

## Gänstaller Zoigl

Turns out that a few people like our new German brewery as much as we do. Ganstaller was voted Ratebeer's 'Top Brewer 2016' for Germany!

That's a decent achievement when you consider the country has around 1500 different breweries producing beer under more than 5000 different labels. So hats of to Andreas!

Here we have Zoigl, which is technically classed as a Zwickelbier. I hadn't heard of this style before, so thanks to Google, it is a style unique to Germany, and very closely related to a Kellerbier. Both are unfiltered and unpasteurised lagers, where the beer is matured unbunged in deep vaults. So there you go.

As is the case for all the Ganstaller beers, there is a very soft carbonation. Naturally cloudy, there is a sweetish grainy malt body with a decent amount of grassy floral hop bitterness.

The low carbonation is a little strange at first, but the flavour is intriguing and the mouthfeel is quite creamy. An interesting one!

**Style:** Zwickelbier  
**Country:** Germany  
**Brewer:** Gänstaller Bräu  
**Alcohol Content (ABV):** 5.8% (1.51 Std Drinks)



## Brew By Numbers

Belgian Pale is a fairly broad category, which captures a vast range of beers. Possibly the most famous member of the group is Orval, which really has no peers. The group can also include beers such as Westvleteren Blonde, Palm Speciale and St Bernardus Extra 4.

In such a broad category the beer is open to the interpretation of the brewer, and the Brew By Numbers team attribute their inspiration to De La Senne's Taras Boulba. We had this beer way back in May 2014. It is a very crisp, dry and bitter pale ale.

As with all the BBNo's beers, the version of this particular style is second number, and this beer uses Crystal (think Rogue Brutal Bitter) and Tettang (German aroma hops).

The body is light, with a crisp grainy malt backbone supporting grassy and floral hop bitterness. Belgian yeast characteristics blend in nicely, to add banana and citrus with a peppery spice and slight funk. The beer finishes really dry with a pleasant lingering hop and spice bite.

**Style:** Belgian Pale Ale  
**Country:** England  
**Brewer:** Brew By Numbers  
**Alcohol Content (ABV):** 4.5% (1.17 Std Drinks)

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## Problem Solved

This beer is a collaboration between Stewart Brewing (UK) and De Molen. We obviously got this through De Molen, though Stewart Brewing get the major label credit for this beer.

They are a brewery based in Edinburgh, Scotland, and have been doing their thing since 2004. I always enjoy the collaborations; its like our brewers introducing us to new breweries we may not otherwise have ever noticed!

Bottled November 2016, the beer is described on the label as a Belgian Double IPA. I'm happy with the Double IPA descriptor, though don't get too much of the Belgian characteristic.

The tropical fruit aroma punches your nostrils as soon as you remove the bottle cap. It has a thick, rich caramel malt body, with the lovely doses of tropical fruit sweetness mixed in. Think mango, pineapple, peach and grapefruit.

It is very fruity, with just enough hop bitterness to ensure the sweetness isn't overwhelming. Despite the fruitiness, the hops are bitter and earthy. More an English style hopping than Belgian.

**Style: Double IPA**  
**Country: Scotland**  
**Brewer: Stewarts**  
**Alcohol Content (ABV): 7.5% (1.95 Std Drinks)**



## Brunehaut Bio Tripel



This beer is a little bit different to our normal offerings. Firstly, we haven't had a beer from Brasserie de Brunehaut before. They are a small farmhouse brewery who grow their own barley used in the production of their beers.

The second interesting fact is that all of their beers are gluten free (at least according to European standards). They used a special enzyme to remove the gluten during the brewing process. So if you have any gluten-intolerant beer-loving friends this is one you can definitely share with them.

Australia and New Zealand have the strictest standards for certification as a gluten free product. The test is 'no detectable gluten', with the testing equipment accurate to within 3 parts per million (ppm). So this beer can't technically be called gluten free in Australia. Rather it is termed gluten-reduced.

The brewery freely issues copies of the certifications for each batch of their beers, with their own standard being less than 5ppm. The European and North American standard is 20ppm; which is a level even the Coeliac Society agrees is a safe threshold even for coeliacs.

Labelled a tripel, it has a crisp malt body, good level of bitterness and enough spicing and Belgian yeast phenolics to pass. It's a decent tripel, but a bloody good gluten free (gluten-reduce) beer!

**Style: Tripel (Gluten-Reduced)**  
**Country: Belgium**  
**Brewer: Brasserie De Brunehaut**  
**Alcohol Content (ABV): 8.0% (2.08 Std Drinks)**

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## Dochter van de Korenaar Charbon

From our favourite little Belgian brewery located over the Dutch border comes this tasty little beer. Not content with brewing a normal stout, Ronald has created a smoked vanilla stout.

At heart it is a sweet milk stout, and the beer starts off quite subdued. It is quite light-bodied, with an early sweetness of chocolate with hint of roasted malt.

Slowly the Oak Smoked Wheat Malt unveils itself, along with the whole Madagascar and Reunion vanilla beans. These add another layer of complexity to the beer with hints of coffee, wood and smoke. The vanilla is a little more restrained, though surely in there as you look for it.

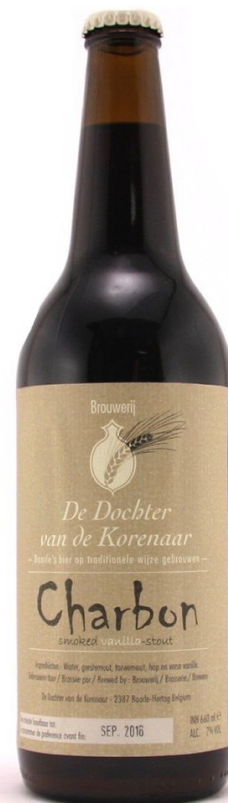
The beer finishes much drier than the aroma would suggest, with a little hop bitterness making this a very interesting but ultimately drinkable beer.

**Style: Smoked Vanilla Stout**

**Country: Belgium**

**Brewer: De Dochter van de Korenaar**

**Alcohol Content (ABV): 7.0% (1.82 Std Drinks)**



## De Molen Mooi & Meedogenloos



In true De Molen style we have here a beer which is delicious, and a little hard to categorise. As we've noted before, De Molen are not so bold as to proclaim there beer is a particular style, preferring to describe it as 'ish'.

The name is a mouthful, though tellingly translates as 'Beautiful & Ruthless'. It is a fittingly paradoxical name for a beer with two faces.

This beer has the deep malty and fruity body of a quadrupel and at the same time a harder roasted malt bite of an imperial stout. Big and rich in the aroma, the beer is a good deal drier and spicier than the nose suggests, with hints of dark chocolate and coffee.

We'll nominally call it a quadrupel (because our website format requires a style), but it's an interesting call. Try asking for another one of these by name!

**And there's more:** We recently received the first Bourbon barrel-aged version of this beer. We've made a few available in the 'Extra Beers' section.

**Style: Quadrupel**

**Country: The Netherlands**

**Brewer: Brouwerij De Molen**

**Alcohol Content (ABV): 10.2% (2.66 Std Drinks)**

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