Alvinne Berliner Framboos

Back in August 2016 we featured the Alvinne/Laugar collaborative brew Ich Bin Ein Berliner Weisse. For those with a good memory, this is the same base beer, with the addition of raspberries.

The Berliner Weisse was made with 20% rye and 30% wheat, and then spends 8 months in oak barrels. Raspberries are then added, and the beer left to infuse for a further 4 months.

The result is an attractive pinkish coloured beer, that gives off a massive nose of raspberry, a little citrus and a background full of subtle spikes from the amazing Morpheus yeast Alvinne use.

The taste is deceptively tart and a little sour, though you expect a sweeter beginning with that nose full of raspberries. Allow three sips for the palate to adjust before you can start apprasing this beer (or screwing up your face for those not a fan of sour beers).

A real thirst-quencher, this is a perfect afternoon beer. Not really that sour, but tart enough to induce and eye-twinge right to the last sip. I personally like this beer served a little cooler than most, perfect straight out the fridge.

Style: Berliner Weisse Country: Belgium

Brewer: Brouwerij Alvinne/Laugar Brewery Alcohol Content (ABV): 4.0% (1.04 Std Drinks)



Jack's Precious IPA

Here's a relatively new beer from the team at Troubadour, called Jack's Precious IPA. It is part of there growing Belgian Legends Series, from which we've previously featured Antigoon.

This beers legend is Jack, the old Elephant from the Ghent Zoo. Legend has it that when the zoo was forced to close in 1904, Jack was sold to a local yeast trader who then had trouble selling on the old pachyderm. When a planned sale in England failed, story has it that Jack ended up going to a Dutch sausage factory!

Whether that sad ending is fact or urban myth, the boys at Troubadour chose to remember Jack with this tasty little IPA. The remit was to produce a beer that was under 6%, sessionable but balanced, and in the IPA style.

I think they've done just that. A citrus and grassy hop character, mildly resinous with a decent grainy malt backbone to carry the bitter hops.

Did you know: this beer was originally called Gollem IPA, for the Dutch beer pubs in Amsterdam and Antwerp. When they first changed the name to Jack's and featured the elephant image, they fell foul of the local Hindu community as the image featured the god Ganesha. They quickly changed it!



Smashing & Grapes

Who doesn't love a good collaboration, and here we have the joint efforts (not for the first time) of La Pirata and De Molen.

The guys behind La Pirata typically started as home brewers, who then began gypsy brewing in 2012. By 2015 they had found a home in the Catalonian town of Suria, about 45 mins drive north west of Barcelona.

And it is La Pirata who get the 'by-line' for this beer, although they do cede to the De Molen naming convention.

Smashing & Grapes is a Grisette, a style which is suddenly gaining popularity though there is little in the way of documented history to the style.

The popular (at least among our brewers) story of Grisettes is they are a style of Saison/Farmhouse Ale, usually low in alcohol, brewed with malted wheat and are moe heavily-hopped than a traditional saison. And they were originally made for miners in the Hainaut province.

This beer is a little higher in alcohol, and is made using green grapes. The dry-hopping is with Huell Melon and Mandarina hops. As you might expect the beer is crisp, slightly tart with some citrus, funky farmhouse yeast and it finishes bone dry.

Style: Saison Country: Spain

Brewer: La Pirata/De Molen

Alcohol Content (ABV): 6.2% (1.61 Std Drinks)



De Molen 21 Grams

This beer from De Molen was brewed for their Broeft festival, held annually in late September. And from all reports, this was a favourite among the crowd as well as the De Molen brewery crew.

It is an Imperial IPA, brewed in the 'North-East' style that has become so popular (though there doesn't seem to be the need to create such a turbid mess as some NEIPA's I've seen produced locally).

Cryo hops are used -21 grams per litre in fact. Cryo hops are the concentrated lupulin from whole leaf hops, which contain the resins and aromatic oils that are the hero of this style of beer.

The smell is dank and resinous tropical fruits. An inviting fruit sweetness at the start, with a little hop bitterness than melds with a little tartness like green apples. The bitter fades, and the luscious sweet fruits and malts dominate, without ever getting to sweet. And just try and find the 9% ABV in this beer; it is dangerously drinkable.

A bit of history: De Molen first made 21 Grams back in 2014, then usurped it with 25 Grams in 2015. But we are back to the original nummber, which is inspired by the idea that the body loses 21 grams of weight when we die, as our souls leave our bodies!

Alcohol Content (ABV): 9.0% (2.34 Std Drinks)



Bon Secours Brune

Brasserie Caulier is a family brewery located in the town of Peruwelz, right down on the French border, in the Walloon province of Belgium.

The family started a beer distribution business in 1933, but it wasn't until 1995 that the owners grandson began brewing. While they brew beer under three different labels – Bon Secours, Peace Dieu and Pater Damiaan – it is the Bon Secours label that has found by far the most success.

Five different styles are brewed under this label – Blonde, Brune, Amber, Myrtille (a blueberry beer) and the Christmas offering Noel.

Our beer, the Brune, pours quite a dark brown colour with a fluffy white head. Strong aroma and flavours of ripe dark stonefruit, roasty malts, mocha and some dry spices. For me it sits somewhere between a Dubbel and a Strong Dark Ale.

Interesting Fact: when Struise first began in 2003, they produced their beers at Caulier, until they moved to the closer Deca Services brewery in 2006. So Pannepot used to be made at Brasserie Caulier!

Style: Belgian Dubbel Country: Belgium

Brewer: Brasserie Caulier

Alcohol Content (ABV): 8.0% (2.08 Std Drinks)





White Pony Black Sheep

This beer from White Pony is back to the normal high-octane range brewer Rob seems to favour. Also brewed at the Het Nest brewery in Turnhout,

Black Sheep is classed as a Belgian Imperial Stout. It has an thick, oily black body, with a rich aroma of chocolate, coffee, burnt sugar, roasty malts and a slightly sour hint.

All of the aromas follow through in the flavour. The beer begins with a very inviting sweetness of chocolate, brown sugar and over-ripe dark fruits. Then there is quite roasty malts and coffee, hints of bitter chocolate and a bit of smokiness in the background.

Medium carbonation at best aids the smooth, rich mouthfeel of this beer, which finishes reasonably dry with a little lingering roasted malt bitterness.

Apparently this beer is named because of a lonely black sheep spotted among a flock of white sheep that wandered up to the house. The label art is an example of the fun attitude this brewery takes to brewing their beers, which are often a little different than the normal.

Style: Imperial Stout Country: Italy

Brewer: White Pony Microbirrificio

Alcohol Content (ABV): 10.1% (2.63 Std Drinks)