



LUXURY-SPECIALTY-BEER

CRAFT BEER

Huge amounts of selected **RAW MATERIALS!**

Combination of several yeast types in the same beer

– Rarely seen, extremely challenging to brew! And we were first

Profits: **Fully donated!** to **research** in a cure for **Brain diseases** & **breeding of endangered shark species** – to be released into nature.

FREJA-series:

Fresh summer and fruit beers

LOKE-series:

Dark beer

ODIN-series:

Experimental Beer

THOR-series:

Classical Beer



*Please feel free to ask about the **Nordic Gods, stories/sagas and Mythology***





Information regarding all series:

Absolute highest quality

Less than 100 brewed pr. type. Handcrafted, unfiltered, finest commodities – in large quantities.

No artificial additives added, not even CO₂

You support the fight against **Brain diseases**, including dementia, Parkinsons & Alzheimers disease etc. and the research in these

On top, securing breeding **endangered sharks** - to be released into nature.

Via the **non-profit** foundation **Copenhagen Cerebrum Foundation** www.cph-cerebrum.org

www.facebook.com/cphcerebrum

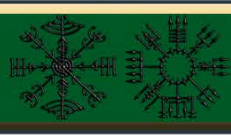
On each beer is indicated: Year, alcohol % and IBU (Hops/bitterness)

Weissbier is typically 0-20, pilsners: 15-30, IPA: 40-120

The beer is naturally unfiltered, fermented to finish on the bottle, and may foam a lot when opened. No artificial additives added. F.ex: Blueberry-beer is brewed with real berries in the wort

Witbier is the Belgian version of Weissbier.

Saison is a kind of weissbier, but based on yeast from the fruits of the Mediterranean in late summer.





FREJA SERIES:

Light, fresh summer/dessert beer – often with fruit content. Much larger amounts of fresh raw materials than regular specialty beers. Especially suitable for light food, desserts, some fish, or simply to enjoy with a good movie. A real summer beer for the park, garden or balcony.



"VALKYRIE": *Named after the legendary female warriors*

AKA 17-3 K

"caramel" beer. 5,8 % alcohol, IBU: 40

Malt: Combination of classic Danish wheat malt & caramel malt

Large amounts of nougat and "guldkaramel" added, with a touch of Cuba Caramel

Yeast: Belgian witbier yeast, combined with a temperamental ale yeast from San Diego, and champagne yeast from the Andes.

"SAISON": *Named after the special Saison beer*

AKA 17-4

Saison-beer. 5% alcohol. IBU: 27

Malt: Combination of classic Danish wheat and German wheat malt

Yeast: Two kinds of mixes of wild fruit yeast from French plantations, and a touch of champagne yeast from the Andes.





"FOLK VANG": *Named after Freja's farm in the hereafter*

AKA 18-1

"SEJØ": *Named after the Nordic magic, mastered by Freja*

Raspberry Saison-Beer. 6,6% alcohol. IBU: 47

Malt: Classic Danish wheat malt

Danish Raspberries & honey added

Yeast: Both beers have each a kind of fruit yeast from French fruit plantations. Hence Folkvang is fruitier, while Sejd is sourer.

" BRÍSIŅAM *Named after Freja's mytological necklace e*

AKA 18-2

"MARDØLL": *One of Freja's nicknames "ocean-shiny"*

Blueberry Saison-Beer. 6,4% alcohol. IBU: 44

Malt: Classic Danish wheat malt

Danish Blueberries & honey added

Yeast: Both beers have each a kind of fruit yeast from French fruit plantations. Hence Brisingam is fruitier, while Mardøll is sourer.





LOKE SERIES:

Dark Beer. The coffee taste has been toned down compared to typical dark beer, to ensure the other fine tastes shine through. 5-50 times more luxury commodities than regular specialty beer. Especially suitable for classical heavy food (holidays like jul/x-mas, thanksgiving), desserts or game.



"hEL": *Named after Loke's daughter*

AKA 17-1 CKC

Dark flavorful beer. 5,5 % alcohol, IBU: 35

Malt: Combination of classic Danish wheat malt, with chocolate & caramel malt

Large amounts of 95% dark chocolate added

Yeast: Belgian witbier yeast, combined with a temperamental ale yeast from San Diego, and champagne yeast from the Andes.

"FENRISULVEN": *Named after another of Loke's children*

AKA 17-2 CC/CK

Dark flavorful beer. 6% alcohol. IBU: 40

Malt: Combination of classic Danish wheat malt and chocolate malt

Large amounts of 95% dark chocolate added

Yeast: Belgian witbier yeast, combined with a temperamental ale yeast from San Diego, and champagne yeast from the Andes.





THOR SERIES:

Classic specialty beers, with far larger amounts of commodities than regular specialty beers. Beers for the particularly thirsty – if you are feeling ready to empty Mimers drinking horn.



"mjølner" : *Named after Thor's hammer*

AKA 17-1 CK

Dark flavorful beer. 5,5 % alcohol, IBU: 35

Malt: Combination of classic Danish wheat malt, with chocolate & caramel malt

Alike "Hel", but without dark chocolate, thereby being slightly less heavy, and more fresh. Suitable for main courses that are not very light.

Yeast: Belgian witbier yeast, combined with a temperamental ale yeast from San Diego, and champagne yeast from the Andes.

"whiskey": *Named after "the water of life" and the Irish quality*

AKA 17-5

Wiessbier type beer. 5% alcohol, IBU på 27

Special to this beer – it was exclusively brewed on Whiskey yeast, thereby having touch of smoked feel

Malt: Combination of classic Danish wheat and German wheat malt

Especially suitable for mildly spicy food, and a wide range of situations, a perfect "guzzle" beer.





"SIF": *Named after Thor's wife, the Goddess of harvest*

AKA 18-4

Medium dark **Witbier** (weissbier). 5% alcohol, IBU: 20

Malt: Combination of classic Danish wheat malt & caramel malt

Yeast: Belgian witbier yeast and champagne yeast from the Andes

A real harvest beer. A light touch of fruit and caramel. Incredibly good beer to simply swill. One is not enough.

"TRUD": *Named after Thor's daughter*

AKA 18-3C

Light **Witbier** (weissbier). 6% alcohol og IBU på 30

Malt: Classic Danish wheat malt

A classical blonde wheat beer





ODIN SERIES:

Experimental brews of very different types. 5 to 150 times! as much raw material as in regular specialty beers.



"JOLNER": *Named after one of Odin's nick names – associated with Julen (xmas/newyear) , and is the origin of Santa Claus "Julemanden"* AKA 17-2 CCK

The **xmas beer** of the series. **Dark flavorful** beer. 6 % alcohol, IBU:40

Malt: Combination of classic Danish wheat malt, with chocolate & caramel malt

Large amounts of 95% dark chocolate added, with homemade cherry sauce and port wine. Jule-beer

Yeast: Belgian witbier yeast, combined with a temperamental ale yeast from San Diego, and champagne yeast from the Andes.

Especially suited for holiday food like xmas, new year, thanksgiving etc., desserts or without food. A massive flavor explosion.

"GERE": *Named after one of Odin's two wolves* AKA 18-3A

Vanilla Saison beer: 6 % alcohol, IBU:30

Malt: Classic Danish wheat malt

Fresh Blonde Saison beer, with vanilla

Yeast: Two kinds of mixes of wild fruit yeast from French plantations





"FREKE": *Named after one of Odin's two wolves*

AKA 18-3B

Mint Saison øl: 6 % alcohol, IBU:30

Malt: Classic Danish wheat malt

Fresh Blonde Saison beer, with mint. Great for a warm summer day

Yeast: Two kinds of mixes of wild fruit yeast from French plantations

"hugin": *Named after one of Odin's two ravens*

AKA 17-3 KHN

The strongest of the series: 6,7 % alcohol, IBU:40

Malt: Combination of Danish classic wheat malt & caramel malt

Yeast: Belgian witbier yeast, combined with a temperamental ale yeast from San Diego, and champagne yeast from the Andes.

Especially suited for fatty food, as duck, heavy cakes, ice cream dessert with nougat/caramel

"munin": *Named after one of Odin's two ravens*

AKA 17-3 KCN

Sour choko-nougat Beer: 6,2 % alcohol, IBU:40

Malt: Combination of Danish classic wheat malt & caramel malt

Large amounts of nougat & chocolate added

Yeast: Belgian witbier yeast, combined with a temperamental ale yeast from San Diego, and champagne yeast from the Andes.

Especially suited for fatty food, as duck, heavy cakes, ice cream dessert with nougat/caramel





OVERVIEW OF FLAVOURS:

From most to least:

SWEET BEER:

Dark: Jolner, Hel, Mjølner

Blonde: Folkvang, Sejd, Brísingam, Mardøll, Gere, Munin, Valkyrie

SOUR BEER:

Sour: Munin, Hugin, Valkyrie

Fruit: Folkvang, Sejd, Brísingam, Mardøll

BLONDE BEER:

Gere, Freke, Trud, Whiskey, Saison, Folkvang, Sejd, Brísingam,
Mardøll, Sif

DARK BEER:

Jolner, Hel, Mjølner, Fenris, Sif, Hugin, Munin, Valkyrie

FRESH BEER:

Freke, Gere, Saison, Folkvang, Sejd, Brísingam, Mardøll, Trud,
Whiskey, Sif

FLAVORFUL BEER:

Jolner, Hel, Mjølner, Fenris, Trud, Hugin, Munin





BITTERNESS:

All are quite mild: Weissbier is typically 0-20, pilsners 15-30, IPA: 40-120

Folkvang & Sejd 47

Mjølnner 35

Brísingam Mardøll 44

Gere & Freke 30

Jolner 40

Trud 30

Munin 40

Whiskey 27

Hugin 40

Valkyrie 40

Fenris 40

Saison 27

Hel 35

Sif 20

ALCOHOL:

Hugin 6,7

Valkyrie 5,8

Folkvang & Sejd 6,6

Hel 5,5

Brísingam & Mardøll 6,4

Mjølnner 5,5

Munin 6,2

Trud 5

Jolner 6

Whiskey 5

Fenris 6

Saison 5

Gere & Freke 6

Sif 5

ØL : THE ORIGINAL DANISH WORD FOR BEER

SKÅL : THE MOST HONORFUL WAY TO SAY CHEERS





HOW TO SUPPORT:

1 ticket to name a shark: 500 kr.

The money goes uncut to the CCF projects, and triggers the following gift as a thank you for your support:

50 kr: 1 normal 33 CL size beer, free choice from the series

75 kr: 1 half liter beer, free choice from the series

99 kr: 1 70 CL beer, free choice from the series

Alternatively:

125 kr: 2 half liter beers, free choice from the series

150 kr: 2 of 70 CL beers, free choice from the series

200 kr: 1 normal, 1 half liter and 1 70 cl

300 kr: 5 mixed 50 CL beer

400 kr: 9 mixed beer – normal size

500 kr: 5 of 70 CL beers, or 7 of 50 CL beers

+ 1 ticket to name a shark

750 kr: 9 of 70 CL beer, or 13 stk 50 CL beers

+ 1 ticket to name a shark

1000 kr: one of each of the 17 beers, 50 CL

+ 1 ticket to name a shark

If larger contribution, special gifts will be arranged, and usually includes more than beer too

Pichia beer and the F-serien, which are not mentioned above, are extremely limited to less than 30 bottles pr. series: 150 kr: triggers one bottle. Ask for details

