Not For Sale Craft Lager

This beer is something a little different in that it has been used as a tool to raise awareness for a very worthwhile international cause.

A gent by the name of Ulf Stenerhag is the CEO if a Swedish company called Thurne Technik. He and is staff decided to take up a cause, and they thought using beer would be a good way to grab peoples attention. In 2014 they partnered with Monks Brewery in Sweden to brew the first batch of Not For Sale Ale.

They've since partnered with other breweries around the world (including De Molen – hence our involvement), with 100% of profits from the sale of the Not For Sale beers being used for projects in countries where forced labour, exploitation and human trafficking are rife. A conservative estimate is that this affects over 45 million people.

This beer is a very tasty, slightly hazy lager brewed by De Molen. A crisp malt body is complimented by tropical fruits notes and citrus flavours from dry-hopping with Premiant and Cascade hops. It finishes dry with a solid bitterness.

With the slogan 'No One Is For Sale' this worthy cause continues to build awareness and support. Take a moment to admire the efforts of this organization while you enjoy your beer.



Style: Lager

Country: The Netherlands

Brewer: Not For Sale Ale (brewed at Brouwerij De Molen)

Alcohol Content (ABV): 4.7% (1.22 Std Drinks)

Brussels Beer Project Babylone

I first tried this beer thinking it was an interesting concept, but not expecting that much from the beer. I was pleasantly surprised, and impressed by the result.

The idea came about when discussing the food waste issue in Belgium. In a country that likes its bread so much, it is produced all through the day; not just in the morning. This leads to lots of bread leftover at the end of the day, which amazingly accounts for 12% of food waste in the country.

Brewer and co-founder Sebastien decided to brew a beer made from the leftover bread, turning waste into a useful ingredient. It harks back 4000 years to ancient Mesopotamia, where the oldest records for beer showed bread being mixed honey.

It took the brewery a full year to develop their recipe, working out the ratio of bread that could be used to replace barley malt. It ended up as about 30%, so that in each bottle of beer is the equivalent of nearly two slices of bread.

Described by the brewery as a 'Bread Bitter', this beer is dry with a crisp biscuit (dare I say bready!) malt base. Light sweetness with a little tropical fruit, it has a really sustained bitterness that pleasantly lingers long. An interesting and tasty experiment!

Style: Bitter Country: Belgium

Brewer: Brussels Brewing Project

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



De Leite Enfant Terriple

This small Belgian brewery is a collaboration between three friends, who met while attending a brewing course. Their joint aspirations were realised in 2008 when they opened their brewery in the town of Ruddervoorde in West Flanders.

They have a fondness for the classic Belgian styles, and this beer is their interpretation of the ubiquitous Belgian Tripel which they introduced to the world in 2010.

The beer pours a slightly hazy orange colour with a big yeasty aroma, bready malts and a herbal, grassy note.

There is an early malt and fruit sweetness, a herbal spiciness with a dull sense of tropical fruit. Then the hop bitterness takes over toward the back. It dries things right out, with a firm, lingering bitterness.

Style: Tripel Country: Belgium

Brewer: Brouwerij De Leite

Alcohol Content (ABV): 8.2% (2.14 Std Drinks)





SitiS (Latin word for 'thirst') is the collaborative creation from De Molen and Swedish gypsy brewers Omnipollo. This is the second iteration of the brew, after it was first produced midway through last year.

When you think of a collaboration between these two Euro brewing giants, you'd expect something heavy, dark and probably barrel-aged. But they defied their instincts and decided to brew something light and fruity.

It is invitingly labelled as an Imperial Pineapple IPA. It is NOT a NEIPA, although it is very hazy.

The ingredient list boasts the use of oats and wheat in the malt bill, late hop additions of Zeus and Citra, dry-hopping with Columbus and Citra also with corn flakes and of course pineapple.

This all makes for a light and crisp bodied beer, with a really juicy tropical fruit aroma. The fruit juiciness does flow through into the flavour as much as the nose would suggest.

There is a good level of bitterness, with an even more obvious tartness with strong hints of grapefruit which overpowers any pineapple character to some degree. The beer finishes quite dry, bitter and tart.

Style: Imperial Pineapple IPA **Country: The Netherlands**

Brewer: Brouwerij De Molen (Omnipollo collaboration)

Alcohol Content (ABV): 8.5% (2.21 Std Drinks)



Emelisse White Label Dubbel Bock Black Fruity Red Wine Blend BA

As we know, the Emelisse label was sold a while back and now the Slot-Oostende brewery produce all the Emelisse beers from their brewery in the Dutch town of Goes.

One of the things we really looked forward to were the White Label creations of Kees and John. These were the truly special beers – various styles (but mostly Russian Imperial Stouts or Barley Wines) all aged in barrels of different designations and origins.

So it was with much anticipation when we were offered the first round of new White Labels from the new brewery. The first in the quarter was a blend of a fruity Saison and a Dopplebock aged in various red wine barrels, and then blended together.

It is quite a light-bodied beer for aging in barrels, and the beer has taken on quite a strong barrel character with solid red wine and woody flavours. There is also flavours of red stone fruits, which offers an initial degree of sweetness giving way to a dry, lingering finish. Not a bad start for the new guys!

Style: Dubbel Bock Country: Netherlands

Brewer: Brouwerij Emelisse/Slot-Oostende Alcohol Content (ABV): 7.0% (1.82 Std Drinks)



EXCUSE ME WHILE I KISS MIY STOUT



Hedonis Excuse Me While I Kiss My Stout

This is the first beer from a new brewery for us, though the story is similar to many of the breweries we've featured in our beer club. Two mates who shared a passion for brewing start their own commercial enterprise making great beer.

This version of the story features Janos and Leopold, and their venture officially began in 2015with the incorporation of Hedonis Ambachtsbier. They are gypsy brewers, finding tank space in some of Belgium's breweries such as Contreras, Verzet and even the tiny Sint Canarus brewery.

Their name refers to Hedonism, which is defined as 'the philosophical doctrine in which the pursuit of pleasure is the highest good'. And this through their beers which intentionally push boundaries for Belgian brewers.

This beer is an imperial stout, which is brewed seasonally as a vintage; though each brewing is a distinctly different variant. Our sample is the 2017 version, and features coffee beans, vanilla and chipotle and mulato chilli peppers.

The use of oat flakes adds a really creamy mouthfeel to this beer, with more a chocolate than coffee note, and a very mild and ever-so-gently building chilli bite in the background. A really enjoyable first beer from these young brewers.

Style: Imperial Stout Country: Belgium

Brewer: Hedonis Ambachtsbier

Alcohol Content (ABV): 9.5% (2.47 Std Drinks)