



Jule IPA means “Christmas IPA” and it is a beer that significantly stands out from other Scandinavian Christmas beers. Instead it has its root in the American tradition of strong hoppy India Pale Ale and is thus a refreshing alternative to the sweet and spicy Christmas beer.

Jule IPA is brewed with pale malt varieties that serve merely as a balancing element for the intense hop profile. The hops are American Columbus hops and German Hallertau Hersbrucker spent both in the kettle and as dryhops. The Christmas spirit comes from a discreet addition of Curacao orange peel.

The result is a fresh, golden beer with a simple, slightly sweet malt profile that is quickly taken over by a cornucopia of savory, citral and fruity aromas. The end is dry and relatively bitter, which underpins the beer's refreshing qualities.

In the kitchen, beer will be a balancing element in relation to many of the traditional Danish Christmas dishes that practically cries out for something bitter and thirst quenching to contrast the bold, sweet and sometimes spicy Christmas food.

Beer Here Christmas IPA got 6 out of 6 stars in major Danish newspaper “Information” in 2009 and was in the finals as “Danish Beer of the Year” same year.

Available in 500 ml bottles and 20,5 liter kegs



Jule IPA is brewed by “Beer Here” a Danish brewery project started by award winning brewer Christian Skovdal Andersen. The mission of Beer Here is to brew flavourful and innovative beer bending known conventions and styles.

See more at www.beerhere.dk
(The website is unfortunately only in Danish for now)