



EIK&TID

Org. nr. 913818016 MVA
Hasleveien 28 A
0571 OSLO, NORWAY

MOSAIKK This hybrid between a modern pale ale and a traditional Norwegian raw beer combines the flavors of old with the flavors of the new. With its light, tart and citrusy qualities it's no wonder it's our biggest seller. Aged in oak foeders and drawn off using a one vessel solera style method. Ingredients: Water, craft malts, hops, yeast.

ELDR This deep and rich copper colored beer combines a complex range of tart and dried dark fruit notes from the Kveik fermentation with a generous amount of caramel from the malts. The result is an irresistible and complex raw dark sour. Aged in oak foeders and drawn off using a one-vessel solera style method. Ingredients: Water, craft malts, hops, yeast.

BROM Hazy pink raw sour refermented with raspberry. This beer combines the complexity of our raw ales with the freshness of raspberry. A favorite among natural wine lovers. Aged in oak foeders and drawn off using a one vessel solera style method. Ingredients: Water, craft malts, raspberries, hops, yeast.

SKYGGE Raw sour brown ale fermented with Kveik. This beer drinks like a complex sour cold brewed coffee. The fermentation creates a fresh fruitiness that compliments the dark roasty flavors from the malts perfectly. Ingredients: Water, craft malts, hops, yeast.

ARONIA Aronia is brewed with Aronia berries, foraged by us and our families, that are added in after fermentation. The rich fruitiness and robust tannins of the Aronia berry play well of the fermentation profile and create a layering complexity of fruit, structure and sourness. Ingredients: Water, craft malts, aronia, hops, yeast.

MØRK OSLO This beer is a collaboration with Jeff Mello, founder of Bootleg Biology, and is fermented with his Oslo, a single yeast culture isolated from our house Kveik culture by American yeast lab Bootleg Biology. This amazing yeast ferments lager at body temperature in under 5 days! We call it a sour dark lager. Ingredients: Water, craft malts, hops, yeast.

RØD SOL Rød Sol translates to Red Sun and is one of our more complex beers to date. It is a blend of our golden sour from foeder and a red sour ale fermented with raspberry and red currants. The color matches a red sunset and the flavor reaches from port wine notes to fresh stone fruit, and is rounded off by a nice touch of oak. Ingredients: Water, craft malts, raspberries, red currants, hops, yeast.

ALL OUR BEERS CONTAIN GLUTEN

<https://www.instagram.com/explore/tags/eiktid/>