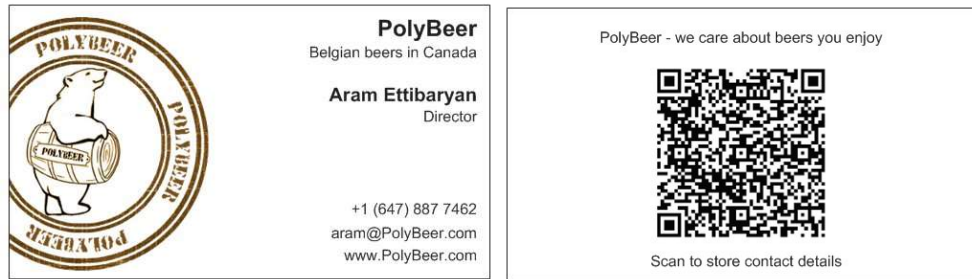




presented by PolyBeerTM (PrimaZone Corporation)



Blond (6%, 13 ebc, 23 ebu, 13.5° plato, ale; format: 33cl, 75cl)

Brugse Zot Blond is a delicious golden blond beer with a rich foam collar and a fruity yet spicy bouquet. The beer is brewed according to a unique and traditional recipe, which uses four different kinds of malt and two aromatic varieties of hops giving the beer its inimitable taste.

The palate is complex and tends towards certain bitterness. The fermentation in the bottle creates a longer natural preservability.

Food pairing: fish and crustaceans, beef, and desserts with red fruits.



2007, 2010



2013



2006, 2008



2012, 2013



2015

Dubbel (7.5%, 75 ebc, 27 ebu, 16.5° plato, ale; format: 33cl, 75cl)

Brugse Zot Dubbel is a dark brown beer, clinging towards ruby red. It is brewed with six special varieties of malt, which give the beer a rich and distinctive aroma. Brugse Zot Dubbel is known to leave a warm glow in the mouth with a bitter and hoppy finish.

Food pairing: stews, different types of cheese and desserts prepared with bittersweet dark chocolate.



2007, 2011



2014



2015



2015

Tripel (9%, 19 ebc, 35 ebu, 19.5° plato, ale; format: 33cl, 75cl)

Straffe Hendrik Tripel is a golden triple with a sturdy white collar. The aroma is spicy with hints of black pepper, coriander and ginger, and is even insinuating the presence of oranges. The subtle blend of six special varieties of malt and selection of Saaz and Styrian hops gives the beer a well-balanced and powerful taste. The palate initiates a hint of caramel, soon flowing into a certain bitterness. In the finish one can discover citrus fruits and even subtle flavours of banana.

Food pairing: fish, different types of cheese, pineapple, mango



2011



2015



2013



2015



Straffe Hendrik Quadruple (11%, 100 ebc, 35 ebu, 22° plato, ale; format: 33cl, 75cl)

Straffe Hendrik Quadrupel is an intense beer, dark in color and full in taste. The aroma is elegant, spicy and slightly roasted. The sophisticated blend of special kinds of malt give the beer a complex character, combining a delicate dryness with hints of coriander, dark fruits, anise and roasted chestnuts. The palate finishes in a syrupy taste. The fermentation in the bottle creates a living beer that will evolve over the years.

Food pairing: chocolate



2011



2012



Wild (9%, 15 ebc, 35 ebu, 19° plato, ale; format: 33cl, 75cl)

Straffe Hendrik Wild is a wild version of the famous Straffe Hendrik Tripel. The traditional tripel beer is refermented with wild Brettanomyces yeast that creates unusual fruity and harmonious aromas. The wild yeasts also provide a longer natural shelf life to the beer and taste developing over the years.



Straffe Hendrik Heritage (11%, 100 ebc, 35 ebu, 22° plato, ale; format: 33cl, 75cl)

Straffe Hendrik Heritage is a special variety of the Straffe Hendrik Quadrupel, as it is a one year oak barrel aged beer. The beer is brewed in autumn and is only available in a limited edition. The tannin from the barrels blends exquisitely with the special malts in the beer. The combination of the spiciness and bitterness of the quadrupel with the subtle taste of wine and wood from the barrels is inimitable. The taste and fragrance of the beer are very complex and evolve through the years.



2013

