



DURATION BREWING

Stone Barn, Abbey Farm, River Road, West Acre, King's Lynn, Norfolk, PE32 1PN info@durationbeer.com 01760 755 436





OUR BEERS



CORE

YEAR ROUND AND SEASONAL RETURNING CLASSICS



SEASONAL / ONE OFF

COLLABORATIONS AND MORE ADVENTUROUS BREWS



FERMATA

BARREL-AGED, WILD AND MIXED FERMENTATION PREMIUM ALES



OUR BRAND STANDS FOR...

QUALITY & CONSISTENCY

The backbone of our company is deliciously balanced beer time after time, whatever the style

CRAFTSMANSHIP

We design each element of every small-batch beer from the water right through to the hops, malt and yeast

CONTEMPORARY AND TRADITIONAL

We take traditional brewing concepts and apply contemporary methods and ingredients

SERVICE

We offer our trade customers the very best service and our drinkers an immersive and educational experience



CREDIT: PAUL TIBBS





ROCKETING TRADITIONAL STANDARD LAGERS AND ALES INTO A NEW WORLD, ONE THAT UTILISES VARIOUS FRUITS, VEGETABLES, AND **BOTANICALS. I BELIEVE** THAT IS SOMETHING THAT IS OFTEN LACKING IN THE INDUSTRY, AND IT EXCITES ME THOROUGHLY TO HAVE FRIENDS BEGINNING THESE TYPES OF PROJECT ALL OVER THE WORLD.

TODD BOERA

NORTH CAROLINA, USA

FONTA FLORA BREWING CO, FOUNDER, HEAD BREWER & HORTICULTURALIST

OUR VALUES

As a long-term investment and a family business, our ethics and approach are central to what we do. We have renovated a historic site on a working farm and take care to give back as much as we take from our beautiful landscape. Working with other small producers we use circular waste management to reduce our impact on the environment. Integrity in how our business runs also means putting our people and our products first and remaining independent.

Our values are strongly bound to:

HONESTY

We aim to educate the consumer in our approach, our messaging and our beers – being open and informative.

NATURE & PROVENANCE

We work with local growers and other producers to reflect our region's seasonality and we are always thinking of ways to minimise our impact on the environment.

FAIRNESS

We keep prices transparent and accessible while ensuring the best ingredients go into our products to stay quality focused.

LOYALTY

We are committed to our customers, suppliers and local environment, ensuring all are well cared for and that everyone gets value from working together.



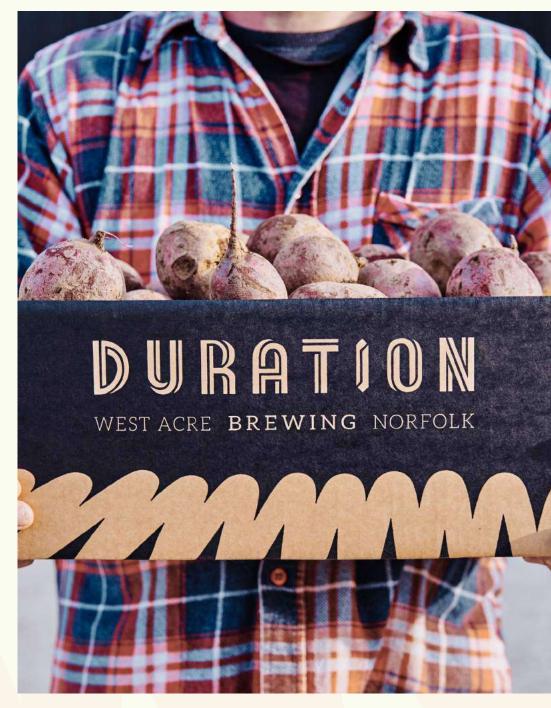


I TRULY BELIEVE THAT THE INNOVATIVE PROCESSES AND IDEAS THEY HAVE WILL CHANGE THE VERY NATURE OF BREWING IN ENGLAND. THE LAUNCH OF A TRUE FARMHOUSE BREWERY WILL NOT ONLY DISPLAY HOW GRACEFULLY AGRICULTURE AND BREWING CAN WORK TOGETHER, BUT ALSO PUSH THE BOUNDARIES OF WHAT MOST PEOPLE CONSIDER BEER TO BE.



FONTA FLORA BREWING CO, NORTH CAROLINA, USA

FOUNDER, HEAD BREWER & HORTICULTURALIST









































AWARDS

- 1. Lux Life Food & Drink Awards 2021 Best Farmhouse Brewery in East Anglia
- 2. Lux Life Food & Drink Awards 2021 Best American Pale Turtles All The Way Down
- 3. Brewers Choice Awards 2021 Best New Brewery in the UK
- 4. Brewers Choice Awards 2021 New Beer of the Year Turtles All The Way Down
- 5. Ratebeer Best 2020 Top 10 Best New Brewery In The World
- 6. Ratebeer Best 2020 Best Brewer in East Anglia
- 7. Ratebeer Best 2020 Best Beer in East Anglia Bet The Farm
- 8. Ratebeer Best 2021 Best Brewer in East Anglia
- 9. SIBA Beer X Awards 2020 Regionals Gold Best Spontaneous Ale **Beams**
- 10. SIBA Beer X Awards 2021 Regionals Gold Speciality Lager Harvest Bier
- 11. SIBA Beer X Awards 2021 Regionals Gold Premium Lager Doses
- 12. SIBA Beer X Awards 2021 Regionals Silver Best Imperial IPA Remember When The Pub
- 13. SIBA Beer X Awards 2022 Nationals Gold Best Premium Lager Doses
- 14. SIBA Beer X Awards 2022 Nationals Silver Amber to Dark Lager Harvest Bier
- 15. SIBA Beer X Awards 2022 Regionals Silver Best Pale Ale Turtles All The Way Down
- 16. SIBA Beer X Awards 2022 Regionals Bronze Best Wheat Beer Quiet Song
- 17. Design & Craftsmanship Award Norfolk 2021 Best Conservation Project
- 18. Majors Gold Award 2022 Best Conservation Project Recommended