

Brasserie a Vapeur

1 Rue De Marechal a 7904, Pipaix, Belgium

Brewery Description:

Brasserie a Vapeur was originally opened in 1785. It reopened in 1984 by Jean-Louis Dits and his wife, Sittelle. This brewery is the last to still use steam powered equipment which originated in the last century. The steam provides not only the heat but also the power for the brewing operation which uses belt driven equipment that goes back all the way to 1896. Brasserie a Vapeur only brews 33 bottles (approximately 5,333 bottles) once a month on the last Saturday of each month.



Vapeur Cochonne

- Beer Collection
- Vintage Collection
- Keg Collection

Product Details

Style	Saison
Alc./Vol.	8%
Malts	Pilsner and Munich
Hops	Kent Golding
Spices	Coriander, Roast Chicory, Sweet Orange Peel, Candy Sugar, Pepper, Anise
Plato	23.1
Org. Gravity	1093

Tasting Notes

Appearance	Lovely golden orange color with a short-lived head.
Aroma	Excellent blend of fruit and malt with strong suggestions of sourness. A little musty with a dry promise and a touch of spice.
Flavor	Rich, tart, malt flavors with sour notes.
Finish	Lingering hop finish.

Suggested Food Pairings:

- BBQ Cuisine
- Cheese (Sharp, Cheddar, Gorgonzola)
- Grilled Meat

Available Formats:

- 12 * 25.4 oz cork finished bottles
- 24 * 11.2 oz cork finished bottles (Cochonnette-Petite)
- 4 * 50.8 oz cork finished bottles (Grosse-Big)
- 30 Liter Keg (please ask for availability)
- 40 Liter Keg (please ask for availability)
- 50 Liter Keg (please ask for availability)

Saison de Pipaix

- Beer Collection
- Vintage Collection

Saison de Pipaix has an immense depth of complexity and a superb blend of tastes. Each batch goes through three fermentations (1st at 75°F for 4 days; 2nd fermentation at 34°F for 3 weeks; and 3rd fermentation at 68°F for another 4 weeks) before it is transferred to the cellar. It uses Pilsner and Munich malts, Hallertau hops and six spices (pepper, ginger, curacao, sweet orange peels, coriander, roast chicory).

"A superb blend of tastes and, for a beer of only 6.5%, has a light unassuming complexity. In some ways, it could almost be described as a fruity, malty version of a superior gueuze..."

- Michael Jackson
[World Classic Pocket Guide to Beer, p.101]

Product Details

Style	Saison
Alc./Vol.	6.5%
Malts	Pilsner and Munich
Hops	Hallertau

Product Details

Spices	Pepper, Ginger, Curacao, Sweet Orange Peels, Coriander, Roast Chicory
Org. Gravity	1062

Tasting Notes

(Courtesy of Garrett Oliver: Beer Author)

Appearance	Gorgeous orange color.
Aroma	Wildly funky aroma with anise, black pepper, and orange peel out front and leather, horse blankets, lemons, and decaying leaves underneath.
Flavor	Bone-dry and sharply tart, with a fruity sourness driving straight through the perfumed, honeyed center to an oddly clean finish.
Finish	A dry finish with a great deal of acidity lingering on the palate.

Suggested Food Pairings:

- Thai, Curried Cuisine
- Cheese (Camembert, Fontina, Asiago, Colby, Parmesan)
- Mexican Ceviche

Available Formats:

- 12 * 25.4 oz crown corked bottles

Vapeur en Folie

- Beer Collection

"Anyone with a good cellar should consider buying a batch of Folie to lay down as it matures to become even more complex and rewarding than it is in its youth, making it one of our favorite beers."

- John Woods and Keith Rigley
[The Beers of Walonia, Belgium's Best Kept Secret, p.155-156]

Product Details

Style	Saison
Alc./Vol.	8.0%
Malts	Pale
Hops	Hallertauer

Legend

- Beer Collection
- Cider & Perry
- Keg Collection
- Sake & Yuzu Wine
- Real Ale Collection
- Mead
- Vintage Collection
- Spirits

[Brasserie a Vapeur [Continued]

1 Rue De Marechal a 7904, Pipaix, Belgium

Product Details

Spices	Cumin
Org. Gravity	1078

Tasting Notes

Appearance	Bright gold color with no real head unless forced.
Aroma	Orange notes in a light malt aroma.
Flavor	Starts with a citric bite and a powerful sourness which gains a refreshing quality which serves to accentuate the clean but complex, sweet and dry blend of hops, malt, fruit and spice.
Finish	Gentle acidic cran-apple sourness. Overall: Wonderfully complex, full-flavored and refreshing ale with an amazing balance.



Suggested Food Pairings:

- Salmon
- Lobster
- Shrimp Salad
- Soft-Flavored Greens
- Ceviches
- Cheese (Goat)

Available Formats:

- 12 * 25.4 oz crown corked bottles

Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits