Uiltje Piewee The Pineapple Weizen

For members who recall the June 2021 pack, we featured the Uiltje Imperial Pineapple Weizen. Well this beer is the little (older) brother. The beer has been a part of the Uiltje core range for a while, but we've never timed our containers to include this little fella.

Other than the aforementioned beer from June, I don't think I've ever had a hefeweizen with pineapple before. If anybody has, be sure to let us know what you think of Uiltje's interpretation!

A hefeweizen is a traditional German beer style that uses a large proportion of wheat (50-70%) in the grain bill and is characterised by a slightly hazy appearance with a heavy yeast influence in the flavour and aroma.

Banana and clove are the main descriptors, and this beer does smell really fruity and we'll happily call that the pineapple. In the taste as well there is a distinct fruitiness, which could be a few different yellow fruits but pineapple it is.

The beer has a smooth mouthfeel, and doesn't have the traditional foamy head, so probably sits a little stiller than a traditional hefe. And there is this little spiciness in the finish that a

Style: Hefeweizen Country: Netherlands Brewer: Brouwerij het Uiltje

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





Maltgarden Open End Resource

Our new container has finally arrived and that means we have our second instalment from our new Polish brewery, Maltgarden. Every beer from that first shipment was excellent and we are expecting the same this time.

First Maltgarden beer to share is this double dry-hopped (DDH) Hazy IPA that features Enigma hops along with experimental hop HBC 630.

If you aren't familiar with the concept of experimental hops, it is a long term process whereby hop producers cultivate new varieties by splicing together existing hop varieties. These new hops are then made available to breweries to trial and see if they have a viable future. Many of our favourite hops started in this very way, like Citra, Mosaic, Simcoe and more.

Our beer is a deliciously light and smooth tropical hazy IPA. HBC is said to give raspberry and cherry notes as well as peach and banana. I get more of the yellow fruits plus citrus, rather than the berries.

With a moderately bitter finish, this is more of a hazy IPA than a NEIPA. Either way it is a very moreish beer that is way too easy to drink.

Style: IPA

Country: Poland

Brewer: Browar Maltgarden

Alcohol Content (ABV): 6.0% (2.37 Std Drinks)

Punchy Flowers (des Legendes/De Ranke collab)

We were lucky enough to get our hands on a small amount of this limited collaboration brew between one of Belgium's smaller breweries Brasserie des Legendes (itself a result of two smaller breweries merging) and one of the more well-known brewers in the form of Brouwerij De Ranke.

Brouwerij De Ranke is known for the fact all of their beers are on the hoppier, more bitter side of the style line, while Brasserie des Legendes focuses on using all locally grown malts. It seems like a good match of expertise.

It came as no surprise to learn that there are multiple malts as well as hops used in making this beer. The malt bill is made up of pale, biscuit, cara and munich malts. The hops are mainly noble hops that include Centennial, Fuggles, Northern Brewer, Cascade and Hallertua Mittelfruh.

The beer is something of a mix between a Belgian pale ale x Amber Ale x a little bit of Belgian farmhouse ale. It is an amber colour, and there is a certain sweetness to the malt body. Those hops make their presence felt with a firm late bitterness that lingers in the aftertaste.

It is a very 'Belgian', without fitting into an established style box. Either way, I really enjoyed this special one-off collaborative brew.

Style: Belgian Pale Ale Country: Belgium

Brewer: Brasserie des Legendes/Brouwerij De Ranke collab.

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





Chimay 150

Colloquially known as 'Chimay Green' this is the newest beer to the permanent Chimay range. Originally brewed in 2012 to celebrate the 150th anniversary of the brewery, but was at that point a one-off release. A strong golden ale, it filled a vacant space in the Chimay portfolio and was mooted to be re-released.

Well luckily for us, the Chimay board (which consists of three monks) decided the time was right this May to unleash this beer (again). Originally available just within the Chimay group, it was later made available to the beer-loving public a few months ago. Just in time to joint our September container!

And as you'd expect it is a very nice beer. It pours a beautiful golden colour with a foaming white head. (Make sure you use your big glass for this one.)

Banana, citrus and coriander are prominent in the aroma and naturally follow through in the flavour. The first thing I noticed was the spicy yeast, really giving the tongue a tingle. Not overly bitter, there is a sweetness from the malt and citrus plus yellow fruits.

High carbonation lifts the beer and accentuates that spicy prickle, with a nice aftertaste of sweet malt, gentle herbs and a warmth from the alcohol.

Style: Strong Golden Ale

Country: Belgium

Brewer: L'Abbaye Notre-Da

Brewer: L'Abbaye Notre-Dame de Scourmont Alcohol Content (ABV): 10.5% (2.73 Std Drinks)

Abbaye Des Rocs Speciale Noel

As the days get shorter and winter closes in on Europe, the dark winter ales come out to play. They are beers that people look forward to each year, something to bring on the festive spirits.

Though there isn't a strict style guideline, these beers are characterised by their dark brown malty bodies, high alcohol content and most are spiced to some degree or other with spices like clove, nutmeg, cinnamon and coriander.

Our beer from Abbaye des Rocs is pretty traditional in that sense. A strong dark ale heavy on the caramel malt body, it has the taste and aroma of dried dark fruits. Think raisins, plums, dates and figs with a little burnt brown sugar.

To offset the sweetness the beer is gently spiced and there is enough hop bitterness so that the beer isn't cloying at all.

The lovely sweet malty backbone is really very smooth and belies that high ABV. On the finish there is a yeasty spiciness with a little peppery tingle. They've been described as being like Christmas fruit cake in a bottle, and that's probably a fair call.

Style: Kerstbier (Christmas Beer)

Country: Belgium

Brewer: Brasserie de l'Abbaye des Rocs

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



VERNO A

Atrium Verno 20 Winter Ale

Verno is Atrium's seasonal winter ale, so this one was from 2020.

Winter beers, or Christmas beers, are very much a Belgian tradition. We all look forward to some of these beers that usually being popping out in late October.

Atrium makes no effort to hide the fact this beer is inspired by the well-known Bush Noel from Brasserie Dubuisson. Not just a copy though, Atrium have taken that beer as a base and asserted their own personality on it. And for Atrium that means adding a whole host of interesting ingredients.

Here we have a blond winter beer made with barley, wheat, oats and rye with the addition of cacao nibs, Madagascan vanilla and home roasted pecan nuts. Oh, and a little lactose just to heighten that creamy mouthfeel.

There's a lot in the beer, so how did they go?

The aroma is of biscuity malts and dried fruits like apple and mango. This follows up in the flavour with an inviting early sweetness. There is a sense of creaminess to the beer, but the nutty – and from somewhere – spicy character holds that in check. If I didn't know for a fact that no spices were used, I'd be suggesting what spices are there, as this spice hit lingers on in the aftertastes for me.

A really interesting take on a traditional style. Pushing boundaries and making atypical beers are what Atrium does.

Style: Winter Ale Country: Belgium

Brewer: Brasserie Atrium

Alcohol Content (ABV): 10.5% (2.73 Std. Drinks)