



# **Bumbling through Belgium**

**My trip + beers**

**Aaron Schleifer 8/8/19**

# Belgium





# Brussels Grand Place





# ***Manneken Pis***



# Terrorist attacks





# Belgian Styles

- 24. BELGIAN ALE
  - 24A. Witbier
  - 24B. Belgian Pale Ale
  - 24C. Bière de Garde
- 25. STRONG BELGIAN ALE
  - **25A. Belgian Blond Ale**
  - 25B. Saison
  - 25C. Belgian Golden Strong Ale
- 26. TRAPPIST ALE
  - 26A. Trappist Single
  - 26B. Belgian Dubbel
  - **26C. Belgian Tripel**
  - **26D. Belgian Dark Strong Ale**
- 23. EUROPEAN SOUR
  - 23A. Berliner Weisse
  - 23B. Flanders Red Ale
  - 23C. Oud Bruin
  - 23D. Lambic
  - 23E. Gueuze
  - 23F. Fruit Lambic

# 25A Belgian Blond - Duval



## PROFILE

A Duvel is still seen as the reference among strong golden ales. Its bouquet is lively and tickles the nose with an element of citrus which even tends towards grapefruit thanks to the use of only the highest-quality hop varieties. This is also reflected in the flavour, which is beautifully balanced with a hint of spiciness. Thanks to its high CO2 content, this beer has a wonderful roundness in the mouth. A Duvel is both the perfect thirst quencher and the ideal aperitif.

*strong golden ales*

STYLE	Special beer, re-fermented in the bottle
TASTE	Slightly fruity, dry aroma, well-hopped beer and with a slightly bitter aftertaste
HOPS	Saaz-Saaz & Styrian Golding
APPEARANCE	Blond
SHELF LIFE	18 months
SERVING TIPS	Always serve in the tulip shaped Duvel glass at 5°C
PACKAGING	33cl, 75cl, 1.5l magnum bottles

# Roadtrip - Duvel





# Detour – Het Anker



# Het Anker Whiskey





# 26C Belgian Tripel – Staffe Hendrick

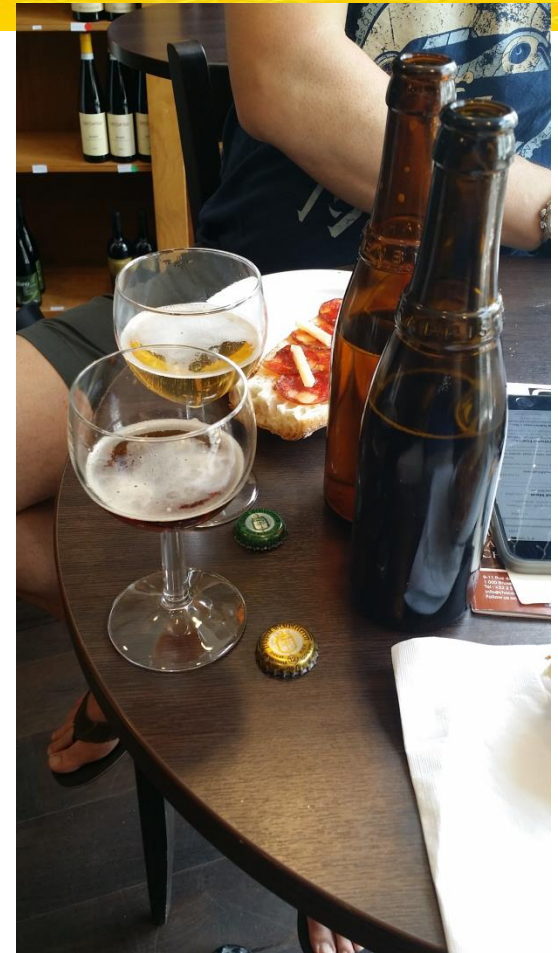
- **Tripel**
- Tripel is a term used originally by brewers in the [Low Countries](#) to describe a [strong pale ale](#), and became associated with [Westmalle Tripel](#). The style of Westmalle's *Tripel* and the name was widely copied by the breweries of Belgium, then the term spread to the US and other countries. This category is used as an independent type for beers that are NOT Trappist- or Abbey beers, but brewed in the same style ; and will be used as a second qualifier for Trappist- or Abbey beers
- **Dubbel**
- Dubbel (*double*) has a characteristic brown colour. It is one of the classic Abbey/Trappist types, having been developed in the 19th century at the Trappist monastery in Westmalle. Today, some commercial brewers using abbey names call their strong brown beers "Dubbel". Typically, a dubbel is between 6 and 8% abv.

# De Halve Maan





# Search for Westies



# Westvleteren

Westvleteren 12, The **World's Rarest Beer**. The Trappist monks of the St. Sixtus abbey in Vleteren, Belgium, sell their Westvleteren Abbey 12, one of the **world's rarest**, most sought-after **beers** in unlabeled bottles. The only way to tell it apart from the other **beers** they sell is by checking the cap.

- Westvleteren Blonde (green cap), 5.8%
- Westvleteren 8 (blue cap) 8%
- Westvleteren 12 (yellow cap) 10.2%





## 26D. Belgian Dark Strong Ale – St. Bernardus

- “St. Bernardus Abt 12 is still brewed with the same recipe that the monks gave us in 1946,” Passarella says. “But they’re not the same beer. We use water from different sources. And Westvleteren changed their yeast. They now use yeast from Westmalle while we use propagated strains of the original Westvleteren yeast.”
- St. Bernardus sits on Trappistenweg (translation: “Trappist Way”), amid the peaceful Flemish countryside just two kilometers from the French border. “Our brewery has a connection with two Trappist monasteries,” Passarella says. “The first one gave us our name, and the second one gave us our beer.”

# Trappist/Abbey Ales

- Trappist ales are not actually a style of beer but rather a designation of who made the beer—in this case, Trappist monks. The designation “Trappist” on a beer label guarantees the following: the beer was produced at the monastery, monks manage the brewery and production, and the profits benefit the community and social services. **The seven Trappist breweries are: Westmalle, Chimay, Koningshoeven, Rochefort, Orval, Achel and Westvleteren.**
- Abbey beer or ales are not a style of beer and abbey ales are not brewed by monks. The term “abbey” is simply a marketing tool designed to sell the beer. For instance, Witkap features a monk on the bottle but it is neither brewed by nor for an abbey. Since 1999, however, there are a few breweries that have made special license arrangements with particular churches to brew beer in their name with a portion of the proceeds going back to the church or abbey. These are called “Recognized Belgian Abbey Beers” and are usually labeled as such.
- So what’s the main difference between Trappist beer and Recognized Abbey beer? Trappist is a specific order of monks—the Cistercian Order of the Strict Observance—who brew the beer themselves. Abbey beer is made by commercial brewers.



# Certified Abbeys

As of 2011, 18 certified Abbey beers<sup>[21]</sup> existed:

- Abbaye de Cambron, brewed in [Silly](#) by Brasserie de Silly.
- Abbaye de Bonne Espérance, previously brewed by [Lefebvre Brewery](#), since 2015 more locally by [La Binchoise](#).<sup>[21]</sup>
- Abdij Dendermonde, brewed in [Merchtem](#) by [Brouwerij De Block](#) [\[nl\]](#)
- Abbaye de Saint-Martin, historically referenced to 1096, is brewed near Tournai by [Brasserie Brunehaut](#).
- [Affligem](#), produced for [Affligem Abbey](#) by a Heineken-owned brewery.
- [Brasserie de l'Abbaye du Val-Dieu](#) [\[nl\]](#) is located on the grounds of a former abbey.
- Bornem is brewed in Oost-Vlaanderen by [Brouwerij Van Steenberge](#)
- Ename is brewed in Oost-Vlaanderen by [Brouwerij Roman](#) [\[nl\]](#).
- [Floreffe](#) is brewed to fund a school housed in a former monastery.
- [Grimbergen](#), made by the large [Alken Maes](#) brewery for an extant [Norbertine](#) abbey.
- Keizersberg is brewed in Oost-Vlaanderen by Brouwerij Van Steenberge.
- [Leffe](#), the Abbey brand of [Stella Artois](#), itself part of the multinational [Inbev](#) corporation, is brewed under licence from an extant brewery. It is thought to be the first such arrangement. Leffe has global distribution.
- [Maredsous](#), the Abbey brand of Duvel Moortgat, Belgium's second largest brewer, licensed from [Maredsous Abbey](#).
- Postel is brewed in Opwijk by [Brouwerij De Smedt](#) [\[nl\]](#).
- Ramée is brewed in Purnode by [Brasserie du Bocq](#).
- [St. Feuillien](#) is a small independent brewery.
- Steenbrugge is brewed in Brugge by [Brouwerij De Gouden Boom](#) [\[nl\]](#).
- Tongerlo is brewed in Boortmeerbeek by [Brouwerij Haacht](#) [\[nl\]](#).

Other non-certified Abbey beers include:-

- Abbaye des Rocs, made by a farmers' co-operative and named after a local ruined abbey.<sup>[22]</sup>
- [Corsendonk](#), abbey beer brewed by a brewery in the name of the Corsendonk [priory](#) (monastery) in Oud-Turnhout
- Kasteelbier, monastic style beers brewed in a castle.
- [St. Bernardus](#) brewery, based on [Watou](#) originally brewed under contract for the abbey of [St Sixtus](#) at [Westvleteren](#), but continues on an independent basis, in parallel with production at the monastery itself. Their range is considered a close match in recipe and style to the St Sixtus beers, which can be hard to obtain outside the area.
- [Tripel Karmeliet](#), with a three-grain recipe, is produced by [Bosteels Brewery](#), who also make [Pauwel Kwak](#). Bosteels, and Tripel Karmeliet, are now part of AB InBev after a not-so-popular take-over in 2016.

# Westvleteren XII Clone

Batch Size: 11.00 gal, Boil Time: 75 min, Final Bottling Vol: 10.25 gal

Mash:

35 lbs	Pilsen (Dingemans)
2 lbs	Caramunich Malt
14 oz	Biscuit (Dingemans)
10 oz	Aromatic Malt (Dingemans)
8.0 oz	Special B (Dingemans)
6. oz	Chocolate Malt

90 minute mash @149 F

Estimated pre-boil gravity is 1.078 SG

Boil:

8.0 oz	Turbinado [Boil] (10.0 SRM)
2.50 oz	Styrian Goldings [5.40 %] - Boil 60.0 min
0.50 oz	Hallertauer [4.80 %] - Boil 15.0 min
0.50 oz	Styrian Goldings [5.40 %] - Boil 15.0 min
1 lbs	Candi Syrup (Dark) [Boil] [Boil for 15 min](80.0 SRM)
2	Whirlfloc Tablet (Boil 5.0 mins)
0.70 oz	Hallertauer [4.80 %] - Boil 1.0 min
0.70 oz	Styrian Goldings [5.40 %] - Boil 1.0 min

Yeast: Abbey Ale (White Labs #WLP530)

Measured OG 1.100

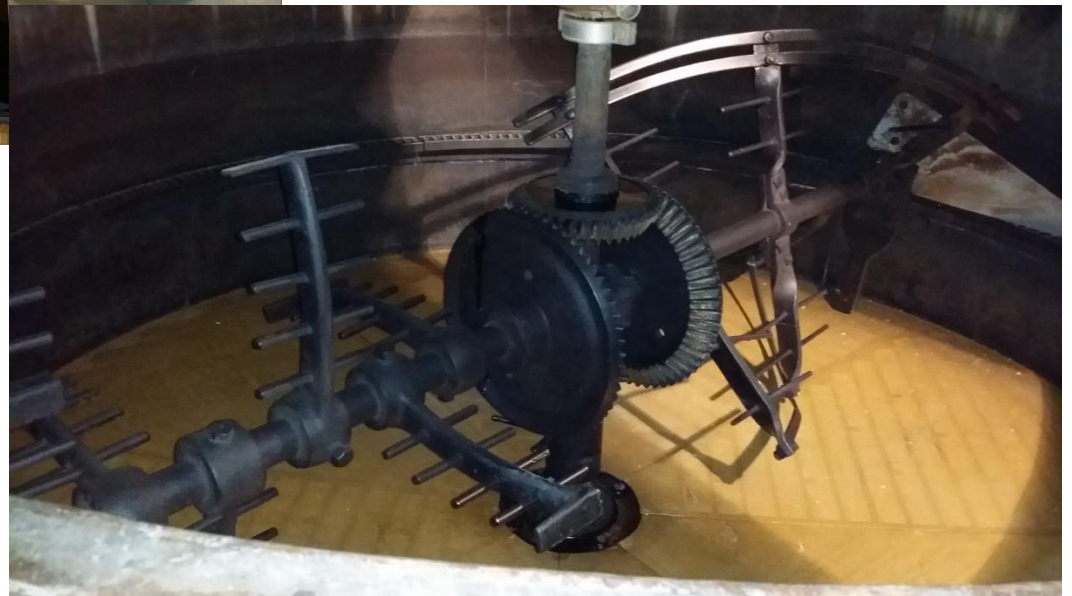
Measured FG 1.022

ABV 10.5



# Canitillion















# Leuven



# Leuven





# Home Sweet Home, minus 1

