

THE BEER DEMYSTIFIER *NEW YORK CITY FILES* 2009-2010

BREWERY PROFILE

Nøgne-Ø

Grimstad, Norway

Brewmaster Kjetil Jikiun is an airline pilot, who, on his frequent trips abroad, nurtured a taste for better beer - especially bold brewing styles. His attempts to re-create these beers as a homebrewer were so successful that he was strongly encouraged to brew professionally. Which he did, and in 2002 Nøgne-Ø entered

the market. Kjetil and his partners gave the brewery a slogan -- *Det Kompromissløse Bryggeri* ('The Uncompromising Brewery'), a mission statement on the strong personality and individuality of the brews. Kjetil still pilots Airbus 340s for SAS Airways, traveling for three days at a time then spending three days off working at the brewery to ensure a steady supply of his high quality beers. The brewery's name apparently means 'Naked Island' after the many barren, windswept islands off the Norwegian coast.

Planned beer: **Tyttebær** (4.5%). In conjunction with Mikkeller, this will be a lambic-style wild ale brewed with 1000 kilos of Scandinavian cranberries.

Importer: [The Shelton Brothers](#)

Distributor: Union Beer Distributors, tel. 1 718 497 2407.



Ratings

Each beer has been given a rating from one to five which should be interpreted as follows.

* Bland, one-dimensional, or tasting of cheap adjuncts – unenjoyable. Not recommended.

** Nothing special but may be worth trying if nothing better is available.

*** Good, recommended.

**** Great, highly recommended.

***** Exceptionally good, very highly recommended.

Ratings are based on personal taste although, in certain instances, outside evaluations have been used when a particular beer has not been sampled by the author/webmaster.

{S} after the beer name denotes seasonal availability.

Brown Ale (4.5%) ***** < - ENGLISH BROWN ALE - > – A light-bodied, nutty, malty brown ale of high quality.

Julesnadder {S} (4.5%) ***** < - BROWN PORTER - > - A light-bodied, nutty, malty, smooth, dark ruby winter ale brewed with Maris Otter pale, Munich, caramel, black, amber, and chocolate malts, plus Chinook, Columbus, and Cascade hops.

Pale Ale (5.9%) ***** < - AMERICAN PALE ALE - > – Copper colored ale, pleasantly biscuity with balancing hops and caramel. Hopped with Northern Brewer and Centennial.

Julenatt {S} (6.0%) ***** < - ROBUST PORTER - > - A very dark, smooth, roasty winter porter hopped with Northern Brewer.

Saison (6.5%) ***** < - SAISON - > – A hoppy, amber saison. Spices, fruit, and yeast mingle on the tongue.

Porter (7.0%) ***** < - BROWN PORTER - > – Dark and robust with plenty of dark malt imparting notes of coffee and dried fruit.

IPA (7.5%) ***** < - AMERICAN IPA - > – An orange-amber, very hoppy ale which is brewed with liberal amounts of Cascade hops.

Winter Ale (aka God Jul)* (8.5%) ***** < - OLD ALE / WINTER WARMER - > – Caramel, chocolate, and nuts notes come out in this delicious old ale brewed with Chinook, Columbus and Centennial hops.

Imperial Stout (9.0%) * * * * < - RUSSIAN IMPERIAL STOUT - > – Black, rich imperial stout with smooth chocolate, raisin, coffee, and caramel notes plus some roasted malt bitterness. Brewed with Maris Otter pale, Munich, crystal, chocolate, black, and wheat malts, oats, and roasted barley. Hopped with Columbus and fermented with a strain of English ale yeast.

#100* (10.0%) * * * * < - ENGLISH BARLEYWINE - > – A dark brown barleywine-double IPA hybrid stuffed full of juicy Columbus hops, plus there's plenty of malt, caramel, and vinous notes.

Dark Horizon 1 Edition (16.0%) * * * * * < - RUSSIAN IMPERIAL STOUT - > – A hugely complex, bold, black ale that melds a roasted coffee bitterness with a wine-like complexity. Brewed with ingredients from around the world: malt from England, sugars from Mauritius, hops from the Pacific Rim, yeast from Canada, coffee from Columbia – not to mention some serious Norwegian brewing skills, plus a healthy dose of inspiration from the USA. Oh, and the bottles come from Germany.

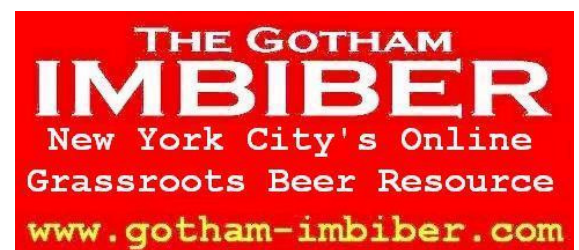
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<http://www.beermenus.com/breweries/n-gne->

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Ratings and tasting notes are taken from Beer Demystifier New York City 2008-2009 by Alex Hall (published June 2008).

This page is written by Alex Hall, and is updated to June 2008.



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