Atrium Maracu'Jaya

Brasserie Atrium has a decided South American influence, with owner and brewer Paula being from Brazil. She had worked as a brewer in Brazil before setting up her new brewery with hisband Val.

That influence goes against the nature of many of the Belgian breweries we are used to, but Brasserie Atrium are anything but traditional in that sense.

This is a blond sour with Brazilian fruits – papaya and passionfruit. In Brazil the word 'maracuja' means passionfruit, so the name of the beer is a mix of the word maracuja and papaya.

The beer pours pretty still; you have to work a bit to get any sort of froth which quickly disappears anyway. Sticking your nose in the glass presents a solid bouquet of tropicals fruits with a hint of sour.

The first sip induces a little eye-squint as the sourness grabs hold of the sides of your tongue, then your gums and continues down the back of your throat. This beer is perfect for summer. Low alcohol, really tasty, just a touch of sweet and that lovely tropical aroma each time you take a sip.

Style: Fruited Sour Country: Belgium

Brewer: Brasserie Atrium

Alcohol Content (ABV): 3.7% (0.96 Std Drinks)



Bevog 花 (HANA)

Cool name for this beer, and really lovely can art to match. The '花' is Chinese for 'flower' or 'blossom, I think the art leans towards the latter translation but that's the only reasoning.

This is a witbier with a little extra. Our witbier has grapefruit zest, orange zest, kaffir lime leaves and (almost obligatory for a wit) coriander.

The perfume aroma of a typical Belgian witbier greets you, with citrus, spice and some banana. This follows through in the flavour with the grapefruit adding a little sharpness to the citrus character. Coriander gives that savoury character. The kaffir lime leaves give a little of that lime character which seems to add a freshness to the flavour.

A fairly lively carbonation adds to the crisp malt body, and this again is a perfect beer for summer. Light in mouthfeel and ABV, but with enough flavour to keep things interesting.

Style: Witbier

Country: Slovenia (Austria) Brewer: Brauhaus Bevog

Alcohol Content (ABV): 4.4% (1.15 Std Drinks)



Verzet Unwanted Tattoo

Brouwers 't Verzet are a relatively small brewery that found their home in the town of Anzegem in the Belgian province of West Flanders, a bit over a half our drive south west of Ghent.

For some reason I regard them as one of Belgium's newer breweries, but given they've been around since 2011 I need to change this assessment. Noted for being new age, even a little anti-establishment, they are known for making a range of beers which don't really adhere to the traditional Belgian style guidelines. It is probably one of the things that most attracts me to trying their beers.

They describe Unwanted Tattoo as a soft IPA with fresh ginger. I love ginger – in food as well as beer - so I was looking forward to this beer the first time I tasted it some time ago. The base beer is indeed a soft mouthfeel. I guess IPA might be the closest style to pin, but there isn't a lot of hop bitterness nor any great fruity character.

It is well balanced with the gentle malty body supporting the earthy hops and gentle spicing, and giving the ginger space to shine. Of course I'd like more ginger, though it is obviously there it is held in check with the other attributes.

Style: IPA

Country: Belgium

Brewer: Brouwerij 't Verzet

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



Uiltje My Life Span #2

This beer was originally brewed as a collaboration between Uiltje, De Moersleutel and Lehe Pruulikoda (a craft brewery from Estonia). It proved quite popular, so Uiltje decided to brew a second batch. And we are pretty happy that they did!

The beer has a malt bill consisting of Pilsner barley malt, wheat and flaked oats. This gives the base for the soft, pillowy mouthfeel common to the hazy or NEIPA style beers. A massive dose of Mosaic hops is complimented by some Citra and Loral for the tropical fruits notes of pineapple, mango, orange.

London Fog is the yeast of choice for these hazy styles, which is said to leave some residual sweetness to the beer as well as adding that smooth mouthfeel.

The end result is a beer which pretty much does as it should. Fresh, fruity, smooth and dangerously drinkable for the ABV. Uiltje would like you to drink this within 3 months (though the BB is longer of course). We've just about made that happen.

Style: NEIPA

Country: Netherlands Brewer: Brouwerij het Uiltje

Alcohol Content (ABV): 7.5% (1.95 Std Drinks)



Maredsous 10 Tripel

Maredsous beers are pretty easy to find in Belgium, they are one of the more common beers to find is smaller bars, cafes and even supermarkets. Probably not surprising given the label is owned by the Duvel-Moortgat group.

What is interesting is that the family company which had been involved in brewing since 1871 nearly went bankrupt in the 1970's. And what a great shame that would have been!

Duvel-Moortgat has gone on to be a great investor in breweries, having ownership in some well known breweries. In Belgium they own De Koninck, Chouffe and Liefmans. Internationally, they helped start Ommegang in the US, as well as purchasing Firestone Walker and Boulevarde Brewing. And in the Czech Republic they own Bernard.

The great thing is that the breweries all seem to retain their original identity, and the beers stay true. And the Maredsous is a great example.

With a bready malt body and a hint of caramel, big yeast esthers with strong banana and clove, slightly spicy on the finish and even a faint sour hint to linger in the warming aftertaste of this big Belgian tripel.

Style: Tripel Country: Belgium

Brewer: Brouwerij Duvel-Moortgat

Alcohol Content (ABV): 10.0% (2.60 Std Drinks)



Gulden Draak Imperial Stout

For a family brewery that has been brewing since 1874, and under the stewardship of a 7th generation family member, it is always interesting to see a new beer brought to market.

In late 2018 the Gulden Draak Imperial Stout made its first appearance, to a great level of expectation from beer fans familiar with the iconic Gulden Draak classic, and other Steenberge beers.

It pours quite dark, but not really the pitch black you expect from an imperial stout. There is a strong aroma of Belgian yeast, as well as caramel, dark fruit and spice.

There are flavours of banana and chocolate, raisins, caramel, brown sugar and a hint of liqorice and other spice. There isn't the really dark roasted malt bite you might expect, and overall the beer is a bit sweeter than expected though there is some hop bite to balance things out.

A very Belgian beer, that is probably more like a quadrupel than a stout. But forgetting style, it's a really delicious beer that is way too easy to drink for the ABV.

Style: Imperial Stout Country: Belgium

Brewer: Brouwerij van Steenberge

Alcohol Content (ABV): 12.0% (3.12 Std. Drinks)

