



1st Half - Funk, Munk & Devil



5.6% ABV, ~31 IBU.

Golden. White Top.

Aroma of Stonefruit/Citrus, Cloves, Hay and Herbs.

Med. Body & Carb.

Dry taste of Citrus/Orange, Gloves/Cinnamon, Gum, Metal and Flowers.



6.2% ABV.

NOTE: The ABV-value of this beer varies, in the United States 6.9% is used.

The Orval's brewery produces only one beer to sell, a beer with a high fermentation that continues in the bottle. It is 6.2% ABV.

This beer is brewed exclusively from spring water, barley malt, hop cones, candy sugar, and yeast. The aroma and the fine taste are due more to the hop cones and the yeast than to the malt that is used.

What's special about Orval's beer is that hops are added at two different stages of the production process. First, in the brewing room, a large quantity of very fine hops are added – this produces the famous bitter taste and is the reason why the beer keeps for a longer period of time. Later, in the storage cellars, hops are once again added. This is the so-called British “dry hopping,” which produces the delightful aroma that completely enraptures even the most carefully forewarned taster.

In the tasting room, Orval's beer and cheese make a really good pair: the unique shape of the bottle and the glass, the design of the label, the coasters and other publicity materials – it's all a legacy from the early 1930's.



7% ABV.

Westmalle Dubbel is a dark, reddish-brown Trappist beer with a secondary fermentation in the bottle. The creamy head has the fragrance of special malt and leaves an attractive lace pattern in the glass. The flavour is rich and complex, herby and fruity with a fresh-bitter finish. It is a balanced quality beer with a soft feel in the mouth and a long, dry aftertaste. The Dubbel contains 7% alcohol.



8.5% ABV.

Duvel is a natural beer with a subtle bitterness, a refined flavour and a distinctive hop character. The unique brewing process, which takes about 90 days, guarantees a pure character, delicate effervescence and a pleasant sweet taste of alcohol.

Apart from pure spring water, which is the main ingredient of beer, barley is the most important raw material. Barley must germinate for five days in the malt house, after which malt remains. The colour of the malt and as a consequence also of the beer is determined by the temperature. Duvel obtains its typical bitterness by adding various varieties of aromatic Slovenian and Czech hops. We use only exclusive hops that are renowned for their constant, outstanding quality.

Duvel ferments for the first time in tanks at 20 to 26°C. The brewer uses his own culture for this. The original yeast strain, which Victor Moortgat himself selected in the 1920's, originates from Scotland. After maturing in storage tanks in which the beer is cooled down to -2°C, the drink is ready for bottling. Thanks to the addition of extra sugars and yeast, the beer ferments again in the bottle. This occurs in warm cellars (24°C) and takes two weeks. Then the beer is moved to cold cellars, where it continues to mature and stabilise for a further six weeks. This extra long maturation period is unique and contributes to the refined flavour and pure taste of Duvel.