

Kongens Bryghus Press Kit

Kongens Bryghus is a line of gourmet beers.

Christopher of Bavaria is considered the founder of Kongens Bryghus (The King's Brewhouse) because he made Copenhagen Castle his royal residence in 1443. He thus created the precondition for the establishment of a permanent royal brewhouse as was custom in his homeland Bavaria. In the beginning the brewhouse brewed solely for the king and his royal court, but soon the brewhouse also supplied the Royal Navy with provisional beers. Over the centuries Kongens Bryghus became the largest and most famous brewery in Denmark. Only when J.C. Jacobsen revolutionized the beer trade with his Bavarian lagers did Kongens Bryghus lose its leading position and from the late 20th century, the brewery was almost exclusively known for its traditional low-alcohol "hvidtøl". However the past was never forgotten and in 2007 it was decided to rejuvenate the Kongens Bryghus brand with a range of historical beers, all based on our knowledge of beer styles and brewing methods of the pre-industrial era. The award-winning Master Brewer Morten Ibsen has developed the beer in close cooperation with Historic Beer Consultant Bjarke Bundgaard.



Kongens Bryghus Taffelø – "Banquet beer"

Beer Type: Dark Ale
Alcohol by volume (ABV) 5.90 %

Is a historical "banquet" beer that undoubtedly would have made King Frederik III (1609-1670) cheer in recognition. Kongens Bryghus Taffeløl is obviously a modern interpretation, but brewed with a historical emphasis in the choice of malts, which includes smoked malt and traditional floor malted barley. Kongens Bryghus Taffeløl has a creamy mouth filling with rich body and a slightly dry maltiness in the finish.



Kongens Bryghus Broyhan Rød "Red broyhan"

Beer Type: Red golden Ale
Alcohol by volume (ABV) 5.70 %

Is a rich beer brewed on wheat and barley malt. Broyhan was originally a German beer style, but was also brewed by the royal brewmasters of the Danish King Christian IV in the 1630s. The King was particularly fond of the beer during his later reign and we know from historical sources that he ordered no less than 800 liters for his stay on the

royal flagship "Trefoldigheden" in 1644. Kongens Bryghus Broyhan Rød has a well-balanced malt sweetness and a distinct bitter aftertaste.

Kongens Bryghus Langfartsøl – "Long voyage beer"

Beer Type: Well-hopped Pale Ale
Alcohol by volume (ABV) 6.40 %

Kongens Bryghus Langfartsøl is a modern interpretation of a 1740s provision beer brewed for the Royal Navy. The Royal Navy required the beer to be added extra hops so it would last longer during and thereby keep fresh for the voyages to distant waters. Langfartsøl is a beer with a "good hop character" and rich malt sweetness. It is round and soft with a nice balance of malt sweetness and has a distinct bitter hop character.



Kongens Bryghus Julemumme "Christmas Beer"

Beer Type: Spiced Ale
Alcohol by volume (ABV) 6,60%

Kongens Bryghus Julemumme is a spiced dark ale with a rich flavour of Christmas. The scents originate partly from the use of a biscuit-like malt and partly from a range of aromatic adjuncts such as vanilla, star anise, raisins and cherry liquor. The beer is a fine illustration of how Christmas beer would have tasted in the more affluent homes in the late 1700s. Back then Danish merchant ships brought spices and exotic from distant shores which quickly found their way to both food and beer.



Availability
Denmark

Website: www.kongensbryghus.dk