

Øl som næsten er vin



Endnu en gang var der Kim og Jerry der havde taget sig af en smagning. Denne gang havde de valg en øl type som Kim ikke er særlig gode venner med, nemlig Barley Wine.

Som sædvanlig fik vil et spændende udvalg at forskellige Barley Wine fra hele verden. Hvor hver øl blev ledsaget af lidt ord om øllen eller bryggeriet.

Snakken så godt hele aften og mange af de 20 deltagte bød ind med historier og fortællinger om der oplevelser med øl fra bryggerierne eller andet.

Vi kom gennem hele 12 stærke øl, og alle kunne konkludere at der være stor spredning på smagen. Vi kunne også hører at det ikke var muligt at vælge en øl som var den bedste. Det afspejler jo bare at smag og be hag er meget forskellet.

100 promille - Skands



ALC: 10%

100 Promille er brygget med 10 forskellige malte og lagret på egetræ.

100 Promille har en smuk rødlig farve, og en rund frugtagtig duft samt en vinøs smag.

100 Promille er oprindeligt udviklet i samarbejde med Kwickly Allerød, som har et af Danmarks største udvalg af specialøl.

Electric Rattlesnake - Amager



ALC: 9%

Black Barleywine fermented on Oak. Collaboration with Amager Bryghus

Barley Wine - Fur



ALC: 9,5%

Barley Wine er ofte betegnelsen på den af bryggeriets øl, der har den højeste alkoholprocent. Det er også tilfældet for Barley Wine fra Fur Bryghus.

Vores Barley Wine giver en kraftig humleoplevelse med vinøs varme og smag af mørk malt, karamel og anis. Den kan nydes som en dessertøl eller som en aperitif.

Forsidebilledet er et af de mest sjældne fund på Fur: Kraniet af en

kæmpeskildpadde, fundet i 1957 af Fur Museums første leder Magne Breiner og opkaldt efter ham: Eoasphargis Breneri.

Barley Wine 2018 - Det Lille Bryggeri



ALC: 10,8%

En gang om året brygges der Barley Wine. Denne Barley Wine er brygget med en stor portion rosinsirup. Den er helt frisk tappet og kan nydes nu eller gemmes mange år frem i tiden. Kommer senere på året i en fadlagret version (XO Cognac fad)

Barley Wine 2016 - Det Lille Bryggeri



ALC: 11,2%

En gang om året brygges der Barley Wine. Denne Barley Wine er brygget med en stor portion rosinsirup. Den er helt frisk tappet og kan nydes nu eller gemmes mange år frem i tiden. Kommer senere på året i en fadlagret version (XO Cognac fad)

Marianna The Moody MILF - Amager



ALC: 10%

I anledning af deres 10 års jubilæum, har Amager bryghus lavet en serie specialøl de kalder for The Mobster Series. Marianna The Moody MILF er en Barley Wine med både malt og karamel i aromaen samt en anelse humle. Smagen er udpræget frugtig og sød, med en god varmende alkohol. En rigtig nydeøl, der vil blive mere rund med tiden, hvis du kan lade den stå et par års tid.

Old Blarney - Moylans



ALC: 10%

Moylands Barleywine is a rich and heavy ale brewed to a high gravity. Massive body, mouthfeel and hoppiness.

Brendan Moylan which also owns Marin Brewing Company , started in 1995 Moylan 's Brewery & Restaurant located in Novato . He was even moved to Novato from San Francisco to his children could get an upbringing in a small town. Beer adventure started brewing at home after having invested in a home brew kit. Today brewed with inspiration from Moylan 's ancestry in the United Kingdom but also the West Coast as well as potent strong beers American Style .

Nussknacker - Brew Age



ALC: 10%

BigFoot - Sierra Navade



ALC: 9,6%

Bigfoot is a beast of a beer, brimming with bold flavors of bittersweet malt and heaps of aggressive whole-cone Pacific Northwest hops. First introduced in the winter of 1983, Bigfoot is a cult-classic beer brewed in the barleywine style, meaning a strong, robust, bruiser of a beer with the refined intensity of a wine. Bigfoot is prized by beer collectors for its supreme cellarability. Under the proper conditions, it can age like a fine wine, developing new flavors and character as it matures in the bottle. Each new release or "expedition" is vintage dated. Collect your own and see the flavors develop and progress.

Limited Edition No 2 - St. Feulien



ALC: 11%

An amber ale with red and coppery tones, this Barley Wine really stands out thanks to its floral notes, with a hint of freshness studded with caramelized, roasted flavours. The selection of special malts brings out a touch of chocolate, combined with a little bit of coconut. The tannin is brought out by macerated acacia shavings that add a hint of vanilla. If kept in the cellar, this exceptional beer will become even smoother and more striking

Bommen & Granaten - De Molen



ALC: 11,9%

It's a combination of English peat smoked malts and another smoked malt from Bamberg, Germany. Anyone who watched Fawlty Towers knows how hard it is to create a lasting peace between the English and Germans. It cost us blood, sweat and tears but we are convinced we succeeded. Maybe we should go into politics? No, we think not. We're too good at brewing beer. Try it! It's sweet, it's bitter, has all kinds of berries in the flavour next to coffee and chocolate accompanied with of course smoke."

Old Numbskull - Alesmith



ALC: 11%

Caramel and toffee notes abound in Old Numbskull, a deep copper-colored American Barleywine-style ale, alongside toasted malt and a hint of ripe dark fruits. Old Numbskull showcases malt sweetness, intense American hops, and an aggressive bitterness. Extremely well-balanced, the full-bodied mouthfeel and assertive hop profile leads into a deceptively smooth finish. Old Numbskull can be enjoyed now or laid down for years to come.

Stemnings billeder

