



**Vectura nr**  
**Emballasje**  
**Antall**

154551  
Glassflaske  
24

## Eik & Tid Krypto 33 cl

**Norge**

**Type:** Micro/craft øl, / Øl, Surøl

**Produsent:** Eik & Tid



### Produkt:

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

### Produsent:

Our entire brew setup is customized to fit the raw beer brewing process. By modifying surplus dairy tanks from Norwegian farms, we were 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.

## Norwegian yeast and malts

It became clear to us early on that to make Norwegian beer, we needed Norwegian ingredients. Unfortunately back 2014 the only Norwegian ingredients available to use were forageables, farmed fruits/berries and water. The key raw material for making beer was all imported from abroad often from big industrial producers. This was frustrating for us, as we wanted a closer relationship with raw materials that went in to our beer. And we wanted our beer to be Norwegian. To make a Norwegian beer with all ingredients from abroad felt dishonest to us. Fortunately we had some luck with our timing. Almost at the same time we started doing test batches back in 2014, farmer Arne Nicolay Bøhmer had finished converting the old cow house on his farm to a floor maltings. Norway had gotten its first commercial producer of malt since the 1980s, and not only does he malt the barley, he also grows it himself. This news made us excited like little kids on Christmas eve!

Parallel to this we had travelled around to the remote parts of Norway where we knew there was true Norwegian yeast to find. At the first annual farmhouse festival in Norway, Norsk Kornølfestival, we found what we were looking for. In Hornindal they had heritage yeast that could be tweaked to make tart and

fruity beer. By gathering, testing and selecting different Kveik from this area we were able to put together our main house culture that we use in almost all our beers.

These two events put us in a unique position to make the beers we wanted, and equally important, had a true sense of place.

## Detaljert informasjon

---

### Karakteristikk

<b>Farge</b>	Ravfarget
<b>Duft</b>	Tropisk fruktig

### Analyse

<b>Volum</b>	33 cl
<b>Alkohol</b>	6,0 %

Bruk av alkohol kan gi ulike skadevirkninger. Mer informasjon; [klikk her](#)