De Dochter Van De Korenaar Claire

It has been a while since we've had a beer from the good 'Dochter', so I was pleased when I saw that this new beer was available late last year.

I think DVDK beers are some of the most underated beers we bring in. They don't have flashy labels or budget for marketing spins. But they are almost always excellent beers, not necessarily fitting into an established beer style box, brewed by a seriously nice fellow who is held in very high esteem by his brewing peers.

So here we have Claire, a dry-hopped lager. Now lagers aren't generally the darlings of the craft beer world, but they are a very good test of a brewers skills. And I really like this beer.

It pours quite dark for a traditional lager, and is slightly cloudy - especially if you pour in the sediment from the bottom of the bottle! The aroma is strongly of malt with a herbal grassy note. The flavour is sweet on the front palate, though the hop bitterness lifts the mouthfeel. It has an earthy quality that comes through late with the bitterness growing quite obviously in the lingering finish.

I'm sure for most of us a lager isn't the type of beer that we'd naturally reach for, given the array of beers we have to hand. But this beer is interesting enough to want another, simple yet very drinkable. If I was at a function and this was the beer of choice I reckon I could guite happily enjoy this all afternoon.



Style: Lager Country: Belgium

Brewer: De Dochter Van De Korenaar

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

La Debauche Kama

If I'm honest, witbiers aren't really my thing. But I know a lot of our members enjoy a witbier. So hopefully both witbier fans and those that aren't normally so can find some joy in this offering from La Debauche.

Traditionally, witbiers are light and crisp; perfect as an aperitif. A clean malt body with a good carbonation making the beer dance you're your tastebuds. Strongly flavoured with coriander and orange zest, sometimes it is these flavours which put people off the style.

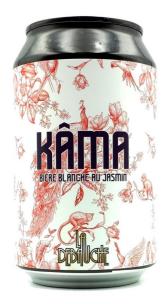
La Debauche don't really do traditional though, so this beer has also been 'hopped' with a strong dose of jasmine. The notes say 5% jasmine, but I don't really know what that percentage is quantifying!

Either way, the jasmine brings an extra floral note to the beer. The first couple of sips are actually quite strong, but it settles down to become something I quite enjoyed.

Style: Witbier Country: France

brewer: Brasserie La Debauche

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



Witkap Pater Dubbel

With this beer we can push a little further into the origins of this label. 'Witkap' translates as 'white cap', and is reference to the white cowls of the Cistercian order of monks; from where todays Trappist monks all came.

In fact, Witkap is considered to be the oldest surviving members of the 'Abbey Beer' family. So it pre-dates more established and larger breweries like Leffe and Grimbergen. This particular beer was first brewed way back in 1929!

The Dubbel is a style that appears in the arsenal of any traditional Belgian brewery, and this beer is pretty traditional. Maybe the most unique characteristic of this beer is the very dark colour. Much darker than a traditional Belgian Dubbel style.

It has a very full aroma of chocolate, caramel, dates, cherries with herbs and a hint of vanilla from the yeast. This all follows through in the flavour with an inviting early sweetness to gives up a little to the spicy hop note to ensure it doesn't finish too sweet, but with a lingering pleasant aftertaste.

Style: Dubbel Country: Belgium

Brewer: Brouwerij Slaghmuylder

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





L'Ermitage/Frontaal Californication

Time to introduce a new Belgian brewery to our beer club. Nanobrasserie de L'Ermitage (The Hermit) was set up by three college mates. Starting out as gypsy brewers, they found a home in Brussels just a stone's throw from Cantillon, and opened their doors in October 2017.

This beer is a collaboration with Dutch brewery Frontaal, and while we are yet to source beer directly from that brewery, they have featured in collaborations before.

The beer is a west coast double IPA, a very atypical beer for a small Belgian brewery to produce. But we do see more of these types of beers being produced, as the Belgian beer drinking public shows their desire for the hoppy beers from across The Atlantic.

It pours a slightly murky orange colour with a brownish tint. Not the finest looking beer if I'm honest. It does have the requisite tropical fruit aroma thanks to the hop choice of Simcoe, Citra and Chinook (in cryo form).

A grainy malt body carries the hop bitterness well, with the slightly more noble hop earthy character coming through in the taste. Dry with a lasting bitterness on the finish, this one grew on me with each sip.

Style: West Coast Double IPA Country: Belgium/Netherlands

Brewer: Nanobrasserie L'Ermitage/Brouwerij Frontaal

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

Dupont Avec les Bons Voeux

This is a beer I've been wanting to put into the beer club for many years now, but haven't got the timing right. You see it is actually a Christmas beer, just something very different for the festive season.

Decades ago, Brasserie Dupont thought to brew a special beer in appreciation of their best customers. They presented this beer to them as a Christmas gift and named the beer Avec les Bonx Voeux which translates as 'with good wishes' from Dupont.

Good wishes indeed as this is a cracking imperial saison. Brewed with a selection of Dupont's best yeasts, the beer is given a longer maturation phase than their other saisons.

There is a little honey sweetness early on, lots of citrus and earthy spice, banana and clove, and of course some Dupont funk that lurks in the background waiting to surface as the beer develops. It finishes reasonable dry for such a big beer.

Drink this one slowly and notice the beer evolve and open up as it warms.

Style: Imperial Saison Country: Belgium

Brewer: Brasserie Dupont

Alcohol Content (ABV): 9.5% (1.92 Std Drinks)



Lupulus Hibernatus

Here we have a winter seasonal from Brasserie Lupulus, who set up their brewery and tasting café in the town of Gouvy. It is in an area known as the Ardennes, one of the very few places in Belgium that is hilly, in the very south east of the country close to the borders of both Luxembourg and Germany.

Since 2004 they've been brewing their beers, at first just for the tavern next door, then later expanding the brewing facility to cater for growing domestic and international demand.

Although we have to wait for the colder months for this beer to surface, I'm not going to call it a Christmas beer. But that's just my opinion, and many would happily label this as such.

Apparently the brewers throw in some cinnamon at the end of the boil, and torrefied barley is used to give the beer a thicker mouthfeel.

It is dark, and initially sweet with caramel malts, brown sugar and some dark dried fruits The flavours of the roasted malts creep in along with coffee, licorice and spices (the brewers throw in some cinnamon at the end of the boil) and it develops an earthy character. There is a semi-sweet, smooth finish with the torrefied barley aiding in creating the fuller mouthfeel of this beer.

Style: Belgian Strong Dark Ale

Country: Belgium

Brewer: Brasserie Lupulus

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

