

BELGIAN STRONG DARK



10% 38 IBU

SELECT BELGIAN
DRAFT & BOTTLE

YOU DON'T HAVE TO SPEAK FLEMISH TO APPRECIATE THE BOLD, COMPLEX FLAVORS OF FIG DIPPED IN DARK CHOCOLATE, RIPE FRUIT AND TOFFEE IN PFRIEM BELGIAN STRONG DARK. EITHER WAY, OP UW GEZONDHEID!

INGREDIENTS

MALT

Gambrinus Canadian Pilsner,
Pale Chocolate, Black Malt,
Simpsons DRC

HOPS

Tettnang, Perle, Huell Melon

YEAST

Belgian Ale

SPECIAL INGREDIENTS

Belgian Dark Candi Sugar

TASTING NOTES

Dense off-white foam on top of a dark russet body with hues crimson red. Aromas of fig, stewed cherries, and a touch of clove. Full, rich, creamy flavors of ripe bananas, chocolate covered figs, and ripe plums fill the mouth. The palate is left smooth with a touch of warmth, with a lifting bitterness.



FIG, DARK CHOCOLATE,
RIPE FRUIT

HISTORY

The Trappist brewing tradition dates back to the mid 6th century where monks would brew and sell beer to support their Monastic way of life and give to their community. This tradition has carried on for centuries and still lives in Belgium. The Belgian Trappist brewers are known for brewing a light beer, a medium-strength darker beer, a light colored strong beer, and a strong dark beer. The Belgian Strong Dark is a rich, complex, slightly sweet, and a fruit forward beer. This beer is brewed with a pilsner malt base, Dark Belgian Candi Sugar, and highly aromatic yeast. The Dark Candi Sugar is made from caramelized beet juice; the flavors from the sugar and the fermentation give these beers their unique and wonderful flavors. These beers are normally bottled and go through a secondary fermentation; this gives it a high level of carbonation and complexity. Other breweries in Belgium brew this style of beer under "Abbey style", but only true Trappist breweries are allowed to put the official "Authentic Trappist Product" brand on their beer. Both Abbey and Trappist Belgian Strong Darks are powerful and complex beers that highlight flavors of ripe fruit, chocolate, and figs.

FOOD PAIRINGS

Gamey red meats, ox tail, and lamb. Goose, squab, wood pigeon and duck, especially braised duck leg, and duck confit. Steak, braised short ribs, beef stew such as carbonnade flamande. Foie gras, sweetbreads, rich sauces, rabbit stew with prunes. Sausages, especially those made of venison, wild boar, or lamb.