

Brouwerij Smisje

Koningin Astridlaan 134, Assebroek-Brugge, 8310, Belgium

Brewery Description:

Johan Brandt, with a passion for excellent good beer, started this tiny artisanal brewery end of 1995. In the beginning he brewed only once a week with a capacity of 120 liters (1 barrel). By 1999 he started brewing twice a week with an increased capacity of 160 liters (1.5 barrels), meaning non stop brewing, bottling, washing bottles throughout the year. He is now looking for a bigger brewery where he can brew 700 liters (6 barrels) at a time and fill the bottles automatically. Johan Brandt, also a bee-keeper, started out with only one type of beer, a honey beer called 't Smisje. He now produces 6 permanent beers. For his fifth anniversary he introduced 'Vuuve' (Flemish for 'five'), a 5% strong wit beer.

Vuuve 5

■ Beer Collection
■ Keg Collection

The brewing process for Vuuve 5 starts in the morning when John Brandt crushes the malt and mixes it with warm water so the starch turns into sugar. Around Noon he separates the liquid from the wort. He brings this liquid to a boil, adds the hops, coriander, fresh organic orange peel and then lets everything cool down. Now the liquid is being pumped into a cylinderconical tank and the yeast is added. After a few days of primary fermentation Johan removes the yeast and lets the young beer rest for a few days before adding new yeast and candy sugar and filling the beer into bottles by hand. The secondary fermentation takes place in a warm room for one to two weeks and a few weeks later Vuuve is ready for consumption.



For Vuuve he uses 60% barley and 40% wheat malt, hops, coriander and fresh organic orange peel. Vuuve is fruity, spicy, citrusy and prickly on the palate with a long lingering finish of coriander and orange peel. Since Johan Brandt is an artisanal brewer and doesn't use any chemical products, every brew may be slightly different.

Product Details

Style	Belgian Wit Beer with Fresh Organic Orange Peel
Alc./Vol.	5%
Malts	60% Barley, 40% Wheat
Hops	Kent Goldings, Challenger
Spices	Coriander, Fresh Organic Orange Peel

Tasting Notes

Appearance	Deep yellow color with little to no head.
Aroma	Sweet and citrusy aroma with notes of orange.
Flavor	Tart and sour interplay between the orange peel and coriander notes.
Finish	Dry finish, light body, good carbonation.

Suggested Food Pairings:

- Peppery Cheese (Monterrey, Pepper Jack)
- Poultry
- Fish and Seafood

Available Formats:

- 24 * 11.2 oz bottles
- 6 * 50.8 oz Magnum bottles
- Keg (please ask for availability)

Wostyntje

■ Beer Collection
■ Keg Collection

Kent Goldings hops is added at the beginning of the boil while Challenger hops, dark candy sugar and the crushed mustard seeds are added after about 50 min. into the boil. The addition of light candy sugar and fresh top-fermenting yeast to the bottle starts the secondary fermentation in the bottle. After three more weeks Wostyntje is ready to become part of your dinner. Wostyntje has a unique bitterish finish, which stems from the use of "Torhout's" mustard seeds. A small glass of "Torhout Mustard" is attached to each magnum bottle to give everyone an opportunity to compare the notes of mustard in the beer with the original "Torhout Mustard".



Product Details

Style	Mustard Ale
Alc./Vol.	7%
Malts	90% Pilsner, 10% Munich
Hops	Kent Goldings, Challenger
Spices	Dark and Light Candy Sugar, Crushed Mustard Seeds (Torhout Mustard)

Tasting Notes

Appearance	A hazy deep orange with short lived head.
Aroma	Spicy nose with notes of fruits such as apples and pears and slight hint of mustard.
Flavor	Sweet fruitiness up front which is later balanced by the slight bitterness from the mustard seeds.
Finish	Unique bitterish finish, resulting from the use of "Torhout's" mustard seeds.

Suggested Food Pairings:

- Salmon Dishes

Available Formats:

- 24 * 11.2 oz bottles
- 6 * 50.8 oz Magnum bottles
- Keg (please ask for availability)

't Smisje BBBourgondier

■ Beer Collection
■ Keg Collection

Lemon balm is a lemon extract and gives a citrusy note to the beer. As the Bbbourgondier is very malty with a high sugar content, valerian is used as an experimental bittering agent in conjunction with hops to further balance the beer. Valerian is a popular herb used as a sedative to promote sleep and as a calmativ agent. Valerian appears to affect the activity of the neurotransmitter GABA in the central nervous system, the target of most tranquilizers avail-



Legend

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

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Brouweij de Regenboog [Continued]

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able by prescription. It has commonly been prescribed as a cure-all in European countries for centuries.

Product Details

Style	Special Belgian Barley Wine
Alc./Vol.	12%
Malts	90% Pilsner, 10% Munich
Hops	Hallertauer, Challenger, Kent Goldings
Spices	Dark and Light Candy Sugar, Valerian, Lemon Balm

Tasting Notes

Appearance	Light brown and cloudy.
Aroma	Leafy, dense, some farmhouse quality flavor and body.
Flavor	Light bitterness, spicy clove, dense, minimal sweetness, noticeable alcohol presence.
Finish	Long finish, light bitterness, valeron evident.

Suggested Food Pairings:

- Buttery Cheese (Brie, Gouda, Havarti, Swiss)
- Smoked Meat

Available Formats:

- 24 * 11.2 oz bottles
- Keg (please ask for availability)

't Smiske Extra

- Beer Collection
- Keg Collection

This beer is brewed in the Belgium countryside with the brewery's own spring water. This the same beer as the blond Smiske, but dry hopped by tapping the beer through a so-called randall hop, hop flowers filled with a water filter, which gives the beer extra hop characteristics.



Product Details

Style	Golden Ale Brewed with Belgian-grown Cascade
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Product Details

Alc./Vol.	6%
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Tasting Notes

Appearance	Light, hazy golden color with carbonation and a short white head.
Aroma	Rather fruity short hoppy hinted with some bitter sweet hoppy hints
Flavor	Crisp and well hopped.
Finish	Bitter sweet hoppy and slightly fruity.

Suggested Food Pairings:

- BBQ Cuisine
- Sharp Cheese
- Grilled Meats

Available Formats:

- 24 * 11.2 oz bottles
- Keg (please ask for availability)



't Smiske Kerst

- Beer Collection
- Keg Collection

Product Details

Style	Winter Seasonal
Alc./Vol.	12%
Malts	Barley, Wheat, Amber, Car-amunich
Hops	Hallertauer, Goldings
Spices	Dark Candy Sugar, Corian-der, Grain de Paradise

Tasting Notes

Appearance	Dark reddish brown in color with a light brownish head.
Aroma	Aroma of chocolate, caramel, and estery notes of cherry, raisins, and warm apples.
Flavor	A combination of fruitiness and sourness. Notes of raisins, honey, and creamy malts lead to a warming finish.

Finish	Dry finish with a lingering malty aftertaste.
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Suggested Food Pairings:

- Barbecue Cuisine
- Sharp Cheese (Blue, Cheddar, Gorgonzola)
- Grilled Meat

Available Formats:

- 24 * 11.2 oz bottles
- Keg (please ask for availability)



't Smisje Dubbel

- Beer Collection
- Keg Collection

Product Details

Style	Dubbel
Alc./Vol.	9%
Malts	Pilsner, Black, Caramalt
Hops	Challenger, Hallertauer
Spices	Honey, Fresh Real Dates, Dark and Light Candy Sugar
Org Gravity	1092

Tasting Notes

Appearance	Dark brown color with a small head.
Aroma	Sweet aroma of dates and sugars.
Flavor	Sweet and spicy flavors of dates and brown sugar, along with caramel malt.
Finish	Light spicy in the aftertaste along with lingering aroma of crush red dates and honey-ish undertones. Refreshing and light mouth feel.

Suggested Food Pairings:

- Buttery Cheese (Brie, Gouda, Havarti,

Legend

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- Vintage Collection
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- Sake & Yuzu Wine
- Mead
- Spirits

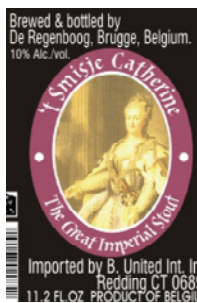
Brouweij de Regenboog [Continued]

Koningin Astridlaan 134, Assebroek-Brugge, 8310, Belgium

- Swiss, Gorgonzola)
- Chocolate
- Beef

Available Formats:

- 24 * 11.2 oz bottles
- Keg (please ask for availability)



Catherine the Great Imperial Stout

- Beer Collection
- Keg Collection

“Catherine the Great - Whoa! Very interesting. I think it wouldn't pass muster as “true to style” by any beer judge as the malt depth and roastiness and especially color are not there for an Imperial Stout. That said, though it had a delightful smokiness that melded well with roast that was there. Very enjoyable but hard to classify.”

- Ron Fischer of B. United International
[Tasting Notes]

Product Details

Style	Belgian Style Imperial Stout
Alc./Vol.	10%
Malts	Barley, Cara, Chocolate, Roasted Malt, Oats
Hops	Goldings, Challenger, Magnum

Tasting Notes

Appearance	Very dark brownish red in color.
Aroma	Lots of yeast and dark fruit in the nose, like raisins, plums and dates. Some spiciness there as well, common to dark Belgian beers. A bit of smokiness and roasted malt, but the dark fruits dominate. A powerful enticing nose.
Flavor	A delightful smokiness melded with roasted flavors.

Finish	Aftertaste is strong and has spiciness and a touch of bitter chocolate as well.
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Suggested Food Pairings:

- Chocolate
- Grilled Meat
- Smoked Meat

Available Formats:

- 24 * 11.2 oz bottles
- Keg (please ask for availability)

't Smisje Grande Reserva

- Beer Collection
- Keg Collection



't Smisje Kerst, matured in Michael Couvreur's whiskey barrels.

Product Details

Style	Kerst Matured in Whiskey Barrels
Alc./Vol.	11%
Malts	Barley, Wheat, Amber, Car-amunich
Hops	Hallertauer, Goldings
Spices	Dark Candy Sugar, Coriander, Grain de Paradise

Tasting Notes

Appearance	Nice deep cooper color with excellent carbonation and a nice head.
Aroma	Rich barrel aged aromas of whiskey, and oak. Nice rounded aged alcohol. Light cinnamon sugar notes, lightly sweet. Spices in the back with some of the coriander and grains of paradise.
Flavor	Rich flavours from fruit, woody hints of whisky.
Finish	Very warming with a slight alcohol burn and very soft whisky flavor.

Suggested Food Pairings:

- Barbecue Cuisine
- Sharp Cheese (Cheddar, Blue, Gorgonzola)
- Grilled Meat

Available Formats:

- 24 * 11.2 oz bottles
- Keg (please ask for availability)



't Smisje Great Reserva

- Beer Collection
- Keg Collection

Product Details

Style	Catherine Imperial Stout Matured in Cognac Barrels
Alc./Vol.	10%

Tasting Notes

Appearance	Beer is dark amber that shows a lightly hazed, red color when held up to the light. The head is a tan color.
Aroma	Spicy and well carbonated peppery notes.
Flavor	Taste of cocoa and dark fruit. Brandy soaked raisin flavors, concentrated plum, and some complex fig notes seem to capture the fruit flavors.
Finish	A nice bit of acidic bitterness makes for a long, but pleasantly clean finish.

Suggested Food Pairings:

- Barbecue Cuisine
- Grilled Meat
- Sharp Cheese (Blue, Cheddar)

Available Formats:

- 24 * 11.2 oz bottles
- Keg (please ask for availability)

Legend

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

Brouweij de Regenboog [Continued]

Koningin Astridlaan 134, Assebroek-Brugge, 8310, Belgium

't Smisje Calva Reser- va

■ Beer Collection
■ Keg Collection

Product Details

Style	Belgian Strong Ale Matured in Calvados Casks
Alc./Vol.	12%
Malts	Barley, Wheat, Vienna, Caramalt
Hops	Hallertauer, Kent Goldings
Spices	Dark and White Candy Sugar, Coriander, Grain De Paradise



Tasting Notes

Appearance	Dark brown reddish color.
Aroma	Sweet and woody notes of raisins and sour cherries.
Flavor	Fruitiness with a hint of plums, raisins, and finishes with wooden tannins.
Finish	A slight tart sour finish.

Suggested Food Pairings:

- Buttery Cheese (Brie, Gouda, Havarti)
- Smoked Meat

Available Formats:

- 24 * 9.4 oz bottles
- Keg (please ask for availability)

Legend

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