



DEFUNKED

A mixed fermentation sour brewed in collaboration with Nevel Wild Ales from the Netherlands. This Norwegian sour was brewed with locally foraged juniper and fermented with Kveik yeast, then aged in a Foeder for 18 months with our house mix culture. The result is a nuanced mixed fermentation sour with bright acidity, citrus fruits and wild funk.

Ingredients

Water, **barley**, Juniper, hops, yeast.

ABV

6.5%

Packaging

750 mL bottles

Best before

5 years from filling date