## Weltenburger Kloster Speziale Festbier

Now I know that Oktoberfest has finished by the time you receive this Festbier, but I didn't receive it early enough to go into the September packs so you'll have to extend the German folk feels a little longer to enjoy this beer in the spirit it is intended.

Given the Weltenburg Abbey isn't within the city walls of Munich, this technically isn't an Oktoberfest beer. That right is reserved for the beers of the six breweries that are. But many German breweries make special beers for the Oktoberfest period.

Traditionally Marzen's were the style of the Oktoberfest beers, but modern interpretation of the festbiers are dialled back a little to make them more sessionable. Most of them are lighter in colour, not quite as full-bodied and slightly lower in ABV than the traditional Marzens, and stylistically sit somewhere between a Marzen and a Helles Lager.

Our beer pours a lovely almost-clear golden colour, with a nice aroma of grainy malt and grassy hops. The taste is clean with just a little sweetness from the malt, balanced well by the slightly spicy hop bitterness.

Without getting too sweet, the beer does taste reasonably full in the mouthfeel which gives the impression of a slightly bigger beer. As intended, it is very easy to drink and imagining yourself in a German beer hall you could easily enjoy a few steins of this beer.

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Style: Festbier Country: Germany

**Brewer: Klosterbrauerie Weltenburg** 

Alcohol Content (ABV): 5.6% (2.21 Std Drinks)

# **Uiltje Blond**

Uiltje have taken a classic Belgian beer style and pimped it with some tropical American hops to create what they call their 'mutant blond'.

It's always interesting when such a traditional style beer is hit with a modern twist. I've had lots of fantastic Belgian blonds over the years, so I'm actually a little sceptical about this beer but on the face of it, the hop addition seems like an interesting thing to do so let's go!

First off, the pour is an ever-so-slightly cloudy golden colour, with a foamy white cap that actually disappeared quite quickly for me. Maybe I was being overzealous checking the aroma which is predominantly of Belgian yeast with maybe a little citrus hop character.

To taste the beer is very much a Belgian Blond. Light grainy malt with some yellow fruit sweetness is balanced by a firm bitterness that carries a spicy, prickly, grassy note. It really livens up your tastebuds with a firmly bitter and spicy aftertaste.

I do like this beer, and I enjoy the extra hop bitterness from those American hops. Yet the beer still remains firmly as a Belgian Blond.

Style: Belgian Blond Country: Netherlands Brewer: Brouwerij het Uiltje

Alcohol Content (ABV): 6.0% (1.56 Std Drinks)



#### De Molen Water & Vuur

We've got De Molen back!

For our longer term members, you were graced with a different De Molen beer in most of the monthly beer packs for many years, but two years after their full sale to Swinkels, we lost the right to distribute their beers in Australia as they were to be handled by Heron Beverages who are part of the family company.

I was contacted earlier this year and offered the chance to pick it up again. And given you have a De Molen beer in your box this month, I obviously took up the offer!

For those that don't know De Molen, they make all styles of beers but are most known for their bigger dark beers, barley wines and barrel aged creations. So this beer is a little something different from them.

A cloudy NEIPA with a really inviting tropical fruit nose, the name translates as Water & Fire. The beer has Cryo Citra, Lemondrop, Simcoe and Mosaic hops, which offer lots of citrus flavour as well as peach and maybe a little mango. The malt body is quite full and smooth, and there is a nice bitter hoppy finish to the beer that leaves a spicy prickly on your tongue. It is a nicely balanced beer (that I'd call a hazy IPA!)

Style: NEIPA (but only 'cos the label says so!)

**Country: Netherlands** 

Brewer: Brouwerij De Molen

Alcohol Content (ABV): 6.0% (1.56 Std Drinks)



### St Feuillien Seven

The family-owned Brasserie St Feuillien celebrated their 150<sup>th</sup> birthday this year, so it seemed a good reason to look through their beers and find something interesting that we haven't had before. Not only was this beer a new one for me, I didn't even know it existed until a few months ago. Apparently, there is also a 'Five' and a 'Nine' in the series, so you might see them at some stage down the track.

This beer is labelled as an unfiltered farmhouse ale, and I'd just about agree with putting into that box. To be honest, it took a few sips before I'd really worked out what it was!

The pour is a slightly cloudy amber orange colour. On the nose, I could pick up something herbal or slightly vegetal in the aroma, and a hint of fruit sweetness but I didn't get much in the way of hop aromas.

The idea of the beer is the use of seven different hops, and the ingredients list tells us there is also liquorice added. Maybe it was the liquorice that I was smelling?

The beer is crisp and sharp (that's where the hops are!) and stays quite dry from start to finish. There is a sweetness in the aftertaste, and the herbal character (that we'll note as the liquorice) that provides and interesting lingering aftertaste.

I finished this beer and still wasn't sure whether I liked it that much or not, but it was all gone while writing these notes so I guess I must have enjoyed it.

Style: Farmhouse Ale Country: Belgium

**Brewer: Brasserie St Feuillien** 

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



## Kees Orange Trempee

Two of my favourite breweries collaborated to create this beer which was brewed at Kees' Middelburg brewery in The Netherlands.

Both a very creative brewers who like to push boundaries and explore what they can do with beer, so I was very interested to see what they came up with. The answer was an orange chocolate stout.

Kees chose the Dutch oranges as his contribution, while Ronald opted for pure Belgian chocolate. The result is a very tasty, slightly sweet but not in desert stout territory beer that I reckon has a bit of a good old jaffas vibe to it.

Pouring almost black in colour, the aroma is full of chocolate (of course), cocoa, caramel, dark fruits and some roasty malt. It sounds like it will be really sweet, and all of those aromas do come through in the flavour, but there is a balance of bitterness, roasted malt astringency and the orange citrus that lift this beer up.

It is actually really well done, very smooth mouthfeel and that wonderful balance that even leaves a citrusy, bitter zing in the aftertaste.

Style: Stout

Country: Netherlands Brewer: Brouwerij Kees

Alcohol Content (ABV): 7.6% (2.64 Std Drinks)





## Pinta Risfactor

I was really happy with all of the Pinta beers from our first shipment, and I think that this particular beer may just be my favourite.

I mean, what's not to love about a big, sticky, rich imperial stout?

This Pinta beer is the business. Pouring darker than your worst Monday morning mood, it glugs out of the bottle like engine oil. That's my first sign of a really good impy stout. The second is the dark head as the beer settles, I always think the darker the head the fuller and richer the beer will be.

Container no fewer than eight different malts, the aroma is full of dark chocolate, caramel, burnt toast, vanilla and dark stone fruit. The flavour has all this and more.

At first the rich, sweet malt body that is dominated by dark chocolate, raisins, dates and vanilla. But it doesn't stay that sweet for long, with some spicy herbal bitterness that offers licorice and a woody note.

A slight spiciness on the finish adds to the gentle warming from the alcohol for a very pleasant aftertaste.

Style: Imperial Stout Country: Poland Brewer: Browar Pinta

Alcohol Content (ABV): 10.0% (2.60 Std Drinks)