



International Trappist Association recognised breweries [edit]

As of January 2022, fourteen Trappist monasteries that are members of the ITA have beers named after them — six in Belgium, two in the Netherlands, and one each in Austria, Italy, England, France, Spain and the United States.^[9]



Authentic Trappist Product label [edit]

In addition to being a Trappist brewery, the monastic communities that are members of the ITA can apply for the *Authentic Trappist Product* (ATP) label.^[10] The following criteria are used for ATP label:^[11]

- All products must be made within the immediate surroundings of the abbey;
- Production must be carried out under the supervision of the monks or nuns;
- Profits should be intended for the needs of the monastic community, for purposes of solidarity within the Trappist Order, or for development projects and charitable works.

Enkel [edit]

Enkel, meaning "single", is a term used by the Trappist breweries to describe the basic recipe of their beers.^[18] The name fell out of fashion with no breweries (Trappist or 'Abbey') using the term until recent years.^[when?] Instead, "Blond(e)" (La Trappe, Westvleteren), "5" (Achel) or "6" (Rochefort) have been used to describe the brewery's lightest beer. Chimay introduced an Enkel (called *Dorée* or Gold) commercially in bottles in 2015.^[21] Westmalle made their Enkel (called *Extra*) available commercially through some outlets in 2010.^[22] The term is often used interchangeably with 'Patersbier' (meaning Father's beer), as Enkels are a weak beer brewed originally to be consumed by the monks themselves.

Dubbel [edit]

Main article: [Dubbel](#)

Dubbel is a Trappist breweries' naming convention.^[18] The origin of the dubbel was a beer brewed in the Trappist Abbey of **Westmalle** in 1856. Westmalle Dubbel was imitated by other breweries, Trappist and commercial, Belgian and worldwide, leading to the emergence of a style. Dubbels are understood to be a fairly strong (6–8% ABV) **brown ale**, with understated bitterness, fairly heavy body, and a pronounced fruitiness and cereal character. Examples are: Westmalle Dubbel, Chimay Red/Premiere, Koningshoeven/La Trappe Dubbel, Achel 8 Bruin, Rochefort 6, and Tynt Meadow.

Tripel [edit]

Main article: [Tripel](#)

Tripel is a naming convention traditionally used by Belgian Trappist breweries to describe the strongest beer in their range. Westmalle Tripel is considered to be the foundation of this beer style, and was developed in the 1930s. Achel 8 Blond, Westmalle Tripel, La Trappe Tripel, and Chimay White/Cinq Cents are all examples of Trappist tripels. The style has proven popular among secular breweries like St. Feuillien, Bosteels and St. Bernardus. Tripels as a style are generally beers with an alcohol content ranging from 8% to 10% ABV.



Quadrupel [edit]

Main article: [Quadrupel](#)

Quadrupel is the name Koningshoeven gave to a La Trappe ale they brew which is stronger and darker than their tripel. Rochefort 10, Westvleteren 12 and Zundert 10 are also examples of quadrupels.

Witbier [edit]

Witbier, white beer, *bière blanche*, or simply *witte* is a barley/wheat, top-fermented **beer** brewed mainly in **Belgium** and the **Netherlands**. It gets its name due to suspended yeast and wheat proteins, which cause the beer to look hazy, or white, when cold. Today, along with hops it usually contains a blend of spices, such as **coriander**, **orange**, and **bitter orange**.

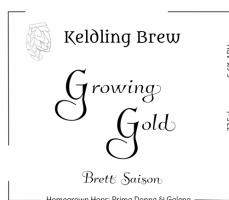
Saison (French, "season," French pronunciation: [\[sɛzɔ̃\]](#)) is a **pale ale** that is highly carbonated, fruity, spicy, and often **bottle conditioned**.^[1] It was historically brewed with low alcohol levels, but modern productions of the style have moderate to high levels of alcohol. Along with several other varieties, it is generally classified as a **farmhouse ale**.

Lambic (English: [/ləm'bɪk, ˈlæmbɪk/](#)) is a type of beer brewed in the **Pajottenland** region of **Belgium** southwest of **Brussels** and in Brussels itself since the 13th century.^[1] Types of lambic beers include **gueuze**, **kriek** lambic, and **framboise**.^[2] Lambic differs from most other beers in that it is **fermented** through exposure to **wild yeasts** and bacteria native to the **Zenne** valley, as opposed to exposure to carefully cultivated strains of **brewer's yeast**. This process gives the beer its distinctive flavour: dry, **vinous**, and cidery, often with a tart aftertaste.^[3]

Flanders red ale or **Flemish red-brown**, is a style of **sour ale** brewed in **West Flanders, Belgium**.



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.

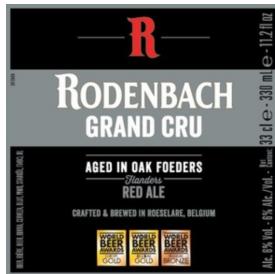
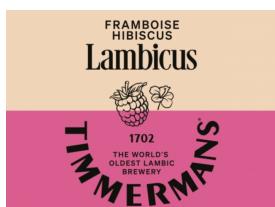
Duvel ferments for the first time in tanks at 20 to 26°C. The brewer uses his own culture for this. The original yeast strain, which Victor Moortgat himself selected in the 1920's, originates from Scotland. After maturing in storage tanks in which the beer is cooled down to -2°C, the drink is ready for 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.



2nd Half - Fruit, Flower, Vinegar, Oak, Light & Dark

4% ABV.

Our Framboise Hibiscus is an authentic, yet bold fruity beer, crafted with traditional barrel-aged lambic and 100% natural raspberries, delicately spiced up with hibiscus.



6% ABV.

This is an aged Belgian red ale, which is 'ripened quietly in oak barrels for two years', according to the label. It has an extremely pungent aroma of rich grapey fruit, with acidic notes, very much like a slightly sour red wine or possibly a gueuze. In the mouth it is slightly sweet, extremely acidic and fruity, with grapes and even cherries discernible, and very lively. Despite the sweetness it is not at all cloying, even thin, with little or no trace of malt. Finish is sharp and fruity.



8% ABV.

Named Cinq Cents in 75 cl (25.4 fl.oz.) bottles, this beer, with its typical golden color, slightly hazy appearance and fine head, is especially characterized by its aroma which results from an agreeable combination of fresh hops and yeast.

It was first brewed by the monks of Chimay at Scourmont Abbey in 1966.

Above all it is the fruity notes of muscat and raisins that give this beer a particularly attractive aroma.



10% ABV.

Zundert 10 Trappist is a quadrupel with a slightly spicy touch that characterizes our beers. This Trappist beer is a deep red-brown color, with a beautiful, light beige foam head. The scent gives hints of dried southern fruits, sultry herbs, licorice and a little chocolate. The taste is full and soft, balanced by a nice hop bitterness. The Zundert spiciness subtly returns in the aftertaste.



3rd Half - Food & Fresh Beers

4.8% ABV.

Corsendonk Blanche, a refreshing thirst-quenching white beer, is brewed with the finest ingredients in the Belgian Ardennes and filled with unfiltered. It has fruity aromas, a subtle coriander fragrance mixed with notes of orange. These herbs are easy on the palate and make the Corsendonk Blanche a soft and refreshing beer.



6.5% ABV.

Seef beer is an historical Belgian cloudy blond beer from Antwerp. It dates back to the 17th century (and is probably even older), making it one of the oldest existing beers of Belgium. It was the most popular beer of the Antwerp region, so popular that a part of Antwerp was even named after the beer. (Seefhoek) With the disappearance of the smaller craft breweries (due to big industrial competition and WWI), the beer and the recipe were lost. After a search that took over 3 years, the recipe was recovered, and rebrewed using the original ingredients barley, wheat, oats and buckwheat, Belgian Hops and historic yeast....

9% ABV.

The gnomes of Fairyland may be little, but they have big, very big, personalities. HOUBLON CHOUFFE matches their impish spirits. All gnomes, with their innate good taste, are in full agreement about HOUBLON CHOUFFE, which is flavoured by three different types of hops. This India Pale Ale is appreciated for its pronounced bitterness combined with the fruity tones of traditional Achouffe beers: it softens the strongest of characters.

