

Ribe Mjod > Dansk Mjod A/S > Denmark



Ribe Mjod is brewed in celebration of Scandinavia's oldest town - Ribe (1,300 years)! The recipe is prepared in cooperation with Ribe Viking Centre.

Same honey base as *Viking Blod/ Klapojster Mjod/ GI Dansk/ Vikingerness* with the addition offresh, unfiltered & unpasteurized apple juice (local apples) added to the mix of honey and water. After that it is then transferred to fermentation tank and fermented around 6 weeks. Then transferred to maturation tank to which hops (as bitter = balancing agent) is added (same process as with *Viking Blod/Klapojster Mjod/GI Dansk Mjod/Vikingerness Mjod*). It is then raked for a second time for about 10 days.

■ Mead Collection

Style: Mead
Alc./Vol.: 19%