

Society Of Barley Engineers

Belgian Ales
By
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Some Belgian Beer Facts

- The tiny country of Belgium, roughly the size of Maryland, produces a variety of beers more complex & diverse than any other country in Europe.

- There are approximately 245 breweries in Belgium making 800 different beers in a dozen major styles with 50-60 subcategories.

- Belgium is made up of two main regions the Dutch speaking Flanders/Flemish & the French speaking Wallonia/Walloons.

- What is the number one selling Belgian beer worldwide?

- What is the number one selling Belgian beer sold in Belgium?

- What percentage of beer sold in Belgium is fizzy & yellow?

- Belgian beers are very food friendly

Belgium





Blonde/Pale/Ambree/
Bruin

Many Belgian breweries carry a range of a Blonde or Pale, an Ambree, & a Bruin all usually in the same ABV range or within a point or two.

Witbier

- A very popular style of beer brewed with wheat and known for their refreshing character. Usually spiced with coriander, Curacao orange peel & secret spices
- Commercial Examples:
- Blanche De Namur
- Celis White
- Wittekerke
- Hoegaarden



Saison

• The style that isn't a style. Brewed for consumption during the warm harvest season, these "farmhouse" ales are typically semi-dry & grassy, with pronounced spiciness and sometimes earthiness.

- Commercial Examples:
- Saison DuPont
- Fantome Saison
- Saison 1900
- Saison de Pipaix



Wicked Ales

- Belgian Strong Golden Ales became a style when Moortgat changed their Scotch Ale to a Strong Golden Ale to cosmetically mimic a Pilsner in 1970
- Commercial Examples:
- Moortgat Duvel
- Van Honsebrouck Brigand
- Huyghe Delirium Tremens
- De Block Satan
- Riva Lucifer



Flanders Red

•A very unique style from the Flemish speaking region of west Flanders in Belgium. Tart plum, cherry, and red currant flavors predominate, along with an often balsamic woodiness. Aged in oak barrels for 18 months then blended with young ale. Pairs great with chocolate!

- Commercial Examples:*
- Rodenbach Grand Cru*
- Duchesse de Bourgogne*
- Struise Aardnon*



Belgian Trappist Breweries





Trappist Breweries World Wide thru 2014

Abbey Dubbels

- A strong, dark & malty beer originally sold to lay people to support monastery. Caramel flavors and bright carbonation often present. 6-8% ABV
- Westmalle Dubbel
- St. Bernardus Prior 8
- Chimay Rouge
- Corsendonk Pater





Abbey Tripels

- Abbey style strong golden ale with complex aromas; clove, spice, pepper phenols & orange/ banana esters. Slightly dry bitterness and often brewed with candi sugar for a light body and clean finish. Sometimes spiced. 7.5-9.5 ABV
- Commercial Examples:
- Westmalle Tripel
- St. Bernardus Tripel
- The Bruery Tradewinds Tripel
- Unibroue La Fin Du Monde

Abbey Quadruple/ Abt

- Very strong, dark, sweet and full bodied. Dried fruit, cocoa and spice predominate. A warming beer that is well suited for aging.
- Commercial Examples:
- St Bernardus Abt 12
- Pannepot Old Fisherman's Ale
- Westvleteren 12
- Chimay Bleu



Lambics

- **Lambic** -unblended and packaged from a single barrel without fruit or sweetening.
- **Gueuze** - a blend of at least two aged lambics, typically one and three year old.
- **Fruit Lambic**- whole fruit and/or fruit juice added, the most traditional are Kriek (cherry) and Framboise (raspberry).
- **Faro**- blended lambic with candied sugar or molasses added to it.
- **Mars**-weaker lambic made from the 2nd runnings. No longer commercially produced. 2-3% ABV



Belgian Lambic Producers

Lambic Brewers

- Cantillon
- 3 Fonteinen
- Boon
- De Troch
- Girardin
- Belle-Vue
- Lindemans
- Oud Beersel (Brewed by Boon)
- Timmermans
- De Keersmaecker (Mort Subite)
- Van Houssebrouk (St. Louis made outside Senne Valley)

Lambic Blenders

- Tilquin
- De Cam
- Hanssens
- Vanberg & Dewulf

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