

Funky Beers, Tuesday 6th of February, 2024, Department Birkerød

2nd Half - International Funky Beers



4.4% ABV.

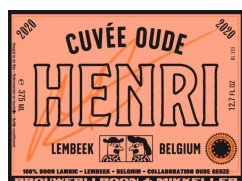
Berliner weisse fermented with lactobacillus and brettanomyces and aged 12 months in rum, whiskey and port wine barrels. Bottled March 2020.



5.7% ABV.

Brett Porter is inspired by the old London Porters, superstar beers of the 1800s, which were preserved in huge wooden tunns in which Brettanomyces yeasts developed. It was not barreled, but co-fermented with our house Brettanomyces, and brewed from magnificent special English malts.

Its dress is black with a ruby tint. Its foam, dark beige, is fine and persistent. The Brettanomyces are very present on the nose, giving it a vinous character with very ripe cherries like an old kirsh, and a little leather. A roasted and slightly smoked touch completes the picture. These aromas are found on the palate, added with notes of mocha, cocoa powder and prunes.



7% ABV.

Limited Edition Oude Geuze

Today marks the release of our 5th collaboration with @brouwerij_boon, Cuvée Oude Henri.

And my oh my, you are in for a special treat! !!

This Oude Geuze consists of a blend of 1 and 3 year old lambic, that was aged on two special oak foeders which were originally used before by a French producer of a famous white bubbly wine.

We aren't allowed to mention its name, but you'll definitely taste what we're talking about ?

We really treasure our yearly collaboration with Boon, because it allows us to push boundaries and play around with a very traditional beer style together with some of the most skilled lambic producers in the world.



6.2% ABV.

NOTE: The ABV-value of this beer varies, in the United States 6.9% is used.

The Orval's brewery produces only one beer to sell, a beer with a high fermentation that continues in the bottle. It is 6.2% ABV.

This beer is brewed exclusively from spring water, barley malt, hop cones, candy sugar, and yeast. The aroma and the fine taste are due more to the hop cones and the yeast than to the malt that is used.

What's special about Orval's beer is that hops are added at two different stages of the production process. First, in the brewing room, a large quantity of very fine hops are added – this produces the famous bitter taste and is the reason why the beer keeps for a longer period of time. Later, in the storage cellars, hops are once again added. This is the so-called British "dry hopping," which produces the delightful aroma that completely enraptures even the most carefully forewarned taster. In the tasting room, Orval's beer and cheese make a really good pair: the unique shape of the bottle and the glass, the design of the label, the coasters and other publicity materials – it's all a legacy from the early 1930's.