



KVEIK CULTURE: BREWSKI

For the first installment of Kveik Culture, we invited our long-time friends, Brewski (Helsingborg, SE), to make a sour with mango and Indonesian vanilla fermented with the Hornindal Kveik from Hornindalsvatnet, the deepest lake in Northern Europe. This strain is known for its vibrant mango and exotic fruit flavour profile which perfectly complement the 1100kg Alphonso mango puree we added. The Indonesian vanilla accents the fruit and yeast profile to counterbalance the sourness of the base beer. It's a tropical Scandinavian smoothie!

INGREDIENTS

ABV

PACKAGING

BEST BEFORE

WATER, **BARLEY MALT**, MANGO
PUREE, **OATS**, WHEAT, VANILLA, YEAST.

8%

33 CL CANS / 20 L KEY KEG

12 months