

Sérbjórar

Logsdon

Cerasus: verð 3.131 kr.

750 ml



Stíll: Flanders Red

Alkóhól: 8,5%

This is our organic kriel or tart cherry beer, a barrel-aged West Flanders style Red Ale with two pounds of fruit added per gallon of beer. Both sweet and tart Oregon cherries are added to our oak aged Far West Flaming during the aging process with a combination of several yeast strains and lactic bacteria to develop a secondary fermentation. The crystal malts, oak tannins, and fruit developed into a soft well rounded beer of Burgundian character. The beer will increase in acidity as it ages providing additional character.

Ratebeer: 97

Oak Aged Bretta: verð 3.990 kr.

750 ml



Stíll: Saison/Farmhouse Ale

Alkóhól: 8%

This is our organic kriel or tart cherry beer, a barrel-aged West Flanders style Red Ale with two pounds of fruit added per gallon of beer. Both sweet and tart Oregon cherries are added to our oak aged Far West Flaming during the aging process with a combination of several yeast strains and lactic bacteria to develop a secondary fermentation. The crystal malts, oak tannins, and fruit developed into a soft well rounded beer of Burgundian character. The beer will increase in acidity as it ages providing additional character.

Ratebeer: 98

Aberrant: verð 2.571 kr.

750 ml



Stíll: Saison/Farmhouse ale

Alkóhól: 8%

Aberrant is a Golden beer of medium hopping(35-40 IBU), high carbonation, and dry finish. Special beer series from Chuck Porter. Brewed at Logsdon.

Ratebeer: 96

Ath. Ekki lengur í framleiðslu.

The Conversion no. 2: verð 2.227 kr.

750 ml



Stíll: Sour/wild ale

Alkóhól: 5,5%

This sour wit is the second beer in our Conversion Northwest Sour Ale series. It is a Belgian style white beer brewed in the farmhouse tradition and opened to fermentation from a variety of wild yeast and lactic bacteria. The Conversion series represents our transition to wild ales; tart and juicy with lots of traditional farmhouse goodness - Our conversion to the wild side continues.

Ratebeer: 73

Zuur Pruim BA sour: verð 2.987 kr.

750 ml



Stíll: Sour/Wild ale

Alkóhól: 7,2%

ZuurPruim or sour plum is a mixed culture tart farmhouse ale aged for 4 months on Yummy Beaut plums in Cabernet Sauvignon barrels.

Ratebeer: 97

Lost Abbey

Red Poppy: verð 2.751 kr.

375ml



Stíll: Sour red/brown

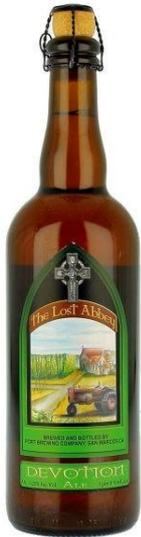
Alkóhól: 5%

Red Poppy starts its life out as our Dawn Patrol Dark. Post primary fermentation, we blend this with some of our Amigo Lager at transfer to barrel. During the fermentation in the barrel from the micro organisms, we gain acidity which results in a beer with hints of Vanilla, Tannins and Sourness from the Cherries and the secondary fermentation and extensive aging.

Ratebeer: 100

Devotion ale: verð 2.327 kr.

750ml



Stíll: Belgian ale

Alkóhól: 6,3%

A lighter bodied beer that immediately makes an initial hop impression followed by a brief thinning layer of malt which is swallowed in the driest finish by a driven hop expression. It's an unassuming road leading to the priory. Here, off the corner of two intersecting roads, dedicated monks have been making beer for over 150 years. It's always been a simple life & the kind that requires they brew only enough to sustain the activities of their monastery. In the silence of passing seasons, they pray, they brew and retire in solitary existence behind the sheltering walls. They live a most interesting life. Most likely one we couldn't sustain.

Ratebeer: 90

Angel's share bourbon BA: verð 3.292 kr.

375 ml



Stíll: BA barley wine

Alkóhól: 12,5%

An incredibly smooth and sweet beer with a long lasting finish. The Bourbon barrel aging of the beer results in a full bodied and luscious texture layered between fruit and malts. Down in Kentucky and across the pond in Scotland, distillers who age their whiskeys for many years refer to the evaporation of the spirits from their barrels as the "Angel's Share."

Ratebeer: 100

Track #10: verð 3.144 kr.

375 ml



Stíll: Imperial stout BA

Alkóhól: 12%

Late in November of 2011, Mike Rodriguez our head brewer asked about creating a Coffee and Cacao Nib version of Serpent's Stout for the San Diego Strong Ale Festival. The beer was a hit with our fans. When we wrote up the syllabus for the Ultimate Box Set, we knew a version of this beer would be included. We waited until the very end of the release schedule to put this beer in a bottle so that the coffee and cacao nibs really come through. Four Bourbon barrels were selected for their rich and dense chocolate flavors. One week before packaging, we added 17 lbs of Ryan Brothers Coffee and 4 lbs of TCHO Cacao Nibs were added to the coffee and cacao to steep before packaging

Ratebeer:100

Track #8: verð 3.231 kr.

375ml



Stíll: Quadruple BA

Alkóhól: 13,7%

Track #8 is a spicy monster — A base of Judgment Day aged in freshly emptied bourbon barrels then spiked with liberal additions of cinnamon stick and dried chili pepper

Ratebeer:100

Jolly Pumpkin

Oro De Calabaza: verð 1.683 kr.

375 ml



Stíll: Belgian strong ale

Alkóhól: 8%

Artisan Golden Ale. Ale aged in oak barrels. Barrel aged & bottle conditioned. Aged in large oak casks and refermented in the bottle. Oro de Calabaza is brewed in the Franco-Belgian tradition of special golden ales. Spicy and peppery with a gentle hop bouquet and the beguiling influence of wild yeast. Please enjoy our beers in good health, Cheers and Mahalo plenty!

Ratebeer: 98

Fuego del Otono: verð 2.948 kr.

750 ml



Stíll: Belgian ale

Alkóhól: 6,1%

Ale brewed with chestnut and spices. To catch a bit of soft radiance in each special bottle, we wait for fall colors to begin their bright and fleeting glow before brewing this wonderful ale under their autumn fire. Gentle amber malts lead smooth caramel notes, gently lapping against a shore of distant forgotten spice. A beer to contemplate and enjoy!

Ratebeer: 97

Bière de Mars: verð 1.624 kr.

375 ml



Stíll: Bière de Garde

Alkóhól: 7%

A sustaining beer that is brewed to comfort in the gusty ices of March and welcome in a wealth of warmer weather

Ratebeer: 98

Calabaza Blanca: verð 1.362 kr.

375 ml



Stíll: Witbier

Alkóhól: 4,8%

An artisan white ale brewed in the classic biere blanche tradition. Spiced with orange peel and coriander, you'll find it refreshingly tart, with a wonderful dry finish.

Ratebeer:94

Bam Bière: verð 1.336 kr.

375 ml



Stíll: Saison

Alkóhól: 4,5%

This delicious farmhouse ale is named for our Jack Russell, who struck by a car, bounced back in fine tenacious Jack Russell fashion, and is brewed for those of us who knocked down, have picked up, dusted off and carried on undaunted. Golden, naturally cloudy, bottle conditioned and dry hopped for a perfectly refreshing balance of spicy malts, hops and yeast. Please enjoy our beers in good health, And look both ways when crossing the street!

Ratebeer:96

Baudelaire Beer iO Saison: verð 2.725 kr.

750 ml



Stíll: Saison

Alkóhól:6,8%

Ale Brewed with Rose Hips, Rose Petals, and Hibiscus. Let's face it, Beer is an art form that excites our senses and stirs our imagination. This truth gave Jolly Pumpkin an idea. We'd create a limited series of beer by throwing caution to the wind and following our creative muse no matter where it leads. This is how we discovered Baudelaire Beer. A romantic world, dimly lit by distant memory, yet alive and inspiring us to pursue beauty at any cost. In the world of Baudelaire, label and beer come together in character and art influencing the drinker to take upon the spirit of creativity and fun. Let the muse guide you. "A breath of air from the wings of madness." ~Baudelaire

Ratebeer:98

Founders

Blushing Monk: verð 3.951 kr.

750ml



Stíll: Fruit Beer

Alkóhól: 9,2%

Blushing Monk is brewed with a ridiculous amount of raspberries and with a Belgian yeast strain that keeps our head cellar operator from sleeping for a week. It pours a stunning deep berry red and, at 9.2% ABV, has a surprising kick. The perfect dessert beer, it can be enjoyed on its own or paired with fresh cheeses, fruit, cakes and more.

Ratebeer:99

Mango Magnifico: verð 2.391 kr.

750ml



Stíll: Fruit beer

Alkóhól: 10%

Mango Magnifico is a never-before-released, high-gravity fruit beer brewed with mango and Michigan-grown habaneros. Each 750mL bottle of this 10% ABV ale is intended to be shared. Not a traditional fruit beer, the delicate tropical fruit in Mango Magnifico is punctuated by a hint of heat, increasing the overall depth of flavor and adding another level of complexity. It will be a refreshing drink for the warm summer months.

Ratebeer: 89

Lizard of Koz: verð 2.890 kr.

750 ml



Stíll: Imperia stout

Alkóhól: 10,5%

This one is near and dear to our hearts. Brewmaster Jeremy Kosmicki wanted to make the birthday of his little sister, Liz, a special one. So he did what he does best and brewed a stout using a few of her favorite ingredients: fresh Michigan blueberries, rich chocolate and vanilla aged in bourbon barrels to round out those beautiful flavors. Liz was floored and we think you will be too.

Ratebeer: 96

Crooked Stave

Vielle Artisanal: verð 1.639 kr.

375ml



Stíll: Saison

Alkóhól: 4,2%

Vielle meaning “Old” is our artisanal barrel-aged Saison, lightly dry hopped. Each batch release is a diverse blend of Vielle casks that have taken on a soft Brettanomyces character before being lightly dry hopped. Dominated by a floral, citrusy hop character, a subtle herbal note and a tart finish, Vielle’s character exemplifies artisan Saisons

Ratebeer: 98

Einnig til: Vielle Artisanal (C&S)

Vielle Saison with hibiscus, cinnamon, nutmeg, and cranberries.

Verð: 1.653

Ratebeer: 96

Flor d'Lees: verð 2.400 kr.

375 ml



Stíll: Sour/Wild ale

Alkóhól: 5%

A play on both the micro flora that sits atop our barrels and the yeast lees, which rouses the distinctive characteristics. Flor d'Lees is a classic golden sour, reminiscent of the great spontaneous Belgian beers traditionally brewed in the Senne Valley

Ratebeer: 98

St. Bretta Clementine: verð 1.559 kr.

375 ml



Stíll: Sour/wild ale

Alkóhól: 5,8%

Brettanomyces Citrus Wildbier
Artisan Ale Brewed with Citrus
Seasonal Citrus: Clementine

Ratebeer: 98

Bruery

Oude Tart BA Flanders red: verð 3.942 kr.

750 ml



Stíll: Sour Red/Brown

Alkóhól: 8%

Oude Tart is a Flemish-Style Red Ale aged in red wine barrels for 18 months. It's pleasantly sour with hints of leather, dark fruit and toasty oak. While this is one of the more classic beer styles that we make, it's not a style that you can find too often in the United States. Originating in style from the Flanders region of Belgium, near the French border, this dark, sour ale has roots deep in brewing history and predates most of the ales that have become popular in contemporary culture. We're doing our best to keep the tradition alive by brewing and aging this beer here on the west coast.

Ratebeer: 99

Terreux Beret: verð 3.472 kr.

750 ml



Sour/Wild ale

Alkóhól: 9%

Beret is as artistic as those who wear its namesake cap. Our brewers developed a silky, full-bodied wheat ale which we began fermenting with our house yeast strain. To finish the fermentation, we added our collection of barnyard bacteria, intended to slowly sour the ale, bringing out a slight funk and refreshing piquancy. Finally, a small dose of pureed raspberries were added for just a hint of fruity tannins, putting the berry in Beret.

Ratebeer: 97

Tart of Darkness verð 3.734

750 ml



Stíll: Sour ale/sour stout

Alkóhól: 7,2%

Tart of Darkness is a traditional stout that we aged in used oak barrels from The Bruery that had previously housed beers such as Cuivre™ or Black Tuesday®. We then brought them over to Bruery Terreux, added our special blend of souring bacterias and wild yeasts and watched nature take its course. The result is a perfectly tart yet awesomely dark and roasty, sour stout. Not a style you will see very often, and in our opinion, not a style seen often enough. This unique stout has notes of tart plums, roasted coffee, vanilla and oak

Ratebeer: 98

Saison Rue: verð 2.657

750 ml



Stíll:Saison

Alkóhól: 8,5%

Saison Rue is an unfiltered, bottle conditioned, Belgian/French-style farmhouse ale. This is a beer of subtlety and complexity, with malted rye, spicy, fruity yeast notes, biscuit-like malt backbone and a slight citrus hop character. With age, this beer will dry out and will become more complex with rustic notes of leather and earth from the contribution of a wild yeast strain. Being a saison, Saison Rue is ambiguous unto itself as it is a different beer when fresh and when aged

Ratebeer:97

Decadence: verð 3.224 kr. (Alesmith)

750 ml



Stíll: Barley wine

Alkóhól: 10%

AleSmith Decadence Anniversary Ale was originally brewed in 2005 to celebrate our first decade in business. Our brewers had such a great time creating it that they decided to brew a new style each year to commemorate our anniversary. Now, nineteen years after we started, we're proud to present another great addition this ongoing series, AleSmith Decadence 2014 is our interpretation of a Wheat Wine Style Ale. The generous amounts of wheat used in the his beer impart a bready aroma with hints of honey, ripe fruit, and a spicy graininess. In the finish, a pleasant malty sweetness from the wheat is balanced by the addition of German and American hops. Enjoy this special brew now or age it at a cool temperature for a truly rewarding experience.

Ratebeer: 96

Love Buzz Saison (Anchorage): verð: 3.437 kr.

750 ml



Stíll: Saison

Alkóhól: 8%

Saison brewed with spices and aged in French oak Pinot Noir barrels

Ratebeer: 100

Whiteout wit (Anchorage): verð 2.608 kr.

750 ml



Stíll: Witbier

Alkóhól: 6,5%

This is a variation on the classic Belgian Witbier style, but aged in French Oak Chardonnay barrels

Brewed with lemon peel, black peppercorns and corriander (sic).

Triple fermented - first in the tank with Belgian yeast, second in french oak Chardonnay barrels with brettanomyces, and finally in the bottle with a third yeast for natural carbonation.

Ratebeer: 97

Santas Little Helper: verð 2.751 kr.

375 ml



Stíll: BA (bourbon) Imperial stout

Alkóhól: 10%

Barrel-aged version of Port Brewing Santas Little Helper.

2009 will be the inaugural release of this winter time classic. After brewing the 2008 batch of Santa's we thought "wonder what this would taste like aged in a bourbon barrel?"

Ratebeer: 98

Old Viscosity (Port Brewing): verð 2.480 kr.

650 ml



Stíll: Imperial stout

Alkóhól: 10%

Definitely not your Dad's Wimpy 30 weight. An enormous & luscious dark ale that's as opaque and dark as the most well used motor oils.

Ratebeer: 99

Older Viscosity (Port Brewing): verð 3.188 kr.

375 ml



Stíll: American Strong ale

Alkóhól: 12%

100% Bourbon Barrel Aged Strong Ale. This is the oak aging beer which makes up the oak aged portion found in our Old Viscosity. This is aged in Heaven Hill Bourbon Barrels for 6 months

Ratebeer: 100

Prairie Ale (Prairie): verð: 2.092 kr.

500 ml



Stíll: Saison

Alkóhól: 8,2%

Prairie Ale is our classic saison. We brew this beer with pilsner malt, wheat malt, flaked wheat, and cane sugar. A healthy dose of saaz hops are used to add a spicy element to the beer. Prairie Ale is fermented with a mix of ale yeast, wine yeast, and brettanomyces. Notes of black pepper and pineapple can be found in this beer.

Ratebeer: 97

Prairie Hop (Prairie): verð: 2.048 kr.

500ml



Stíll: Saison

Alkóhól: 8%

Prairie Hop is our hop driven saison. This beer is packed with Simcoe and Citra hops. Notes of peach, mango, and tangerine can be found in the flavor and aroma of this beer. The beer finishes dry which helps the hops jump out of the glass flavor wise.

Ratebeer: 99

Brett C (Prairie): verð 2.270 kr.

500 ml



Stíll: Saison

Alkóhól: 8,1%

A farmhouse ale brewed with cascade and citra hops, and a touch of sea salt. Conditioned with *brettanomyces clausenii*.

Ratebeer: 99

Prairie Gold (Prairie): verð 2.175 kr.

500ml



Stíll: Sour ale

Alkóhól: 7%

Prairie Gold is a dry, highly effervescent saison fermented with a mix of ale yeast, wine yeast, lactobacillus and 2 strains of *brettanomyces*. This beer highlights the various yeasts and bacteria used to make it. Lemon, pear, white wine grapes, and a touch of funk dominate the flavor and aroma in this champagne like beer.

Ratebeer: 96

Oblivion: (Wicked Weed): verð 3.472 kr.

500 ml



Stíll: Sour red/brown

Alkóhól: 8,5%

Oblivion is a Sour Red ale aged with blackberries and dates in red wine barrels for up to 12 months. This ale is then carefully blended to create depth and balance that will envelope you in its complexity.

Ratebeer: 99

Metatropics (Wicked Weed): verð 2.603 kr.

500 ml



Stíll: Sour/Wild ale

Alkóhól: 6,2 %

Brettanomyces farmhouse ale fermented with pineapple, passionfruit, mango, and grapefruit to emulate tropical hop flavors, brewed in collaboration with Trois Dames.

Ratebeer: 98

Mikkeller

Big Worse: verð 1.572 kr.



375 ml

Stíll: Barley wine

Alkóhól: 12%

Big Bad's big bro.....

Barley Wine brewed with water, malt (pilsner and cara-munich), candy sugar, hops (nugget, cascade and centennial) and yeast.

Ratebeer: 97

Hvedegoop: verð 2.401 kr.

750 ml



Stíll: Barley wine

Alkóhól: 10,4%

Joint brew between Mikkeller of Copenhagen DK & 3Floyds Brewing Munster, IN U.S.A. Wheat wine.

Ratebeer: 98

Invasion: verð 2.882 kr. (W/Anchorage)

750 ml



Stíll: Framhouse IPA

Alkóhól: 8%

IPA bottled with brettanomyces.

Ratebeer: 99

SpontanCherry w/Fredriksdal: verð 2.096 kr.

375 ml



Stíll: Lambic w/fruit.

Alkóhól: 8,2%

Mikkeller gets a little sour. SpontanCherryFrederiksdal is an oak aged sour ale by the Danish gypsy brewery. Frederiksdal refers to the estate from which the beer gets its sour cherries.

Ratebeer: 99

Black – BA speyside: verð 3.394 kr.

375 ml



Stíll: Imperial stout

Alkóhól: 18,8%

Ratebeer: 98

Drakes: Jolly Rodger: verð 2.074 kr.

650ml



Stíll: Barley wine

Alkóhól: 9,6%

after years of scallywagging about and dallying with any style that caught its fancy, good ole JR is returning to it's original form, an American Barleywine. Originally crafted as a holiday brew that Drake's brewers could get behind, Jolly had all the warming powers of malt and alcohol, minus the strange holiday beer ubiquitousness of overpowering pie spices, and finished with the open handed smack of bold Northwest American hops. The 2012 Jolly Rodger is full-bodied with rich caramel malt undertones and mild biscuit malt character. Sufficient additions of West Coast hops balance the malt with pine needle aromatics and satisfying bitterness.

Ratebeer: 97

Weyerbacher Tiny: verð 3.112 kr.

750 ml



Stíll: Imperial stout

Alkóhól: 11,8%

This velvety concoction excites your senses with bottomless roasted, earthy and vinous notes.

Ratebeer: 97

Grassroots Artic saison: verð 3.092 kr.

750 ml



Stíll: Saison

Alkóhól: 6%

This ale embodies the spirit of perpetual creative collaboration in conjunction with disciplined brewing endeavor. We trekked to Alaska and helped craft this rustic Saison, bring with us the essence and imagination of our Vermont Farmstead Family. Share. Consider. Ale Fermented in Oak Tanks with Brettanomyces.

Ratebeer: 99

Black Ink & Blood: verð 4.975 kr.

750 ml



Stíll: Imperial stout

Alkóhól: 17,1%

Imperial raspberry stout aged on brandy barrels.

Ratebeer: 82

Mad Beer Jerez Sherry: verð 1.718 kr.

375 ml



Stíll: Old Lambic BA Sherry Amontillado

Alkóhól: 7,7%

Winale: verð 1834 kr.

375 ml



Stíll: Belgian strong ale

Alkóhól: 8,1%

The perfect combination of wine meets beer! Great balance, good acidity and tons of stone fruit from the grape juice added in the brewing process.

Ratebeer: 96

Acid Trip BA Red Wine: verð 1.886 kr. (8,8%)

Acid Trip BA White Wine(with white grapes): 1.834 kr. (8,1%)

375 ml



Sour ale aged in Red Wine Barrels Brewed at D'Proef in Belgium.

Red Wine Ratebeer: 94

White wine Ratebeer: 93

Meirer Beer Geek Riesling: verð 3.405

750 ml



Stíll : Riesling

Alkóhól :11%

For the wine nerds: Intense yellow and ripe citrus fruits, spontaneous yeasts with the mineral taste of typical Mosel slate. The first smell consists of herbal odors, the first taste gives you a strong but elegant taste of fresh fruitfulness paired with a crisp acidity. The wine finishes smooth and nicely, leaving you with the

need to take another sip.

Recipe 1000 BA Chardonnay/Sauternes: verð 2.188 kr.

375 ml



Stíll: Belgian strong ale

Alkóhól: 9%

Recipe # 1000 at De 'Proef' brouwerij just so happened to be one of ours. Ale Aged in Chardonnay/Sauternes barrels in no less than 1000 days

Ratebeer: 91 (Chardonnay)

Ratebeer: 90 (Sauternes)

Grassroots Arctic Soiree: verð 3.092 kr.

750 ml



Stíll: Saison

Alkóhól: 6%

Ale fermented and aged in oak tanks with Brettanomyces, lime juice and hibiscus

Ratebeer: 96

Polly: verð 2.424 kr.

750 ml



Stíll: Unblended Lambic

Alkóhól: 6,2%

Mikkeller young spontan ale aged in Sherry casks. Ingredients: water, barley malt, wheat, aged hops and yeast. aged in Amontillado and Jerez barrels.

Ratebeer: 94

Stella: verð 2.489 kr.

750 ml



Stíll: Sour/wild ale

Alkóhól: 7%

Mikkeller old spontan ale aged in sherry casks. Ingredients: water barley malt, wheat, aged hops and yeast. Aged in Oloroso barrels

Ratebeer: 95

Oude Geuze Calvados: verð 2.437

750 ml



Stíll: Lambic

Alkóhól: 6,4%

Lambic aged on calvados barrels.

Ratebeer: 97