

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

1st Half - Danish Funky Beers



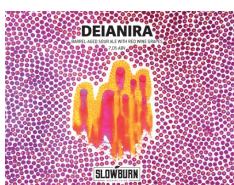
5.6% ABV, ~31 IBU.
Golden. White Top.
Aroma of Stonefruit/Citrus, Cloves, Hay and Herbs.
Med. Body & Carb.
Dry taste of Citrus/Orange, Gloves/Cinnamon, Gum, Metal and Flowers.



7.5% ABV.
Brett Invictus a cask-aged Brett-version of Hoppe Beer's X-Mas Beer "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.