

Eik & Tid Kapp

Norway

Type: Beer, Acidulous Beer / Micro/Craft,

Producer: Eik & Tid

Product:

Session raw sour made after the «bier de coupage» method. 10 % aged sour is blended into low gravity wort before the house Kveik culture is pitched. The result is an easy drinking low alcohol sour that sports a complexity above it's weight class.

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

Analysis

Volume 33 cl Alcohol 3,4 %

Vectura ID Packaging Quantity 156676 Glassflaske 24

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