

De Dolle Brouwers

Roeselarestraat 12B, Esen, 8600, Belgium

Brewery Description:

De Dolle Brouwers is a highly regarded Belgian brewery, based in Esen in the province of West Flanders. The name means, literally, the mad brewers.



Extra Special Export Stout

■ Beer Collection
■ Keg Collection

Unfiltered, Unpasteurized, Bottle Conditioned

The beer is matured over 8 months before its released.



Product Details

Style	Stout
Alc./Vol.	9%
Malts	Roasted, Chocolate, Pale, Caramel
Hops	Nugget
IBU	50
EBC	190
Org Gravity	1087

Tasting Notes

Appearance	Dark, almost black chocolate color.
Aroma	Musky, slightly sweet and spicy.

Flavor	Lots of chocolate, coffee, and some hazelnut notes on the palate intermingling with notes of licorice. Very lively on the tongue.
Finish	It finishes with a dry explosion of black espresso flavors.

Suggested Food Pairings:

- Chocolate
- Smoked Meat
- Grilled Meat

Available Formats:

- 20 * 11.2 oz bottles
- Keg (please ask for availability)

Teve 20 Plato Blond (Mad Bitch)

■ Beer Collection
■ Keg Collection

Brewed in the tradition of a Belgian Triple. Its high density stems from large amounts of pale malt increased with pale candy sugar in the brew kettle. Unfiltered, unpasteurized, bottle-conditioned.

De Dulle Teve 20 Plato Blond keeps one year without major changes in taste. Further maturing will cause it to darken a little and lose some of its bitterness. The bittering of about 30 IBU is due to Golding hops in the brew kettle.



The label bears the drawing of an artist of Bruges who had designed the first label for the brewery. Originally it was a special brew blond, 6 % alc./vol. for a customer, called "Het Nieuw Museum". Today, this pub still exists in Bruges and although linked to Maes Pils serves some other beers from independent breweries. The De Dolle Brouwers discovered these old labels glued manually to old 25cl bottles, a remainder of the former brewery Costenoble. The original De Dulle Teve, meaning 'Mad Bitch' was a one time brew and had been forgotten until a couple of years ago when the de Dolle Brewers thought that making a good triple would not be a bad idea. The beer should be served at 46°F, and stored upright in a cool place.

Product Details

Style	Belgian Triple
Alc./Vol.	10%
Malts	Pale
Hops	Goldings
IBU	30

Tasting Notes

Appearance	Yellowish orange color with a nice white head.
Aroma	Initially candy sugar and malt aroma and then a slight caramel and butterscotch presence. Hops are present with a lemon twist along with some fruits (primarily banana and apple).
Flavor	Mild citrus and lemon note with a fruity taste. Flavors are well developed.
Finish	Nice dry bitterness in the finish.

Suggested Food Pairings:

- Mediterranean Cuisine
- Sharp Cheese (Blue, Cheddar, Gorgonzola)
- Pork or Chicken

Available Formats:

- 20 * 11.2 oz bottles
- Keg (please ask for availability)

Legend

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

De Dolle Brouwers [Continued]

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Teve Special Reserva

■ Beer Collection

■ Keg Collection

De Dolle Dulle Teve Special Reserva is a special version of Dulle Teve, which has been matured for over 24 months in wooden casks previously used by Etienne Dupont/France to mature his famous Calvados de Normandie.

The over two year maturation in those wooden casks has allowed Dulle Teve to mellow, lose its aggressive carbonation and dryness, and develop a new balance of flavors triggered by the tannin, vanilla and butterscotch flavors of E. Dupont's Calvados casks..

In addition the "invisible" Calvados hidden in the wood itself has pushed the alcohol of De Dolle Dulle Teve Special Reserva to about 12% to 13%.

Product Details

Style	Belgian Triple Matured in Calvados Casks
Alc./Vol.	10%

Tasting Notes

Appearance	Hazy gold with a fine white head.
Aroma	Loads of yeast, apples, citrus notes along with some wood and a hint of sourness.
Flavor	Not as sweet as Dulle Teve, but more fruit flavors. The Calvados Casks provides a distinct richness and oak characteristic. The alcohol is noticeable, as are the powerful oak-aged floral and fruit characteristics which dominates.
Finish	Semi dry finish.

Suggested Food Pairings:

- Mediterranean Cuisine
- Sharp Cheese (Blue, Cheddar, Gorgonzola) Pork, Chicken

Available Formats:

- 20 * 11.2 oz bottles (please ask for availability)
- Keg (please ask for availability)

Boskeun (Seasonal

Easter Beer)

■ Beer Collection

■ Keg Collection

Boskeun is the nickname of Jo, one of the two brothers who preferred to brew blond beer at home. It is a special Easter beer, one of the first real Belgian Easter beers. The name Boskeun means rabbit of the wood and the label shows it sampling the brew.

Product Details

Style	Spring Speciality with Honey
Alc./Vol.	8.9%
Malts	Pale
Hops	Goldings
Spices	Cane Sugar, Honey
Org. Gravity	1079
IBU	30
Plato	20

Tasting Notes

Appearance	Very hazy golden color with a slight reddish/orange hue. Massive head leaving a nice lacing along the glass.
Aroma	Hoppy smell with some fruits coming through.
Flavor	Honey primed and has a complex blend of fruit and malt flavors (pale malt) with plenty of Goldings hops for balance.
Finish	Not overly heavy but leaves a dry hoppy finish.

Suggested Food Pairings:

- Salmon
- Aperitif

Available Formats:

- 20 * 11.2 oz bottles
- Keg (please ask for availability)

Arabier (Seasonal Summer Excitement)

■ Beer Collection

■ Keg Collection



Product Details

Style	Summer Speciality with Hops
Alc./Vol.	7.8%
Malts	Poperinge
Hops	Kent Goldings and Spalt
Org Gravity	1076
Plato	16.1

Tasting Notes

Appearance	Medium gold hue with large head.
Aroma	Fruits and yeast, with a hint of alcohol.
Flavor	Fruiter taste with a tart complexity as it ages.
Finish	The beer goes down easy with a bit of warmth in the finish. It is quite dry.

Suggested Food Pairings:

- Salmon
- Aperitif

Available Formats:

- 20 * 11.2 oz bottles
- Keg (please ask for availability)

Oerbier (Seasonal Fall Beer)

■ Beer Collection

■ Keg Collection

Oerbier means original, from the spring. Oerbier is brewed with more than 6 malts. At the brewery, the beer is kept at a constant temperature of 46°F and allowed Oerbier to age at its best. After a couple of years, Oerbier tastes like it should have been blended with wine. Oerbier has been refermented in the bottle and contains a layer of yeast.

The label for Oerbier contains the Oerbier man, a simple creature who holds a brewers fork in his right hand, symbolizing the work and science, but looking to the other side, the result of

Legend

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



De Dolle Brouwers [Continued]

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all this, the glass of (Oer)beer. The artwork is a wall painting found in Spain (Altamira), and is considered by art lovers as being the best prehistoric art work (30,000 years BC). On the other hand, we started Oerbier in 1980.

Product Details

Style	Fall Speciality with Licorice
Alc./Vol.	9%
IBU	16.2
Org Gravity	1091

Tasting Notes

Appearance	Dark reddish brown color with ivory head.
Aroma	Slightly sweet with a fruity estery yeast.
Flavor	Dried cherries and apricots combined with a subtle spicy yeast creates a nice balanced flavor.
Finish	Finishes dry with some tartness.

Suggested Food Pairings:

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

Available Formats:

- 20 * 11.2 oz bottles
- Keg (please ask for availability)

Oerbier Reserva (Seasonal Fall Beer)

- Beer Collection
- Keg Collection

Oerbier Reserva is a specially matured version of the Oerbier. This version of Oerbier is matured for 18 months in Bordeaux wine casks.

Product Details

Style	Oerbier aged 18 months in Bordeaux Casks.
Alc./Vol.	13%



Tasting Notes

Appearance	Dark brown with ruby tones with a dense head.
Aroma	Tart cherries and cranberries, along with some spicy alcohol.
Flavor	Sweet dark fruits up front followed with tangy sour cherries taste.
Finish	Subtle earthy hop note in the finish and a tangy aftertaste.

Suggested Food Pairings:

- Cheese (Camembert, Fontina)
- Grilled Meat
- Chocolate

Available Formats:

- 20 * 11.2 oz bottles
- Keg (please ask for availability)

Stille Nacht (Seasonal Winter Beer)

- Beer Collection
- Keg Collection
- Vintage Collection

Stille Nacht (Silent Night) is a prestige beer brewed for Christmas. It has the highest density of any Belgian beer (27°Pl).

Product Details

Style	Winter Speciality with Apples
Alc./Vol.	10.8%
Org Gravity	1099
Plato	27

Tasting Notes

Appearance	Claret colored brew with thick head.
Aroma	Heavy malt aromas, caramel, toffee mixed with fruity scents.
Flavor	A lot of malty density in the beginning leading to the taste of fruits. It is one of the smoothest of Belgian specialty beers.



Finish	Dry and crisp.
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Suggested Food Pairings:

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

Available Formats:

- 20 * 11.2 oz bottles
- Keg (please ask for availability)

Stille Nacht Reserva (Seasonal Winter Beer)

- Beer Collection
- Keg Collection

Stille Nacht Reserva is a specially matured version of the Stille Nacht. This version of Stille Nacht is matured for 18 months in Bordeaux wine casks. This was especially made with the Christmas season in mind.

Product Details

Style	Stille Nacht aged 18 months in Bordeaux Casks.
Alc./Vol.	10.8%

Tasting Notes

Appearance	Milky, amber color with light carbonation.
Aroma	Hints of raisins, light fruity smell, and oak with subtle sourness.
Flavor	Initially a sweet mix of malts, candies, and fruit. Then, the sour barrel-aged nature stands out.
Finish	Vinous and fairly dry. Very nice.

Suggested Food Pairings:

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

Available Formats:

- 20 * 11.2 oz bottles

Legend

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