



SKOGEN

Once again we are collabing with our good friends at Oud Beersel, this time we wanted to bring some of the Norwegian nature into the beer. Norway is full of fjords and forests, Skogen meaning forest what a better way to do this than to add some fresh Spruce shoots (Granskud) to a farmhouse ale and we have blended it to Young Lambic from Gert, we then aged the whole beer on red Zinfindel barrels for 6 months