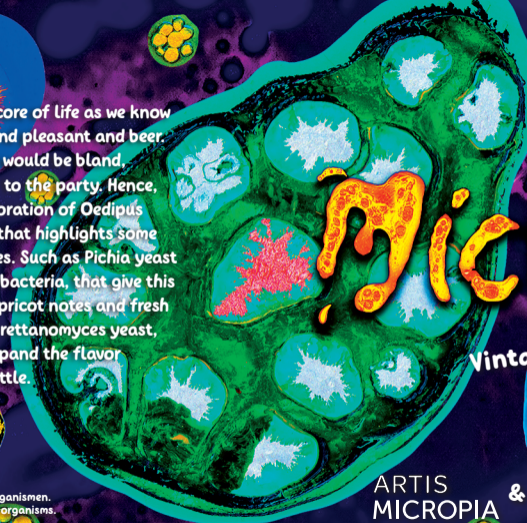




Bottling date:
14.03.2023
Best Before:
14.03.2026

Oedipus Brewing, Gedept Hamerkanaal 85, Amsterdam.
Bier, Beer, Bière, Birra, Cerveza, Öl, Olut.
(NL) ingrediënten: water, gerstemout, hop, Artis' micro-organismen.
(EN) ingredients: water, malted barley, hops, Artis' micro-organisms.

Microbes are at the core of life as we know it. All things good and pleasant and beer. Without them things would be bland, they really bring life to the party. Hence, Microlife – a collaboration of Oedipus and ARTIS-Micropia that highlights some hardworking microbes. Such as Pichia yeast and a Lactobacillus bacteria, that give this beer its peach and apricot notes and fresh sour edge, and the Brettanomyces yeast, that continues to expand the flavor of the beer in the bottle.



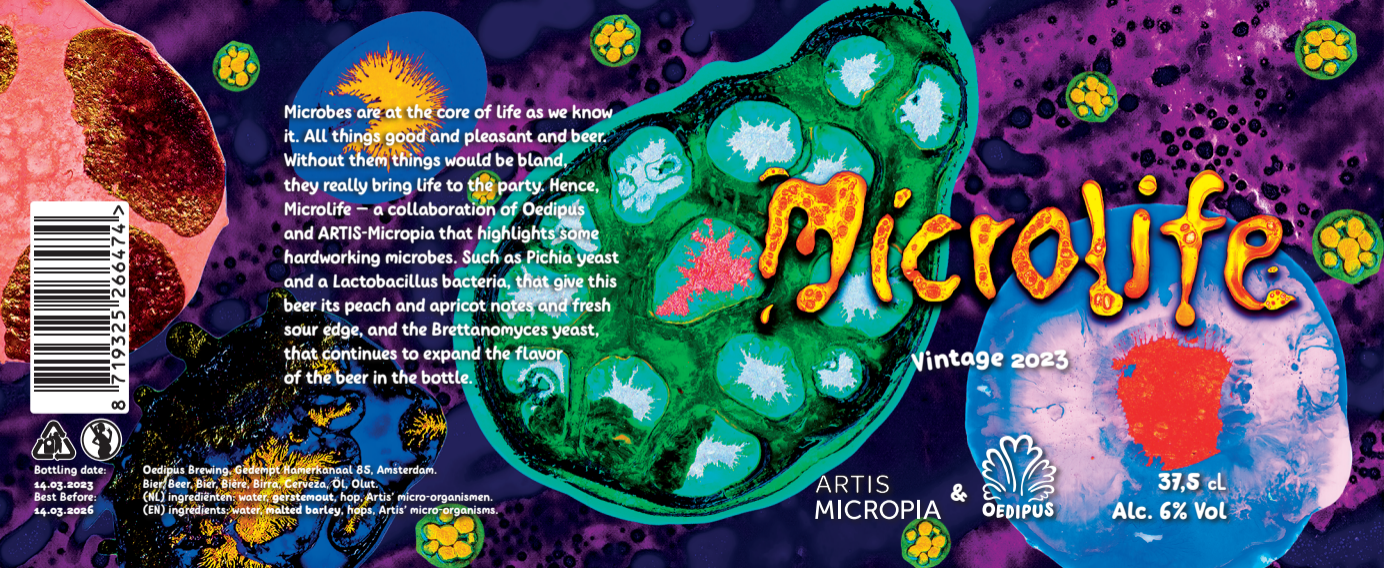
Microlife

Vintage 2023

ARTIS
MICROPIA



37,5 cL
Alc. 6% Vol





Bottling date:
14.03.2023
Best Before:
14.03.2026

Oedipus Brewing, Gedempt Hamerkanaal 85, Amsterdam.
Bier, Beer, Bier, Bière, Birra, Cerveza, Öl, Olut.
(NL) ingrediënten: water, gerstemout, hop, Artis' micro-organismen.
(EN) ingredients: water, malted barley, hops, Artis' micro-organisms.

Microbes are at the core of life as we know it. All things good and pleasant and beer. Without them things would be bland, they really bring life to the party. Hence, Microlife – a collaboration of Oedipus and ARTIS-Micropia that highlights some hardworking microbes. Such as Pichia yeast and a Lactobacillus bacteria, that give this beer its peach and apricot notes and fresh sour edge, and the Brettanomyces yeast, that continues to expand the flavor of the beer in the bottle.

Microlife

Vintage 2023

ARTIS
MICROPIA

&



OEDIPUS

37,5 cL
Alc. 6% Vol