La Debauche Hazy Diamond

We've just received a new batch of beers from our French brewery, La Debauche. They are an interesting brewery in that they very competently brew the full gamut of beer styles, though this is the first time I've ordered their sour beers. To say I've been impressed is an understatement, and I reckon this one is my favourite of the bunch.

This is a blond sour beer with the additional of passionfruit puree and lemon juice. And it is just what I want to drink on a summer afternoon.

It pours slightly hazy, a dark yellow or nearly orange body that is quite still. Passionfruit aroma bursts out of the glass, and it has to be one of the best fruit smells you can have. There is also the hint of sour from the additional of the lactobacilus.

The passionfruit continues to be the hero of this beer, just the slightest hint of lemon citrus in the background. The lacto gives the beer a perceived creaminess, just like yoghurt. It really isn't that sour, more somewhere between sour and tart. It reminds me of a passionfruit that isn't quite ripe, and has that real tart bite to it.

It all dries up on the finish, the tart/bitter flavour lingering pleasantly and with hardly of hint of this drink being alcoholic.



Style: Sour Ale (with Passionfruit & Lemon)

Country: France

Brewer: Brasserie La Debauche

Alcohol Content (ABV): 5.0% (1.30 Std Drinks)

Brouwers Verzert Super NoAH



Verzet are a brewery who tend to do things their own way, which generally means against the norm. So while Belgian brewers are becoming more enamored with American hops, Verzet have produced this beer in opposition.

I guess we'll categorise Super NoAH as a Belgian Pale Ale, even though the brewery refer to it as a Belgian Blond. For me it is too light in body for that, and is really a simple beer that uses Belgian hops (that is 'No American Hops') and is very easy drinking.

The light, grainy malt body really is just a platform to highlight the Belgian hop. And the patriotic choice here is Hallertau Mittelfruh.

The hop gives an earthy and floral aroma, like a good old school English IPA. The flavour is mostly floral, with a little sweetness from the malt body that quickly gives way to a solid bitterness that lingers nicely in the finish.

Style: Belgian Pale Ale Country: Belgium

Brewer: Brouwerij 't Verzet

Alcohol Content (ABV): 4.9% (1.28 Std Drinks)

Atrium The One

Back in 2015 we first met Val (who would later establish Brasserie Atrium with his wife Paula) when we went to visit Dany at Brasserie Fantome. Val was planning his brewery – which he then thought he's open in Paula's native Brazil – and was seeking some guidance from one of Belgium's most renowned saison brewers.

So it comes as no surprise that the first beer Val and Paula produced in their new brewery was a saison, which they named The One.

And a really decent saison it is, too. Maybe a little higher in ABV than is traditional, it has a slightly hazy golden body with a pillowy white foam.

Lots of funky saison yeast character in the aroma, with grainy malt and a little fruit and spice. This all follows through in the flavour with a crisp, light grainy malt body supporting the citrus, peppery spice, slightly herbal flavours that fill the mouth.

It feels quite smooth at first, giving way to a dry lingering spicy finish. Pretty much everything you'd ask for in a classic Belgian Saison.

Style: Saison Country: Belgium

Brewer: Brasserie Atrium

Alcohol Content (ABV): 6.5% (1.69 Std Drinks)





Bevog Rudeen

We are continuing our monthly love-in with the Bevog beers, and this month feature the Rudeen Black IPA.

It was possibly the beer I was most excited to receive when we got our first Bevog order. Black IPA's area favourite style of mine, though I really prefer those that have a nice tropical fruit character to counter the dark roasty malt. Many I find to be just an overhopped porter style, and I don't find those as appealing.

Luckily for me (and you I hope) this beer is one of those that has a more tropical hop presence. Dark roasted malt, chocolate and a hint of caramel sweetness are offset by some fruity and resiny hop character that offers grapefruit and pine.

Smooth and nicely balanced, I really enjoyed this beer from Bevog.

Style: Black IPA

Country: Slovenia (Austria) Brewer: Brauhaus Bevog

Alcohol Content (ABV): 7.4% (1.93 Std Drinks)

Witkap Tripel

Here we have a beer from a very traditional Belgian brewery whose beers have so far eluded our beer club packs. Now time to set that right.

Brouwerij Slaghmuylder has a history dating back to 1860, and has been run by different generations of the family since that time. The current brewery, which was built in 1925, is located in the town of Ninove which is about 30km due west of Brussels.

The Witkap Pater Tripel was originally a beer brewed by the now defunct nearby Brouwerij De Drie Linden. It was one of the first 'tripels' ever brewed in fact! Slaghmuylder were brewing the 'Witkap' beers for Drie Linden for a couple of years before taking ownership of the label in 1981.

Slightly lighter in body that some tripels, there is sweetness from the malt and a fruity hint. A nice peppery, spicy yeast lifts the mouthfeel and leaves things reasonably dry with a pleasant lingering bitter tingle. A pretty solid Belgian Tripel that ticks all of the style boxes.

Style: Tripel Country: Belgium

Brewer: Brouwerij Slaghmuylder

Alcohol Content (ABV): 11.0% (2.86 Std Drinks)





If you have been seduced by the beers of Belgium, fair chance that the biggest seductress of all was a Belgian Quadrupel. Invitingly sweet at first, with flavours that change and evolve as the beer warms, they are deceptively easy to drink.

I could almost say that I've never met a quad I didn't enjoy, though that wouldn't be true. But when a family brewery that has been brewing for nearly 150 years decides to introduce a quad to their range, there is a high expectation that it will be a good beer.

And that is the case with St Feuillien Quadrupel. Clearly one of the good things to have come out of 2020, this beer looks a lovely dark brown in the glass, and oozes sweet malts, dark fruits and Belgian yeast character in the aroma.

Smooth and full, the flavour boasts caramel malts, chocolate, overripe dark stone fruit like figs and raisins, maybe a hint of licorice and a little herbal quality from the yeast.

For such a rich and full mouthfeel, the beer still seems somehow lighter than it is, the hops adding enough bitterness and the carbonation lifting the weight on the tongue. It is a really good beer, another to add to the list of Belgian quads to remember.

Brewer: Brasserie St-Feuillien

Alcohol Content (ABV): 11.0% (2.86 Std. Drinks)

