Tasting Notes - February 2022: The International Beer Collector www.beercollector.com.au

Uiltje Prima Donna

This fun beer from Uiltje has recently been incorporated into the core range, and it nicely provides a different style to all those hoppy beers we've come to know Uiltje for. The brewery describes this beer as 'refreshing Italian limoncello with some old Belgian tradition in the mix'.

For those that aren't familiar with Limoncello, it is an Italian liqueur made from lemon zest and either grappa or vodka. It is served either before a meal (aperitif) or after the meal (digestif). And it is usually delicious.

I called on **Joe McDonald** again for his tasting notes. He is a passionate craft beer drinker from the Tweed area on the NSW north coast, and a big fan of Uiltje beers. Here's what he thought:

"In the usual Uiltje style, it's a blond but not really. It's a beautiful blond color, with slight carbonation, slight head that goes quickly. It's really sessionable actually, it's a cross between a blonde and a single hop IPA with a subtle citrus and lemon undertone. Great beer that challenges traditional beer styles. Subtle, easily drinkable and refreshing".

Style: Blond

Country: Netherlands Brewer: Brouwerij het Uiltje

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



Milkshake Passior IPA

La Debauche Milkshake Passion IPA

The milkshake IPA is a relatively new beer style on the market, though we are seeing more and more breweries producing these beers.

Credit for inventing the style is split between Sweden's Omnipollo brewery (famous for the poo emoji beer labels!!) and Tired Hands from the US (though I've never had a beer from this brewery.)

The style is basically a hazy IPA with the addition of lactose, and often a fruit flavour to add something to the taste profile. And that is what we have here – a hazy IPA with the addition of lactose and passionfruit.

It pours somewhat hazy, and if you stick your nose in the glass you won't miss the passionfruit. I reckon passionfruit is my favourite fruit to add to beer.

There is a sweetness from the malt, as well as the lactose providing a weight to the beer. The passionfruit also comes through in the flavour, adding a little tartness that combines well with the relatively firm hop bitterness.

I'm not really sure I am a fan of the bitterness vs lactose (sweetness) contrast. I enjoyed the beer, but reckon I'd like this beer more just as an IPA with passionfruit. What do you think?

Style: Milkshake IPA Country: France

Brewer: Brasserie La Debauche

Alcohol Content (ABV): 5.7% (1.48 Std Drinks)

Wilderen Goud

A newcomer to our list of Belgian breweries is Wilderen Brewery & Distillery, hailing from the city of Sint-Truiden which is roughly an hour's drive east of Brussels.

The brewery opened its doors for the first time in 2011 and has become something of a tourist attraction for the region. During summer they welcome more than 2000 visitors a day.

The Wilderen Goud (Gold) is a fairly typical Belgian blond. The brewery describes this beer as being 'easily accessible', and 'tasty without being complex'. They see this beer as a sessionable thirst quencher, offering an alternative to lagers, but I think it has a bit more taste than that.

It has a nice fruity aroma, and a solid malt body that offers some sweetness early along with peach, pear and maybe a little citrus. The hops offer a good bitterness from the middle that lasts into the aftertaste as the beer dries out.

And by the way – how unique is that Wilderen beer glass?!!

Style: Blond Country: Belgium

Brewer: Wilderen Brewery & Distillery

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







Maltgarden Delayed Spaceship

We've featured a few Maltgarden beers now, and apart from how good the beers are I like the quirky names. There is something about naming a beer in a second (or third) language. It is almost like they've just picked random words and banged them together. Either way, I'm a fan.

I'm also a fan of the Maltgarden beers, and this one is no exception.

A double dry-hopped hazy double IPA that showcases Galaxy and Sabro hops. Now I know that second hop is somewhat divisive – throwing off those coconut notes that upset some people, but I think it is quite subdued in this beer.

It has a fairly thick and quite cloudy pour, and if you aren't careful you'll fill half your glass with foam. It does settle down quite quickly though, even for those who are super keen to get tasting.

As you'd expect from the Galaxy there are lots of tropical fruit flavours and aromas – passionfruit, pineapple, grapefruit and lemon citrus are all offered. The coconut from the Sabro sits behind these, but still evident (positive or not!).

For a big beer the mouthfeel is reasonably light, though the carbonation isn't as high as the foamy head suggested. The hop bitterness comes in late and persists in the pleasantly bitter aftertaste. Another winner from Maltgarden.

Style: Double IPA Country: Poland

Brewer: Browar Maltgarden

Alcohol Content (ABV): 7.7% (3.04 Std Drinks)

Moeder Overste

Belgian beer fans may recognize Brasserie Lefebvre as we've previously had beers from them such as Hopus and the Babar range. They are a family brewery dating from the late 1880's, with the 5th generation of the family now in charge.

Tripels are probably the most common beer style on the Belgian market, so they come in various forms, but even for this caried style this one is a little different.

It pours much darker than a traditional tripel (think Westmalle or Karmelliet), and looks more akin to an amber ale.

Both the aroma and flavour have a definite fruit note of banana as well as orange, which is a bit unique for a tripel. Sweet caramel malt provides the backbone, and while the beer is cold it is probably a bit sweet. As it warms though, the spicy bitterness comes out with a real peppery note in the finish.

The name of this beer translates as 'Mother Superior' in Flemish, though I'm really not sure of the connection here. Does anybody know?

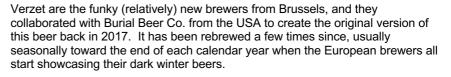
Style: Tripel Country: Belgium

Brewer: Brasserie Lefebvre

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



Verzet Banjo Funeral



This beer stylistically probably sits somewhere between a Belgian Strong Dark Ale and a Belgian Quadrupel, with the addition of some smoked malts and grilled cherries.

The aroma hints at what is to come, with a solid hit of smoky malt, chocolate, coffee, dark stone fruits and an earthy note.

It is probably a little lighter in taste than the aroma suggests. The bitterness of dark chocolate contrasts with the sweetness of some dark fruits. The smoked malt also comes through in a balanced way. Sat in behind everything is a little hint of sour cherries that impart just the slightest flavour.

The brewery reference slightly burnt cookies as the descriptor for this beer. Smoked beers are often a love or hate thing, but I think this beer does a great job of balancing all the flavours and not overwhelming things with smoke.

Allow this beer to warm up to get the most out of the flavours. A good 10-15 minutes out of the fridge will let it open up nicely.



Country: Belgium

Brewer: Brouwerij 't Verzet

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

