

Kongens JULEBRYG



A dark Belgian Ale (7,0 %)

Our Christmas beer, inspired by the dark Belgian Ale, has a lot of richness and flavours.

It has a characteristic aroma from the Munich malt which is accompanied by a moderate bitterness and sweetness from the alcohol. The flavours are enhanced by the caramel malt and the spices that make for a really good Christmas beer.

Dronningens Hvedeøl



A fruity Wheat Beer (4.8%)

Dronningens HVEDEØL is inspired by the Belgian Wit and it is a lovely fruity wheat beer with a faint bread like aroma from the wheat malt and with a hint of orange peel and coriander.

The beer has a light yellow straw colour and is slightly cloudy.

Svend Tveskæg



A potent stout (6,8%, 62 IBU, 85 EBC)

Svend Tveskæg (two-egged beard), was a powerful person who names this beer, which is a dry and potent stout. It is a two-egged beer that plays on two distinct strings:

The first is the use of very dark and roasted malt, which gives the beer a charcoal colour and a strong, full-bodied taste of, among other things, liquorice and coffee with roasted notes.

The second is the round-handed use of two American hop varieties, cascade and centennial. This results in a distinct sense of hops as well as a marked bitterness in the end.



Jelling Bryggeri A/S

Jelling Brewery was established as a public limited company in November 2007. The brewery consists of the brewery itself, which is located in the "Byens Café" in the City House in Jelling, as well as 7 fermentation, storage and serving tanks.

Jelling Brewery brewed its first beer, "Brew no. 1 - GORM", in the spring of 2007, and thus seriously started the story of the brewery in the old royal town.

Although the brewery is a public limited company, the company is largely based on the volunteer work of many people. In addition to the board and the company's director, approx. 50 shareholders helps with smaller tasks in the brewery's daily life.

Jelling Brewery - we have a beer for every liking.

Jelling Bryggeri A/S

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Jelling Brewery

— at the centre of the old royal town

Jelling Brewery is one of the country's smallest breweries with a total capacity of approx. 25,000 litres per year.

We do not aim to make the cheapest beer, but the best.

Beer should be tasted..... often

We also arrange beer tastings for parties, associations, social events and nights out.

Contact us, for further information.

Bryg No 1—GORM



A Maibock (5,2 %)

GORM is the first brew from Jelling Brewery. A light and smooth beer inspired by the German Maibock. It has the characteristic rich taste from the light malt, a very moderate bitterness

and a finishing sweetness.

The beer critic from the news paper Ekstra Bladet, Ole Madsen, made a review on GORM in 2008. He gave it 4 out of 5 stars and said: "GORM is a true spring announcer. Light, smooth and vibrant. Refreshing and moderate bitterness in harmonious balance with hints of grain, warm bread and fresh apples."

Dronning THYRAS Bryg



An Ale (6,0 %)

The darker THYRA is an American Pale Ale which has a refreshing and rich taste of the citrus like cascade hops.

The beer critic from the news paper Ekstra Bladet, Ole Madsen, made a review on THYRA in 2007. He gave it 5 out of 6 stars and said: "In the Viking marriage of Jelling Brewery THYRA is the one who is wearing the pants. A potent American Pale Ale."

Jelling STOUT



A true Stout (5.0%)

A stout Viking from Jelling is not just a term used to describe a warrior from Jelling from the era of Harald "Bluetooth", but also a description of a beer with character.

This top fermented stout is powerful and has the nice bitterness a stout is supposed to have. It has a slightly burned and toasted aroma with the scent of hops. On top of that comes a taste of caramel and chocolate with a distinguishing bitterness at the end.

HØSTBRYG



A Märzen (5.1%)

The HØSTBRYG was brewed in 2008 for the first time. This is a true October fest beer from the age before the October fest was popular in southern Germany.

The amber beer has a pleasant and rich aroma of malt from the classic Munich malt balanced with a moderate bitterness from the Czech Saaz hops.

Gorm Dark



An Abbey Ale (5.5%)

Gorm DARK is inspired by the Belgian monastery beer and with the dark glow and intense and powerful taste with burned notes of caramel combined with a subtle scent of black currant is a

beer that suites the Vikings of today.

Kong HARALDs Pilsner



A true Lager (4.6%)

Kong HARALDs Pilsner is inspired by the German Pilsner, light and smooth but filled with good experiences of taste. It is brewed following the best German traditions for beer making with a nice

taste of malt from good Pilsner and Munich malts. On top of that it is made from the best types of hops from the Hallertauer regions.

Kong HARALDs Classic



A classic Lager (4.7%)

Of course Kong HARALD is also made in a classic edition. A beautiful amber Pilsner. It has an elegant and smooth taste of malt from the German Pilsner and Munich malts. On top of that it has a

mildly roasted aroma and a light after taste of Mit-telfrüh hops.

Jelling ORM



A Belgian Ale (5.5%)

Jelling ORM is an amber beer with a lovely rich aroma from the Munich malt and a pleasant sweetness from both the Belgian yeast and the dark candy sugar.

The different types of malt and hops bring a complexity to the scent and taste of the beer, which has many shades that blend together in perfect harmony.

Jelling Saison

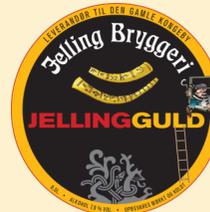


A full bodied golden ale (5,9%, 29 IBU, 6 EBC)

'Jelling saison' is a tribute to the activities of the season, and a brilliant thirst quencer on a warm summers day.

Our 'saison', is a traditional Belgian 'farm beer', originally brewed at the farms in Wallonia, the French speaking part of Belgium. It is a full bodied and golden ale with a slightly spiced and fruity taste, that balances well with the malt and the bitterness from the hops.

Jelling GULD



A Doppelbock (7,5 %)

Jelling GULD is a strong and flavourful beer which saw the light of day just as the Golden Horns were stolen from the exhibit at "Kongernes Jelling". That explains the unique label on the

beer. The beer has an intense taste of malt a moderate bitterness and a warming feel from the alcohol.

The beer critic from the news paper Ekstra Bladet, Ole Madsen, made a review on Jelling GULD in 2008. He gave it 5 out of 6 stars and said: "The Golden Horns are a footnote in history compared to this wonderful Bock".