



SUMMER

Zombier were the very first company to import Lervig beer and we've been happy to work with them ever since. It's been a long time on the table, but we finally got them up to Stavanger to make a special collaboration to celebrate our time together and to thank them for having faith in us from early on.

We discussed brewing a humongous stout, but since we are going to the summer we decided a hefty Triple Dry Hopped IPA would be a bit more suitable but still massive.

We brewed a juicy beer and added TONS of hops - not 2 times but 3. We split the hops three ways equally in this one-off brew - 33% for each.

Cheers to the Guys at Zombier and our friends from Spain – We really hope you enjoy it!

Ingredients

MALT: PILSNER MALT, **OATS, WHEAT, FLAKED BARLEY**

HOPS: MOSAIC, CITRA, IDAHO 7

YEAST: ALE

ABV

7,7% **IBU 40 OG 21P**

Packaging

50 CL CANS

30 L KEY KEG

Best before

9 months

Appearance

GOLDEN PALE

Aroma

INTENSELY FRUITY (CITRUS) AND DANK

Flavour

HOP FORWARD WITH A TON OF CITRUS AND MANGO. TROPICAL WITH A TWANGY PINEYNESS IN THE END.

Body

SWEET BUT NOT TOO SWEET, SLIGHTLY BITTER, AND MOREISH FOR THE 7,7%

SUMMER zombier collab

