



## RYGR EAST COAST IPA

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A hazy, straw yellow, with light bitterness, fruity and East Coast IPA from Rygr. A modern beer brewed with real quality ingredients that are 100% natural. Rygr uses floor-malted barley from Jæren corn and malt together with flaked oat groats from Stangeland mølle. This beer is double dry hopped with mosaic, mosaic cryo, citra and citra cryo from Yakimachief to maximize authentic aromas. Using quality raw material is a matter of course for Rygr, and here it is clearly evident with a perfect combination that gives this beer a thirst-quenching character.

Say hello to our new Norwegian partner and brewery: RYGR

Rygene - The grain farmers who built Rogaland. They were a population that in the ages of Vikings lived in the southwest, primarily in Rogaland. Rygr has chosen 872 as "their" number, because this is traditionally considered the year for the sale of Hafsrjord. It is therefore perhaps not surprising that when Jæren's next largest brewery is established, it happens in the middle of the grain fields and pioneers on Jæren, at close quarters with Lalandsholmens in Frøylandsvatnet, where the legend tells that Olav Tryggvasson Hårfagre's direct descendant was born.

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<b>Ølstil:</b>	IPA	<b>Til salg gjennom:</b>	Vectura // Grossist
<b>Land:</b>	Norge	<b>Importør:</b>	Strag AS
		<b>Størrelse:</b>	50cl
		<b>Alkohol:</b>	4,7%

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STRAG  
GRUPPEN