

Viking history in Scotland goes back a thousand years. Even our brew master studied in Edinburgh, where he carefully surveyed the local brew. Now we return with an Icelandic Scotch Ale, brewed with locally farmed and smoked barley and spiced with native Icelandic angelica – a fabled herb ancient Vikings used as currency. Surrender your taste buds. They have no choice but to be conquered.

ABV 8.0%

SMOKED ICELANDIC BARLEY, PALE ALE MALT, CRYSTAL MALT, CHOCOLATE MALT, BAVARIAN HOPS, ICELANDIC ANGELICA ROOT

TASTING NOTES:

YOU ARE GREETED BY THE RICH COLOR, CREAMY HEAD. A SWEET MALT AROMA AND A HINT OF THE SMOKINESS DELIVERED BY THE BIRCH. THE MALTY RICHNESS AND CARAMEL NOTES HIT THE TONGUE, WITH SAVORY SMOKE COMING LATER.

FOOD PAIRINGS:

PERFECT WITH GRILLED OR ROASTED LAMB, BEEF AND PORK, SMOKED SALMON AND AGED OR SMOKED CHEESES. TRANSITION TO BREAD PUDDING, ANYTHING WITH CHOCOLATE AND CREAMY FRUIT OFFERINGS. OR SIMPLY ENJOY WITH A CIGAR AND COUNT YOUR BLESSINGS.

A VIKING'S FAVORITE HERB

In the Viking Age, the herb angelica was revered both for cooking and for its mystical and medicinal powers. It was such a coveted herb that the laws of early Iceland (Grágás) stated that theft of angelica from someone else's patch could result in being outlawed from the clan. Fear not, for ours is hand-picked in the wilds of Iceland and we gladly share it with you now. In harmony with the birch-smoked Icelandic barley, angelica adds a subtle and delicately sweet flavor to our Scotch Ale, creating a taste that is steeped in tradition and infectiously delicious.



ICELANDIC BARLEY EXPERTLY SMOKED WITH BIRCH

Our Scotch Ale is special because we use barley that is grown in the southeast of Iceland, where the cool and concentrated growing season creates wonderful flavors. It is then smoked with birch that is sustainably harvested from our largest forest: Hallormsstadarskogur. The native barley is expertly smoked to our specifications and standards by the award-winning Icelandic distillers at Eimverk in Garðabær, whose process is designed specifically for fermentation. From farm to glass to your mouth - a wonderful journey.

EINSTÖK SCOTCH ALE AGES WELL. IF YOU HAVE THE PATIENCE TO WAIT.



EINSTÖK TAP HANDLE



Scotch Ale is part of the growing and award-winning portfolio from Einstök, joining the White Ale, Arctic Pale Ale and Toasted Porter, each of which has earned a gold medal at the LA International Commercial Beer Competition. The Arctic Pale Ale, which GQ Magazine honored on its list of the "100 Best Things in the World Right Now!", also won gold at the 2015 San Diego International Beer Competition.

EINSTÖK SCOTCH ALE IS AVAILABLE YEAR-ROUND IN 330ML BOTTLES AND ON DRAFT IN 1/4 BBL US SANKEY STEEL KEGS AND IN 30L ONE-WAY KEYKEGS.

WEE HEAVY 330ML BOTTLE

WEE HEAVY SIX-PACK





The Einstök Brewery is located just 60 miles south of the Arctic Circle in the fishing port of Akureyri, Iceland. There, water flows from rain and prehistoric glaciers down the Hlíðarfjall Mountain and through lava fields, delivering the purest water on earth and the perfect foundation for brewing deliciously refreshing craft ales.

DRINK. CONQUER. REPEAT.

This is more than a slogan – it’s a way of life – and may not mean exactly what you think. This is the battle cry for modern Vikings and it calls them to the great adventure that lies ahead. Let’s break it down:

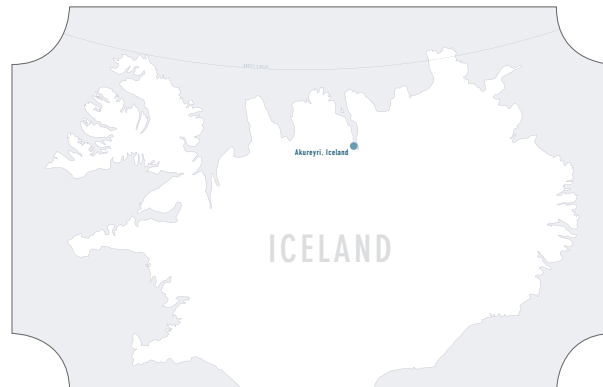
DRINK. Of course, the drink of choice is one of the fine ales crafted by Einstök, but, while we seek to gulp every last drop of life, we savor our beer and drink it in moderation, respecting not only the great skill with which it was made, but also our fellow Vikings and our responsibilities as citizens of this earth.

CONQUER. The world is a place of discovery and adventure and the modern Viking seeks to experience as much as possible. But, when we conquer new lands and new people, it is not with the goal of pillaging them, but rather to leave them better than we found them.

REPEAT. When it gets this good, you can’t help but do it over and over. We are talking here, of course, about repeating the thrill of adventure and about continually seeking new experiences. And, while you will likely be tempted to repeat the refreshingly drinkable experience that comes with Einstök ales, please do so responsibly.

THE BREWMASTER: BALDUR KARASON

Born in a small town in the north of Iceland called Siglufjordur, Baldur moved to Akureyri in 1981, where he completed his high-school and college education. He began working at the Viking Brewery in quality control as a Food Scientist and quickly became interested in learning more about the craft. In 1993, to pursue his dream to become a brewmaster, he went to the Heriot Watt University in Edinburgh and completed their prestigious brewing program – the first Icelander to do so in fifty years. He returned to Akureyri and became the head brewer at the Viking Brewery, where he has developed several new recipes, led quality control and worked closely with international companies like Löwenbrau and Carlsberg. Due in part to his leadership and talent, production has increased at the brewery and he has continued to hone his craft by attending training courses at Löwenbrau München, Carlsberg Denmark and Doemens Institute Germany. His advanced knowledge and creativity combine to make him the ideal head brewer for Einstök. He is Baldur the Brewmaster.



GLOSSARY OF TERMS

EINSTÖK - Our brewery’s name comes from the Icelandic word for “unique.” It’s a great name, but its invention was easy. Because there is nothing else in the world like it.

ÖLGERÐ - Icelandic for “brewery,” though we might also use it for “heaven.”

N 65° | W 18° - This is shorthand for the latitude and longitude of the Einstök Brewery in Akureyri, Iceland, which is more precisely located at 65°41’N 018°05’W.

SÉRFRAMLEIDDUR - In Icelandic, it means “specially brewed.” For the rest of the world, it means some mighty tasty ales.

“SKÁL” - Say this when you raise a glass of Einstök to toast your fellow Vikings. A phrase for all occasions, its use is appropriate at the beginning, middle or end of any great conquest.

CONTACT US TO JOIN THE ADVENTURE:

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