

## De La Senne Taras Boulba

This beer has somewhat of a cult following, particularly in the USA. Which is quite an achievement for a mere Belgian Pale Ale of 4.5%, but this isn't your average Belgian pale ale.

Brasserie De La Senne is known for making predominantly lower (at least for Belgium) ABV beers, and their generous use of noble hops.

Our beer pours a cloudy straw colour with aromas of citrus, hay and a strong Belgian yeast character. These lower-ABV beers are great for getting more of the yeast character forward, and that is a feature of this beer. The brewers use a specially selected yeast for this beer, which they use in flat fermenters purposely designed by the brewery.

The flavour is lightly sweet, with a crisp biscuity malt. There is a fruity sweetness with lemon citrus and yellow stone fruits. The hops contribute both a grassy, citrus note and offer a tingly spiciness to the back half of the beer. It finishes super dry and prickly but is so good you want to have another sip immediately.

There is a brilliant balance to this beer, crisp and dry but somehow still smooth and a little creamy. It is the definition of a 'drinkable' beer, with the only problem being that you only have one bottle!



**Style: Belgian Pale Ale**  
**Country: Belgium**  
**Brewer: Brasserie De La Senne**  
**Alcohol Content (ABV): 4.5% (1.17 Std Drinks)**

## Tempelier

I'll be quite honest here – I bought this beer just because I love the glass! I've wanted to have this beer in the packs for some time, and finally sorted it.

I had this beer many years ago, but to my memory it was a lighter colour and higher in alcohol. More like a strong blond ale than what I'm going to put in the box of a Belgian amber ale. But I can't find anything on the history of this beer, so maybe I'm confusing it with another beer.

Our beer pours a nice copper colour, but with very little aroma. There are notes of the Belgian yeast, and something a little earthy or herbal, but that's about it.

Thankfully there is a bit more in the taste. There isn't a lot of sweetness to this beer. It is quite dry right from the start. Very fine bubbles of carbonation make this beer light in the mouth.

I think there is as much flavour in the aftertaste as there is while the beer sits on your tongue. From the dry and slightly spicy finish, I get a little more malt flavour, and that dry and earthy minerality persists long after the beer has gone.

**Style: Amber**  
**Country: Belgium**  
**Brewer: Brouwerij Corsendonk (by Brasserie Du Bocq)**  
**Alcohol Content (ABV): 6.0% (1.56 Std Drinks)**



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## Monk's Stout Dupont

Belgian stout is not a common beer style, there really are very few examples I can think of. This beer from Brasserie Dupont is probably the first one I do think of.

Back in the early 1950's Dupont first made this beer as something a little different but given the popularity of other beers (most notably Saison Dupont) taking up their tank space, it didn't last long. Fast forward to 2011 and the beer was revived, still brewed to the same recipe that was first used back in the 1950's.

It is a deliciously uncomplicated beer, lots of roasted malts give off a strong coffee and chocolate aroma. If you concentrate you might also pick up a little citrus from the hops, but that's about it.

Flavour-wise, the roasted malts are front and centre, quite sharp in the taste with strong hints of that coffee with some dark chocolate and a slight nuttiness.

The beer is intentionally dry, with no real sweetness to speak of. It makes for a truly refreshing dark beer that is light and crisp, with good carbonation.

The brewery suggest serving this beer either chilled, or at 12 degrees. It really does make for a different beer as it warms up and more of the chocolate notes come out, with the roasted malt and coffee losing a little sharpness. And for full-service recommendation, sushi or blue cheese are the chosen food pairings!

**Style: Belgian Stout**

**Country: Belgium**

**Brewer: Brasserie Dupont**

**Alcohol Content (ABV): 5.2% (1.35 Std Drinks)**



## Floreffe Tripel

The origins of the Floreffe brand date back to 1221, with the monks of St Norbert establishing an abbey in the town of Floreffe. From the 14<sup>th</sup> century through to the 18<sup>th</sup> century they brewed their beer from grains and hops grown on the site. Brasserie Lefebvre has been responsible for brewing these beers since 1876, thus falling into the category of Abbey Ales.

Stories from the abbey's history suggest this tripel beer was the favourite of the monks and was actually used to keep them in line. If they were late turning up for their chores – or even for dinner – their allocation of this beer would be taken away!

Our beer is an unfiltered orange copper colour, with a sweet aroma of fruit and malts, and a hint of Belgian yeast sitting in behind.

The sweetness is also forefront of the taste, with a little caramel malt flavour mixed with hints of banana, honey, orange and a little herbal spice. There is a good level of hop bitterness that balances out the sweetness, making this a really easy drinking beer despite the 8% ABV.

A Belgian tripel that ticks all of the style boxes and is an enjoyable beer.

**Style: Tripel**

**Country: Belgium**

**Brewer: Brasserie Lefebvre**

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



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## Duvel

Duvel is one of Belgium's most iconic beers. It is the beer all Belgian Strong Golden Ales are compared to, and it's the beer they all want to be. And somehow, I've never had this beer in the packs before, which is brilliant news for all of our current members as we right this wrong.

The beer was originally brewed after the end of the First World War and was originally called Victory Ale. As the story goes, a few years after its introduction a local shoe maker (and avid drinker) described the beer as 'nen echten duvel' which translates from Flemish as 'a real devil', and the name was changed to Duvel.

Interestingly, the brewing process for a batch of Duvel takes around 90 days from start to finish. There are several steps in the process that take the temperature of the beer up and down with lots of conditioning time. Easy to find this info if you are interested in it.

The beer is made from Pilsner malt as well as highly fermentable liquid dextrose, two noble hops in Saaz-Saaz and Styrian Goldings and the beer is fermented with the original yeast that was brought from Scotland by Albert Moortgat.

Very light in colour with a perfect white head, crisp malt body with hints of orange and grapefruit, some prickly spicing from the yeast and very little hint of that ABV. The beer is very dry on the finish with a lingering bitterness.

**Style: Strong Golden Ale**

**Country: Belgium**

**Brewer: Brouwerij Duvel-Moortgat**

**Alcohol Content (ABV): 8.5% (2.21 Std Drinks)**



## Troubadour Westkust

The Troubadour beers from Brouwerij De Musketieres were the very first beers we officially imported in Australia, so Troubadour will always have a place in our hearts. Even better that they continue to make some delicious beers.

They started out brewing their beers at the famous De Proefbrouwerij in the town of Lochristi near Ghent. This enormous brewery would rent out brewing time and space (as they did with the Troubadour guys) or contract brew beers for a surprisingly large and well-known list of Belgian and international breweries.

In 2019 they found their own home and set up their brewery and café in an old brickworks in the Sint-Gillis-Waas which is about a half hour drive west of Antwerp, up near the Dutch border. When they moved to the new brewery, they reworked the Westkust recipe from the old 9.2% ABV to the current lower ABV. But I don't think it tastes much different from what I remember.

It is a delicious blend of rich malt, bitterness and the subtle citrus and fruit notes from the hops. Early on you'll taste roasted malts, dark chocolate and coffee. As it warms the malt body offers a softer sweetness with caramel and vanilla. Then there is the slightly herbal, citrus and pine flavour from the all-Belgian west coast hops. A beautifully balanced beer that offers a little something of everything.

**Style: Imperial Black IPA**

**Country: Belgium**

**Brewer: Brouwerij De Musketieres**

**Alcohol Content (ABV): 8.6% (2.24 Std Drinks)**



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