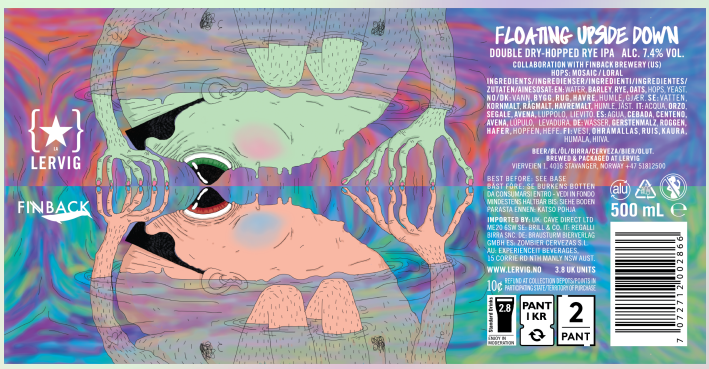

FLOATING UPSIDE DOWN

COLLABORATION WITH FINBACK BREWERY (US)

Back in December 2018, we went to Brooklyn and brewed up Koselig Øl - a double rye IPA with Citra/Idaho 7/Mosaic hops. A few weeks ago, we had the Finback guys at our place to brew up another double rye IPA - this time at a smooth 7.4% with Mosaic and cryo Loral hops which are “changing the brewing world” according to an article on the VERY influential kegerator.com. The subtle spiciness from the rye segues into the dank, herbal notes of the hops with a full-bodied, fruity finish.

Ingredients	WATER, **BARLEY, RYE, OATS,** HOPS, YEAST
ABV	7,4% **IBU** 21 **OG** 19.2P
Packaging	50 CL CANS 20 L KEY KEG
Best before	9 months

floating upside down brewsheet