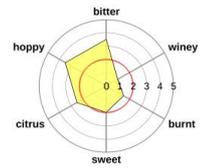




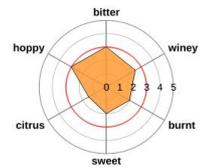
Beeston
Beeston
Norfolk

Afternoon Delight (3.7%)
An easy-drinking blonde ale, suitable for a lunchtime refreshment or as an evening session beer.



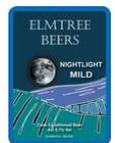
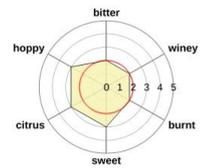
Buffy's
Norwich
Norfolk

Norwegian Blue (4.9%)
Copper-coloured best bitter, full-bodied and bursting with fruit and malt.



Elmtree
Snetterton
Norfolk

Thirst for Victory (4.0%)
Light golden ale with apricot and melon notes.



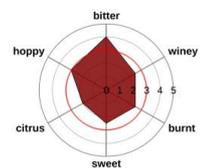
Elmtree
Snetterton
Norfolk

Nightlight Mild (5.7%)
An old style mild, strong with liquorice hints in the lasting nutty finish.



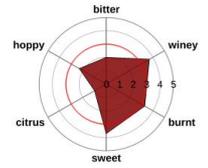
Golden Triangle
Norwich
Norfolk

Red Square (4.6%)
Rich golden red beer, with hints of fruit.



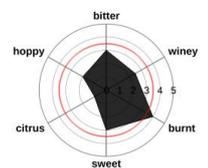
Grain
Harleston
Norfolk

Redwood (4.5%)
A malty traditional ale, richly red in colour. Well-balanced, with light bitterness and fruity sweetness.



Grain
Harleston
Norfolk

Blackwood (5.0%)
A traditional black stout, smooth and creamy with burnt toast dryness and a hint of coffee.



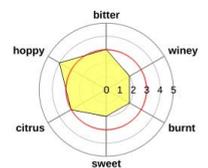
Great Yarmouth Brewing Co
Great Yarmouth
Norfolk

DNA (3.8%)
A thirst-quenching pale ale flavoured with a range of hops including Citra with dry pine and citrus flavours followed by a long dry finish.



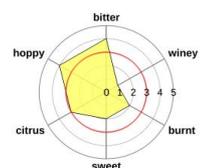
Great Yarmouth Brewing Co
Great Yarmouth
Norfolk

Finger Print (4.4%)
A refreshingly-styled golden ale with a fruity citrus aroma followed by a wave of deep citrus that fades away mellowing to a dry, fruity finish.



Humpty Dumpty Brewery
Reedham
Norfolk

Big Sharpie (5.0%)
A strong pale ale made with Columbus and Citra hops. Little Sharpie's big brother!



Jo C's
West Barsham
Norfolk

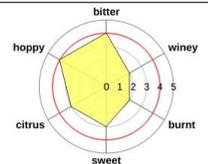
Norfolk Kiwi (3.8%)
An easy-drinking, lightly-hopped straw-coloured beer made using locally grown and malted Norfolk barley and blended with English and New Zealand hops.





Jo C's
West Barsham
Norfolk

Knot Just Another IPA (5.0%)
A golden hoppy bitter with a good blast of British Bodicea hops.



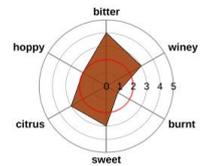
Mauldons
Sudbury
Suffolk

Blackberry Porter (4.8%)
A dark porter enriched with blackberries with a distinctive nose and flavour.



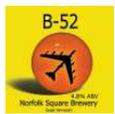
Molson Coors
Burton Upon
Trent
Staffs

Murderers Ale (3.6%)
Light amber in colour with a hint of maltiness in the aroma that comes out within the taste as well.



Norfolk Brouhouse
Hindringham
Norfolk

Moon Gazer Dark (4.8%)
A strong dark mild with a subtle blackcurrant aroma, full-bodied with a rich, fruity, sweet finish.



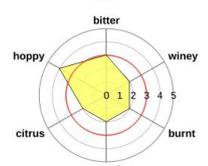
Norfolk Square
Great Yarmouth
Norfolk

B52 (4.8%)
A creamy, russet-coloured ale. Smooth on the palate with a light hoppy aroma. Brewed with a single hop that imparts a blackcurrant undertone.



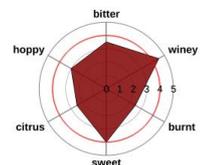
Ole Slewfoot
Norwich
Norfolk

Cabarrus Gold (3.6%)
Golden ale made with Sterling and Apollo hops.



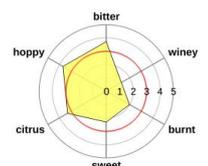
Opa Hay's
Beccles
Norfolk

Harald Godwinson 1066 (6.5%)
Bavarian yeast gives this beer a spicy aroma with a hint of cloves.



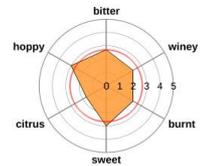
Panther
Reepham
Norfolk

Golden Panther (3.7%)
A light and refreshing golden ale with a citrus flavour and a floral aroma.



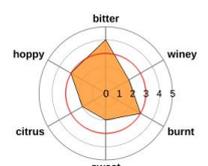
Sharp's
Rock
Cornwall

Doom Bar (4.0%)
Well-balanced bitter with spicy hop aromas, sweet malt and dried fruit, lightly-roasted malty notes and a subtle bitterness.



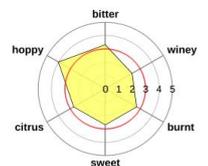
Star
Market Deeping
Lincs

Meteor (4.0%)
A traditional-style, amber-coloured bitter made with four different malts for a clean, balanced flavor with three UK hop varieties to add subtle hop aromas.



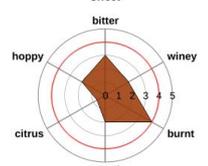
Waveney
Earsham
Norfolk

Welterweight (4.2%)
Golden-amber in colour; a sweet flavour with malt, pear and berries, and a slightly bitter finish



Winter's
Norwich
Norfolk

Geniuss (4.1%)
A full-bodied stout made with chocolate and caramalts to give a roasted flavour with a hint of liquorice.

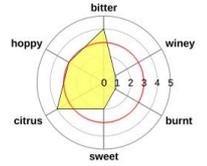




Winter's
Norwich
Norfolk

Storm Force (5.3%)

Light-amber, malty, sweetish strong pale ale with a delicate hop aroma and a moderate bitter finish.



Wolf
Attleborough
Norfolk

Golden Jackal (3.7%)

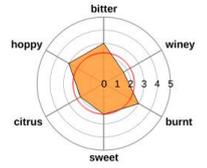
A hoppy, thirst-quenching, golden session bitter, with a flowery nose and slightly citrus aftertaste.



Wolf
Attleborough
Norfolk

Battle of Britain (3.9%)

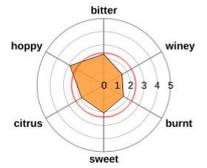
A copper-coloured ale using local malt with Challenger and Golding hops to produce a full-bodied brew.



Woodforde's
Woodbastwick
Norfolk

Wherry (3.8%)

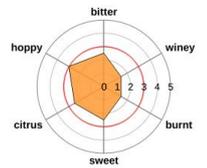
Fresh and zesty with crisp floral flavours, a background of sweet malt and a hoppy grapefruit bitter finish.



Woodforde's
Woodbastwick
Norfolk

Bure Gold (4.3%)

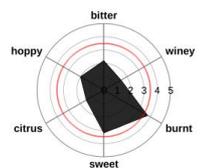
An aromatic amber ale brewed using pale and lightly roasted malts with American and Slovenian hops.



Woodforde's
Woodbastwick
Norfolk

Norfolk Nog (4.6%)

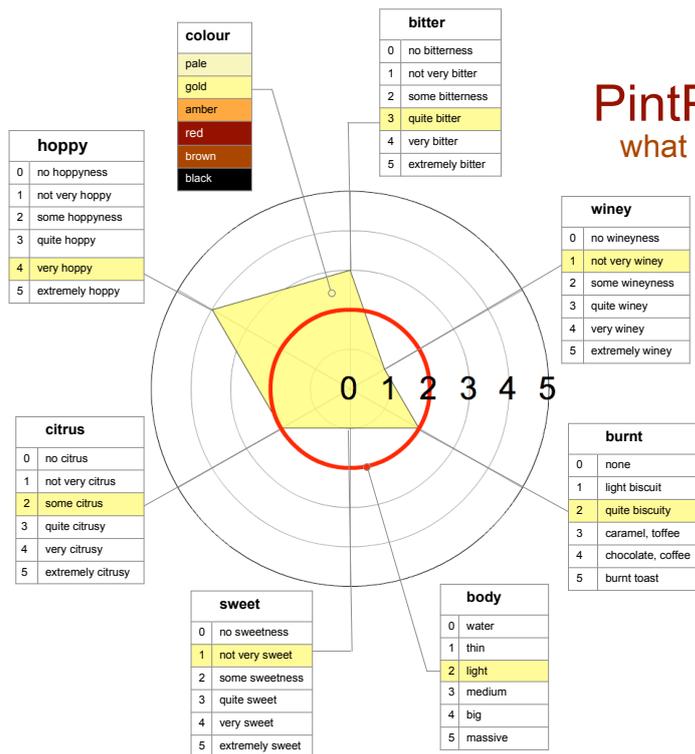
Smooth, rich and rounded old ale with hints of chocolate, treacle and liquorice.

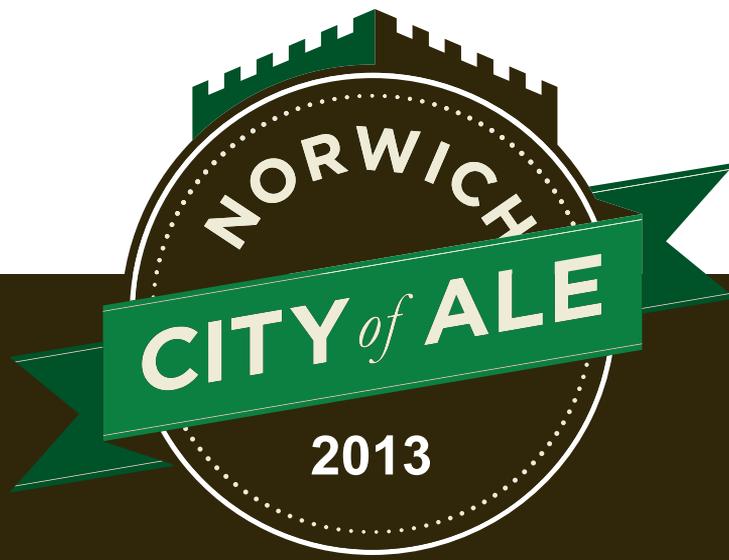


Yetman's
Holt
Norfolk

Red (3.8%)

Hoppy and dry. Whitbread Golding hops provide a fruity bitterness.





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Tim Hampson, Chairman
British Guild of Beerwriters

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Jeff Evans, Inside Beer

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taken the enjoyment of beer
on to a new plane"

Roger Protz, Editor,
Good Beer Guide

"This could be the template for
the beer festival of the future"

Darren Norbury,
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