

## De Molen Kop & Kont

This is a beer we almost didn't get. It was a beer De Molen brewed a year ago, and it was well received (as most of their beers are!) They offered it for pre-order but given the variable nature of our containers, and the style of the beer, it wasn't one we could lock in with any certainty. So we thought it was a beer we'd not get to try.

As we were finalising our container, De Molen offered us a handful of cartons, even though we hadn't pre-ordered any and the whole production was pre-assigned. Not enough for us to offer wholesale to our business customers, but just enough to include in our beer club.

The beer is a single hop (Mosaic) NEIPA, with the name literally translating as 'head & butt'; though a more accurate meaning would be 'neck & crop'.

There is a good dose of tropical fruit in the aroma, that follows through as fruit sweetness in the taste. A pretty full bodied biscuity malt backbone adds a bit of weight to the body but there is enough hop bitterness to break up the sweetness. Right on the finish there is a slight tartness akin to grapefruit that offers an interesting lingering aftertaste.

**Style: NEIPA**

**Country: Netherlands**

**Brewer: Brouwerij De Molen**

**Alcohol Content (ABV): 4.5% (1.17 Std Drinks)**



## Uiltje Psycho Pekko Parrot



A new container arriving last week means some more fresh hoppy beers from our newest brewer Het Uiltje (The Owl). And we are starting to really look forward to these pallets arriving.

First one to try in our beer packs is the Psycho Pekko Parrot, and as usual the label art is arresting. 'Pekko' is the Finnish God of fields and crops. I'm not even sure if this is relevant, or the name 'Pekko' just supports the alliteration. Either way, he's pretty cool.

The beer is a double dry hopped hazy pale ale. It does indeed pour a hazy straw colour. The aroma is of grapefruit, lemon, cut grass and pine. Its all in there, though in a lower level than I was expecting.

In the mouth there is a citrus and grassy character, quite light and a little tart maybe more like grapefruit and lime. A fairly crisp malt body is accentuated by the citrus tartness to create a light and prickly mouthfeel, and a dry finish.

The bitterness is not as obvious as you'd expect from an APA, and the beer feels a little bit restrained. Though it makes for a very easy drinking beer, that makes light of the complicated acronyms used to categorise this beer. (That would be DDH NEIPA-APA!)

**Style: Pale Ale**

**Country: Netherlands**

**Brewer: Brouwerij het Uiltje**

**Alcohol Content (ABV): 5.0% (1.74 Std Drinks)**

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## Mokke Bruin

A Belgian Dubbel is such a staple of most Belgian brewery portfolios, and such a regular offering in the bars and cafes, that you can sometimes become complacent in the face of this style.

With all the focus on hops, it is a nice change up to have a beer that is all about the malt. And that is what you get from this beer.

The beer pours a slightly cloudy mahogany, and has quite a subdued aroma, even with the Belgian yeast.

Four different malts combine for a lovely sweetness early. The flavour of caramel, prunes and a bit of dark chocolate is strong. Behind that there are hints of licorice, peach, banana and a woody note. There is also a minerality to the subtle spice notes and a hint of something slightly sour right on the finish.

It isn't a classic Belgian Dubbel, though it has most of the standard characteristics. The earthy minerality and sour note make this something a little different, but very enjoyable.

**Style:** Dubbel

**Country:** Belgium

**Brewer:** Mokke Bier

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



## St Feuillien Tripel

Brasserie St Feuillien is a family owned brewery producing 'abbey ales' from the site of the original abbey. The brewery has been operating since 1873, with their beers being commonly available throughout Belgium and even further afield in neighbouring European countries.

It is the type of brewery that I often forget about, focussing on the newer, lesser-known breweries with the more obvious strangely going under my radar. But St Feuillien make really good beers, and this Tripel is held out as an example of a very good, classic Belgian Tripel.

That typical Belgian yeast aroma jumps from the glass, with banana, apricot, clove and bready malts. The taste is initially sweet with a somewhat fruity character mixing with the pretty fullish mouthfeel of the malt body.

The sweetness gives way to some gentle spicing and hop bitterness with an earthy pepper and grassy hop prickle with a high carbonation. There is a long, lingering aftertaste which is both fruity and a little bitter. A really good Tripel that is deserving of all the recognition this beer has received.

**Style:** Tripel

**Country:** Belgium

**Brewer:** Brasserie St Feuillien

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



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## Struise Pannepot 2017

The first Struise beer I ever had – many years ago – was a Pannepot. I had no idea of how good the beer was to be, or how much I would still love this beer (and all of its iterations) many years later.

Named after the small fishing boats traditionally used by the fishermen of the small Belgian coastal town of De Panne, near the French border. The fishermen were famous for the strong dark ale they favoured on their journeys, and this beer is a tribute to those fishermen, their boats and beer.

Described as an old spiced ale, this beer sits somewhere between a Belgian Strong Dark Ale and a Stout. And there is a lot going on in this beer; both in the aroma and the taste.

A strong roasted malt backbone is complimented by chocolate, figs, raisins, dried dark fruits, molasses, a herbal character and a hint of coffee. As the beer warms the flavours of course become more pronounced so those more subtle characters shine a little brighter with the great balance of flavours, backed by the pleasant warmth of the big alcohol body.

This beer is rated 100/100 on Ratebeer for a reason!

**Style: Strong Dark Ale**  
**Country: Belgium**  
**Brewer: De Struise Brouwers**  
**Alcohol Content (ABV): 10.0% (2.60 Std Drinks)**



## Kees Zeeuwse Bolus Stout

This beer from Kees is one for the sweet-tooths. A rich and luscious Russian Imperial Stout based on a Dutch pasty dessert. The Zeeuwse Bolus is of Jewish origin, from the Dutch province of Zeeland. It is a baked white bread dough rolled in brown sugar and cinnamon. A bit like a donut but without the holes, it is normally eaten with coffee.

And this is Kees' interpretation of the beer form of that dessert.

It starts really rich and sweet, and that sweetness lasts until the very end. If you aren't a sweets fan, this might verge on cloying, but the depth of flavours and warmth of the alcohol just keep that in check.

Smooth milk and dark chocolate, the brown sugar of course, vanilla, cacao, marshmallow, caramel and a hint of that cinnamon in the background.

There really isn't any hop bitterness that's obvious, though it must be there to cut through all that sweetness. The beer is pretty low carbonation that adds to the decadent full mouthfeel.

It really is a dessert in a can, and you could probably only have one, but sit back, allow this to warm and enjoy the beer for the guilty pleasure that it is.

**Style: Russian Imperial Stout**  
**Country: Netherlands**  
**Brewer: Brouwerij Kees**  
**Alcohol Content (ABV): 10.0% (2.60 Std Drinks)**



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