobek and UK grown Fuggles hops, for a delicate, subtly spicy flavour.

National Bronze (2020) and Regional Gold medallist (2022 and 2026) Best Bitter category at the SIBA Bottle & Can Awards



First Brewed: 2007 **OG:** 36.5 **PG:** 7 **IBU:** 24



DECEPTION - 4.1% ABV GF

Light and refreshing New Zealand pale ale, showcasing the incredible Nelson Sauvin hop, famed for delicious citrus flavours with hints of gooseberry and white grape.

Primarily hopped with Nelson, Deception is balanced by the addition of other hops including Amarillo and Galaxy, giving a crisp bitter finish.

Twice Champion Beer of Sheffield winner



First Brewed: 2008 **OG:** 40.3 **PG:** 8.5 **IBU:** 45

BREWERS' EMPORIUM

We love beer in all forms and are always keen to experiment with new recipes and ideas. We're very proud to have an enthusiastic production team with a wide range of tastes and experiences, so we developed the Brewers' Emporium as a way of expressing this. Here we embrace the latest in beer trends, drawing inspiration from the explosion of creativity in craft beer scenes around the globe. Expect also rare historical styles, mixed fermentation beers, and, in classic Abbeydale style, a few completely new creations!

While many of these beers are seasonal or special releases, we have made 5 of them available all the time - Heathen, Heresy, Voyager, Serenity and Reverence - so you can offer your customers a consistent supply. Please visit our **website** for full details of our current availability.

Our designer, James D Murphy, creates this range's distinctive artwork.





HEATHEN - 4.1% ABV GF VG

Mosaic hopped American pale ale

This wonderfully refreshing pale session beer showcases the marvellous Mosaic hops from the Yakima Valley. Bursting with tropical fruit flavours and a firm citrus bitterness.

One of our flagship beers, very drinkable and a great introduction to the fruity hops and bold flavours which can be found across our Brewers' Emporium range.

OG: 39.5 **PG:** 7.5 **HOPS:** Mosaic **IBU:** 60









HERESY - 4.5% ABV GF

Crisp, classic lager

A clean and crisp sessionable lager in the continental style, with a fresh and floral aroma. Noble hops and low bitterness provide an easy drinking beer with a clear and bright presence in the glass.

Gold Medal winner at the SIBA Regional Independent Keg Beer Awards (Premium Lager category) 2020

OG: 40.9 **PG:** 6 **HOPS:** Hallertau Tradition **YEAST:** Diamond Lager Yeast **IBU:** 20





VOYAGER - 5.6% ABV GF VG

Citra, Centennial & Mosaic IPA

Oozing juicy citrus and tropical fruit flavours from dry hop additions at 17 g/l, this is a flavour-packed and aromatic beer with a vibrant finish. West Coast bitterness meets East Coast fruitiness, with a touch of Munich Malt for colour.

Regional Silver medallist (IPA Category) at the SIBA Digital Beer Awards 2020 and 2025

OG: 51.2 **PG:** 8.5 **IBU:** 75





SERENITY - 3.8% ABV GF VG

Cascade and Galaxy Session IPA

Here we've lowered the ABV but still packed the hops in with 14g/l of dry hopping.

Featuring the sumptuous Galaxy from Australia and the ever-reliable US Cascade hops, this is a perfectly balanced session beer, with oodles of hoppy goodness!

OG: 36.5 **PG:** 7 **IBU:** 60





REVERENCE - 0.5% ABV GF VG

Low Alcohol Pale Ale

A new addition to our offering, introduced in 2026 in response to changing consumer requirements. Designed to sit comfortably within our already expansive range, further improving the extent of our creations and demonstrating our commitment to making our products as accessible as we can.

Bronze Medal Winner at the Free From Awards 2026

OG: 18 **PG:** 16 **IBU:** 35





DELIVERANCE

Double IPAs

Here our brewers have free rein to produce some of our most heavily hopped beers, often featuring exciting experimental hops and pioneering the use of new techniques and hop products.



SALVATION

Stouts

Prepare to be granted Salvation!
Our rotating series of dark and brooding stouts and porters, with each iteration taking inspiration from all manner of our favourite flavours - from Rocky Road to Espresso Martini!



UNBELIEVER

Sour beers

We Believe! Our Unbeliever series ranges from subtly tart to face scrunching & lip-smacking! We've dropped the pH and gone for an accessible ABV, but ramped up the flavour with a variety of carefully chosen fruits, herbs and spices.



WANDERER

IPAs

Let your mind wander free with our Wanderer series of constantly evolving IPAs, influenced by beers our team have enjoyed on their travels. Expect big hoppy NEIPAs, punchy West Coast styles and anything else that takes our fancy.

All our beers are gluten free



INDULGENCE

Sweet Treats

A series of sumptuous beers celebrating all manner of tasty delicacies. A staff favourite to create recipes for, and a great way to spoil yourself!



LAST RITES

Barley Wine

A truly special beer. First brewed in 1997, this is a full-bodied barley wine with a tempting aroma of rich caramel and a fresh citrus kick.



LOST SOULS

Imperial Stouts

Big, dark and boozy and a real favourite of our brewteam to create, despite the challenges involved in reaching the lofty heights of 10%+ on our brewkit!



METHUSELAH

Barrel Aged

Just occasionally, we like to barrel age something special and unique. Keep a look out for these rare treats, they don't tend to last for long.

All our beers are gluten free

GLOBETROTTING PALE ALES

An ever-changing and evolving menagerie of hop forward beers, designed to showcase the international cornucopia found within our wonderful hop store. These beers are available across cask, keg and can with releases including...

CLOUD PEAK



HOMESTEAD



PATHFINDER



HINTERLAND



OUTBACK



WILDERNESS



All our beers are gluten free

SEASONAL SPECIALS

A beer for all occasions (and weathers!)... examples include:

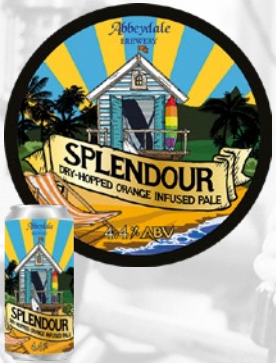
PILGRIM



TREEHOUSE



SPLENDOUR



EXPERIMENTAL SPECIALS

Beers made with exciting and innovative products and processes...

CULTIVATOR



AQUANAUT



AERONAUT



All our beers are gluten free


SERENITY
SESSION IPA - CASCADE & GALAXY
VOYAGER IPA
CITRA, CENTENNIAL & MOSAIC
HEATHEN
AMERICAN PALE ALE
HERESY
LAGER
Abbeydale
BREWERY

FUNK DUNGEON

MIND YOUR HEAD...

Our much acclaimed mixed fermentation project was established in 2018, led by our brewer Jim Rangeley. The beers released within this range are aged and often soured in barrel to produce unique and experimental nano-batch brews.

We use mainly neutral barrel stock, as the interaction between beer, wood, and time is something which is of huge interest to us, alongside the development of our own “house” cultures. This allows us to release an eclectic and exciting selection of beers, highlighting healthy fermentation and great flavour.

The Funk Dungeon range was the recipient of the Brewers Journal “Branding of the Year” Award in 2022, and Jim himself won the title of “Brewer of the Year” in 2024.



SPARKLING HOP WATER

The first alcohol free offering from Abbeydale Brewery

More people than ever are embracing no and low alcohol alternatives to their usual tipple, and this trend looks set to continue.

Whilst we have absolutely no plans to stop making our beers, we do want to make sure we're adapting to what our drinkers want to drink, so that means adding something completely new to our range - introducing our **Sparkling Hop Water**.

We start with the very same Yorkshire water we use for our award-winning beers, infused with carefully chosen hops from our magnificent hop store. A dash of lemon juice to lift and a burst of bubbles… and that's it! We like to think of this process as a fresh take on tradition and showing off our ingredients in a whole new way.

No artificial flavourings, sugar and caffeine free, naturally low in calories and carbohydrates, vegan friendly and gluten free.

0% ALCOHOL, 100% REFRESHING.

Find out more about our spritzy, soft drink **here**...





COLLABORATIONS & COMMUNITY

The power of collaboration is really important to us, so we love to build relationships with not just other breweries but businesses from other industries who share our values too. This spirit of community and collaboration sits right at the core of our ethos.

We've worked with amazing breweries from around the globe, including Thornbridge, Siren Craft Brew and Magic Rock from the UK, and GABF Gold Medal winning breweries NoDa and Griffinclaw Brewing from the United States. Plus we've created beers with local tea merchants Birdhouse, chocolate makers Bullion, hop suppliers Yakima Chief and many more!

We also undertake a wide array of charity work, focusing on small local charities and supporting our customers in their fundraising endeavours. Charities we have worked with over the past decade have collectively benefited from over £20,000 of donations.

OUR BEER, YOUR BRAND

Did you know that we can offer a rebadge service, enabling you to have your own house beer on the bar, or branded 440ml cans?

Our range of regular beers is available to choose from, and for larger orders there's even the opportunity to create a beer specifically for you!

Click here to find out more.





GET IN TOUCH

Whether you are a large wholesaler looking for tenders, a global importer enhancing your range overseas, down to a small UK based independent pub or retailer - we would welcome the opportunity to show you what Abbeydale Brewery are all about.
We're keen to support our customers however we can – we can offer extensive point of sale products (including glassware, beer mats, bar runners and other merchandise) alongside brand support, and have a team of dedicated sales staff in our office who will always be happy to help.

For any press enquiries, please email marketing@abbeydalebrewery.co.uk and someone will get back to you as soon as possible.
A selection of imagery which you are welcome to use (with credit where noted in the file name) is available **here**.

CHEERS! TEAM ABBEYDALE

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