



### 1 – St. Bernardus Tokyo



Brauerei: St. Bernardus Watou

Art: Witbier

Alkohol: 6.0 %

Stammwürze: 13.2 °P

IBU: Note: 6.7/10

"St. Bernardus Tokyo Sounds familiar? You are quite right, because in 2012 we launched a one-off brew on the occasion of the opening of the first St. Bernardus-themed café in the Japanese capital. Since 2020, you can sample our St. Bernardus Tokyo again, with a new recipe!"



#### 2 - Pilsner AOP

Brauerei: Bier-Freunde Seeland

Art: Pils

Alkohol: 4.4 %

Stammwürze: 10.5 °P

IBU: 30 Note: 5.0/10

"Albeit not technically a Pilsner, as it is fermented with an ale yeast, it was brewed used the historical triple decoction mashing, floor-malted tennen malt and czech Saaz hops."



#### 3 - St. Feuillien Saison



Brauerei: Abbaye St. Feuillien

Art: Saison

Alkohol: 6.5 %

Stammwürze: ≈13.5 °P

IBU: 28 Note: 6.6/10

"What the Belgians call a beer of the terroir, a traditional farmhouse ale with all the rich savour of the fertile land of southern Belgium. Saison, a warm golden blonde ale, is a top-fermented classique. Thanks to secondary fermentation in the bottle, Saison has an unmistakable flavour full of rich nuances and a slight tang."



## 4 - Orval (2024)

SE HEET AND LE STRONGE STRONG STR

Brauerei: Brasserie d'Orval

Art:

Alkohol: 6.2 %

Stammwürze: ≈13.5 °P

IBU: 32 Note: 6.2/10

"The distinctive fruity and bitter taste of Orval beer means it has become a genuine reference in the exclusive world of authentic Trappist beers. The gustative sensations will gain in nuance depending on the age of the beer. Orval is bottled with *Brettanomyces*, a yeast strain that leads to superb dry complexity and ageworthiness."



## 5 - Orval (2020)

ST HEBT AWAIT

Brauerei: Brasserie d'Orval

Art:

Alkohol: 6.5 %

Stammwürze: ≈13.5 °P

IBU: 32 Note: 6.1/10

"The gustative sensations will gain in nuance depending on the age of the beer. Young beer is characterised by a bouquet of fresh hops, with a fruity note and pronounced bitterness, light on the palate. Older Orval will feature a bouquet consisting of a blend of fragrances of yeast and old-fashioned hop. The bitterness is more diffuse and the taste has moved to a slight touch of acidity accompanying yeast and caramel flavours."



#### 6 – Pico Bello

Brauerei: Brussels Beer Project

Art: Hazy Sour IPA

Alkohol: 0.3 %

Stammwürze: ? °P

IBU: 20 Note: 5.4/10

"Brewed 100% naturally, with a contemporary style, Pico Bello has not undergone an industrial process of dealcoholisation which also leads to the disappearance of many flavour profiles. A special yeast strain was used, which creates fruity esters and minimal alcohol."



### 7 - Chouffe IPA



Brauerei: Brasserie d'Achouffe

Art: Belgian IPA

Alkohol: 9.0 %

Stammwürze: ≈18 °P

IBU: 50 Note: 6.7/10

"Formerly known as Chouffe Houblon, this 9% ABV IPA is built on a unique blend of three hops, delivering a lovely bitterness rounded off with fruity notes and a whisper of grapefruit. Made for those who love trying out new tastes and flavours."



# 8 – La Belge Époque



Brauerei: Bier-Freunde Seeland

Art: Belgian Ale

Alkohol: 7.7 %

Stammwürze: 15.7 °P

IBU: Note: 6.8/10

"Step into La Belge Époque, a bold reinterpretation of Belgian tradition. Layers of rich malt and delicate candi sugar meet a vibrant yeast character full of fruit and spice. Refined yet spirited, this 7.7% pale ale bridges the past and the present in every sip."



## 9 - Duchesse Chocolate Cherry



Brauerei: Brouwerij Verhaeghe Vichte

Art: Cask-aged Cherry Ale

Alkohol: 6.8 %

Stammwürze: 16 °P

IBU:  $\approx 10$  Note: 7.0/10

"This beer is an ode to Belgian know-how. We are known and recognized for our delicious beers and exquisite chocolates. It is a refreshing cherry ale maturated in oak cask with addition of 200 gram per liter of only whole cherries and natural aroma of chocolate."



#### 10 - Val-Dieu Grand Cru

E HEET AND E

Brauerei: Abbaye Val-Dieu

Art: Quadrupel

Alkohol: 10.5 %

Stammwürze: 16 °P

IBU: 19 Note: 7.3/10

"This Grand Cru is the latest addition from Cistercian abbey of Val-Dieu, has a deep dark color, is quite oily and spicy, with aroma of roasted malt, chocolate and port wine; finishes slightly dry."

