

Eik & Tid Krypto 33 cl

Norway

Type: Beer, Acidulous Beer / Micro/Craft,

Producer: Eik & Tid

Product:

This beer is all about creating tropical fruit flavours from the fermentation without using actual fruit. By fermenting with only Brettanomyces yeast and Lactobacillus and adding a tea of aged hops to the wort this magic happens. It is a mysterious and enigmatic beer that is easy to love. Aged in oak foeders and drawn off using a one vessel solera style method.

Også tilgjengelig på 75 cl flaske

Producer:

Our entire brew setup is customized to fit the raw beer brewing process. By modifying surplus dairy tanks from Norwegian farms, we where able to get what we needed at an affordable cost. We also like the added bonus of upcycling derelict equipment instead of getting new made and shipped half across the globe.

Detailed Information

Characteristics

Color Ravfarget
Aroma Tropisk fruktig

Analysis

Volume 33 cl **Alcohol** 6,0 %

Bruk av alkohol kan gi ulike skadevirkninger. Mer informasjon; klikk her