

KLOSTERGÅRDEN BREWERY

Tautra, Norway

<http://handverksmalt.no/story/klostergarden-brewery/#garden>

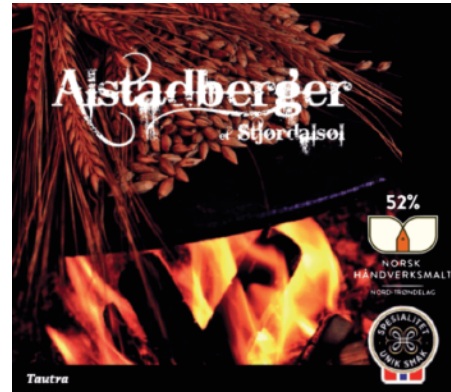
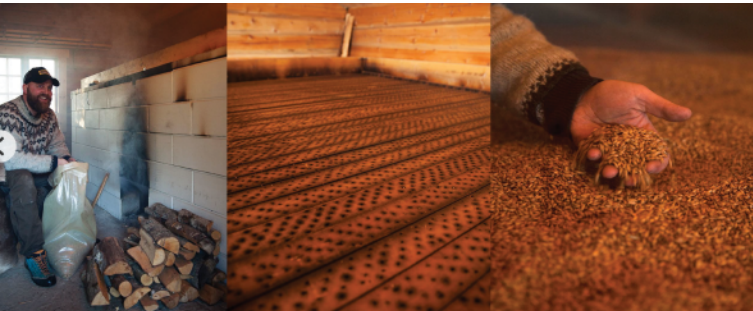
“Kjersti and Peter’s Island farm, the birth place for a heritage grain, blessed by the climate of a Norwegian fjord, is forged by the fires of Roar’s traditional malt house, an ancient process almost extinct, it is then fermented, brewed and matured by Jørn to a crafted beer of distinction... a taste of Tautra to savour.



A rural malt house with a vintage character, steeped in tradition and at one with nature.

Alderwood-smoked barley malt – Norway

Produced from Norwegian heritage two-row spring Barley. Unique in the world. Initially formulated for the Traditional Alstad berger/Stjørdals Beer. ale or stout.



Alstadberger

The beer has a distinct alderwood-smoked flavour following kilning on an open fire, balanced with a good caramel sweetness and a rich malt body..

Characteristics:

Color: Dark maroon

Smell: Clearly alderwood-smoke, caramel, fruity yeast

Taste: Alderwood-smoke, caramel, dried fruit, juniper

Ingredients: Barley, hops, yeast and water

Method: Over Fermented, unpasteurized, fermented in bottle

Norwegian Malt: 52%

Formats:

12 x 16.9oz / 500.0mL Bottle

Bar-code: 7090029795127

20 & 30 liter kegs



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