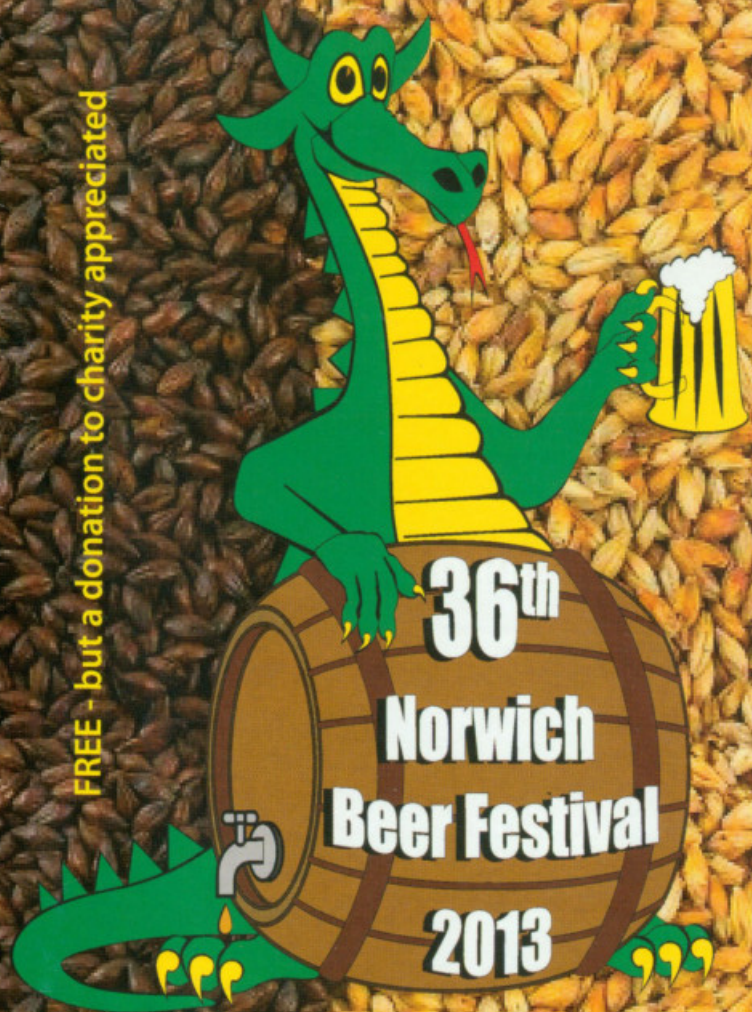


FREE - but a donation to charity appreciated



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THE RIBS REAL ALE PUB BY THE RIVER

Good luck to CAMRA for the 36th
Norwich Beer Festival

The Ribs welcomes all supporters of real ale

Pop in and see us for a bite or a beer

The Ribs of Beef, 24 Wensum Street, Norwich NR3 1HY
01603 619517 www.ribsofbeef.co.uk



£1.00 OFF
your first pint*
with this voucher

*valid until end of October 2013



Why not join
our email club



Getting Your First Drink

Please read this

As some things have changed!

Step 1 - Get In

At the entrance you will need to pay your entrance fee, or show your valid CAMRA membership card. At busy times we may need to control admission.

Step 2 - Get a Glass and a Beer Card

On your left as you enter you will find the Glass and Beer Card Stall.

Here you need to purchase a beer card to pay for your beer on the bars (which don't take cash) and also pay a deposit on a souvenir glass (½ pint tankard or 1 pint glass) £10 will get you a starter kit. You can ask the cashier for as many additional £5 or £10 cards as you think you will need. You can buy more cards at any time.

20p	20p	20p	20p	20p	20p	20p	20p	20p	20p
20p	20p	20p	20p	20p	20p	20p	20p	20p	20p
20p	20p	20p	20p	20p	20p	20p	20p	20p	20p
20p	20p	20p	20p	20p	20p	20p	20p	20p	20p

Anything you don't use on your beer card is refundable (or you can donate to charity at the end of your session). If you don't wish to keep your souvenir glass you can also get a £3 refund on it as you leave. Beer Cards can be used at further sessions in the week.

Please buy in units of £5 or £10, getting your cash ready and move away from the entrance once served.

Please look after your glass and beer card- don't leave them unattended on the bar.

Note: to discourage theft of glasses and cards from the public we reserve the right to restrict the number of cards and glasses we will refund to any one person.

BEER CARDS MUST BE KEPT COMPLETE - Damaged cards will be void

Step 3 - Get a DRINK

This programme will help you find a drink you will enjoy - and where it may be on sale if available to serve. The Cask Beer listings will give you the sort of beer it is as well as a more detailed description. The bottled beers listings also give a detailed description. The Ciders we have change with age, but the staff will guide you to one right for you. Pages are colour coded, as are the beer types. There is an index to the programme on the front cover.

Move to the area of the bar where you see the drink of your choice on sale (look for cards with the beer names on them). Hand your glass to a member of staff telling them clearly the beer name and how much you want - pint, half or third.

Hand your beer card to the volunteer staff member who served you, they will cross off the cost of the drink before handing it back to you.

We've made these changes - to the starter kit price and from tokens to Beer Cards in an effort to speed up the process of entry and service at the bar.

This should get you to the bar and your first drink faster than in previous years, and reduce the time others are spending in the queue behind you.

THE FESTIVAL COMPLEX



INFORMATION ABOUT
CAMRA, MEMBERSHIP,
PRODUCTS. VOLUNTEERING



FACILITIES FOR DISABLED
INCLUDE LIFTS, RAMPS AND
TOILETS. ASK STAFF FOR
ASSISTANCE

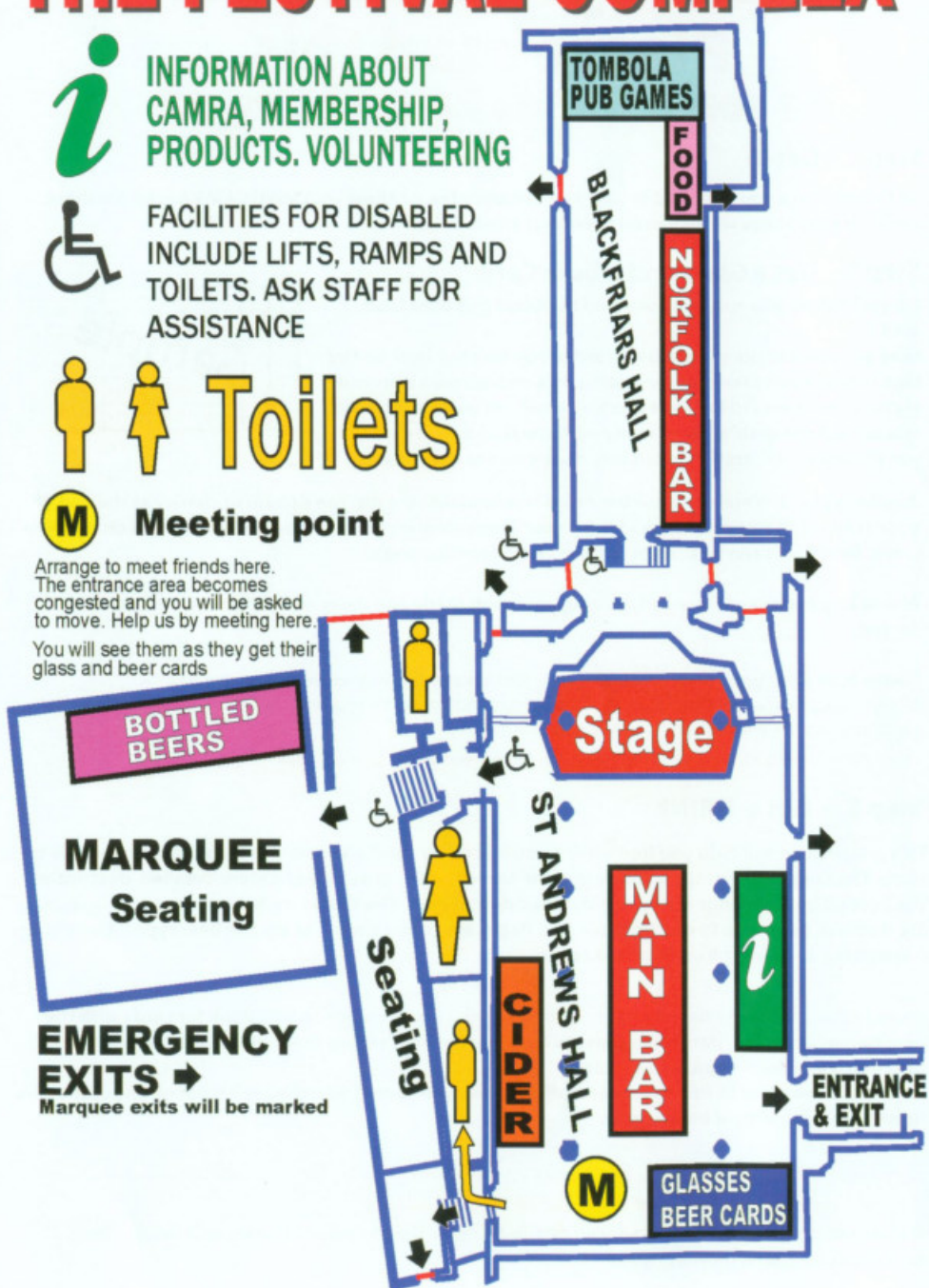


Toilets



Meeting point

Arrange to meet friends here.
The entrance area becomes
congested and you will be asked
to move. Help us by meeting here.
You will see them as they get their
glass and beer cards



**EMERGENCY
EXITS** →

Marquee exits will be marked

FINDING YOUR WAY AROUND THE FESTIVAL

Elsewhere in this programme you will find listings of all the beers, bottled beers and ciders that we expect to have during the week. Also entertainment listings for the main stage.

We have two main halls, and in addition the cloisters and a marquee.

Both halls have cask beer bars in them. The **Blackfriars' Hall bar** will have most of the **Norfolk brewery beers**. **St. Andrew's Hall houses all the other cask beers**, arranged in approximately alphabetical order by brewery. At the start of the week we go A to Z, although this system breaks down during the week as the beers are restocked into vacant spaces, but we do our best to keep them in the right area of the stillage (as we call the structure the beer casks are stored on). At the end of the week local beers may also appear on the St Andrew's Bar.

Remember not all beers are on sale at once, some quickly sell out, others take time to be ready to serve.

St. Andrew's Hall also houses the **Cider Bar**, where traditional ciders, perries and apple juice are available.

In the **Marquee** you will find **Belgian and other foreign bottled beers**, and a selection of English bottled beers, to drink here (bottles are not allowed to leave the bar).

Premium speciality soft drinks are also available in the Marquee. These include apple juices. Apple juice is also available on the cider bar. **Basic soft drinks** are also available free on all the bars.

Seating is available in the Marquee and Cloisters.

All areas are accessible, with ramps or lifts available to avoid steps.

Food, provided by outside caterers is available from Blackfriars' Hall. St Andrew's Hall has a **stall** selling beer festival related items, including **T-shirts and rugby shirts**. A range of books are on sale, including the **Good Beer Guide**, with a discount for members. This stall is also selling beer glasses from previous festivals. The friendly staff welcome your enquiries.

The Membership staff will be pleased to answer your questions about CAMRA and the Festival. All stewards will also be pleased to help you.

Finally on the stage of Blackfriars' Hall you will find a range of traditional pub games to test your skill and luck. With fabulous prizes to be won.

General Beer Festival Information

Opening Times

October	Mon. 28th	5.30pm-11 pm	
	Tues. 29th	11.30am-2.30pm &	5.30pm - 11pm
	Wed. 30th	11.30am-2.30pm &	5.30pm - 11 pm
	Thu. 31st	11.30am-2.30pm &	5.30pm - 11 pm
November.	Fri. 1st	11.30am-3pm &	5.30pm - 11 pm
	Sat. 2nd	11.30am-3pm &	6pm - 11 pm

Admission Prices

Lunchtimes: Tues. to Thurs. £1; Fri. & Sat. £2

Evenings: Monday & Tuesday £3; Wednesday £4; Thursday, Friday & Saturday £5

Prices are higher for evening session advance tickets

Glasses

Souvenir pint and half-pint glasses with the festival logo are available. If these glasses run out towards the end of the week, other glasses are used instead. Glasses from some previous festivals are available on the CAMRA Goods stall for collectors.

Full measures

Norwich Beer Festival uses oversized, lined glasses -- so ensuring that a full measure is pint is served every time. Lines at pint, half and third.

Membership

The CAMRA membership stand is in St. Andrew's Hall. CAMRA members can enter the festival free at all sessions but have to join any queue. Admission is subject to space restrictions (very limited Saturday night). You can also get information and questions answered here.

Soft Drinks

Speciality soft drinks are available in the Marque. Speciality apple juice is also available from the Cider stall. Free Lemonade and other basic soft drinks are available on all bars.

© 2013 N&N CAMRA
Norwich Beer Festival
is organised and run by
unpaid volunteers who are
members of the
Norwich and Norfolk
Branch of the
Campaign for Real Ale Ltd.
230 Hatfield Road, St Albans,
Herts.



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DUKE of WELLINGTON

TRADITIONAL REAL ALE HOUSE

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THANK YOU
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new for supporting our
2013 beer festival!

*Try our new range of Belgian
Bottled Beers!*

Enjoy your favourite takeaway with a
pint of real ale and friendly company!

*Just order your food to be delivered to the pub
or bring it in and we provide plates, knives,
forks and environment.*



*We even have the menu's
available - Indian,
Chinese, Fish and Chips etc.*

CAMRA Good Beer Guide Listed

Open Monday to Thursday:

12noon to 11pm

Friday to Saturday: 12noon to 12pm

Sundays: 12noon to 10.30pm

14 REAL ALES

GRAVITY SERVED

available all year round from
our glass fronted tap room

7 MORE ALES

ON HAND PUMP

REAL LOG FIRE

IN WINTER



Wednesday Special (12 Noon - 11pm)

*FOUR guest ales, changing every
week, just £2.00 per pint!*



Come and enjoy our Tap Room with a
selection of Belgian bottled beers, Budvar,
Erdinger and Riegele all on Draught.

91 - 93 WATERLOO ROAD | NORWICH | 01603 441182

Chairman's Welcome to Norwich Beer Festival

Firstly as Chairman of Norwich & Norfolk CAMRA may I extend a warm welcome to everyone attending our annual Beer Festival here in the impressive medieval St Andrews and Blackfriars Halls.

This is our 36th festival, the first one being way back in 1977, – and oh yes I was there. It so happened that I had recently moved back to Norwich after graduating from college, and along with a few friends we gave the festival a try. It was not an extravagant event. It was confined to Blackfriars Hall and took place over a weekend. As I remember there was a choice of about just over twenty ales available and not one of them was brewed in Norfolk. I had only recently been converted to real ale and CAMRA was but a name to me then. I could little have imagined that around 35 years later I would be Chairman of Norwich & Norfolk Branch.

What changes there have been. This week we expect the usual queues to form at the door for both lunch and evening sessions. People will crowd in to collect their glasses and beer cards and take off to view lines of cask ales before deciding which ones to try. There will be over 200 cask ales available during the week coming from all over the UK and beyond including many beers from Norfolk's 30 or so local breweries. Also available is a large range of cider and perry. Foreign beers, mainly bottled, are in the marquee which has become a popular addition to the festival over recent years.

We are fortunate to live in a lovely county and a fine city. We are proud inheritors of old hostelries that have become fine pubs. Let us not forget that during the 1970s we nearly lost them all to large corporate companies whose only concern was to sell keg beer make big profits and that it was CAMRA who took the lead in campaigning against them. So sup your glasses of real ale at our festival. You are celebrating CAMRA's success.

May I also note a significant change to this year's festival which is the introduction of 'beer cards' for purchasing beers which replaces the familiar token system. The new system is explained elsewhere in the programme

Lastly, can I appeal to you all to give generously to our 2013 Branch charity, The Norfolk & Norwich Association for the Blind. As many of you are probably aware, ex Norwich City footballer Jeremy Goss is the organisation's Events Fundraiser and this year's Beer Festival happens to coincide with the 20th anniversary of Norwich City's historic UEFA cup run and the 2-1 away victory against Bayern Munich in which Jeremy scored City's first goal.

The new beer card system still allows you to donate. You may place your card in the box at the Glasses Stall when you leave the festival and the value of the unused squares on your card will be donated to the charity. Alternately you may donate money in any of the numerous collection boxes that are deployed around the hall.

Enjoy the festival!

*Warren Wordsworth,
Branch Chairman*

KING'S HEAD

CASK ALE HOUSE

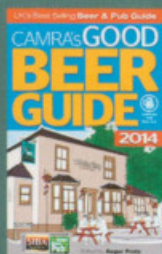


A friendly and welcoming traditional ale house offering an ever-changing selection of top quality cask ales from East Anglian microbreweries

"This is the English pub as a home from home, a place to drink great beer and engage in pleasant banter with good-hearted souls."

The Telegraph

We'll be featuring special ales during the Norwich Beer Festival



Norfolk CAMRA
Pub of the Year
2006 & 2008



kingshdnorwich



42 MAGDALEN STREET NORWICH NR3 1JE

Social Secretary's Welcome

I would like to welcome you to the 36th Norwich Beer Festival and hope you enjoy the fine range of beers and cider available. As Social Secretary for the Norwich and Norfolk branch of CAMRA my role involves organising campaign trips, brewery visits, branch meetings and other social events.

The regular events that take place within our branch are as follows. On the 1st Friday of every month, Adrian Hennessey organises visits to 5 pubs within Norwich (First Friday Five). Branch Meetings are held on the 3rd Tuesday of every month (excluding October) and where possible I endeavour to spread these evenly between City and County pubs. Offers of a free room holding from 30 to 60 people are welcomed.



Norfolk Brewhouse brewery tour



On the last Friday of every month (excluding October and December) a Campaign Trip takes place where we visit up to 5 rural pubs promoting and drinking real ale and real cider where available.



Batmans Brewery Fermentation room



Locks in Geldeston - following presentation of Norfolk Pub of Year Certificate members enjoyed a barbecue by the river.

So what have we been up to in the last 12 months? Well we have had 5 official brewery trips to Norfolk Brewhouse, Batmans, Green Jack, Old Chimneys and Lacons plus our September branch meeting was held at Humpty Dumpty. I would like to take the opportunity to thank all breweries for inviting us and for their excellent hospitality. We also assisted with the organisation of the National AGM and Members Weekend in April.



Captains of the Bowls Teams after Trophy Presentation



REAL ALE WITH BITE
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Cambridge Beer Awards 2012
 Winner
 Best Cask Ale



Cambridge Beer Awards 2012
 Winner
 Best Runner Up
 Best Pilsener

Tel : 07766 558215
 01603 871163
 www.pantherbrewery.co.uk

Shop opening times: Mon-Fri (9-6pm)
 Sat (10-3pm)
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 NR10 4SW



ST. JOHNS HEAD
REAL ALE HOUSE

CAMRA
 Good Beer
 Guide Listed

Serving Real Ales for over 400 Years, A Traditional Ale House situated on Historic North Quay, Open all day, every day only a short walk from the train station Always offering a selection of 4 Cask ales, plus Addlestons Cask Cider.

58 North Quay, Great Yarmouth
01493 843443

In August, our branch summer social took us to Larling Angel for their annual beer festival and despite one torrential downpour we enjoyed an excellent time there. In September we enjoyed an afternoon of bowls at the Caxton Club in Beccles against our friends from Suffolk branches. It was an enjoyable afternoon in which Suffolk proved victorious and regained the Rowly Bowly Cup but we will be seeking to regain the cup next year. Earlier this month we enjoyed an excellent trip to Ascot Races and Beer Festival. This is the 2nd year that we have attended this event and it seems as if it is likely to become a regular event.

Our Campaign Trips are proving to be popular and we are regularly coming close to filling the coach so booking on these trips is essential.



Norfolk's Bowls Team - with a borrowed member from Suffolk.

Below: Lighthouse Walcot. Steve offers card carrying CAMRA members a discount on beer - and was most generous on our recent visit.





The Brewery Tap



Inside the Large Lacons Museum at the Brewery



I trust this gives you an insight to the types of activity that as a branch we are involved in and it would be good to see you if you wish to join us on any forthcoming events. We normally hire a 26 seater coach for our trips outside Norwich and therefore to guarantee a place booking is absolutely essential. To find out more about forthcoming events please refer to Norfolk Nips, our website or pop along to one of our branch meeting in the near future. If you have any suggestions for other events then please let me know and I will see if this can be arranged.

Once again, enjoy the festival and hope to see some of you on our social events over the coming months.

Michael Phillips

The brewery shop which adjoins the museum




Shop online for Christmas:
www.jocsnorfolkale.co.uk

Buy online, or visit our website for a list of retailers and stockists

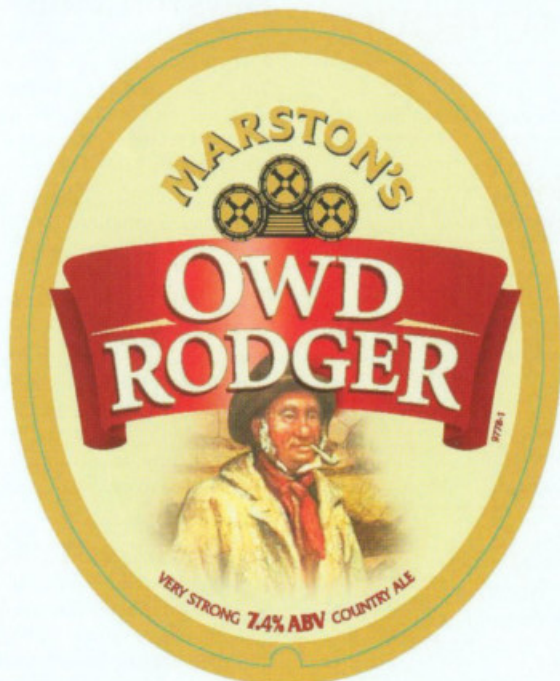


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The bird who brews!

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Back by Public Demand



A Norwich Beer Festival Special

For all your bar requirements
please phone Julie on 07801553831



Beer Festival Bands 2013

Your A-Z Guide (Actually C – T but it doesn't sound as good)

THE DAILY SCHEDULE

Mon 28 October

EVENING SESSION: HELLEDSON & SPROWSTON BRASS

Tues 29 October

LUNCHTIME MINSTRELS GALLERY
EVENING MUSIC FREE EVENING

Weds 30 October

LUNCHTIME NORFOLK JAZZ QUARTET
EARLY EVENING HAYLEY MOYSES BLUEGRASS FORUM
EVENING CAWSTON BAND

Thurs 31 October

LUNCHTIME THE VAGABOND
EARLY EVENING DAVE THOMAS BLUES
EVENING TAVERHAM BAND

Fri 1st November

LUNCHTIMES DIXIE MIX JAZZ BAND
EARLY EVENING CLEAVING HEAVAGES
EVENING NORFOLK WHERRY BRASS

Sat 2nd November

LUNCHTIME SHERINGHAM SHANTYMEN
EVENING THE HARVS & CAWSTON BAND



The CAMRA Goods stall has festival clothing, CAMRA books including the Good Beer Guide 2014 and of course Historic Glasses for sale.

CAWSTON BAND

Cawston Band was founded in 1886, unsurprisingly in a pub! It all began at the Bell Inn in the village of Cawston. Competitions are a big part of banding life, and in the early days the band won 176 prizes in 11 years, 14 of those prizes in just 4 days!

Presently they remain busy, entertaining audiences throughout Norfolk at venues ranging from the parks to the Norwich Playhouse. Funded purely through engagements and donations, they are a Registered Charity.

This Champion Band of East Anglia is a regular feature here at St. Andrews Hall, in both the EDP Festival of Carols in aid of the 'We Care Appeal' and at this great event the CAMRA Beer Festival. The band LOVES doing this 'gig' and this translates through their performance. Guaranteed to get you singing!

www.cawstonband.co.uk

CLEAVING HEEVAGES

If you believe their publicity the CH's comprise Mrs Cleavage, Miss Vixen & Miss Saxual Favours plus the 'engine room' of Bailey O'Knickerdown on guitar, the Rev. Havish McTaggart on bass with Stix on drums. You might believe that they play in a wide spectrum of styles covering the tastes of toddlers and octogenarians (and probably a few in the middle) while merely changing the odd lyric or two in the interest of variety. Or, on the other hand, you may have seen them before! Bring your own boas!
www.cleavingheevages.com

DIXIE MIX JAZZ BAND

Back for the second year running at the Beer Festival, DixieMix Jazz Band, led by cornetist Simon Nelson, has rapidly established itself as one of East Anglia's most engaging and hard working Dixieland jazz ensembles.

The band brings together many of the best jazz musicians in the Anglian region. Their talent, knowledge and enthusiasm for traditional jazz combines with ease to provide outstanding entertainment for all occasions. With the emphasis always on first class music mixed with humour, this band never fails to provide a top quality performance, and a surprising number will jump at the chance to show off their vocal talents.

The Beehive

REAL ALE HOUSE

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7 Real Ales on Handpump

Belgian Bottled Beers Lunchtime Menu

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Pool Room - Function Room

Parties - Clubs - Societies - Meetings

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FREE WI-FI CONNECTION

www.beehivepubnorwich.co.uk

email: thebeehiveph@live.com

As well as playing for established jazz audiences, DixieMix is equally at home letting rip with an entertaining show and creating a feel-good factor designed to please everyone, whatever their musical tastes.

The band is sponsored by Woodforde's Norfolk Ales – acknowledged in the title of their second CD 'Nelson's Revenge'.

www.dixiemixjazz.com

THE HARV'S

No real introduction is needed to Ian & Liam (father and son) who together comprise Saturday night's band the Harv's. They have very wide and eclectic tastes and that shines through in both their choice of material and arrangements. Someone said that they produce a sound much greater than the sum of their parts but a simpler view is that one of them plays mandolin and the other plays guitar, well mostly it's like that anyway!

www.cre8design.co.uk/theharvs

HAYLEY MOYSES BLUEGRASS FORUM

This is a innovative four-piece of Norfolk musicians playing a wide spectrum of material from old pop classics to songs plucked from

contemporary charts mixed with classic bluegrass breakdowns. With an easy professional musical style they seem to straddle several different genres with three part harmonies, guitar, fiddle, dobro, banjos, mandolin & double bass and they released their first cd, 'From Norfolk to Nashville, in Nov '09.

www.bluegrassforum.co.uk

HELLEDON & SPROWSTON BRASS

Opening the festival, and at their second N & N CAMRA Festival, the H&S was formed in 2005 with the merger of the former Sprowston Brass Band and the Enterprise Band. The combining of the many years of experience, instruments and music libraries of the two bands resulted in the creation of a band that is proud of its history and of its future.

The former Sprowston Band was created from the former Lads Club Band in Norwich, and there are still a few players with them that were members of the Lads Club Band in the 1950s! The Enterprise Band formed much later, in the 1990s and was based, unsurprisingly, in Helledon.

www.hellesdonandsprowstonbrass.co.uk

MINSTRELS GALLERY

With a time frame stretching from the end of the 11th century to the English Civil War the band was established to bring early music to a new, and not normally classical concert going, audience. They play with a rhythmic vivacity and smooth melody creating a tapestry of sound evoking long-gone eras. This is a living history from songs & ballads, madrigals & lute songs, and more instruments than you can shake a weasel at

www.minstralsgallery.com

NORFOLK JAZZ QUARTET

Making their first appearance at the Norwich & Norfolk CAMRA Beer Festival, the Norfolk Jazz Quartet, under the leadership of North Norfolk based drummer Vic Brown, plays melodic jazz standards and music predominately from the Great American Song Book.

Led by Vic Brown on drums, the rest of the band comprises Tim Densham (clarinet and soprano saxophone), Peter Gregory (guitar and banjo) and Liz Underdown (string bass).

www.nnjc.co.uk

NORFOLK WHERRY BRASS

Norfolk Wherry Brass was formed in 2004 as a contesting brass band. Since that date the band has won two invitations to the National Finals in Harrogate, in 2005 and 2006, and one at Cheltenham in 2012 where the band came first and was crowned 4th section Champions of Great Britain. Norfolk Wherry Brass is the only band in East Anglia to be National Champions in any section.

Andy Crane, the band's founder Director of Music, rejoined the band last year following his demob from the Army. Andy's first year back with the band has seen promotion to the 3rd section following the success at Cheltenham.

Contesting is only part of the story of Norfolk Wherry Brass. The band performs a wide variety of Charity Concerts supporting many good causes including the R.A.F. Association, East Anglian Air Ambulance, Royal National Lifeboat Institute, Quidenham Children's Hospice, Handicapped Children's Pilgrimage Trust, as well as many local churches.

SHERINGHAM SHANTYMEN

The Sheringham Shantymen are immensely proud to wear the RNLI badge on their uniforms, the only organisation, other than the Institutes' own branches that is allowed to do so. They support the RNLI in a myriad of

ways donating a significant percentage of their yearly fundraising income directly as well as supporting & performing at lifeboat stations around the UK and Ireland. Apart from this home ground the Shantymen have performed around mainland Europe and North America contributing to their 1000 performances since 1990, not to mention recording three videos and five CD's.

www.shantymen.com

TAVERHAM BAND

A welcome return for the Taverham Band. Formed in 1974, with second hand instruments from the then recently folded Stibbard Band, the rather tired brass-work was replaced firstly with a piece by piece self-funded operation and completely, in the '90's, with the assistance of a National Lottery grant. With support from sponsorship and performance fees the band has also been able to raise considerable funds for national and local charities including Cancer Research UK and the EAA Ambulance. Specialising in concert work and with a healthy junior section the band uses the full range of the latest music available to appeal to audiences in the 21st century.

DAVE THOMAS

Dave's musical career started early - singing in the local Welsh Baptist Chapel and learning harmonica at the age of seven so, no great surprise, that by the age of twelve he was hooked on the blues and joined his first band, Skid Row, the same year. By eighteen he had been recruited to join Blond on Blond as lead singer just missing out on their slot at the 1969 Isle of Wight festival a fact that he regrets to this day! If you want to know the rest of a very interesting story check out his web site for the full unexpurgated details.

www.thedavethomasband.co.uk

THE VAGABANDS

Book them they said; Why we said? Because they are very good they said, OK we said and we did! This is a band that mix ragtime, swing, blues and produce what can only be described as Americana, they have a v.good album called Town & Country out and waiting for you to rush out / over and buy!

www.thevagaband.co.uk

STAGE SOUND

The Usual Suspects ~ Can't hear my monitor & Co.

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2014

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THE GOOD FOOD GUIDE!*

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*Exceptionally good Thai Food
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**Winter Beer
Festival**

**27 Jan - 1 Feb
2014**

CIDER and PERRY LISTINGS

Cider is fermented apple juice. Perry is fermented pear juice. Pider is a mix of

the two. That is the basic facts of the beverage. However there are all manner of variations once you get beyond the above three statements.

What you will drink at this festival is traditional cider. The juice has been left to ferment using the naturally occurring yeasts present after the fruit has been crushed. A sweetener may have been added when fermentation has ended to give a degree of sweetness but in essence it is a natural product.

As such the first sup can be a shock to the beginner. The flavours are varied, complex, and take no prisoners. Any effervescence and condition is entirely natural. The beauty is that each tub will be different even though they come from the same fermentation. The cider maker who knows his craft will, after pressing and racking, allow nature to take its course with the minimum of interference.

Using the Old Norfolk Cider Scale we can only give a rough guide as to the cider you will taste. Utilising our years of experience we have sampled each of the ciders on sale, discussed our tastings, and eventually reached a gentleman's agreement on the rating. Each of us has a different taste profile and we keep ours honed to perfection through constant testing. You too can do the same by ordering real cider whenever it is on offer in the pub.

Our staff will be happy to answer questions and discuss anything to do with cider and cider making.

Ye Norfolk Cider Scale

- 1 ABSOLUTELY SWEET
- 2 VERY SWEET
- 3 SWEET
- 4 SWEET WITH A HINT OF MEDIUM
- 5 MEDIUM SWEET
- 6 MEDIUM WITH A HINT OF SWEET
- 7 MEDIUM
- 8 MEDIUM WITH A HINT OF DRY
- 9 MEDIUM DRY
- 10 DRY WITH A HINT OF MEDIUM
- 11 DRY
- 12 VERY DRY
- 13 ABSOLUTELY DRY

APPLE COTTAGE

Baldock, Hertfordshire

F.T.J. Filthy Tramp Juice Old Bodiam

Paul & Gayle Edwards started small, but are growing in both volume and popularity. They are winning awards!

BOTTLE KICKING

Hallaton, Leicestershire

Perry

As small scale, craft cider makers, able to select the finest apples.

BUFFOON'S

Canewdon, Essex

Old C-Cider

Trevor Buffett is a small scale maker whose range of ciders is growing.

BURNARD

Banham, Norfolk

Monty's Double Oakey Dokey

A small scale cider maker outside Banham near Banham Zoo has been making since before 1988.

CAM VALLEY

Meldreth, Cambridgeshire

Dabinett Punters Pleasure

Tim Elbourn is the fifth generation to farm in the area around Melbourn and Meldreth. The first was in 1864. Over 20 varieties of apples are grown and sold in the farm shop.



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CARTER'S

Boxted, Essex

Essex Cider

A working vineyard with shop and tours.

CASSELS

Bourn, Cambridgeshire

Summer Session

Has new owners. Unsprayed, hand pressed, West Country, dessert and culinary apples are used.

CROMWELL

Hemmingford, Cambridgeshire

Oliver's Choice

Oliver's Sweetheart

Roundhead Perry

The cider is matured for over a year before you get to taste it! It keeps winning awards!

CRONES

Kenninghall, Norfolk

Norfolk Perry

Owld Norfolk

Rum Cask

Cabinet maker Robbie Crone started part time cider making in 1984 before going full time in 1989. A fully organic set-up producing a wide range of apple juices as well as cider.

DELVIN END

Sible Hedingham, Essex

Waltzing Wasp

Dawn & Adam Leworthy have been making cider since 2004, and have recently moved their production in to a new barn.

DENGIE

Mayland, Essex

Dengie Dry

Started in 2012 as a collaboration between a local cider maker and Wibblers Brewery, but now produced by Wibblers. Apples pressed off-site to prevent cross-contamination of yeasts.

DOUBLE VISION

Boughton Monchelsea, Kent

Impeared Vision Perry

Moved to their current sit in 1994, and only use traditional Kent apples.

DUNTON

Biggleswade, Bedfordshire

Cider

A new and small producer growing in popularity.

EAST NORFOLK

Martham, Norfolk

Hazy Days

Norfolk Hawker

They have recently moved into a new barn so that production can increase.

EVERSHED

Odell, Bedfordshire

Sting in the Tail

Elisabeth Evershed is new to cider making, making small batches of cider and perry from whatever apples and pears she can get hold of.

GLEBE FARM

Kings Ripton, Cambridgeshire

Side-R "Medium Dry"

Side-R "Sweet"

Made entirely from apples grown within Cambridgeshire. The farm has been run by the Rayner Family since 1970.

GREENWOODS

Carlton Rode, Norfolk

Orchard "Medium"

Trevor Greenwood uses apples from the family orchards for the bulk of his cider and juice making. Using mainly dessert apples Trevor also offers a pressing service for those with apples but no means of pressing.

GREGG'S PIT

Much Marcle, Herefordshire

Blakney Red Perry

James Marsden produced his first perry in 1994. The name derives from a marl pit in one of the orchards, and the apple variety used.

HARDINGS

Luton, Bedfordshire

3 Counties Bounty

A small producer using apples that would normally be going to waste.

HECKS

Street, Somerset

Browns Apple (SV)

Perry

Although starting in 1840, the current site started operation in 1896. All the apples used are grown in their own orchards and are matured in oak barrels.

Don't Forget - Vote for the Cider or Perry of the Festival

a warm welcome from Ben and Becky awaits you at

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Thanks to all our staff, volunteers and customers for making our recent beer and cider festival such a success.

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23rd Oct - 2nd Nov

- Food served all day Mon-Sat 12-9pm,
- Extra guest ales + Milton Brewery beers,
- 5-10 mins walk from Norwich Beer Festival,
- More cider & perry than all Norwich pubs.



HEREWARD

Ely, Cambridgeshire

"Medium Dry"
"Medium Sweet"

The award winning ciders come from the home of the Hereward brewery. Made with a mixture of eating, cooking, and crab apples.

HEWITT

Ross-on-Wye, Herefordshire

Cider

We still know virtually nothing about them!

HUBZ'S

Peterborough, Cambridgeshire

'Ang Over

A new and small producer from Peterborough.

JONTY'S

Banham, Norfolk

Early Night
Red Sky

Based at the Banham Barrel opposite Banham Zoo. A renown live music venue.

MARCHES

Lucton, Herefordshire

Comely Norma (SV)

The Marches Cyder Circle is a cider making collective based around Leominster in Herefordshire.

MAY'S

Kynaston, Herefordshire

Cider

They use traditional varieties of cider apples grown in their own and neighboring orchards. One of the orchards is regularly visited by a flock of Mallard ducks.

MILLWHITES

Boxmore, Hertfordshire

Hedge Layer
Rioja Cask

Over 100 years of experience goes into producing cider in Hertfordshire from apples grown in Somerset.

MUCH HADHAM

Much Hadham, Hertfordshire

Secret Cider

A very small producer who started making cider as a result of her love of real cider.

NEWTON COURT

Leominster, Herefordshire

Dabinett (SV)

Organic cider first made in 2000.

NORFOLK CIDER CO.

Hoveton, Norfolk

Norfolk "Medium Dry"

Norfolk "Sweet"

The country's longest established cider maker. Using an 'Ingenio' apple mill from the 1870's and a wooden nineteenth century Norfolk box press.

ORGASMIC

Eardisley, Herefordshire

Cider

Parton Perry

Herefordshire's cheekiest cider and perry maker.

PICKLED PIG

Streatham, Cambridgeshire

Porker's Snout

An award winning East Anglian producer using locally sourced apples.

POTTON PRESS

Potton, Bedfordshire

Crispin Blend

Perry

Made in his shed, he won an award for his first ever cider, and continues to win awards.

ROSIE'S TRIPLE D

Llandegla, Denbighshire

Black Bart

Named after their Jack Russell dog Rosie, and Triple D stands for 'Drovers at Dafarn Dywyrch'.

ROSS-ON-WYE

Peterstowe, Herefordshire

Ashton Brown Jersey (SV)

Perry

Whisky Cask

At Broom Farm, he has over 70 varieties of apples.

SHEPPY'S

Bradford-on-Tone, Somerset

Farmhouse

The Sheppy family still continues the ancient combination of farming with cider-making. The family has been making cider for over 200 years.

SPINNEY ABBEY

Wicken, Cambridgeshire

Monk and Disorderly

Spinney Abbey is a house and farm on the site of a former monastic foundation. They started making cider for the first time this year.

SWALLOWFIELD

Hope Mansell, Herefordshire

Perry

Made from old unsprayed orchards using traditional methods.

WESTCROFT

Brent Knoll, Somerset

Janet's Jungle Juice

Established by John Harris over 18 years ago, their award-winning ciders have a reputation that reaches far and wide.

WHIN HILL

Wells, Norfolk

"Sweet"

Oak Aged "Medium"

Perry

The northernmost of the Norfolk producers, with their own shop at Wells-next-the-sea.

WHITE GATE

Broadland, Norfolk

Gold

Produced in East Norfolk by a publicity shy co-operative from their own apples, any profits from the enterprise are donated to local charities.

WILKINS

Mudgley, Somerset

Cider

Started by his grandfather in 1917, Roger Wilkins keeps the family tradition going. Traditional scrumpy style cider is one of Rogers' specialities.

WISCOMBE

Colyton, Devon

Applejack

Cider-making on this farm is still done by horse and manpower.

All our Staff are Unpaid
Volunteers

Norfolk Cider Pub of the Year - 2014

Whilst enjoying East Anglia's largest Cider Bar, here at Norwich Beer Festival, cast your minds back to the pubs where you have enjoyed your traditional ciders and perry over the past year. Once again we are asking you to nominate your most loved and respected Norfolk local that sells good quality real cider, throughout the year.

You can find a form on the Cider Bar, or use the same form as for voting for Beer of the Festival, found on the back page of this programme.

We will then make sure all pubs nominated are considered equally for the 2014 awards.

The CAMRA National winner for 2013, Downham Market Railway, is a Norfolk pub that was first nominated here.



The Seven Cider Makers of Norfolk

Burnards. White Lodge, Grove Road, Banham. NR16 2HG

Crones. Kenninghall. NR16 2DP

East Norfolk Cider Trading Company. Scratby. NR29 3AJ

Greenwoods. The Ashes, Carlton Rode. NR16 1NN

Jontys. Banham Barrel, Banham. NR16 2HB

Norfolk Cider Company. Norfolk Cider Shop, Wroxham Barns. NR12 8QU

Whin Hill. Stearman's Yard, Wells-next-the-sea. NR23 1BW

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THE WORLD IN A GLASS – A MATTER OF STYLE

Beer is undoubtedly the oldest alcoholic beverage in the world, having been around for at least 6000 years. During that time it has developed into a multitude of diverse styles, some of which many drinkers would barely recognise as beer at all.

All of these different types of beer may be grouped into just 3 categories, according to how they are brewed. Here are some that you may taste at the Foreign & Bottled Beers Bar.

ALES

These are produced by fermentation at warm temperatures using yeasts that work at the top of the beer. They are characterised by a fruitiness and often complex malt flavours. Includes most British cask and Belgian bottled beers.

Abbey Beer

Beers usually produced by secular brewers, either under licence from an abbey or, more often, in imitation of the Trappist ales.

Altbier

Top fermented German style that has similarities to an English bitter, but with greater carbonation.

Amber Ale

Belgian brews, similar in colour to Pale Ales, but stronger and sometimes spiced.

Barley Wine

Strong ales, sometimes golden, but more usually amber to dark in colour, which balance rich malt with high hop rates and which often develop vinous notes over time.

Berliner Weisse

Wheat beer style from Northern Germany. Of low gravity, with characteristically refreshing lactic sourness, sometimes served with a dash of raspberry or woodruff syrup.

Bière de Garde

Northern French ales of any colour from straw pale, through amber & russet to brown, matured for a period of weeks or even months.

Brown Ale

In the UK usually sweet and comparatively low gravity, the bottled equivalent of mild. Belgian examples tend to be much stronger, often over 6% and sometimes spiced.

Double/Dubbel

Usually sweetish dark beer inspired by Westmalle Trappist Dubbel.

Fruit Beer

Non-lambic fruit beers may be based on almost any beer style. Try the intensely sweet & fruity

blonde ale based Ter Dolen Kriek or Brussels Frambozen from Van Steenberge,

India Pale Ales (IPA)

Strong pale to amber ales with very high hopping rates, originally to preserve them on the long sea journey to India. For the traditional style try Worthington White Shield, or for a more contemporary approach have one from a USA microbrewery such as Flying Dog.

Old Red & Brown Ales

Beer that has had long maturation in oak vats, sometimes blended with younger beers to give some aged character to the finished product without being too intense. Includes Flemish red and old brown ales such as Rodenbach Grand Cru or Duchesse de Bourgogne.

Pale Ale

In the UK usually a bottled version of a bitter. In Belgium it has similar character, but at around 5% ABV. Try Bruegel.

Porter

Rich, dark ale with roasted character. The style developed in London, but is also popular in the Baltic States.

Saison

Seasonal brew originating in Wallonia with high hopping rates to keep through the hot summer months

Scotch Ale

Introduced to Belgium by troops in the First World War, based on Scottish Heavy. A sweet, malty brew of up to 9% ABV. An interesting example is McChouffe.

Stout

Very dark ales with high content of roasted malt or barley, originally stronger versions of porter, but now developed into a variety of sub-groups including dry Irish stout, sweet milk stout (with added lactose) and the strong Imperial Russian stouts like De Dolle Special Extra Export or Flying Dog Gonzo.

Strong Golden Ale

Pale golden Belgian ales of around 9% with strong fresh hop aroma, often with a demonic name. Duvel was the original of this style.

Trappist

The beers produced by 7 monasteries in Belgium & the Netherlands where brewing is under the direct control of the monks. Achel is the newest of the Belgian Trappist breweries and produces classy blond and brown ales. Orval have a single incredibly hoppy amber ale for general consumption. Rochefort, in the forests of the Ardennes, make 3 dark contemplative brews of 7.5%, 9.2% & a massive 11.3%. Westmalle, the largest of the Trappist brewers,

were the originators of the golden tripel and dark dubbel styles. Chimay are perhaps the most commercial of the Belgian Trappist breweries and their beers are often seen in the UK. They have also started brewing for the Mont des Cats monastery in France. Westvleteren are the smallest and most secretive with their beers only available at the monastery and its In de Vrede café. Koningshoeven are the only Dutch Trappist brewery and produce beer in a wide range of styles. The were joined in 2012 by the Austrian Stift Engelszell monastery with their rich, dark Gregorius.

Triple/Tripel

Usually refers to a deep golden strong ale of at least 7.5%, with pear drop like esters. The style originated at the Westmalle Trappist monastery.

Wheat Beer (White Beer)

A group of old fashioned top fermented styles that are rapidly gaining in popularity again. In Belgium they are often spiced with orange peel and coriander and may exhibit a characteristic white haze. In Germany, they may be pale or dark and, although unspiced, can develop tastes of cloves or banana, depending on the yeast strain. High strength versions such as Schneider Aventinus are called Weizenbock.

LAGERS

From the German verb "To Store", lagers are fermented at low temperatures using a bottom fermenting yeast and, ideally, are cold matured for several weeks or even months.

Bock

Strong lagers usually over 6% ABV which may be pale, amber or dark. Even stronger versions may be termed double or triple bock.

Dunkel

The German term for a dark lager, usually sweeter and maltier than a Helles.

Hell/Helles

Generic German term for a pale beer, usually maltier than a pilsener.

Kellerbier

Unfiltered, well-hopped amber brews with low carbonation that will seem familiar to drinkers of British cask bitter. St. Georgen produce one of the best.

Lagerbier

Sometimes confusing for English speakers, in Germany this term can refer to a beer from straw pale to deep amber, hoppy to malty. Usually used for a brewery's everyday house beer but having a fuller flavour than a British lager.

Märzen

Stronger version of Helles, brewed in spring with more hops, to keep through the hot Bavarian summer.

Pilsener/Pilsner/Pils

The original golden lager, with noticeable hop character. What most British drinkers think of when they refer to lager. Usually below 5% ABV.

Rauchbier

Speciality of Bamberg in Franconia, these are made with malt that has been smoked over wood chippings, usually beech. This smokiness is often the predominant flavour. Brewed as Lagerbier, Weisse, Märzen and Bock.

SPONTANEOUS FERMENTATION

Possibly the oldest surviving group of beers. These are fermented with wild yeasts that land in the cooled beer. The slow, unpredictable nature of this process means that these beers need to be matured for long periods and have to be blended to maintain consistency in the finished product. A speciality of the Payottenland region around Brussels.

Lambic

Unblended naturally fermented beer with a high proportion of unmalted wheat in the mash, usually served straight from the cask, but occasionally bottled. Hops are aged to reduce bitterness whilst maintaining preservative qualities. Very low carbonation, with a characteristic sourness and sometimes musty notes, make this an acquired taste, but well worth trying if you get the chance.

Oude Gueuze

A blend of Lambics of different ages and characters that undergo further maturation in the bottle and which may continue to improve for many years. According to the blend, they may develop citric, oaky or even mushroom-like flavours, and are incredibly complex. Your first taste may be off-putting, but continue to discover one of the great secrets of the beer world.

Oude Kriek

Lambic blended with cherries and bottled like Gueuze.

Faro

Lambic sweetened with candy sugar to spark refermentation and give a refreshing balance of sweet & sour flavours.

Frambozen/Framboise

From a lambic base with added raspberries, sometimes sweetened

Pêche

Use of peaches gives a sweet, fruity blend.

Foreign & Bottled Beers

Foreign & Bottled Beer Bar Rules

For health and safety reasons, bottles are not allowed over the bar. All drinks MUST be served in glasses.

Large bottles are to share – They will only be served if 2 or more glasses are presented (See above).

Some beers due to volume, or lively head, must be served in pint glasses. We will gladly exchange glasses as required.

Bottle conditioned beers have a yeast sediment. They may be poured clear or cloudy according to style or personal taste. Please feel free to state a preference.

Not all beers in the program will be available at any one time, and there may be others that are not listed here. Please consult the lists at the bar for the current selection.

Some of these beers are very strong, both in alcohol content and flavour. Please treat them with respect.

If in doubt, ask. If not too busy, our knowledgeable staff will try and help you. They like talking about beer.

AUSTRALIA

COOPERS

Sparkling Ale

5.8 %ABV - Size 37.5cl

Spritzzy golden ale balancing fruity malt with lasting hops

LITTLE CREATURES

Little Creatures Pale Ale

5.2 %ABV - Size 37.5cl

Hop-laden golden ale with loads of character. A gem from down under

AUSTRIA

STIFT ENGELSZELL

Gregorius

9.7 %ABV - Size 33cl

Sweet with honey but caramel liquorice & roast flavours mix with dry fruit notes to a warming alcohol finish

BELGIUM

3 FOURQUETS

Lupulus

8.5 %ABV - Size 75cl

Sweetish triple well rounded by gently spicy hopping

ABBAYE DES ROCS

Abbaye des Rocs

9.0 %ABV - Size 33cl

Deep amber brew balancing dryish malt, spice and hops

Altitude 6

6.0 %ABV - Size 33cl

Sweet smelling but dryish, full-flavoured Summer ale with malty finish

Blanche des Honnelles

6.0 %ABV - Size 33cl/Draught

Wallonian slant on the cloudy wheat beer, stronger and fuller bodied than usual, with malted oats in the mash

Montagnarde

9.0 %ABV - Size 33cl

Luscious Wallonian spiced amber triple

Spéciale Noel

9.0 %ABV - Size 33cl

Sweeter, richer and spicier than the regular brew. Drink by itself in front of the fire or serve with roast duck or goose

ACHEL

Achel Blonde

8.0 %ABV - Size 33cl

Well-made, tasty blonde triple from the newest of the Belgian Trappist breweries

Achel Bruin

8.0 %ABV - Size 33cl

Firm, balanced Trappist brown of distinction

ACHOUFFE

Chouffe Houblon Dobbelen IPA Tripel

9.0 %ABV - Size 33cl

Straw gold & ultra-hoppy in the modern US style. Classy with a massive hop punch

La Chouffe

8.0 %ABV - Size 33cl

Initial orange citrus on the nose passes over the tongue, caressing the palate to leave a glorious lingering aftertaste

McChouffe

8.5 %ABV - Size 33cl

Strong dark ale from well respected village brewery in the Ardennes

A World of Flavours

Once again it has come to that time of year when the orders are in and all we can do is sit and wait to see what actually arrives. As I write this, some of the beers are not yet in the UK, but the selection is already looking very exciting.

The list is drawn from personal favourites, suggestions from my fellow Beer Gnomes and recommendations from suppliers, bar owners, brewers and just some people that I met down the pub. Hopefully we have managed to get a balance of styles, flavours and strengths, reflecting both the traditional and modern approaches to brewing. These are sourced from 10 countries, demonstrating the worldwide appeal of beer with taste and body and, perhaps, the start of a fight back against the international mega-breweries and their tasteless industrial fizz.

Whether your preference is for an aggressive hop monster, a mellow Trappist brown, something soft and blonde, a refreshing wheat beer, sour gueuze, beer brewed with smoked malt or a crisp pilsner, we have something for you to savour. As usual, there will be a selection of ales flavoured with fruit, spices or honey, some of which will appeal to the casual drinker and the connoisseur alike. These have proved popular in the past as a good introduction for the novice to the wonderful world of beer.

Our draught selection comes from Belgium, Germany and the Netherlands and includes some surprises. One new addition this year is a selection from Brasserie de la Senne,

or Zennebrouwerij, in Brussels who manage to produce a range of extremely characterful yet highly drinkable ales that manage to pack a punch even at low gravities. Also represented are old favourites such as Ter Dolen, Van Eecke, Kerkom and Halve Maan. Over the course of the festival we hope to have over 40 different beers on draught but, unfortunately, with only 8 lines to serve them through, the selection available will be constantly changing. Please see the cards on the gantry to see what is currently on tap.

Bottle lists are on the bar, so you should be able to see something that takes your fancy, full descriptions are in this program. If you are not sure what to order, please feel free to ask one of the knowledgeable staff, who will be glad to help you find your personal beer nirvana. Of special interest are the ranges from De Dolle (the Mad Brewers), a selection of lambic-based brews, including one from a new gueuze blender plus a selection of monastic brews.

To enable you to get the most out of your visit, we suggest that you start by ordering draught beer by the third or half pint. This will give you a chance to look through the full descriptions and perhaps try some of the bottled delights that are just waiting to caress your taste buds.

The Flemish have a selection of beer proverbs, my favourite is "In de hemel is geen bier, daarom drinken wij het hier". Ask at the bar for a translation!

Keith Loney

Foreign & Bottled Beers Manager

BOON

Kriek Boon

5.0 %ABV - Size Draught

Lambic based cherry beer lightly sweetened to enhance strong fruit flavours

Bosteels

Tripel Karmeliet

8.0 %ABV - Size 33cl/Draught

Spritzzy 3 grain triple which develops distinctly pleasant apricot notes

CANTILLON

Gueuze Lambic

5.0 %ABV - Size 37.5cl

Dry, slightly bitter traditional gueuze with delicate lemon juice character

CHIMAY

Chimay Triple

8.0 %ABV - Size 33cl/Draught

Golden Trappist tripel. Initial candy notes lead to final bitterness

Mont des Cats

7.6 %ABV - Size 33cl

New Trappist amber brewed for a monastery in Northern France which balances malt fruitiness with noticeable hopping

DE RANKE

Guldenburg

8.5 %ABV - Size Draught

The honey & herb aroma does not prepare you for the massive peppery hop assault on the tongue. Stylish but uncompromising

XX Bitter

6.2 %ABV - Size 33cl/Draught

Hops, hops and more hops, on the nose, the palate and in the afterburn

DOLLE BROWERS

Arabier

8.0 %ABV - Size 33cl/Draught

Pale and dry-hopped, giving a strong aromatic nose & spicy hops on the palate with a dry but almost honeyed finish

Dulle Teve

10.0 %ABV - Size 33cl

"Mad Bitch" is a complex, intense, bittersweet golden tripel with distinct honey notes. The brewer's mother is a lovely lady

Oerbier

9.0 %ABV - Size 33cl

Mad brewer, artist and architect Kris Herteleer's original mid-brown vinous brew he describes as wet and strong with taste evolution

Special Extra Export Stout

9.0 %ABV - Size 33cl

Even the rich rum molasses nose does not prepare you for the onslaught of Java coffee & more molasses on the palate. A dark taste sensation

DUBUISSON

Bush Pêche Mel

8.5 %ABV - Size 33cl/Draught

Strong peach aroma & flavour but dry and very robust

DUPONT

Saison Dupont

6.5 %ABV - Size Draught

Golden, smelling of hay meadows with intense hop flavour, this is a classic saison

ECAUSSINNES

Cookie Beer

8.0 %ABV - Size 33cl/Draught

Sweet Speculoos biscuit flavours with a touch of ginger and a predominating full maltiness

La Pennefoise

8.0 %ABV - Size 75cl

Luscious amber plum beer with stewed prune flavours, any initial sweetness dries to leave rich fruit. A fruit beer to be taken seriously

GRUUT

Gruut Inferno

8.5 %ABV - Size 33cl

Interestingly aromatic golden triple flavoured with both hops and the ancient Gruut spices giving a refreshing yet characterful aftertaste

Gruut Wit

5.0 %ABV - Size Draught

Refreshing balance of slight grainy sweetness & subtle spicing

HALVE MAAN

Brugse Zot

6.0 %ABV - Size 33cl/Draught

Bruges Fool. Easy drinking blonde with subtle pear-drop flavours and gentle hops at the end

Straffe Hendrik Quadrupel

11.0 %ABV - Size 33cl

Rich dark & sweet warmer with a slightly nutty finish

Straffe Hendrik Tripel

9.0 %ABV - Size 33cl/Draught

Starts soft & sweet with pronounced pear-drop notes but with a lingering hop finish

HANSENS

Oudbeitje

6.0 %ABV - Size 37.5cl

Unusual, traditionally blended, delicate & refreshing strawberry lambic

Oude Kriek

6.0 %ABV - Size 75cl

Cherry fruit and lambic sourness that dry with age

KERKOM

Bink Blond

5.5 %ABV - Size Draught

Incredibly intense for a beer of this modest gravity with hops predominating

Kerkomse Tripel

9.0 %ABV - Size Draught

Full, rich well hopped golden nectar

LEFÈBVRE

Barbar

8.0 %ABV - Size 33cl

Honeyed strong pale

LIEFMANS

Cuvée Brut Kriek

6.0 %ABV - Size 37.5cl

Fruity sourness from aged brown ale base

LINDEMANS

Pecheresse

2.5 %ABV - Size Draught

Fresh & fruity with a hint of lambic sourness to back the peach sweetness

MALHEUR

Malheur 6

6.0 %ABV - Size Draught

Hazy blond with strong hop presence giving greater character than its strength implies

ORVAL

Orval

6.2 %ABV - Size 33cl

Massively hop-laden, deep golden Trappist ale of immense style

PROEF

Reinaert Grand Cru

9.5 %ABV - Size 33cl

Packed with full sweet malt caressing the tongue with just the right amount of hops to prevent it becoming cloying. Reminiscent of Cuvée de l'Ermitage as it used to be

ROCHEFORT

Rochefort 10

11.3 %ABV - Size 33cl

Possibly the richest of all beers. Perfect to finish the evening, or try with chocolate or Christmas pudding

Rochefort 6

7.5 %ABV - Size 33cl

Mid-brown dryish Trappist ale. A more delicate version of its big brothers, that slips down very easily

Rochefort 8

9.2 %ABV - Size 33cl

The vinous aroma leads to a smooth, rich palate with the reddish brown ale hinting at dark chocolate and raisins

Don't Forget to Vote for the Foreign or Bottled Beer of the Festival

The Belgian Monk

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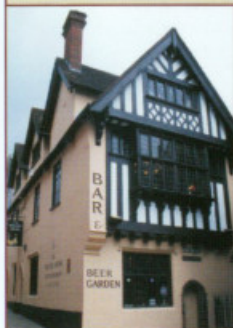
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12.00 to 3pm and 5.30 to 10.00pm,

and on Saturday from 12.00 to 10.00pm

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RODENBACH

Rodenbach Grand Cru

6.0 %ABV - Size 33cl

Oaky, sour but rounded brown ale aged for up to 2 years

SENNE

Jambe de Bois

8.0 %ABV - Size 33cl/Draught

Full malt triple with peppery hops & a classy bitter herbal finish

Taras Boulba

4.5 %ABV - Size Draught

Powerful hop punch dominates this light but classy blond with a surprisingly long bitter finish

Zinnebir

4.5%ABV - Draught

Flavour packed golden ale which drinks well above its strength due to the forceful yet interesting hop blend

SILLY

Saison Silly

5.3 %ABV - Size Draught

Fruity deep amber brew that not only has sweetness but some hop bitterness

ST BERNARDUS

Abt 12

10.0 %ABV - Size 33cl

Luscious, dark barley wine packed with rich fruit flavours

Triple

7.5 %ABV - Size 33cl

One of the best "abbey" triples - sweet, bitter and coriander laced

ST FEULLIEN

St Feuillien Noel

9%ABV - Draught

Christmas pudding flavours in a glass, without being overly sweet

STRUISE

Pannepot

10.0 %ABV - Size 33cl

Rich sweet & spicy molasses flavours which linger warmingly

TER DOLEN

Armand

7.0 %ABV - Size Draught

Huge aroma of US hops with grapefruit & citrus peel notes balanced by a slight fruity sweetness that offsets the final bitterness from dry-hopping

Ter Dolen Blond

6.1 %ABV - Size Draught

Smooth but bitter stylish blonde

Ter Dolen Kriek

4.5 %ABV - Size Draught

Rich, sweet & classy, with strong aroma and flavour of morello cherries and bitter almond

Ter Dolen Tripel

8.1 %ABV - Size Draught

Fulsome bittersweet & fruity with generous hopping

TILQUIN

Gueuze Tilquin

6.0 %ABV - Size 37.5cl

Staunchly traditional gueuze with hints of lemon but a creamy texture & just a touch of sweetness blended from Boon Lindemans Girardin & Cantillon lambics

TIMMERMANS

Timmermans Framboise6

4.0 %ABV - Size Draught

Real raspberry taste and some sweetness

Timmermans Peche

4.0 %ABV - Size Draught

Sweet and peachy

URTHEL

Urthel Saisonnière

6.0 %ABV - Size Draught

Sweetish saison style with very floral hopping but refreshing finish

VAN ECKE

Kapittel Abt

10.0 %ABV - Size 33cl/Draught

Flavour packed strong golden triple

Kapittel Blonde

6.2 %ABV - Size 33cl

Rounded, easy drinking blonde with some sweetness

Kapittel Pater

6.5 %ABV - Size 33cl

Refreshing brown ale

Poperings Hommelbier

7.5 %ABV - Size 33cl/Draught

Packed to the brim with the harvest of the Flanders hop gardens around Poperinge

Watou Wit Bier

5.0 %ABV - Size Draught

Dry but refreshing cloudy wheat beer with distinct citrus peel notes

VAN HONSEBROUCK

Kasteel Rouge

8.0 %ABV - Size Draught

Robust yet satisfying balance between sweet and sour cherry fruit and a bitter almond aftertaste

VAN STEENBERGE

Celis White

5.0 %ABV - Size Draught

Recipe from the originator of the Belgian wheat beer revival, Piere Celis, founder of Hoegaarden. Characterful sweet refreshing wheat beer with lashings of orange peel & coriander

Gulden Draak

10.5 %ABV - Size Draught

Deep, dark and potent with herbal hops

VERHAEGHE

Duchesse de Bourgogne

6.2 %ABV - Size 33cl/Draught

Well-respected sweet and sour aged brown ale

Echte Kriek

6.8 %ABV - Size Draught

Distinctive cherry beer with dry, woody aftertaste from 8 months barrel maturation

WESTMALLE

Westmalle Dubbel

7.0 %ABV - Size Draught

Dry fruit flavours and gentle roastiness make this the classic dubbel

Westmalle Tripel

9.5 %ABV - Size 33cl

The original golden triple and still the standard against which others are judged

CZECH REPUBLIC

REGENT

Bohemia Regent Dark

4.4 %ABV - Size 50cl

Lightly carbonated full on malt flavours with coffee & dark chocolate notes

Bohemia Regent Prezident

6.0 %ABV - Size 50cl

Well hopped premium lager with full biscuity malt flavours

FRANCE

ST. SYLVESTRE

Trois Monts

8.5 %ABV - Size 75cl

Possibly the finest French beer. Pale, dry and vinous, good head and fresh bread aromas

GERMANY

ANDECHS

Andechser Bergbock Hell

6.9 %ABV - Size 50cl

At first look & taste this strong pale lager seems innocuous enough. It is only later that the full malt, subtle hopping & noticeably drying alcohol creep up on you

Andechser Hell

4.8 %ABV - Size 50cl

Biscuit malt aroma & slight sweetness give way to lingering hops in this straw pale Monastic brew

Andechser Weissbier Hell

5.5 %ABV - Size 50cl

Clove aromas with grain joining in the flavour

AYINGER

Ayinger Premium Pils

5.0 %ABV - Size ½ pint

Dry & spritzy with floral aromatic hopping

BERLINER KINDL

Berliner Weiss

3.0 %ABV - Size 33cl

Refreshing fruity sourness gives remarkably full flavour for this gravity

GÖLLER

Göller Kellerbier

4.9 %ABV - Size 50cl

Unfiltered golden-amber with initial full sweet malt but a long generous hop finish

Göller Original

4.9 %ABV - Size 50cl

Quality Pils with a touch of malt sweetness supporting herbal hops

Göller Rauchbier

5.2 %ABV - Size 50cl

Pale amber with aromas of wood smoke and honey. On the tongue the restrained smokiness is well balanced by soft malt and hops, leaving a pleasant lingering aftertaste

Steinhauer Weisse

4.9 %ABV - Size 50cl

Banana & butterscotch aromas are continued in the taste with any sweetness balanced by subtle hopping

HELLER

Aecht Schlenkerla Rauchbier Märzen

5.1 %ABV - Size 50cl/Draught

Intense smokiness from malt kilned over smouldering beechwood

Aecht Schlenkerla Rauchbier Weizen

5.2 %ABV - Size 50cl

Smoke, vanilla & bananas. Traditional wheat beer with the Bamberg smoked slant. An unusual, but wonderful combination

KEESMANN

Herren Pils

4.6 %ABV - Size 50cl

Crisp & dry with fruity citrus hops & slightly honeyed pale malt

Keesmann Hell

4.5 %ABV - Size 50cl

Refreshing with perfumed hops

Sternla Lager

5.0 %ABV - Size 50cl

Malty with a touch of caramel and resinous hops

KUNDMÜLLER

Weihener Bock

6.6 %ABV - Size 50cl

Sweet with herbal and fruity flavours and a slight alcohol warmth

Weihener Kellerbier

4.9 %ABV - Size 50cl

Grainy malts & herbal citric hops

Weihener Lager

4.7 %ABV - Size 50cl

Malty with honey notes and spicy hops

Weihener Pils

4.7 %ABV - Size 50cl

Clean & crisp with herbal grassy hopping

Weihener Rauchbier

5.3 %ABV - Size 50cl

Gentle smokiness offset by bready & banana flavours

Weihener Weisse

MAHR'S

Mahr's Hell

4.9 %ABV - Size 50cl

Sweet malt backed by grassy hops

Mahr's Pils

4.9 %ABV - Size 50cl

Crisp malt and herbal hops

Mahr's Ungespundet

5.2 %ABV - Size 50cl

Fresh perfumed hops & malty palate but ending dry

Mahr's Weisse

5.2 %ABV - Size 50cl

Banana with a touch of spice leads the grain

SCHNEIDER

Aventinus

8.2 %ABV - Size 50cl

Strong fruity malt flavour marks this original dark weizenbock

ST GEORGEN BRÄU

St Georgen Kellerbier

4.9 %ABV - Size 50cl

Chestnut coloured, well attenuated fruity malt, rounded hops and gentle carbonation from bottle conditioning give a character reminiscent of an English cask premium bitter

WELTENBURGER

Kloster Asam-Bock

6.5 %ABV - Size 50cl

Full malty aroma & flavour leads to a surprisingly dry finish. From the one of the world's oldest breweries

NETHERLANDS

DE MOLEN

Op & Top

4.5 %ABV - Size Draught

Floral & citrus hopping lead in this lightish IPA

IJ

IjBok

6.5 %ABV - Size Draught

Dark & full-bodied with hints of coffee and dried fruit but not as sweet as you might expect

IjWit

6.5 %ABV - Size Draught

Dangerously moreish with a rich aroma of banana citrus & spice

KONINGSHOEVEN

La Trappe Blonde

6.5 %ABV - Size 33cl

Unpretentious smooth Trappist blonde ale

La Trappe Isid'Or

7.5 %ABV - Size Draught

Slightly sweet fruity amber first brewed to celebrate the 125th anniversary of the brewery

NORWAY

NØGNE Ø

Ø Blonde

4.5 %ABV - Size 50cl

Crisp dry & refreshing with citrus aromas that linger in the mouth

Ø India Pale Ale

7.5 %ABV - Size 50cl

Powerful grapefruit and pine aromas from lashings of US Pacific Coast hops on a solid base of barley wheat & oat malts allowing some sweetness

Ø Wit

4.5 %ABV - Size 50cl

Tasty full-flavoured Belgian style wheat beer heavily laced with orange peel & coriander

UK

BEESTON

Old Stoatwobbler

6.0 %ABV - Size 50cl

The legendary fruity stout has found a new home after its outing

ELGOODS

QE Cherry Stout

4.1 %ABV - Size 33cl

Flavour packed sour cherry beer based on Double Dog

QE Port & Wine Black Beer

5.5 %ABV - Size 33cl

Stronger version of Black Dog matured in port & wine barrels giving a rich fruity brew with aged overtones

NORFOLK SQUARE

Bisquit

7.0 %ABV - Size 33cl

Almond and ginger blended with a touch of honey on an oat base warm fermented for a light sweetness

Black Widow Imperial Stout

9.0 %ABV - Size 33cl

Aged in oak steeped in vintage Port giving a full bodied beer with loads of coffee cocoa and subtle port notes with Belgian yeast lending a sweet yet spicy background

Crazy Horse American IPA

8.0 %ABV - Size 33cl

Smooth sweet caramelised flavour with a hint of bitterness plus a notable tangerine hoppy aroma

Lunatic IPA

7.0 %ABV - Size 33cl

A combination of 4 hops infused into a caramelised malt base creating this sweet and hoppy beer with the yeast imparting a distinct Belgian flavour and aroma

OLE SLEWFOOT

Friend of the Devil

7.7 %ABV - Size 37.5cl

Belgian influenced spritzzy golden amber brew with pear & apple flavours to the fore

POPPYLAND

Elderflower Saison

6.4 %ABV - Size 37.5cl

Noticeable elderflower aroma backed by orange peel notes and a grassy citrus hop finish

Indian Summer

7.2 %ABV - Size 37.5cl

American style IPA fermented with Belgian saison yeast that packs a sledgehammer citrus zest punch

Over the Hill

5.8 %ABV - Size 66cl

Intense & distinctive American-style IPA

Smokehouse Porter

5.7 %ABV - Size 66cl

Both malt and hops are oak smoked at Jonas Smokehouse in Cromer giving a rich aroma and flavour

SAMUEL SMITH

Samuel Smith Organic Apricot

5.1 %ABV - Size 35.5cl

Packed with sweet apricot flavours balanced by a gentle lactic sourness

Samuel Smith Organic Cherry

5.1 %ABV - Size 35.5cl

Cherry fruit richness backed by marzipan

Samuel Smith Organic Raspberry

5.1%ABV - Size 35.5cl

Massive fresh fruit aroma & flavour without excessive sweetness

Samuel Smith Organic Strawberry

5.1%ABV - Size 35.5cl

Strawberry jam in the glass, sweet but with acidity to balance

ST PETERS

Dark G-Free

3.9%ABV - Size 50cl

Gluten free dark ale with floral notes from Sovereign hops

WHITE SHIELD

Worthington White Shield

5.6%ABV - Size 50cl

Rich malty flavours and aromatic hops are given a spicy twist by a two strain yeast in this classic IPA

WHY NOT

Norfolk Honey Ale

5.0%ABV - Size 50cl

Bitter flavour with a definite hop edge leaving a good honey aftertaste

USA

BEAR REPUBLIC

Hop Rod Rye

8.0%ABV - Size 35.5cl

IPA with floral hopping given spicy & earthy notes by the use of 18% rye malt

Red Rocket Ale

6.8%ABV - Size 35.5cl

Red ale in the Scottish tradition with sweet caramel malt flavours given a style twist by aggressive hopping

Flying Dog

Doggie Style Pale Ale

4.7%ABV - Size 35.5cl

Classic amber ale with creamy head, malty aroma and grapefruit hop flavours

Gonzo Imperial Porter

8.7%ABV - Size 35.5cl

Actually in the Imperial Stout style, aromatic rich & fruity with toasty liquorice flavours with a good hop bitterness

Snake Dog India Pale Ale

7.1%ABV - Size 35.5cl

The classic hop smack of an IPA offset with sweet malt & citric touches

STONE

Levitation

4.4%ABV - Size 35.5cl

Defies the "low gravity means bland" mantra. Pine resin aromas lead to a strongly floral bitter hop flavour with citrus coming through as well

Stone IPA

6.9%ABV - Size 35.5cl

Herb & resin hops strike the nose but are balanced on the palate by a touch of malt sweetness that is surprisingly refreshing

Don't Forget to Vote for the Foreign
or Bottled Beer of the Festival



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BEESTON BREWERY AWARD WINNING BREWERS OF REAL ALE

Finding your beer at Norwich Beer Festival

You will find it much easier to find a particular beer, or one similar, if you follow our guidance.

We have in all about 240 cask beers which will be sold during the week. Not all the beers listed will be on sale all the time. Casks run out during a session, and different beers may become ready to serve during a session. Some beers take a long time before they are ready to serve. About 120 will be available during each session. Remember we are a six day event.

When a beer is available for sale it will have a gravity card associated with it on display, to indicate the Brewery, Beer, ABV, Approximate Colour and Price. Easy to see additional cards may be displayed on the stillage for beers on the bottom layer of the stillage.

To assist you in locating a particular type of beer we have printed the gravity card with a different coloured background. You will find in the main cask beer listings the same colour code as a cask symbol.

Norfolk beers will usually be available on the Norfolk Bar in Blackfriars Hall. In the listing the location is in red.

Beers we have only one cask of will be difficult to find and run out quickly, so we have listed them separately.

Good Hunting

Golden Ales
Bitters, Barley Wines
Milds & Old's
Stouts & Porters
IPA's
Speciality
Cider
Perry

Above: Colour Code used on Gravity Cards and in the main Beer Listing in this programme

Below: A Gravity card. The cards will also have a sticker indicating the colour of the beer as further instant guidance.

Adnams	
<i>Southwold, Suffolk</i>	
Southwold	3.7%
Bitter	<i>Bitter</i>
Pint: £2.80	Third: £1.00
Half: £1.40	

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BRITISH BEER TYPES

Traditional cask beers such as we have at this festival are not all similar. Different styles have evolved to cater for different tastes. Traditional ale is not brewed, as most national brands are, to be bland and inoffensive. Some beers are soft and gentle, easy drinking, others may be more demanding, an acquired taste, and possible more interesting.

Those who say they don't like beer, just haven't found the right beer, a beer to their taste, but when they do life will never be the same again. You will also find that you won't get that gassy distended feeling in the stomach.

So to help you here is a guide to the principal types of cask beer to be found at this festival. Elsewhere you will find a guide to bottled beer types, including many foreign styles.

Mild

Mild is one of the most traditional beer styles which is enjoying a revival in today's real ale market. Usually dark brown in colour, from the use of well-roasted malts or barley. It is less hopped than bitters and often has a chocolaty character with nutty and burnt flavours.



Mild is one of the oldest beer styles in the country. Until the 15th century, ale and mead were the major British brews, both made without hops. Hops were introduced from Holland, France and Germany after this time. Beers had to be brewed very strongly to help preserve them, hops are also a preservative and so hopped beer would stay drinkable even if brewed weaker.

"Chocolate", "fruity", "nutty" and "burnt" are all tastes to be found in the complexity of Milds. Not all milds are dark. In Scotland, 60/- ale is similar to mild.

Until a few years ago milds would have an ABV in the 3.3% to 3.7% range, but now many milds are brewed above 4%ABV. Mild wasn't always weaker though. This is a return to the latter half of the 19th Century when milds were brewed to 4% to 5.5% ABV, but as a sweeter, very full bodied beer.

Bitter

With the use of glass vessels for drinking came a desire for a paler beer that can be seen through. Bitters grew out of pale ale but were usually deep bronze to copper in colour due to the use of slightly darker crystal malts in addition to pale malt. These beers didn't require lengthy storage before sale. With more hops bitters give a full dry flavour.

Best is a stronger version of Bitter but there is considerable crossover.

Before the First World War most



bitters were between 5% and 6% ABV. Now Bitter falls into the 3.4% to 3.9% ABV band, with Best Bitter 4% upwards but a number of brewers label their ordinary Bitters 'Best'. A further development of Bitter comes in the shape of Extra or Special Strong Bitters of 5% or more. In recent years the trend has been towards slightly stronger bitters, full bodied and fruity.

With ordinary Bitter, look for a spicy, peppery and grassy hop character, a powerful bitterness, tangy fruit and juicy and nutty malt. With Best and Strong Bitters, malt and fruit character will tend to dominate but hop aroma and bitterness are still crucial to the style, often achieved by 'late hopping' in the brewery or adding hops to casks as they leave for pubs.

Golden Ales

This new style of pale, well-hopped and quenching beer developed in the 1980s as independent brewers attempted to win younger drinkers from heavily-promoted lager brands. At the same time new varieties of hops, especially from America and New Zealand became available. Many micros and regional's now make their versions of the style, and so

popular with former lager drinkers that we now see "Gold" lagers and ciders advertised. Strengths will range from 3.5% to 5.3%.

The hallmark will be the biscuity and juicy malt character derived from pale malts, underscored by tart citrus fruit and peppery hops, often with the addition of hints of vanilla and dry biscuit. Golden ales are pale amber, gold, yellow or straw coloured.

Pale Ale or IPA

India Pale Ale changed the face of brewing early in the 19th century. Malt duty encouraged the use of pale malts to fashion beers that were genuinely golden or pale bronze in colour.

First brewed in London and Burton-on-Trent for a national market and export, IPAs were strong in alcohol and high in hops, and a significant sulphur nose. They kept well. Beers



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with less alcohol and hops were developed for the domestic market and were known as Pale Ale.

So-called IPAs with strengths of around 3.5% are not true to style. Look for juicy malt, citrus fruit and a big spicy, peppery bitter hop character, with strengths of 4% upwards, and plenty of body.

Old Ale

Old Ales reflect the beers available before the restrictions on brewing introduced in the First World War.

Old Ales, contrary to expectation, do not have to be especially strong: they can be 4% alcohol or more. They can be dark, or brown, or even more like a best bitter in colour. Old Ale can be full of complex flavours, rich fruity malts, tart fruit and spicy hop notes. Darker versions will have a more profound malt character with powerful hints of roasted grain, dark fruit, polished leather and fresh tobacco.

The hallmark of the style remains a lengthy period of maturation during which complex flavours develop.

Porter & Stout

Porter was a London style that turned the brewing industry upside down early in the 18th century. It was a dark brown beer - 19th-century versions became black as brown malts were replaced by pale malt and chocolate malts.

A generic term for a strong beer was stout. The strongest versions of Porter became known as Stout Porter, reduced over the years to simply Stout. Guinness interpreted the style using roasted barley to produce a



dryer beer.. The beers were strong - 6% for Porter, 7% or 8% for Stout. Guinness export is still 6%, but the keg draught beer is much weaker. Revived in recent years, real porters and stouts are produced, from 4% to 6% ABV. Look complex flavours, for profound dark and roasted malt character with raisin and sultana fruit, espresso or cappuccino coffee, liquorice and molasses, all underscored by hefty hop bitterness.

Barley Wine

Barley Wine is a strong beer, often between 7% and 10% - and requires considerable time to mature and become drinkable.

A few family brewers have kept the traditional brew, often as a Christmas Ale, Old Tom, Old Rodger are familiar names. Many small brewers now produce their interpretations of the style. Expect massive sweet malt and ripe fruit of the pear drop, orange and lemon type, with darker fruits, chocolate and coffee if darker malts are used. Hop rates are generous and produce bitterness and peppery, grassy and floral notes.



Speciality Beers

Embraces all types of beer that contain a non-core brewing ingredient at a level intended to impart a distinctive and discernible flavour or character. Example could be ginger, honey, various fruits etc. Also Wheat beers and traditional larger.

The Kings Arms

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Fat Cat Bitter - 3.8%

A pale gold bitter, with distinct floral, citrus aromas from Sybilla and Cascade hops. The subtle blend of classic English pale malts gives a distinctive taste, which blends well with the hop bitterness to give a well-balanced flavour.



Fat Cat Stout Cat - 4.6%

An attractively coloured, deep, dark beer, The characteristic full rich flavours of roasted malts are complimented and enhanced by the subtle spicy notes of Phoenix hops. A full-bodied and satisfying stout - whatever the season.



Fat Cat Marmalade - 5.5%

The colour of burnished copper, with a markedly bitter finish from the generous use of Goldings and Progress hops. Flavoursome English pale malt is blended with speciality Munich malt to add balance and a smooth finish, which lasts and lasts.

Introducing

Fat Cat O'Nine Tails - 9.0%

To celebrate our 1000th brew we've produced an old-school barley wine with a rich copper colour and full-on malty sweetness (plus a few hops for an added bite...)

Cheers! Here's to the next thousand brews!



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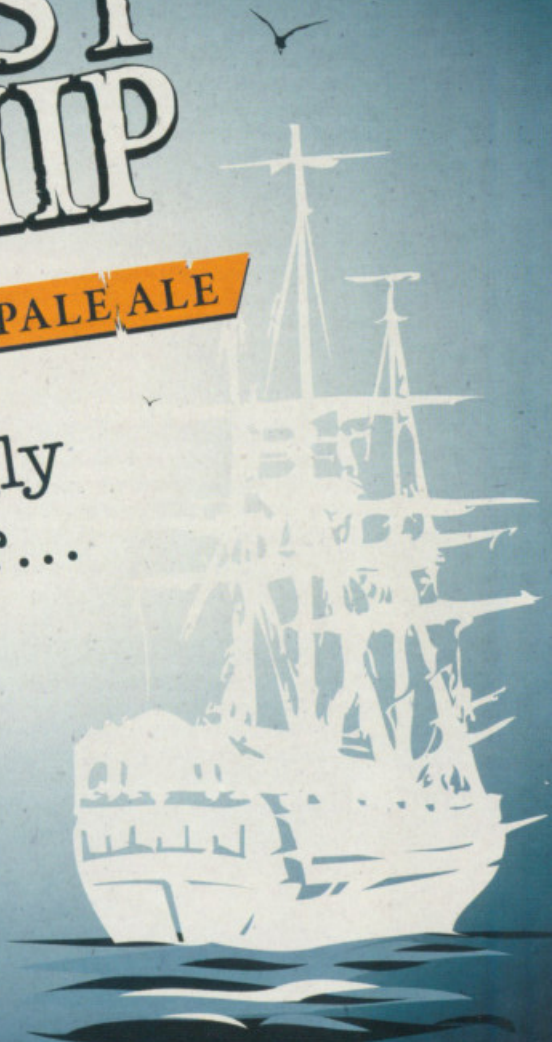
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for the facts

The Beers


ADNAMS

Southwold, Suffolk


Southwold Bitter

 3.7% ABV - Bitter
A copper-coloured beer, late and dry-hopped with Fuggles for a distinctive, lingering hoppiness.


Hibiscus

 4% ABV - Bitter
New 1 off. Bright red, aroma and palate of red currants and cherries, tart and dry.

Old

 4.1% ABV - Old
A traditional speciality winter warmer. Flavour of fruit, malt and roast grain, with a hint of caramel.


Ghost Ship

 4.5% ABV - Golden
Ghost Ship is inspired by one of Adnams' most haunted pubs in one of the UK's most haunted villages, the Bell at Walberswick. A Pale Ale which has a good assertive pithy bitterness and a malty backbone.


ARBOR

Bristol, Avon


Motoelka

 3.8% ABV - Bitter
A pale hoppy session beer brewed with NZ Motueka hops.


Blue Sky Drinking

 4.4% ABV - Bitter
Full bodied malty backbone is balanced by delicate citrus notes, and a clean bitter finish.

Oyster Stout

 4.6% ABV - Stout
Velvety smooth oatmeal stout, brewed with nine different grains and fresh oysters, with bittersweet notes of coffee, chocolate and roasted malts.

Tasmanian Devil

 4.6% ABV - Bitter
Well balanced deep amber ale, brewed with a generous quantity of Australian Galaxy hops. The hops contribute tropical fruit flavours and aromas to compliment the full bodied maltiness.

Norfolk Beers
are usually
found in
Blackfriars Hall
on the
Norfolk Beer Bar

Golden Ales

Bitters, Barley Wines


Milds & Old's

Stouts & Porters


IPA's

Speciality

Artisan

 4.8% ABV - Bitter
Amber coloured premium bitter, with a large amount of Munich and Cara malt to added to the mash to complement the citrusy hop flavours.


Yakima Valley

 7% ABV - IPA
Very hoppy American IPA, slightly sweet but going to a very citrus bitter finish with hints of marmalade and toffee.

AYR

Ayr, Ayrshire

Leezie Lundy

 3.8% ABV - Bitter
A fruity, pale golden, session Ale. Brewed using Savinjski Styrian Golding hops from Slovenia. Green Grow the Rashes anyone?

Jolly Beggars

 4.2% ABV - Bitter
A traditional style best bitter with plenty of character, brewed using Brewers Gold Hops from Southern Germany

BANK'S (MARSTON'S)

Wolverhampton, Staffordshire

Bitter

 3.8% ABV - Bitter
A deep gold in colour it comes with malty, hoppy flavours and clean finish with fruity overtones


BATEMANS

Wainfleet, Lincolnshire


Dark Mild

-  3% ABV - Dark Mild
Dark, rich and creamy, brimming with fruity flavours and nutty overtones.

Salem Porter

-  4.7% ABV - Porter
Full of fruit, hazelnuts, almonds, liquorice and spicy hops, gently fused with roasted grains to create a flavour explosion of warm buttered toast and crunchy nut biscuits.


Hazelnut Brownie

-  6.2% ABV - Bitter
Chocolate, fudge and hazelnut unite in this impressive beer, part of this brewery's new range of craft beers.


BEESTON

Beeston, Norfolk

Worth The Wait

-  4.2% ABV - Golden
Award winning golden ale, with good balance of hops and citrus hints. Extremely well named, if I may say as it definitely is. Former Champion Beer of the Festival in 2007.

Village Life

-  4.8% ABV - Bitter
Crafted from toasted malts and fresh whole hops, to give a more bitter ale, with a 'fresh baked' malt character


On the Huh

-  5% ABV - Bitter
An old style traditional strong bitter which is smooth, malty & full bodied. The name is a Norfolk colloquialism meaning a bit wonky or not quite straight. CBOB Gold winner 2013.


BELVOIR

Old Dalby, Leicestershire

Dark Horse

-  3.4% ABV - Dark Mild
Well rounded, full bodied dark mild with a fairly fruity aroma.

Shipstones

-  3.8% ABV - Bitter
Bringing a well loved ale back to life, Colin Brown, owner of Belvoir brewery was a former Brewer at Shipstone's Star Brewery.

Norfolk Beers are usually found in Blackfriars Hall on the Norfolk Bar


BINGHAMS

Ruscombe, Berkshire

Brickworks

-  4.2% ABV - Bitter
Chestnut in colour with a slightly nutty hint. Hops balance the maltiness to provide a well rounded best bitter.


Chilli Hot Dog

-  5% ABV - Stout
Doodle stout, (Named after the brewer's dog, who's also very dark and complex!) accompanied by a warm afterglow of chilli, ideal to warm you up as the nights get colder!


BLACK SHEEP

Masham, North Yorkshire

Best Bitter

-  3.8% ABV - Bitter
A pale golden beer with a pronounced hop character. A "proper Yorkshire Bitter" whatever that means.


Riggwelter

-  5.9% ABV - Bitter
A strong, velvety, ruby brown beer, deceptively clean drinking, with a complex palate of coffee, bananas and liquorice.


BLUE BEE

Sheffield, South Yorkshire

Bees Knees Bitter

-  4% ABV - Bitter
An appealing russet-brown bitter with lots of hops character.


Lustin For Stout

-  4.8% ABV - Stout
A rich, complex stout, full bodied and black in colour. Plenty of roast malt flavours.


BLUE MONKEY

Giltbrook, Nottinghamshire

99 Red Baboons

-  4.2% ABV - Porter
A dark, malty and fruity ale with a hoppy twist.


Guerrilla

-  4.9% ABV - Stout
A hearty beer full of malty complexity balanced by a robust bitter bite.

BRANDON

Brandon, Suffolk

Old Rodney

-  4% ABV - Bitter
Spicy & aromatic with a deeply satisfying finish.

Saxon Gold

-  4% ABV - Golden
Pale in colour, crisp & refreshing with a surprisingly full bodied taste.



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BRENTWOOD

Brentwood, Essex

BBC 2

 2.5% ABV - Bitter
Brown in colour with tropical citrus
flavours, excellent beer for it's 5% ABV.


Weald Porter

 4.9% ABV - Porter
Very dark brown complex and robust
Porter with a slightly bitter finish.


BUFFYS

Tivetshall St Mary, Norfolk

Polly's Folly

 4.3% ABV - Bitter
A amber coloured bitter with fresh
flowery aroma of Mounthood hops and blend of
crystal and roast malts giving a slight caramel
flavour.


Mucky Duck

 4.5% ABV - Porter
Neither Mucky nor Ducky! Very deep
ruby red colour, with a fruity aroma and almost
chocolate biscuit like taste.


BUNTINGFORD

Royston, Hertfordshire

Twitchell

 3.8% ABV - Golden
A golden fruity bitter with a floral
aroma and malty / hoppy aftertaste. 'Twitchell'
is an old term for a narrow street (i.e. an alley-
way), of the sort that were once found in the old
market towns


Polar Star

 4.4% ABV - Golden
Pineapple, Peach & Grapefruit hop
flavours, pale blonde in colour, this beer is
heavily hopped.


BUTCOMBE

Wrigton, Somerset

Bitter

 4% ABV - Bitter
Derived from pure Mendip Spring Wa-
ter, quite bitter, clean tasting, refreshingly dry.

Haka


 4.5% ABV - Bitter
Aromas of tropical fruits give way to a
unique grapefruit sharpness in the taste, offset
by hints of citrus fruit.

Don't Forget to Vote for the
Beer of the Festival


BUXTON

Buxton, Derbyshire

Moor Top

 3.6% ABV - Golden
Hopped with armfuls of American Chinook hops, this beer oozes citrus flavour and aroma. It has a sweetness balanced with a lingering bitter finish backed up with a late grapefruit hit.


Rednik Stout

 4.1% ABV - Stout
Aromas of burnt roast coffee, malty molasses, prunes, and a hint of smoke. It is gently sweet & sour, with a moderate bitterness.

S.P.A

 4.1% ABV - Golden
A light, refreshing, hoppy pale ale with Citra hops.


Gold

 5.2% ABV - Golden
A refreshing golden beer with a good aroma and flavour coming from three varieties of hop.

CAIRNGORM

Aviemore, Highlands & Islands

Black Gold

 4.4% ABV - Stout
Smooth sweetish stout made with four colours of malts, a rich dark colour and nutty roast flavour.


Witches Cauldron

 4.9% ABV - Bitter
A dark ruby red coloured ale with a hint of roast malt flavours and a pleasant sweet aftertaste.

CASTLE ROCK

Nottingham, Nottinghamshire

Stuart Adams

 4.2% ABV - Bitter
Dark bitter with liquorice and blackcurrant notes.


Dormouse

 4.4% ABV - Real Lager
Pilsner – cool, fermented and brewed with traditional German hops.


CELT EXPERIENCE

Caerphilly, Mid Glamorgan

Iron Age

 3.5% ABV - Bitter
Iron age is a ruby coloured fruity beer, full of robust and unique fruity hop characteristics.


Dark Age

 4% ABV - Dark Mild
The beer has a special blend of coffee and chocolate flavours, which are balanced with a smooth aroma with subtle notes of caramel and dark fruit, leading to a bitter finish.


COLCHESTER

Wakes Colne, Essex


AK Pale

 3.7% ABV - Bitter
1900s pale ale, mildly hopped. Fresh and fruity with a hint of marmalade.

Brazilian Porter

 4.6% ABV - Porter
Is it a porter? Yes. Does it have coffee in it? What can go wrong?


Double Brown

 4.6% ABV - Old
Dark brown, malty, sweetish and balanced - with chocolate!!


CROUCH VALE

South Woodham Ferrers, Essex

Essex Boys

 3.8% ABV - Bitter
Full bodied and malty with hops shining through. A classic session beer.


Brewers Gold

 4% ABV - Golden
A pale, refreshing and hoppy beer with gorgeous aromas of tropical fruits.


DARK STAR

Horsham, West Sussex

Art of Darkness

 3.5% ABV - Bitter
Fruit and spicy flavours complement the dark malts giving a good balance to this very drinkable ale.


American Pale

 4.7% ABV - Golden
Cascade, Centennial and Chinook hops dominate this dry crisp pale ale.


DERWENT

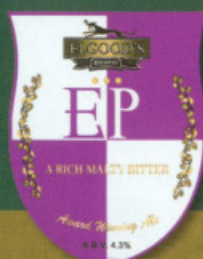
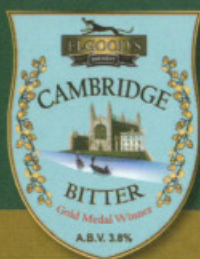
Silloth, Cumbria

Carlisle State

 3.7% ABV - Bitter
Original recipe from the State Brewery. An excellent session beer.

Auld Kendal

 5.7% ABV - Old
Whitwell and Mark Brewery Recipe from 1898. A classic winter warmer with dark rich colour



www.elgoods-brewery.co.uk

info@elgoods-brewery.co.uk

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scan me!



DOWNTON

Downton, Wiltshire

Raspberry Ripper



4.5% ABV - Fruit

A Ruby red bitter, with an addition of raspberry and black cherries. Delightfully fruity with a delicate hoppy bitterness. No flamingos were harmed in the making of this beer.

EAST LONDON

Lea Bridge, Gt London

Orchid



3.6% ABV - Dark Mild

A dark mild, lightly spiced with vanilla.

Lamplighter



4.8% ABV - Bitter

Dry hopped version of Night Watchman, reddish in colour and quite well hopped but with a hint of sweetness.

ELGOOD'S

Wisbech, Cambridgeshire

Black Dog



3.5% ABV - Dark Mild

Well balanced, award winning dark mild with a full roast flavour

Golden Newt



4.1% ABV - Golden

A pale golden ale with good hop character and a good citrus bittersweet taste.

Harry Trotter



4.9% ABV - Porter

A plum porter from the monthly Dog Decathlon range of beers.

North Brink Porter



5% ABV - Porter

A traditional style English cask porter, dark ruby red in colour and a definite coffee like flavour with a fruity finish.

ELLAND

Elland, West Yorkshire

Maximum Darkness



4.3% ABV - Stout

A darker than dark Oatmeal Stout with deep rich coffee and chocolate malt flavours, a sweetness on the palate and a satisfying bitter finish

1872 Porter




6.5% ABV - Porter

Rich, complex and dark Porter from an original 1872 recipe, with an old port nose, and coffee and bitter chocolate flavours on the palate. CBOB 2013

ELMTREE

Snetterton, Norfolk

Norfolk 80/-

 4.5% ABV - Bitter
80 Shilling has its roots in the fine export ales from the old Scottish breweries, ales that have a clean bitter quality and a generous malt aroma.


Nightlight Mild

 5.7% ABV - Dark Mild
An old style mild, strong but carefully hopped to allow the malts to flourish. Liquorice hints balance the lasting nutty finish.


ENVILLE

Stourbridge, West Midlands

Simpkiss Bitter

 4% ABV - Bitter
Relaunched in October 2006 Simpikiss was previously brewed by the Simpikiss Brewery in Brierley Hill. The brewery closed in 1985. Classic.


Cherry Blonde

 4.2% ABV - Fruit
A light blonde bitter delicately infused with essence of Cherry to produce a Belgium style fruit flavoured beer.

FAKIR

Norwich, Norfolk


Easy Old Fakir

 3.9% ABV - Bitter
Refreshing pale ale with a citrus hint.


FAT CAT BREWERY

Norwich, Norfolk


Bitter

 3.8% ABV - Bitter
A pale gold bitter, with a distinct floral, spicy aroma. The subtle blend of pale malt gives a distinctive taste, which blends well with the hop bitterness to give a spicy, yet well-balanced flavour.

Stout

 4.6% ABV - Stout
A dark beer with a sweet, rich flavour of roast malt and molasses, balanced with hop flavour and aroma of classic English Pilgrim hops.

Marmalade

 5.5% ABV - Bitter
The colour of burnished copper, with a markedly bitter finish from the generous use of Goldings and Progress hops and of course that background orangey flavour.

Nine Tails


9% ABV -




FOX

Heacham, Norfolk

All Black Pale

 3.8% ABV -


Nelsons Blood

 5.1% ABV - Bitter
A deep reddish orange coloured ale with a malty, yet spicy aroma of cough candy, cloves, cinnamon and liquorice.


FULLER'S

Chiswick, London


Chiswick

 3.5% ABV - Bitter
A refreshing, highly drinkable beer, flowery and fresh, with very well developed hop characteristics.

London Porter

 5.4% ABV - Porter
Rich, dark and complex. It was the dominant beer style in London for quite some time, and takes its name from the street and river porters of the city who carried goods around the streets.


1845

 6.3% ABV - Bitter
A rich beer with a fruit cake aroma, spices and nutmeg from malt and hops resulting in a dry, fruity finish.


GLASTONBURY

Somerton, Somerset

Black as Yer 'At

 4.3% ABV - Stout
Easy drinking stout with a hint of berry along with a toasty nutty aroma.


Thriller

 5% ABV - Porter
Cappuccino Porter. Dark, fairly sweet with lashing of coffee flavour.

GODDARD'S

Ryde, Isle of Wight

Ale of Wight

 4% ABV - Golden
Easy drinking golden ale, quite fruity and dry with good citrus lemon flavour.

Fuggle de Dum

 4.8% ABV - Bitter
Intensely flavoured, malty, hoppy, strong ale. Quite old fashioned these days.

LACONS

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GOLDEN TRIANGLE

Barford, Norfolk

Citropolis



3.9% ABV - Golden

Pale golden blonde ale, light, refreshing and zesty with citrus hop notes and fruity aroma. Probably Kevin's most popular .beer

Red Square



4.6% ABV - Bitter

Rich golden red beer, with hints of fruit, dry but very quaffable.

GRAIN

Harleston, Norfolk

3.1.6



3.4% ABV - Golden

Brewed with lager malt and ludicrously light, "3.1.6" has a glorious hoppy nose and taste.

Best Bitter



4.2% ABV - Bitter

A malty traditional amber ale, brewed with a blend of pale ale, chocolate and crystal malts.

Porter



5.2% ABV - Porter

An old style porter. Smooth and creamy, spiked with port to give it the flavour of dark berries

ELMTREE BEERS

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GREEN DRAGON

Bungay, Suffolk

Gold



4.4% ABV - Golden
Golden ale with a lager feel to it.

Bridge Street Bitter



4.5% ABV - Bitter
A refreshing bitter with a peppery hop feel and slight chocolate notes.

GREEN JACK

Lowestoft, Suffolk

Golden Best



4% ABV - Golden
A golden bitter ale with good aroma, crisp bitterness, balanced malt and a hoppy finish.

Lurcher



4.8% ABV - Stout
Fruity, chocolaty, rich and fulsome, well-balanced with hops, yet quite smooth.

Flower Power



6% ABV - Spice
A refreshing ale with added elderflower and a citrus hop finish.

GROWLER

Pentlow, Essex

Umble Magna



5% ABV - Spice
The addition of coriander to the Old Growler wort completes the original 1750s recipe for this distinctive dark beer.

Essex Beast



6.2% ABV - Bitter
A strong, dark, robust beer brewed with chocolate malt, to produce a rich toffee flavour.

HARBOUR

Bodmin, Cornwall

Light



3.8% ABV - Golden
Clean and hoppy, with tropical fruit notes.

Amber



4% ABV - Bitter
Amber Ale is a malt driven ale with caramel and toffee flavour. Finished with mild floral hops.

HIGHLANDS & ISLANDS

Birsay, Orkney

Island Hopping



3.9% ABV - Golden
A hoppy golden pale ale with a resin, lemon, hop character.

Sneaky Wee Orkney Stout



4.3% ABV - Stout
Very dark brown beer with hints of liquorice, coffee and dark chocolate and a toasty finish.

Pale



4.7% ABV - Bitter
A refreshing light blonde ale with a hoppy taste and slight peach undertones.

HOLDEN'S

Dudley, West Midlands

Black Country Mild



3.7% ABV - Dark Mild
An easy drinking traditional black country mild with nutty biscuit notes.

Black Country Special Bitter



5.1% ABV - Bitter
A dark amber premium beer with robust malty overtones and a bitter sweet full bodied taste.

HOP BACK

Downton, Wiltshire

Entire Stout



4.5% ABV - Stout
A rich dark stout with a strong roasted malt flavour and a long, smooth malty aftertaste.

HOWARD TOWN

Glossop, Derbyshire

Mill Town



3.5% ABV - Dark Mild
A dark mild with a hint of liquorice and raisin.

Snake Ale



4% ABV - Bitter
A pale amber bitter with an almost green tea flavour and hint of citrus hop.

HUMPTY DUMPTY

Reedham, Norfolk

Festival Special



4.3% ABV - Bitter
A red ale with a crisp hoppy bitterness on top of a caramel & fruit malt backbone.

EAPA



4.6% ABV - Bitter
Amber best bitter, dry-hopped with Amarillo, giving rise a slight sweetness and lasting malty finish.

Porter



5.4% ABV - Porter
A traditional London-style Porter using chocolate & black malts for a full roast aroma with hints of liquorice.

Made of London

BREWED BESIDE THE THAMES



15



9% ABV - Barley Wine
A Rich, Smooth Ruby Red Barley Wine brewed to celebrate 15 years of brewing.

JOC'S

Barsham, Norfolk

Norfolk Kiwi



3.8% ABV - Bitter
Easy drinking straw coloured session bitter with a hint of vanilla and lemon.

Bitter Old Bustard



4.3% ABV - Bitter
A slightly malty bitter with hints of caramel and sweetness, but still retains a bitter finish.

Knot Just Another IPA



5% ABV - IPA
A golden hoppy bitter brewed with Bodicea hops.

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KIRKSTALL

Kirkstall, West Yorkshire

Three Swords

-  4.5% ABV - Golden
Medium yellow in colour with almost summer meadow aroma and long dry finish.


Black Band

-  5.5% ABV - Porter
Smokey roast flavours of treacle, raisins, sultanas and molasses give way to an almost vanilla chocolate coffee finish.


LACONS

Gt Yarmouth, Norfolk


Encore

-  3.8% ABV - Bitter
Pale amber coloured beer with a citrus finish.

Affinity

-  4.8% ABV - Bitter
A robust full bodied bitter with a hint of tartness and a slightly sweet finish.


Destiny

-  5% ABV - Golden
A refreshing light blonde ale with a hoppy aroma from Amarillo, Centennial and Simcoe varieties with tropical and stone fruit on the palate and grapefruit into the finish.


LONDON FIELDS

Hackney, Gt London

Black Path Porter

-  4% ABV - Porter
A malty black brew, full of coffee and chocolate flavours. Named after a historic trading route that runs from Walthamstow to Smithfield's.

Hackney Hopster

-  4.2% ABV - Golden
A dry fresh beer with a mix of American and New Zealand hops.

MAGIC ROCK

Oakes, West Yorkshire

Simpleton

-  2.6% ABV - Bitter
Flavourful session IPA, if there is such a thing, crisp and refreshing.

Curious NZ


-  3.9% ABV - Golden
An all New Zealand hopped version of Curious, giving a gooseberry and lychee twang.

Norfolk Beers are usually found in Blackfriars Hall on the Norfolk Bar


MARSTON'S

Burton upon Trent, Staffordshire

Waikatu

-  4% ABV - Golden
Complex golden style ale, with a moderate bitterness, and intriguing floral & lime notes.


Owd Roger

-  7.6% ABV - Barley Wine
Brewed to a recipe believed to be over 500 years old, it offers an explosion of rich fruit flavours with a dry bitter-sweet finish. Not available very often in cask.


MAULDONS

Sudbury, Suffolk

Broomstick Bitter

-  4% ABV - Bitter
A traditional darkish bitter with a hoppy aroma and balanced bitterness


Blackberry Porter

-  4.8% ABV - Porter
Award winning beer with a rich blend of chocolate and roast flavours that give way to a subtle sweet fruit finish.

MOLSON COORS

Burton upon Trent, Staffordshire

Worthington E

-  4.8% ABV - Bitter
A classic Burton ale, discontinued in cask in the late 60's but resurrected by the Molson Coors using the original recipe.


MOORHOUSES

Burnley, Lancashire

Blond Witch

-  4.5% ABV - Golden
Clear golden yellow ale with a sweetish malt aroma and citrus fruit taste.


Pendle Witches Brew

-  5.1% ABV - Bitter
A full, malty flavour which is soft and crisp, leading to a sweet, fruity aftertaste and soft, citrus nose.


MORDUE

North Shields, Tyne & Wear

Workie Ticket

-  4.5% ABV - Bitter
A tasty, complex beer with malt and hops throughout and a long, satisfying bitter finish. BOB Best Bitter 2013.

IPA

-  5.1% ABV - Bitter
Brewed with Horizon hops from the U.S.A. giving the beer a dry bitterness, that is reminiscent of a traditional IPA of yesteryear

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PLUS local keg beers: Adnams // Grain // Green Jack // Norfolk Brewhouse // Redwell

COWGATE//MAGDALEN STREET

NORFOLK BREWHOUSE

Hindringham, Norfolk

Moongazer Golden

 4% ABV - Golden
Golden orange in colour with straw like aroma and a floral citrus like edge leading to a bittersweet finish.


Moongazer Dark

 4.8% ABV - Dark Mild
Strongish mild with a subtle blackcurrant aroma, full-bodied with a rich, fruity, sweet finish.

NORFOLK SQUARE

Stokesby, Norfolk


Winklepicker

 5% ABV - Porter
A porter with a slight roasty flavour and a gentle vanilla aroma. A English Porter hop is used that rounds the ale off with a light bitter after taste.


NORWICH BEAR

Norwich, Norfolk

Classic

 3.8% ABV - Golden
A light, hoppy and refreshing beer. Brewed with pale malt and wheat and hopped with Amarillo.


Smokey Bear

 4.5% ABV - Golden
Smokey Bear is a golden ale brewed with pale malt and smoked malt.


OLD CHIMNEYS

Market Weston, Suffolk

Ragged Robin

 3.6% ABV - Bitter
Refreshing pale and mild with subtle hints of toffee, fruit, vanilla and hop.


Good King Henry

 9.6% ABV - Stout
Absolutely nothing to say about this except it's all mine! Smooth dark, chocolaty, port and hint of vanilla in this complex imperial stout.


OLDERSHAW

Grantham, Lincolnshire

Mowbrays Mash

 3.7% ABV - Bitter
A sublimely moreish gold-tinted amber ale. Delta and Cascade hops add a zesty, fruity edge to a softly nutty base.


Grantham Stout

 4.3% ABV - Stout
Hint of espresso and chocolate in the very flavoursome stout.


OLE SLEWFOOT

North Walsham, Norfolk

Citraville

 3.9% ABV - Golden
Brewed with pale and aromatic malts, and plenty of Citra hops for a peach and tropical fruit aroma.


Fox on the Run

 4.8% ABV - Bitter
Named after a Manfred Man song..... which later became a bluegrass standard. Caramel flavours with a hint of chocolaty malt followed by a nutty bitterness are found in this traditional beer.


OPA HAY

Aldeby, Norfolk

Meister Pils

 4.3% ABV - Real Lager
A Pilsner style beer made with continental style yeast, light in colour and a hoppy aroma, using German Hallertou Hops.


Liquid Bread

 5.2% ABV - Wheat
A Bavarian style, naturally cloudy, unfiltered wheat beer, brewed according to the German Reinheitsgebot.


PALMER

Bridport, Dorset

Copper Ale

 3.7% ABV - Bitter
Named after the brewery copper, still in use in the Old Brewery. A copper-coloured session ale, good citrus fruit with a hoppy aroma.


Tally Ho

 5.5% ABV - Old
Strong, complex and full of deep distinctive flavours. With a rich fruit cake flavour from the roasted malt. First brewed in the 1940s.


PANTHER

Reepham, Norfolk


Cub

 2.8% ABV - Bitter
Very flavoursome beer with a smooth body and good aroma.

Ginger

 3.7% ABV - Wheat
A distinctive ginger wheat beer with subtle lemon flavour notes.

Honey Ale

 4% ABV - Fruit
Latest beer from Reepham's Panther brewery.



N²B
Norfolk Square
Brewery

Within our mind, deep in the recesses of our psyche there is an urge, a desire to brew the ultimate beer. That is what we strive for here at Norfolk Square Brewery

Winklepicker



www.norfolksquarebrewery.co.uk

QUANTOCK

Wellington, Somerset

Wills Neck



4.3% ABV - Golden

Wills Neck is the highest point on the Quantock Hills overlooking the Bristol Channel, which gives this beer its name. A golden ale with a slightly malty flavour and is late hopped to produce an aroma with hints of grapefruit and cherries.

Stout



4.5% ABV - Stout

A full bodied traditional dry stout, dark ebony in colour. The hop blend gives an aroma of liquorice and citrus fruits.

REDWELL

Norwich, Norfolk

Pale Ale



4% ABV - Golden

A very light ale with a hint of marmalade orange, refreshing.

IPA



6% ABV - Bitter

Zesty citrus aroma and coarse finish.



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In the good beer guide 2014



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Email catfieldcrown@hotmail.co.uk


S&P*Horsford, Norfolk***Barrack Street Bitter**

 4% ABV - Bitter
A refreshing amber coloured beer with gentle hop aroma.


First Light

 4.1% ABV - Golden
A golden with citrus flavours and a fairly bitter finish.


SAFFRON*Henham, Essex***Henham Honey**

 4.6% ABV - Golden
Delicate balance of bitterness, malt, spicy fruit and honey aromas.


Chestnut Grove

 4.8% ABV - Bitter
Malty aroma, and roast chestnut feel and slight coffee notes.


Silent Night

 5.2% ABV - Porter
Very dark ruby Porter brewed with generous amounts of malts to give rich aromas of chocolate, molasses and coffee, then Ruby Port and pure red grape juice are added.

SALOPIAN*Shrewsbury, Shropshire***Golden Thread**

 5% ABV - Golden
A bright gold ale, using wheat and lager malt and flavoured with an infusion of aroma hops.

Black Ops

 7% ABV - Stout
An intensely malty stout, deeply roasted with accents of dark fruit, chocolate and mocha. Hints of sweetness are tempered by crisp tart bitterness.


SALTAIRE*Shipley, West Yorkshire***Pride**

 3.9% ABV - Bitter
A classic English pale bitter, with light malt base and spicy fruitiness.


Elderflower Blonde

 4% ABV - Spice
A refreshing blonde ale delicately infused with the flavour of elderflower.


Triple Chocaholic

 4.8% ABV - Stout
Chocolate malts, real chocolate and chocolate syrups make this stout a real chocolate bomb.


SHEPHERD NEAME*Faversham, Kent***Whitstable Bay**

 3.9% ABV - Bitter
A full bodied, fruity ale with a subtle bitterness and grapefruit and pine aromas


Spooks

 4.7% ABV - Bitter
A deep red coloured beer, complex malt flavours but with a fruity hop bite.


SLATERS*Stafford, Staffordshire***Top Totty**

 4.2% ABV - Golden
A blonde beer, with good body and aroma. Fruity and complex.


Haka

 5.2% ABV - Golden
Dry hopped for three weeks, quite sweet but still with a big hop palate.

SONNET 43*Coxhoe, Durham***Amber Ale**

 3.8% ABV - Bitter
The aroma has a well-balanced malt and hop combo with sourdough and nut notes, the finish is slightly bitter by quite refreshing.


Ideal Grace

 6.1% ABV - Wheat
Blackberry wheat beer.


ST AUSTELL*St Austell, Cornwall***Black Prince**

 4% ABV - Dark Mild
Deep, dark and intriguing, Black Prince is a full-bodied fruity flavoured mild


Admirals

 5% ABV - Bitter
A deep bronze ale with a delicious rich biscuit flavour and a wonderful spicy aroma.

1913 Porter

 5.2% ABV - Porter
1913 Cornish stout is rich, full, smooth and chocolaty, yet is light on the palate with no lingering bitterness.

ST PETER'S*South Elmham, Suffolk***Mild**

 3.7% ABV - Dark Mild
A traditional slightly sweet mild with a hint of bitterness and nutty flavours.

THE RUMSEY WELLS

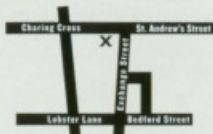
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+



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
HOMESTEAD, DRAYTON LANE, HORSFORD NORFOLK, NR10 3AN



Grapefruit

-  4.7% ABV - Fruit
Grapefruit flavour predominates in this slightly sweet fruit beer.

Cream Stout

-  6.5% ABV - Stout
An aromatic, strong, dark chocolate cream stout with a satisfying bittersweet aftertaste


STONEHENGE

Netheravon, Wiltshire

Great Bustard

-  4.8% ABV - Bitter
Deep amber colour with a red hue, fruity and malty, a lingering bitter aftertaste.


Old Smokey

-  5% ABV - Porter
A dark porter, with a roasted malt taste and a hint of liquorice surrounding a developing bitter flavour.


STONEHOUSE

Oswestry, Shropshire

Station Bitter

-  3.8% ABV - Bitter
Traditional amber coloured bitter. Full bodied, very drinkable.


Off the Rails

-  4.8% ABV - Bitter
A rich and malty premium bitter, with a classic British hop flavour.


STUMPTAIL

Great Dunham, Norfolk

Pale Ale

-  4.9% ABV - IPA
Golden pale ale, well-hopped with a citrus character and a balanced malty bitterness.


Stout

-  5.4% ABV - Stout
New Beer.

SULWATH

Castle Douglas, Kirkcudbrightshire

Black Galloway

-  4.4% ABV - Porter
This dark porter is named after the native cattle of the region. The "Galloway" is a hardy hill breed, much sought after for their unique qualities.


The Grace

-  4.4% ABV - Golden
Sweetish golden ale with a faint earthiness leady to a dry crisp finish.

THORNBRIDGE

Bakewell, Derbyshire

Lumford

-  3.9% ABV - Golden
Pale hoppy bitter with a clean and crisp finish and taste of passionfruit, grapefruit and gooseberry from the New World hops..

Lord Marples

-  4% ABV - Bitter
Smooth with light toffee and caramel characters, a mixture of floral and spicy hop notes and a pleasing bitter finish.


TINY REBEL

Newport, Gwent

FUBAR

-  4.4% ABV - Golden
A beer with floral hoppy flavours up front, leading into a dry spicy bitterness.


The Full Nelson

-  4.8% ABV - Golden
Crisp and refreshing, with a hint of sweetness and Nelson Sauvín hops giving a grapefruit and kiwi tinge.


TIPPLES

Acle, Norfolk


Hanged Monk

-  3.8% ABV - Dark Mild
A full bodied traditional mild ale, with a hint of smokiness and coffee flavours.

Sour Plum Porter

-  5.2% ABV - Porter
New beer.


Jacks Revenge

-  5.8% ABV - Bitter
A dark strong ale with a long malty finish. One of a trilogy of beers based upon ghost stories from the Norfolk Broads.

TRIPLE FFF

Four Marks, Hampshire

Altons Pride

-  3.8% ABV - Bitter
A full flavoured hoppy session beer with a long bitter finish.

WALL'S

Northallerton, North Yorkshire

Katzenjammer

-  4.2% ABV - Bitter
Katz is a red ale brewed using German H Mittlefruh hops and the Polish hop Lubelski.

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


No.

58

St. Benedicts
Street.
Norwich


Longevity

-  4.4% ABV - Stout
A Milk Stout, creamy with a soft sweet taste followed by a light bitterness.


WAVENEY BREWING

Earsham, Norfolk

Lightweight

-  3.9% ABV - Bitter
Well-balanced, deep-golden-coloured session beer with hints of toffee and toasty malt.

Welterweight

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


WHITSTABLE

Grafty Green, Kent

Native

-  3.8% ABV - Bitter
Copper coloured bitter with a hint of fruitiness.


Oyster Stout

-  4.5% ABV - Stout
Rich and dry with chocolate and mocha flavours and with a hint of woodsmoke.


WINTER'S

Norwich, Norfolk


Bitter

-  3.8% ABV - Bitter
A good session bitter with fruity aroma and citrus hints in the mouth feel.

Geniuss

-  4.1% ABV - Stout
Deep ruby red stout. Dark fruits and malty molasses blend together nicely to give this beer a pleasant aroma and taste.

Golden

-  4.1% ABV - Golden
A refreshing yellow golden ale with nicely balanced malt, hop and light tangy citrus flavours.


WOLF

Attleborough, Norfolk


Ale

-  3.9% ABV - Bitter
Copper coloured ale with lots of bite! Slight toffee notes and biscuity base.

Straw Dog

-  4.5% ABV - Wheat
Clear wheat beer is brewed in the German style, with slightly floral hints and refreshing citrus flavour.


Silver Fox

-  4.6% ABV - Golden
New pale golden ale.

WOODFORDE'S

Woodbastwick, Norfolk

Mardlers

-  3.5% ABV - Dark Mild
A dark red mild with a roasty maltiness and bitter sweet finish.


Bure Gold

-  4.3% ABV - Golden
A clean tasting golden ale with not too much citrus flavours but slightly sweet finish.


XT

Long Crendon, Buckinghamshire

6 Rich Ruby

-  4.5% ABV - Bitter
Ruby red beer, malty and smooth with a cascade hop finish


8 Dark Roast

-  4.5% ABV - Old
A smooth rich dark beer brewed with a careful blend of four malts along with a cocktail of hops to give a complex taste. Deep malty base with dark roasty chocolate flavours

YETMANS

Bayfield, Norfolk

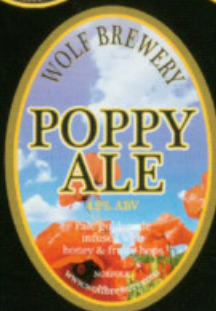
Red

-  3.8% ABV - Bitter
A fruity dryish bitter with crisp finishing.

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A contribution to charity is always appreciated - unused parts of your beer cards or small change.

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EXTRAS - SPECIAL BEERS

Pot luck, you may find one of these.

The beers on these two pages are ones where we have only one cask available - they are likely to be on in Blackfriars Hall in the early part of the week - but when the cask is empty there will be no more.

ADNAMS

Southwold, Suffolk

Tally Ho

7% ABV - Barley Wine

Tally Ho is a limited edition Barley wine style beer, brewed at Adnams since 1880, dark Mahogany red in colour with a rich, fruity aroma.

ARBOR

Bristol, Avon

Saison

4.4% ABV - Spice

Produced with Belgian yeast, to a slightly lower ABV - than its European stablemates, but retaining all the characteristics of this typical Flemish style.

BANKS & TAYLOR

Shefford, Bedfordshire

Black Dragon

4.3% ABV - Dark Mild

A Strong Dark mild with pronounced roast flavours.

S.O.D.

5% ABV - Old

A rich, fruity flavoured dark beer with caramel flavours.

BATEMANS

Wainfleet, Lincolnshire

Yella Belly Gold

3.9% ABV - Golden

A golden colour, refreshing beer brewed with lager malt and Chinook and Cascade hops, very moreish.

BRENTWOOD

Brentwood, Essex

Chocwork Orange

7.2% ABV - Old

A deep chocolate, malty beer brewed with oranges to give it that extra pizzazz and matured to create a classic 'old ale' style.

BUFFYS

Tivetshall St Mary, Norfolk

Norwegian Blue

4.9% ABV - Bitter

Currently known as Norwegian Blue, previously Polly's Extra Folly.

The flavours in this rich and satisfying pint are similar to those found in Polly's Folly, but have extra depth combined with added caramel notes.

COLCHESTER

Wakes Colne, Essex

Mild

4.1% ABV - Dark Mild

Dark, ruby mild. Sweet and fruity.

No 1.

4.1% ABV - Bitter

A copper coloured classic English best bitter.

ELGOOD'S

Wisbech, Cambridgeshire

Black Eagle

7.0% ABV - Stout

Dark black imperial stout with a hint of Belgium chocolate, marzipan and molasses, complementing the blackcurrant cherries.

ELMTREE

Snetterton, Norfolk

Golden Pale

5.0% ABV - Golden

A pale ale in the traditional style that is initially malty and delicately bittered. The long dry biscuit finish is enhanced by the subtle citrus aromas.

FAT CAT BREWERY

Norwich, Norfolk

Crusader

4.1% ABV -

FULLER'S

Chiswick, London

Vintage

8.5% ABV - Barley Wine

Another of the very early crop of fine ale from John Keeling.

GOLDEN TRIANGLE

Barford, Norfolk

Black Ops

4.7% ABV - IPA

An attractively-coloured deep, dark beer. The characteristic sweet, rich flavour of roast malt and molasses is well balanced with the pronounced hop flavour and aroma of classic English Pilgrim hops.

GRAIN

Harleston, Norfolk

Redwood

4.8% ABV - Bitter

A rich red premium bitter that beautifully balances roasted malts with sherbet grapefruit hoppiness.

GREEN JACK

Lowestoft, Suffolk

Ripper

8.5% ABV - Barley Wine

Inspired by Belgian tripel ales this multi-awarding winning brew is dangerously drinkable. Rich amber in colour Ripper is sweet and fruity with a warming finish.

Baltic Trader

10.5% ABV - Stout

Extra Strong Imperial Stout, smooth rich roasted coffee & vanilla flavours.

HOP BACK

Downton, Wiltshire

Heracles

2.8% ABV - Golden

A golden beer that packs flavour and body for its strength, hints of coriander and lemon under pins the slight bitterness.

HUMPTY DUMPTY

Reedham, Norfolk

Cheltenham Flyer

4.6% ABV - Bitter

Lightly hopped bitter with a toasty caramel malted body.

MAULDONS

Sudbury, Suffolk

Christies Gold

3.9% ABV - Golden

A very pale golden ale with a strong hint of grapefruit.

NORFOLK BREWHOUSE

Hindringham, Norfolk

Stubblestag

4.6% ABV - Real Lager

A pale lager with a dry malty taste and a hint of fruitiness.

OLD CHIMNEYS

Market Weston, Suffolk

Golden Pheasant

4.5% ABV - Bitter

Best bitter with citrus and malt balanced with a robust hop bitterness.

OLE SLEWFOOT

North Walsham, Norfolk

Little Beer

3.7% ABV - Bitter

A traditional copper coloured bitter.

OPA HAY

Aldeby, Norfolk

Fruity Little Number

3.9% ABV - Golden

A citrusy pale bitter.

RED FOX

Coggeshall, Essex

Mild

3.6% ABV - Dark Mild

A dark, full-flavoured mild, nutty and thick; almost reminiscent of an old ale.

ST PETER'S

South Elmham, Suffolk

Extra

4.4% ABV - Bitter

A dark tawny-coloured ale, it has a spicy hop aroma and smooth caramel aftertaste.

TYDD STEAM

Tydd St. Giles, Cambridgeshire

Barn Ale

3.9% ABV - Golden

Refreshing pale session bitter, with a zesty bitterness and a lingering citrus finish.

WAVENEY BREWING

Earsham, Norfolk

East Coast Mild

3.8% ABV - Dark Mild

A traditional dark ruby mild with hints of chocolate.

WOLF

Attleborough, Norfolk

Woild Moild

4.8% ABV - Dark Mild

A rich and fruity traditional Norfolk mild. Good balance of malt with liquorice bitterness and lots of chocolate malt.

WOODFORDE'S

Woodbastwick, Norfolk

Norfolk Nog

4.6% ABV - Old

"Nog" is an East Anglian name for a strong ale. Dark brown with a caramel nuttiness.

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A Brief History of Cider in Norfolk

October is traditionally the month when cider making activities are at their height and, every year, to celebrate this, the Norwich beer festival hosts the largest cider and perry bar in East Anglia.

All seven of the commercial producers in Norfolk are represented and available for your delectation in St Andrews Hall. The following piece is intended to provide a little historical perspective to your sampling.

Apple trees were growing in Britain before Julius Caesar set foot on these islands, but the Roman invaders were responsible for the first organised cultivation of orchards along with their vineyards. The next invaders of these Isles to encourage the development of cider production were the Normans (which they do to this day). Climactic changes meant that much of Britain was becoming less suitable for grapes but the climactic and soil conditions here were similar to those found in Normandy, with the influence of a mild Gulf Stream and heavy annual rainfall that was perfect for fruit trees. Thus cider, with its relative ease of production, began to replace wine as the drink of the people. The first cider presses were listed as a source of income in 1230 in the Royal Charter granted to the Bishop of Bath.

As well as in the West Country, records exist of cider making in the 18th century in East Anglia and Kent and Sussex. Cider formed an essential component of farm workers wages, with up to one fifth being paid as such. It was only in the latter part of the 19th century that campaigning led to a change in law preventing such practice.

Cider was used to counter scurvy on ships and to cure a range of illnesses including gout. John Evelyn wrote in 1664 of cider's excellent restorative properties. Modern day science has shown that cider is naturally high in anti-oxidants which protect the body against harmful free radicals. In Hereford's chained

library there is a bible, printed in the early 15th century (the Wycliffe bible) which uses the word "sidir" for strong drink, and there was a time when children were even baptised in it.

A good apple harvest was therefore important and to ensure a full crop for the autumn season wassailing was carried out each winter on the old Twelfth Night (17th January in the pre-Gregorian calendar). Wassail means "good health", its benefits having been recognised long ago.



Norfolk cider was traditionally made from a mixture of dessert and culinary apples (eaters and cookers) with production being concentrated around Banham and two great names dominate the records. Routs began making cider in the late 19th century and in the 1950's were making huge quantities that were stored in oak vats in the red brick cider works in the centre of the village. The works closed in 1959.

Gaymers the cidemakers were, in 1875, described as being established in Banham "upwards of two centuries". The company out grew its village premises and moved to Attleborough at the turn of the last century. Although subject to wartime bombing and hostile takeovers of a commercial kind the name and products still existed until relatively recent times; the factory finally

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Milleborough. Messrs. Gaymer & Sons, Cider Works.



closed in 1995. Who can forget their product advertising with phrases like “go Gay with Gaymers” or “safe for motorists”?

Cider is an ancient and respected traditional British beverage. As you drink your Norfolk cider in moderation, reflect on the part cider has played in our cultural life. Laurie Lee was fully aware of its potency when he wrote “Cider with Rosie”. Long may traditional production continue.

With thanks to ciderUK and Owen Thompson

Martin Hicks

A talk to Members of Norfolk Industrial Archaeological Society is being given by Owen Thompson on the subject

- “Some Notes on the History of Norfolk Cider-making”

on Thursday 6th March, 7.30, Charing Cross Centre, Maddermarket, Norwich.

The meeting is open to interested members of the public. Full details of the talk and more about the Society can be found on its web site - www.norfolkia.org.uk

Norwich & Norfolk CAMRA Branch Charity 2013

For 2013 the Branch has chosen

The Norfolk & Norwich Association for The Blind

www.nnab.org.uk

The Norfolk and Norwich Association for the Blind

Magpie Road, Norwich, Norfolk NR3 1JH

Norwich Tel: 01603 629558, Gt Yarmouth Tel: 01493 745973, Kings Lynn Tel: 01553 660859

With nearly 208 years of successfully caring for visually impaired and blind people, the Norfolk and Norwich Association for the Blind (NNAB) has a proven record of providing specialist care and help both in the community and within our own Residential Home and Sheltered Housing accommodation.

The NNAB was founded in 1805 and is the fifth oldest voluntary blind society in the UK.

Its mission is to help Norfolk's 20,000 people with poor sight remain independent and confident. Sight loss affects all age groups and the Association supports everyone from new born to those over 100 years of age.

Our aims are to provide accommodation and care, community visiting services, and educational and recreational facilities for the visually impaired and blind in Norfolk, whatever their age and wherever they are. charities and the 5th oldest Association for the visually impaired and blind in the United Kingdom.

Last year our community workers made nearly 7,000 separate visits to individuals in their homes and there were over 6,000 visitors to the five equipment centres in Norwich, King's Lynn, Great Yarmouth, Cromer, Watton and our Mobile Centre.

In Norwich we have a residential home for 37 residents and 20 sheltered flats as well as a volunteer presence in all four hospital eye clinics in the County. We have a busy sports and leisure programme and over 200 active volunteers give generously of their time to deliver these essential aspects of the charity. The Bradbury Activity Centre, located in Norwich and opened by our Patron, Her Majesty The Queen, in 2010 acts as hub for all that the Association does for Norfolk's visually impaired and blind - whatever the age and wherever they are in the County.

The Association receives no state funding of any sort instead relying entirely on legacies and donations - all the money raised in Norfolk is spent in Norfolk, and that's a promise!

We'll be collecting at the Beer Festival each lunchtime and evening session and in addition festival fans can donate their unused beer cards to us when they leave. So, for example, if you buy a beer card with £10 worth of vouchers at the start of your session but only spend £8.50, you can be assured the £1.50 you leave behind will be well spent supporting Norfolk's visually impaired community. Collecting boxes are on the glasses stall.



A Campaign

of Two Halves

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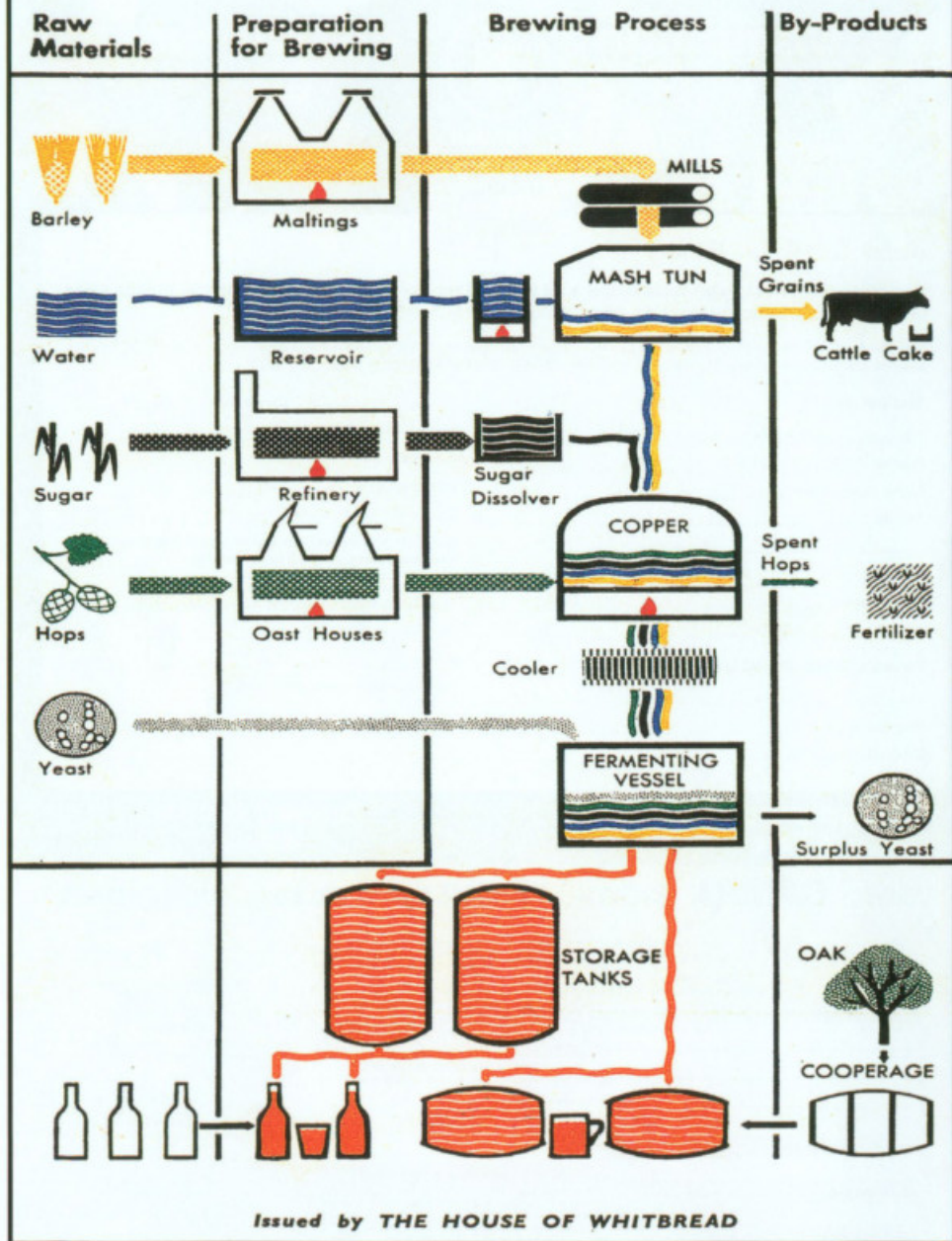
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THE BREWING PROCESS



Issued by THE HOUSE OF WHITBREAD

Traditional Beer is made from four primary ingredients. Barley, Water, Hops and Yeast. The only additive is finings, a natural product to make the yeast drop to the bottom of the cask.

Before the barley can be used in the brewery it must have the starches in the grain turned into sugars, by the process called malting.

MALTING

Barley grains are steeped in water so that they begin to germinate. Traditionally germination continues on the floor of the maltings until green roots and shoots are produced from the grain. The grain has produced enzymes to convert the starch into sugars for the plant to use. The grain is heated in a kiln to stop germination but not so as to destroy the valuable starches, sugars and enzymes in it. The result is malt. Selected malt may be heated to higher temperatures or even roasted to give speciality malts for colour and flavour in the final beer.

Brewing consists of three elements: Mashing, Boiling and Fermentation

MASHING

Malt is milled to a powder called by the brewer grist. Grist and hot liquor (brewers call the water used in brewing liquor) are mixed together in the mash tun. The enzymes in the malt convert most of the starches to sugars. The sugars are dissolved in the water to produce a solution called wort. Sometimes special sugars are added, especially for stronger beers.

BOILING

The wort is boiled in a large boiler, called by the brewer a copper, from the metal it traditionally is made of. Hops are added to give beer bitterness and to enhance its preservative qualities. Boiling

also destroys enzymes and proteins in the wort which would affect the final beer. After boiling the spent hops are filtered off and the resulting wort cooled and passed to fermentation

FERMENTATION

Fermentation, involves the addition of yeast to break down the natural sugars from the malt into alcohol and carbon dioxide gas. It is carried out in fermentation vessels which can be open or closed so that the carbon dioxide can be collected. Yeast is collected and sufficient kept for subsequent brews.

After up to a week the beer can be passed direct to fill casks, or kept for a while in a conditioning tank where much of the yeast will settle out.

When the cask is filled finings are added. The yeast still in the beer continues to ferment, naturally conditioning the beer in the sealed cask with carbon dioxide. Hence the term cask conditioned. Finally as the yeast stops working the finings make it drop to the bottom of the cask to give a good clear drink when served.

In the case of keg beer after fermentation the beer is further processed, filtered, pasteurised, etc. to give it a long life. Unfortunately this processing often ruins the flavour and stops the development in cask of the complex flavours found in cask conditioned beers. It also enables the brewer to use poor quality ingredients, such as grains other than barley.

In lager production the beer was traditionally kept in cold storage for many months whilst impurities from the use of poor quality ingredients slowly

formed a sediment. Today most lagers available use filters to achieve the same result, as well as other additions to the process to try to remove impurities.

Some real ales are conditioned in the cask or larger vessels and then bottled. If bottled with yeast the beer will ferment a little in the bottle and continue to develop flavours. These are known as bottled conditioned beers. Though they need pouring from the bottle with care, the quality of the flavour makes the extra effort worthwhile.

CAMRA Best Independent Online Retailer Award 2008



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THE RED TEAM - THE CELLARMEN

The role of the Cellarmen at this festival - the men and women you see in red overalls.

Cask beer leaves the brewery unfinished. Casks must be managed to provide a flavoursome drinkable beer. The staff, men and women, who do this are our cellarmen. The goal of good cellarmanship is to develop in each cask of beer a an interesting and pleasing range of aromas, flavours and mouth-feel. To do this and maintain natural levels of carbonation, consistent with each beer style and method of serving. Finally to serve the beer clear and at the right temperature .

Maturation

After fermentation has stopped at the brewery the beer may be run into a conditioning tank and then after some time run into a beer cask, or in some cases directly into the cask. This process is called racking. The beer is then aged in the cask to allow the development of the carbonation and flavour profile of the beer, hence the term cask conditioned. Casks can be a range of sizes, a pin holding 36 pints, firkin 72 pints (9 gallons), kilderkin 144 pints (18 gallons) and less common nowadays a barrel at 288 pints or 36 gallons. When beer is racked into casks extra hops may be added (dry hopping) and also finings, which are products which help dead yeast and other material in the beer clump together and fall to the bottom of the cask. Finings may be added later, especially when maturation is lengthy.

Maturation takes time, depending upon the style of beer. Low-gravity dark milds, 4-5 days after racking, Standard bitters, around 4% ABV, about 2 weeks, Strong bitters, 3-4 weeks, Old ales may take months whilst barley wines may be matured for over a year.

Preparing for sale

Each cask is placed in the position it is to be served from, a process called stillaging. The structure the beer rests on is called the stillage. To keep the cask still it is stabilised with wooden blocks called chocks. In a pub special cradles may be used to support the beer cask. At our festival we use pallet racking and boards to provide the stillage and use wooden chocks to support the casks.



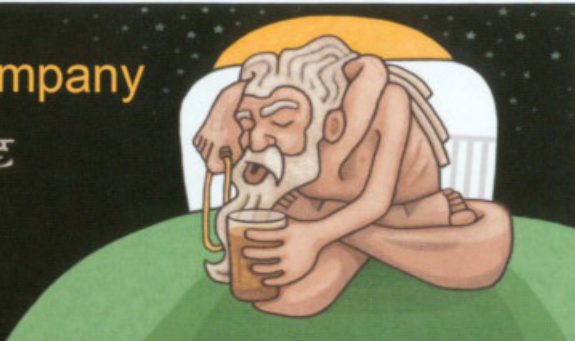
Racking casks at Elgoods Brewery



Modern stainless steel casks

Fakir Brewing Company

indian रहा ब्रह्म



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A Fakir is a holy man, shaman or wandering hobo - someone who devotes their life to spiritual discovery. At Fakir Brewing Company we also embarked on a journey of discovery, through our passion and desire we craft beers which challenge the status quo.

We know curry and beer are great together so we created a range of awesome beers for spicy Indian and South Asian food.

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The cask is levelled, with the bung used for filling it at the top. This bung is called a shive. In the middle of the shive is a partially drilled area called the tut. Now plastic shives are often used. At the bottom of the front of the cask is a second smaller bung, called the keystone. The cask is kept still and level so as matter (yeast, finings, hops) falls within the beer it does so into the belly of the cask and won't clog the tap or worse enter the customers glass.

Conditioning

After stillaging the beer is allowed to settle for a few hours. It can be left for several days until required for service.

The cask is then vented, this is done by hammering a porous peg (called a soft spile) into the shive tut. This allows excess carbon dioxide in the cask to slowly vent and reduce the amount of carbonation. At the same time the finings within the cask will make the remaining yeast, hops, and other solid material fall to the bottom of the cask.



Casks stillaged with wooden chocks and tapped



A modern plastic shive

The cellarman now has to monitor the soft spile. Looking for fobbing on it as the carbon dioxide leaves the cask. If the soft spile gets blocked with yeast or hops it will be changed. When the cellarman judges the cask sufficiently vented he will replace the soft spile with a hard peg, which is non porous, so sealing the cask. It is important not to over vent and loose condition in the beer.

The cellarman will hope that now the beer is on the way to clearing of sediment, or as its called, dropping bright. Beers can take from 4 hours to 4-5 days to drop bright, depending on style, yeast used, etc. (24-72 hours is fairly common)

Tapping

With the cask hard-pegged a beer tap is knocked into the keystone, which is made so that the centre breaks away and allows the tap in. With the right technique, a straight and true hit with the rubber mallet, hardly a drop of beer will be spilt.

With the tap in place the beer can be sampled to see if it has cleared and so ready for sale. It will also be checked for taste. If still hazy the beer will be left for hours or even days until it can be sold. If it is ready for sale the cellar team will put a "gravity card" on the cask to show it is able to be sold.

Dispense

Cask-conditioned beer is served with no added pressure. Ideal dispense methods are by gravity straight from the tap into the glass or by means of a beer engine. At this festival all cask beer is dispensed by gravity. To enable dispense the hard spile is carefully removed and then beer run from the tap into the customers glass. At the end of each session the spile needs to be replaced.

If the used cask is not empty it may be "dipped" to gauge how much beer remains. This is done using a specially graduated stick, which can be placed through the hole in the shive usually filled by the spile. As the cask empties, it is tilted carefully to avoid disturbing the sediment in the cask belly.

Once a cask is empty it is removed from the stillage, the tap removed and replaced by a cork and the cask sealed by knocking in a hard spile. It then has to be returned to the brewery for cleaning and



Wooden shive and wooden keystones.
Hard and soft spiles



Close up of tip of a porous soft spile



Soft spile fobbing as excess carbon dioxide leaves the cask



Modern plastic Keystone and cork

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refilling. The cork stops the cask leaking and helps to keep the contents sweet and the cask easier to clean.

The cellarman must keep good records to ensure beers are prepared for sale in time, so we don't run out. Problem beers - which don't clear are managed rather than allow valuable stillage space to be taken up. Occasionally the cellarman will find a beer unsatisfactory and remove it from sale. Members of our cellar team are some of the first to arrive in the morning, and certainly the last to leave at night. During the week we will replace the beer on our stillage three times, with about 700 casks to keep track of.

PT

Beer List by Beer Name

15	Humpty Dumpty
1845	Fuller's
1872 Porter	Elland
1913 Porter	St Austell
3.1.6	Grain
6 Rich Ruby	XT
8 Dark Roast	XT
99 Red Baboons	Blue Monkey
Admirals	St Austell
Affinity	Lacons
AK Pale	Colchester
Ale	Wolf
Ale of Wight	Goddard's
All Black Pale	Fox
Altons Pride	Triple FFF
Amber	Harbour
Amber Ale	Sonnet 43
American Pale	Dark Star
Art of Darkness	Dark Star
Artisan	Arbor
Auld Kendal	Derwent
Barrack Street Bitter	S&P
BBC 2	Brentwood
Bees Knees Bitter	Blue Bee
Best Bitter	Black Sheep
Best Bitter	Grain
Bitter	Bank's (Marston's)
Bitter	Butcombe
Bitter	Fat Cat Brewery
Bitter	Winter's
Bitter Old Bustard	JoC's
Black as Yer 'At	Glastonbury
Black Band	Kirkstall
Black Country Mild	Holden's
Black Country Special Bitter	Holden's
Black Dog	Elgood's
Black Galloway	Sulwath
Black Gold	Cairngorm
Black Ops	Salopian
Black Path Porter	London Fields
Black Prince	St Austell
Blackberry Porter	Mauldons
Blond Witch	Moorhouses
Blue Sky Drinking	Arbor
Brazilian Porter	Colchester
Brewers Gold	Crouch Vale
Brickworks	Binghams
Bridge Street Bitter	Green Dragon
Broomstick Bitter	Mauldons
Bure Gold	Woodford's
Carlisle State	Derwent
Cherry Blonde	Enville
Chestnut Grove	Saffron
Chilli Hot Dog	Binghams
Chiswick	Fuller's
Citraville	Ole Slewfoot
Citropolis	Golden Triangle
Classic	Norwich Bear
Copper Ale	Palmer
Cream Stout	St Peter's
Cub	Panther
Curious NZ	Magic Rock
Dark Age	Celt Experience
Dark Horse	Belvoir
Dark Mild	Batemans
Destiny	Lacons
Dormouse	Castle Rock
Double Brown	Colchester
EAPA	Humpty Dumpty
Easy Old Fakir	Fakir
Elderflower Blonde	Saltaire
Encore	Lacons
Entire Stout	Hop Back
Essex Beast	Growler
Essex Boys	Crouch Vale
Festival Special	Humpty Dumpty
First Light	S&P
Flower Power	Green Jack
Fox on the Run	Ole Slewfoot
FUBAR	Tiny Rebel
Fuggle de Dum	Goddard's
Geniuss	Winter's
Ghost Ship	Adnams
Ginger	Panther
Gold	Buxton
Gold	Green Dragon
Golden	Winter's
Golden Best	Green Jack
Golden Newt	Elgood's
Golden Thread	Salopian
Good King Henry	Old Chimneys
Grantham Stout	Oldershaw
Grapefruit	St Peter's
Great Bustard	Stonehenge
Guerrilla	Blue Monkey
Hackney Hopster	London Fields
Haka	Butcombe
Haka	Slaters
Hanged Monk	Tipples
Harry Trotter	Elgood's
Hazelnut Brownie	Batemans
Henham Honey	Saffron
Hibiscus	Adnams
Honey Ale	Panther
Ideal Grace	Sonnet 43
IPA	Mordue
IPA	Redwell
Iron Age	Celt Experience
Island Hopping	Highlands & Islands

Jacks Revenge	Tipplés	Riggwelter	Black Sheep
Jolly Beggars	Ayr	S.P.A.	Buxton
Katzenjammer	Wall's	Salem Porter	Batemans
Knot Just Another IPA	JoC's	Saxon Gold	Brandon
Lamplighter	East London	Shipstones	Belvoir
Leezie Lundy	Ayr	Silent Night	Saffron
Light	Harbour	Silver Fox	Wolf
Lightweight	Waveney Brewing	Simpkiss Bitter	Enville
Liquid Bread	Opa Hay	Simpleton	Magic Rock
London Porter	Fuller's	Smokey Bear	Norwich Bear
Longevity	Wall's	Snake Ale	Howard Town
Lord Marples	Thornbridge	Sneaky Wee Orkney Stout	Highlands & Islands
Lumford	Thornbridge	Sour Plum Porter	Tipplés
Lurcher	Green Jack	Southwold Bitter	Adnams
Lustin For Stout	Blue Bee	Spooks	Shepherd Neame
Mardlers	Woodforde's	Station Bitter	Stonehouse
Marmalade	Fat Cat Brewery	Stout	Fat Cat Brewery
Maximum Darkness	Elland	Stout	Quantock
Meister Pils	Opa Hay	Stout	Stumptail
Mild	St Peter's	Straw Dog	Wolf
Mill Town	Howard Town	Stuart Adams	Castle Rock
Moongazer Dark	Norfolk Brewhouse	Tally Ho	Palmer
Moongazer Golden	Norfolk Brewhouse	Tasmanian Devil	Arbor
Moor Top	Buxton	The Full Nelson	Tiny Rebel
Motoelka	Arbor	The Grace	Sulwath
Mowbrays Mash	Oldershaw	Three Swords	Kirkstall
Mucky Duck	Buffys	Thriller	Glastonbury
Native	Whitstable	Top Totty	Slaters
Nelsons Blood	Fox	Triple Chocaholic	Saltaire
Nightlight Mild	Elmtree	Twitchell	Buntingford
Nine Tails	Fat Cat Brewery	Umble Magna	Growler
Norfolk 80/-	Elmtree	Village Life	Beeston
Norfolk Kiwi	JoC's	Waikatu	Marston's
North Brink Porter	Elgood's	Weald Porter	Brentwood
Off the Rails	Stonehouse	Welterweight	Waveney Brewing
Old	Adnams	Whitstable Bay	Shepherd Neame
Old Rodney	Brandon	Wills Neck	Quantock
Old Smokey	Stonehenge	Winklepicker	Norfolk Square
On the Huh	Beeston	Witches Cauldron	Cairngorm
Orchid	East London	Workie Ticket	Mordue
Owd Roger	Marston's	Worth The Wait	Beeston
Oyster Stout	Arbor	Worthington E	Molson Coors
Oyster Stout	Whitstable	Yakima Valley	Arbor
Pale	Highlands & Islands		
Pale Ale	Redwell		
Pale Ale	Stumptail		
Pendle Witches Brew	Moorhouses		
Polar Star	Buntingford		
Polly's Folly	Buffys		
Porter	Grain		
Porter	Humpty Dumpty		
Pride	Saltaire		
Ragged Robin	Old Chimneys		
Raspberry Ripper	Downton		
Red	Yetmans		
Red Square	Golden Triangle		
Rednik Stout	Buxton		

All Staff at Norwich
Beer Festival are
unpaid volunteers

Survey Feedback

Last year we thought we'd get into the modern world and run a 'customer survey' to find out a little more about the thousands of people who attend the beer festival, and what they think of it! We put hundreds of forms out each session, and received about 100 written responses, plus almost double that number online. The survey contained questions about sessions attended, views on prices, beer styles and selection, and also solicited opinions on how to improve the programme, food, music, and the festival in general.

A year on, we thought it would be a good idea to talk to 'the management' about what they'd learned from the survey, what's changed and what hasn't, and why, so I sat down with Martin Ward, Festival Organiser, for a chat!

Fortunately, the vast majority of the feedback received was positive, with over 90% of respondents rating the prices, programme, beer selection and overall Festival either 'good' or 'excellent', and 98% saying they would recommend the Festival to friends. The main issues were around queues and queueing, certain aspects of the food provision, opening times, and information about the location of the beers and whether they were 'on' or not. So we got straight in to queueing:

Ian - *As I'm sure you would expect, the biggest issue from the survey was queueing, and one question was very common: why do CAMRA members have to queue with everyone else - wouldn't it be better to have two queues? And is there anything you can do to speed up the queues?*

Martin Ward - We'd love to get everyone in without queueing, but unfortunately the venue, although it's a fabulous place for a beer festival, only has a limited capacity, we could probably fill it twice over most evenings. So unless we can find a much bigger venue in the city centre, I'm afraid people will always queue to get in first. We could go all ticket, but would considerably reduce the number of customers, and result in price increases as our costs would have to be covered by fewer admissions. There is less of a queue early in the week and Saturday Night is almost all ticket with just a few door admissions for those who don't get an advance ticket.

Ian *The feedback on this was mixed - around 50 comments on how it was unfair that CAMRA members had to queue, but also around 100 saying*

that they thought it was great that CAMRA members got to jump to the front of the queue.

MW - We don't have anywhere to put a second queue, as we are no longer allowed to queue along Princes Street, but at every session CAMRA members are moved to the front of the queue at the discretion of the stewards. This usually happens within thirty minutes of opening the doors. However once we hit the fire limit for the hall everybody has to queue as it becomes one in one out. CAMRA members continue to get in free, which when you look at the cost of membership to the admission fee means members get a bargain. Of course one way members can avoid a queue is by volunteering to help us run the Festival.

We have made one important change this year, which should speed up both the queues and service at the bars - we've gone from tokens to 'beer cards', so instead of having to tear off the right number of 10p tokens at the bar, the bar staff will simply cross off the correct amount. At the Glasses Counter, we'll have a standard £10 package consisting of a souvenir glass (worth £3, fully refundable!) and a £7 beer card - so don't put your money away, have a tenner ready, and you'll get in much quicker!

Ian - *Following on from queueing, a lot of people asked why the festival closes during the afternoon, when many others don't?*

MW - We shut for just 2½ hours, to clean up, restock the stillage with beer, and many others jobs which we can only do without the public walking about. The design of the Halls doesn't allow us to partially close off areas. We also have to give staff a break and feed and water them. Many of our key volunteers are in early in the morning, and don't leave to after midnight. The only place we can provide for nearly 100 staff to have a bite to eat is inside the Halls.

Ian - *OK, then so why doesn't the festival open earlier instead?*

MW - We don't open till 11.30 because the hall has to be cleaned from the previous night, more beer comes in, and we have to check the condition of the beer, which all takes time when we have over 200 beers on! And we only just have enough volunteers to run the Festival during the hours we're currently open, so many volunteers who are 'opening up' will have been working until midnight the day before!.

Ian - *Why is there such limited seating?*

MW - Well there is seating in the Marquee and in the cloisters areas available at all sessions. We also have seating in St Andrews Hall and Blackfriars during the lunchtime sessions. However during the evening having tables everywhere would make it congested - unfortunately people tend to move tables and chairs about a lot. We could only have more seating by reducing the capacity and this would lead to even longer queues and I'm sure nobody wants that! We actually had roughly the same amount of complaints asking us to remove all the seating to create more space as there were asking us to add more seating. So opinion seems to be divided on what's best. So for now we've stuck with the same seating plan.

Ian - *One of the main complaints was that people couldn't find beers easily, and that not all beers were on all the time. Why is this?*

MW - A good question, and one which comes up all the time at other festivals as well. Regarding finding beers, remember Norfolk beers will be found in Blackfriars Hall - the local bar. Beers are in alphabetical order when we start the week - but I admit by the end of the week full casks are put into what spaces are available. This year the programme will indicate which hall the beers will normally be in. (I say normally because towards the end of the week we sometimes put local beers into empty spaces in St Andrews Hall.) You'll also have seen that it's easier to find the beer lists in the programme - just look for the coloured page-edges - and remember there is a contents list on the front of the programme and pages are numbered. Lastly we're trialling an exciting development for next year in this area - look out for unidentified QR codes for a sneak preview!

As for why beers are not available all the time, the simple answer is that it is impossible with a product like real ale, in a limited space. We order about 200 different beers (between 1 and 4 casks of each), and have 180 'slots' on the stillage to serve them from. We put as much beer up as we can on the weekend before the Festival opens, but some beers become ready to serve faster than others, so not all of it will be ready at the same time. And once we replace an empty cask, the new beer will need time clear. Some beers sell much faster than others, and we often can't predict which will sell and which won't. So an unexpectedly popular beer may be difficult to find on - because others have drunk all of it that was ready to serve. We could order fewer different beers, and get more of each, but then later

in the week we'd have to put the same beer on in two or three slots, as the faster sellers would have gone (we have to sell all the beer we order - there's no sale or return in the real ale world!).

Ian - *Thanks Martin, I guess it's like many things, a lot more complicated than it looks! To finish with, a few questions I imagine you can give us a short answer to! Firstly, why doesn't the Hall offer a cloak room?*

MW - Unfortunately we just don't have a suitable spare room accessible from the Hall to offer this facility.

Ian - *Why can't people purchase bottled beer to take away?*

MW - The Halls don't have an 'off licence' - we sell for consumption on the premises.

Ian - *There were complaints about the price of the food and the fact chips weren't sold separately. What have you done about this?*

MW - CAMRA unfortunately has no control over the price or the range of food that is offered. The concession is run by an independent caterer who are contracted to cater all events in the Halls, not just the beer festival. The caterers this year are not the same as last year. We have raised all the complaints with the new caterers, but unfortunately the final call is with them.

Ian - *There were requests for a tea/coffee stand or a cheese stand or maybe something selling local products?*

MW - I agree this would improve the festival. Also we can only sell beer - catering has to be done by the caterers, and hot coffee in a crowded Hall could be an hazard. We do sell both premium non alcoholic drinks and also every bar has low priced soft drinks.

Ian - *The only beer price complaint seemed to be about the Foreign Beer. Why is it so expensive?*

MW - All our prices, for UK and foreign beer, reflect the price we pay for the beer, and are about the same as you'd pay in the pub. However many of the specialty foreign beers are difficult to source and there is a price premium for many of these. Our wonderful Foreign Beer Bar Manager, Keith, orders a selection many of which you'd be hard pushed to find anywhere else in England!

Ian - *thanks very much Martin!*

Voting and Nomination Form

ONLY ONE FORM PER PERSON

Duplicates, suspected duplicates or organised block voting will be void
N&N CAMRA decision is final and no justification will be given

Place completed form into box on Glasses Stand

5 entrants will be selected randomly for a prize

Voting closes at 11pm Friday - Print Clearly

Beer, Cider and Bottled Beer of the Festival

The Best 1
3 Beers
At the 2
Festival 3

Best Bottled
Beer

Best Cider
or Perry

Nominate The Best Norfolk Pubs

For entry into
Good Beer Guide

Branch Pub
of the Year

Norfolk Cider
Pub - 2014 Pub/Bar
(See page 23) Cider sold

Name

Address

Post Code

email:

Shirt size - for prize: S / M / L / XL

Would you like to join our email list to hear about local CAMRA activities YES / NO

Are you a CAMRA member YES / NO

Would you like to know more about CAMRA membership YES / NO



winter's

award winning ales

NORWICH

BEER IN BOX ORDER FORM

	ABV	18 Pints Req	No. 36 Pints Req	No. 36 Pints Req
 MILD O.G. 1036.5', Mild in strength but strong in flavour. Roast tones come through with hints of nut and caramel.	3.6%	£30	<input type="checkbox"/>	£55 <input type="checkbox"/>
 CLOUD BURST O.G. 1037', Chestnut coloured Ale, combining maris otter pale and crystal malts with a balance of styrian hops giving a full flavoured easy drinking session beer	3.7%	£32	<input type="checkbox"/>	£56 <input type="checkbox"/>
 BITTER O.G. 1038', Light brown almost golden with a gentle mix of hops, malt and bitterness which makes for a delicious session drink.	3.8%	£32	<input type="checkbox"/>	£56 <input type="checkbox"/>
 GOLDEN O.G. 1041', A refreshing yellow golden ale with nicely balanced malt, hop and light tangy citrus flavours. Derived from a blend of American, Slovenian and English Hops.	4.1%	£34	<input type="checkbox"/>	£58 <input type="checkbox"/>
 GENIUSS O.G. 1041.5', A wonderful full bodied stout using quality chocolate and cara malts. This gives a roasted flavour with a hint of liquorice delivering a smooth and delicious taste. It's pure geniuss!	4.1%	£35	<input type="checkbox"/>	£59 <input type="checkbox"/>
 REVENGE O.G. 1047', Amber coloured and well-hopped, for a distinct bitterness with a sweetish finish that makes this a warmer beer.	4.7%	£37	<input type="checkbox"/>	£61 <input type="checkbox"/>
 STORM FORCE O.G. 1053', Light amber, malty, sweetish brew with a delicate hop aroma and a moderate bitter finish.	5.3%	£38	<input type="checkbox"/>	£62 <input type="checkbox"/>

TO ORDER RETURN TO BREWERY, EMAIL, OR CALL

Please order at least 7 days before collection

Name & Address:

Required By:

Post Code:

Tel No:



winter's
award winning ales
norwich

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Trafford Arms

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February 10th - 16th 2014



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