

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

1st Half - Danish Funky Beers



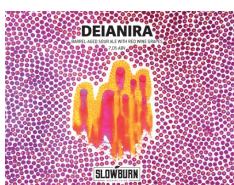
5.6% ABV, ~31 IBU.
Golden. White Top.
Aroma of Stonefruit/Citrus, Cloves, Hay and Herbs.
Med. Body & Carb.
Dry taste of Citrus/Orange, Gloves/Cinnamon, Gum, Metal and Flowers.



7.5% ABV.
Brett Invictus a cask-aged version of Hoppe Beer's "Sol Invictus".
The beer has aged 24 months in red wine casks together with brettanomyce.
The beer is fresh and acidic, with Brettanomyce providing good acidity and a delicious taste of green apples and a bit of orange that comes from the hops.



6.5% ABV.
Miranda is a funky and flavorful wild ale that is perfect for a hot day.
The blend of foudre, small barrel, and fresh wildly fermented beers creates a complex and interesting flavor profile. The dry hopping with modern German hops adds a touch of fruitiness and spice, while the coriander and orange peel add a touch of earthiness and bitterness.
Miranda is a great beer to enjoy on its own, but it also pairs well with seafood, poultry, or cheese.



7% ABV. Deianira is a mixed fermentation ale brewed with barley, wheat and oats and fermented in used red wine barrels with a mixed culture of Brettanomyces and Lactobacillus. Finally we harvested local red wine grapes from our neighbour Nordlund Vingård and macerated the beer on the crushed grapes for 6 months before bottle conditioning.
The result is a beautiful pink hybrid between a juicy rosé and a wild ale with a balanced tartness. Serve at 8°C.