

Date	Time	Temp	Notes
11/15/80	10:00	15.0	Start of mashing
11/15/80	11:00	15.0	End of mashing
11/15/80	12:00	15.0	Start of boiling
11/15/80	13:00	15.0	End of boiling
11/15/80	14:00	15.0	Start of cooling
11/15/80	15:00	15.0	End of cooling
11/15/80	16:00	15.0	Start of fermentation
11/15/80	17:00	15.0	End of fermentation
11/15/80	18:00	15.0	Start of packaging
11/15/80	19:00	15.0	End of packaging



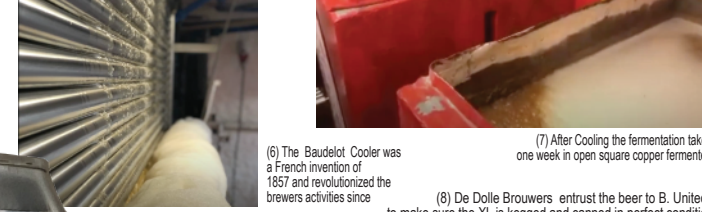
Above: The label for XL is a painting by Kris Herteleer and shows the Brewery from 1835. Left: Kris Herteleer's original brewing notes from Nov 1980



(1) Simpson Maris Otter Pale-Ale malt has to be blownd and crushed upstairs - the crusher is original from 1921, the restart after WWI
 (2) Brewing starts with mashing - the copper brew house dates from 1921
 (3) Boiling for a couple of hours and addition of flower hops - Whitbread Golden Variety



(4) After boiling with Poperinge hops (Whitbread Golden Variety) we cool in the original copper coolship
 (5) The flower hops are kept in the hop bag - the spent grain goes to the farmers cows



(6) The Baudelot Cooler was a French invention of 1857 and revolutionized the brewers activities since
 (7) After Cooling the fermentation takes one week in open square copper fermenters



(8) De Dolle Brouwers entrust the beer to B. United to make sure the XL is kegged and canned in perfect condition

Release Monday, October 18, 2020

De Dolle's 40th Anniversary brew "XL" Pale Ale

De Dolle Brouwers, Esen, Belgium

Nov. 15 1980 – Nov. 15, 2020:

40 years [XL = Roman letters for 40]

Brewed with original floor malterd Simpson Maris Otter Pale-Ale Malt, Dry-hopped with Poperinge Whitbread Golden hops, bitter orange peel in the old Copper Brew House that dates back to 1921, the restart after WW I.

Alc/vol: 6.5%

Formats:

24/12oz cans / barcode: 062067050602

20l keg (slim/ tall American Sankey)



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