

Carlsberg and Brooklyn Brewery launch lager with drought-resistant fonio grain

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Carlsberg has created a brand-new type of beer that uses only fonio grains, without any barley or bittering hops. The grain, which has thrived in West Africa for over 5,000 years and is widely used in African cooking, can thrive in poor soils and is

drought-resistant.

The world-first brew demonstrates what can be achieved when new brewing techniques and ingredients meet curiosity - an area that Carlsberg is exploring for future crop varieties, using its curious mindset to push forward advancements in this area. The curious mindset has been at the forefront of everything Carlsberg has done since it opened the brewery doors in 1847.

The new Fonio beer was brewed in collaboration with Brooklyn Brewery as part of its "Brewing for Impact" campaign. The campaign was launched by Brooklyn Brewmaster, Garrett Oliver, to celebrate 30 years with the Brewery. It aims to spotlight the ancient West African grain and its untapped brewing potential and ability to drive positive change in the industry.

The resulting limited-edition beer, brewed in the Carlsberg Research Laboratory, is clean, with soft aromas of apricots, white peaches, and melon with an underlying sweetness and lingering bitterness giving a vibrant and delicate finish.

The unique Fonio bottle design was created by Kevin Bongang, a commercial muralist, designer and painter who was born in Cameroon, West Africa. The label features his vibrant signature style, awash in bold fun colours, swirling lines and whimsical imagery.