

# Something's brewing at Edinburgh Marriott Hotel

In line with the craft brew trend that appears to be taking over the UK, a local hotel has 'hopped' on the bandwagon to create its very own brewed beer.

Teaming up with the local Stewart Brewery, the Edinburgh Marriott has developed 'This'le Do Nicely' – a biere de garde style brew, pairing two distinctive styles of hop.

Blending an American citrus hop with the tropical taste of New Zealand, the beer unusually uses Champagne yeast, which gives it a sparkling texture without being carbonated. The yeast also leaves a dry taste on the palate, offering drinkers a wine-like finish.

Taking more influence from the world of wine, the beer is uniquely served in a Vichy bottle; both look and feel makes it suitable for male and female drinkers.

The locally crafted brew has been a huge hit, with six cases selling out in less than two weeks. The hotel is currently working on its second brew as demand is so high.

Scott McCartney, Food and Beverage Manager at Edinburgh Marriott, said "Craft beer is all the trend these days and we wanted to develop a brew that was unique to the hotel and create a point of difference on our drinks menu."

Angela Humble, Director of Operations at Edinburgh Marriott, said: "Not only was it a fun exercise to get involved in but the beer is actually a sell-out success – we're already on our second brew. We hope visitors to the hotel enjoy the distinctive taste and a huge thanks to Stewart Brewery for helping us through the process."

Submitted by [Kat Woodcock](#)