



Nicola and Mark

## Full Circle Brewery

Mark and Nicola Sheridan and their family, Georgette and Claude, moved to Bridgetown six years ago and are now enjoying life on a 16 acre property, named ‘Secret Creek’.

Their long term plan was to establish a business which would provide an income and an idyllic lifestyle for themselves and their family.

They have been running a boutique brewery slowly expanding its capacity for a time when it will be able to provide Mark with a full time job, with the family pitching in of course.

“We mainly brew four types of beers, they are all very ‘hoppy’ beers. New England IPA (Indian Pale Ale), Extra Pale Ale XPA, IPA and a Red Rye Beer.

“Before India’s Independence the serving British troops would have their beer shipped from England, but because of the tyranny of distance and the heat in India the beer would go off before it could be drunk.

“It is believed that English style pale ale was birthed from the need for a beer that could survive the journey to and from India, a land too warm for beer brewing without the aid of modern technology. The increased alcohol and hop content would act as preservatives, giving IPAs the qualities that they are known for to this day, and over time it led to an acquired taste for ‘hoppy’ beer, which fuelled a demand for IPA beers.

“Now, when it comes to hops not all hops are the same, mostly hops are used to give beer a bitter taste, but there are also ‘aroma hops’ which give the beer its unique flavours and tastes and it becomes a trade secret on the amounts and blend you use,” Mark explained. *Read more in Current Issue*