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Hash the World **HARRIER** MAGAZINE *Special Edition*



Brussels Beer Odyssey Guide to Belgian Beers



Special Edition

HARRIER
MAGAZINE

Brussels Beer Odyssey

A collection of articles that were published in Harrier Magazine.

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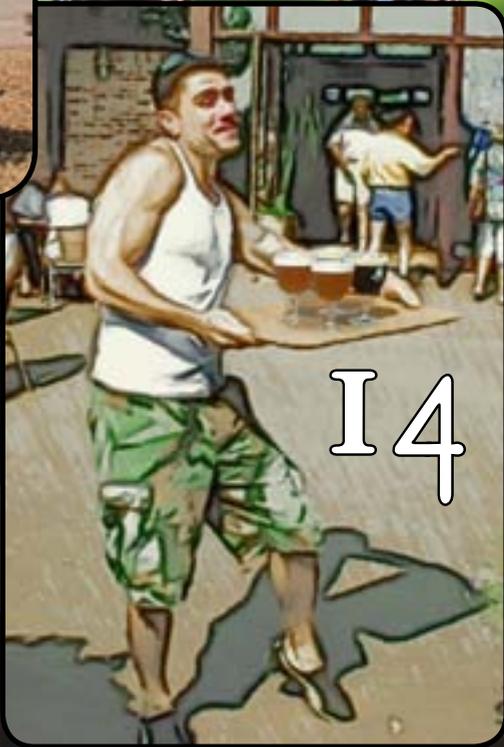
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BRUSSELS 2014
Welcome to Beer Paradise !

by Julie "Yark Sucker" Burgess
Photos by APW & The Winter Studio

Belgium is a rather small country with a population of 10 million people. It is split into two parts: Flanders, where they speak Flemish, similar to Dutch, and Wallonia, birthplace of Higgins, where they speak French (There is also a small section of German speakers.). Brussels is a combination of all of the Belgian cultures, plus it is one of the most international cities in the world. With 27% of its population originating from countries other than Belgium, it is truly the capital of Europe. Don't be confused with the long names on the street signs, as they are in 2 languages, French and Flemish.

Welcome to Brussels!
Almost 3000 hashers will be descending on the European capital at the end of this month for Brussels 2014, a Beer Odyssey. Higgins and the committee are working non-stop to bring the hash world a one of a kind event, with a variety of Belgian Beer, European wine, International cuisine, and of course, trails in the forests, cities and countryside. There will be 27,000 litres of beer in the form of tankers and cans. The countdown has begun! The following is some information from locals that will help the reader enjoy Brussels and the Beer Odyssey to its fullest.



WELCOME TO BRUSSELS!

BRUXEL



GRAND PLACE

Brussels dates back to the 13th century, and much of it was virtually untouched by war. The Grand Place is probably the most impressive town square in Europe, if not the world. **Visit Brussels** is an excellent guide to the city. Check out their top 10 attractions: <http://visitbrussels.be>. Brussels is a warm and welcoming city, yet beware of pickpockets.



Public transport is the fastest and least expensive means of travel. In Brussels, there is a wide network of trains, metros, trams and buses. Brussels is a small city, so travel times are short. There are 3 trains per hour from the airport to Central Station. For a schedule: www.belgianrail.be. For traveling within Brussels, the STIB website provides maps and schedules of various public transport options: www.stib-mivb.be. METRO Central Station is in the proximity of the old town. Departures for the Red Dress Run, Saturday trails and Sunday trails will be from METRO Merode. Tour & Taxi, the nighttime venue and Friday registration location, is a 10-15 minute walk from METRO Yzer. There is little reason to take a Taxi, yet all Taxis have taxi meters. One only has to ensure they are running.

Brussels 2014 will be an Ecofriendly or green event. Beer cans and water bottles are recyclable. On the runs, bottles can be refilled with large water jugs. As part of the goody bag, a 0.4 litre mug is supplied for use during the weekend in lieu of disposable plastic cups. The caterer prepares the meals with local products. The plates and cutlery are biodegradable. Public Transport is utilized as much as possible for the Saturday and Sunday runs. The dance floor is even green (in colour) to stay with the theme. The Brussels 2014 Brewery, Haacht, organically purifies the waste water from the brewing process, and the resulting sediment is used by local farmers to improve their soil quality. Haacht has installed solar panels to produce 30,000 kW-h of clean energy every year.

*WOLLIVE PARK -
ONE OF THE RUN SITES*



*VILLERS LA VILLE -
ONE OF THE RUN SITES*



BELGIAN BEER EXPERIENCE CHECK LIST

BEER MANIA: WWW.BEERMANIA.BE

MALTING POT: WWW.MALTINGPOT.BE

DELIRIUM CAFÉ: WWW.DELIRIUMCAFE.BE

A LA BÉCASSE: WWW.ALABECASSE.COM

RESTOBIÈRES (BEER RESTAURANT): WWW.RESTOBIERES.EU

MOEDER LAMBIC (2 PUBS): WWW.MOEDERLAMBIC.COM

BIER CIRCUS: WWW.BIER-CIRCUS.BE

MONK: WWW.MONK.BE

MANNEKEN PIS: WWW.MANNEKEN-PIS.BE

POECHENELLEKELDER: WWW.POECHENELLEKELDER.BE

LE SOLEIL, RUE DU MARCHÉ AU CHARBON 86

LA PORTE NOIRE: WWW.LAPORTENOIRE.BE

LA FLEUR EN PAPIER DORE: WWW.LAFLEURENPAPIERDORE.BE

VIA VIA TRAVELER'S CAFÉ: WWW.MICROMARCHE.BE

NOSTRE DAMES, IMPASSE DES CADEAUX

AU BON VIEUX TEMPS, IMPASSE SAINT-NICOLAS

TOON: WWW.TOONE.BE



FAMOUS DELIRIUM CAFE

After the party, the Brussels 2014 committee has arranged Hash Busses to take hashers from Tour & Taxi to their hotels or to central Brussels, for the hard core partiers. A Brussels Hasher Map is available online which shows all the points of interest, including hotels, pubs, venues and Hash Bus drop off points. Look for the blue "M" signs on the map to locate the metros: <http://goo.gl/maps/r4Xb3>

Every year in the summer, the city of Brussels sets up the Brussels Beach www.brusselbad.be/ or <http://www.brussels.be/artdet.cfm/4239> on the quay or docks. The atmosphere is festive, and it is located very close to the venue. From the METRO Yser, walk toward



the venue, but don't cross the canal. The beach is impossible to miss. If you happen upon the Brussels Beach before the venue is open, enjoy a cocktail or a beer on the quay.

Are you hungry and looking for a romantic dinner or simply an evening escape from the hash? Brussels is well known for fabulous restaurants, satisfying a variety of tastes and providing cuisine from all continents. Check out www.visitbrussels.be or www.resto.be for restaurant choices. Whatever you choose, make sure to avoid tourist streets like Rue des Bouchers and Rue Grétry. The restaurateurs lure tourists in a friendly manner, yet provide an impersonal overall experience and subpar food quality. The food is still OK, it is just not up to the high standards of a Brussels dining experience. Note that many of the good restaurants are small family establishments, and the family takes a summer holiday in either July or August, and most restaurants are normally closed one day per week to give the staff a break. It is recommended to ensure the restaurant is open, and even better, to make a reservation.

The most important information for hashers is where to find a beer. Many of the hotels are positioned around Place Luxembourg, where there are several pubs with outdoor seating. Instead of having one hash pub, Brussels 2014 will have a square full of hash pubs. Select the pub with a free table and other hashers will join. Close to Tour & Taxi, there is Via Via Traveler's Café. Here you can also sit outside and enjoy some special local Brussels beers. The Delirium Café, which is now more of a Delirium City, is a must see, yet only go there during the day. At night, it becomes a madhouse.



**ED "KEBAB" DREW,
FOOD AND BEVERAGE
MANAGER**



**BRUSSELS 2014
COMMITTEE ENJOYS
POST MEETING BEERS**

For the evening, move on to the Little Delirium, located across the Grand Place on Rue aux Fromages, which is better known as Pitta Street. Hungry hashers can have a Pitta and a decent selection of Belgian beer. To taste the famous Belgian Frites (Fries), Maison Antoine on Place Jordan is known as the best frite stand in town. You can sit at one of the adjacent pubs and enjoy the Belgian Frites with a beer. All of the pubs already mentioned in this article are shown on the Brussels Hasher Map (link above). If you are an overachiever and are into searching for a wider selection of Belgian beers and even more interesting pubs, check out the Belgian Beer Experience Check List. See if you can find them all and have a beer. UPDATE: There will be Belgian Beer University sessions at Tour & Taxi, organized by Belgian Beer Discovery <http://www.belgianbeerdiscovery.com>. Further details will be included in Higgins' daily info mails.

IMPORTANT SECURITY ANNOUNCEMENT:

One can find a Belgian beer with a taste for everyone. The good news is that it tastes great, and the not so good news is that there is a high alcohol content with a large variety of ingredients. To avoid a hangover, most locals will pick a beer du jour and stick to it all evening. Since visitors will want to sample many different beers in their short stay, to avoid or minimize hangovers, one must remember to "DRINK MORE WATER". Higgins and Yark Sucker recommend that one cleanses his palette by drinking a glass of water between every beer. There will be water coolers available around

the venue and water bottles in the beer vans. Hashers can either listen to experienced Belgian Beer drinkers, or they can learn the hard way. No worries, you won't be the first!



On On to Brussels 2014!

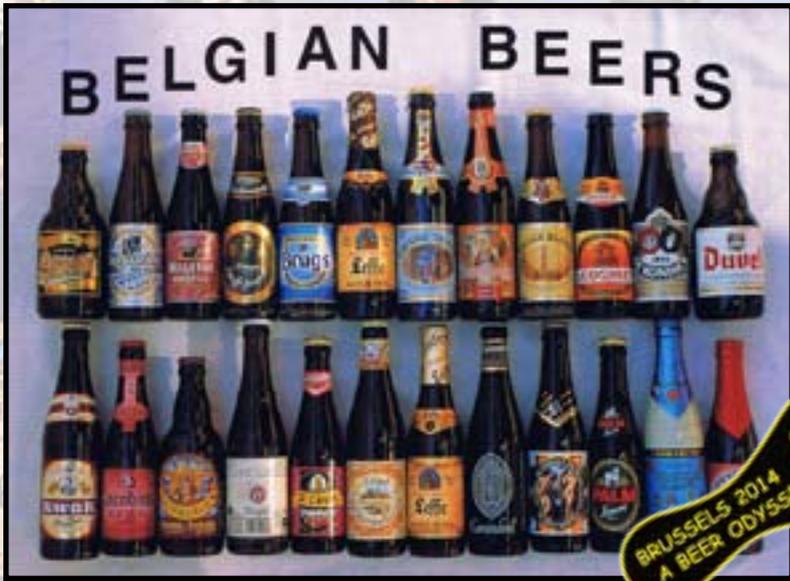
BRUSSELS 2014
A BEER ODYSSEY

www.brussels2014.net

BRUSSELS 2014
Welcome to Beer Paradise !



ROAD KILL OFFERS THE FAMOUS TRAPPIST WESTVLETEREN AT THE ABBEY ST. SIXTUS



Belgian Beer Guide to Brussels 2014, A Beer Odyssey

By Larry "Big Bore" Maxwell & Julie "Yark Sucker" Burgess

Belgian Beer is known to many as the nectar of the gods! Belgians say this literally since beer was originally brewed in the Middle Ages by monks throughout Belgium. The monastic tradition is still celebrated today as there are six Trappist and countless Abbey Beers still in production today in Belgium. A guide to Belgian beer would be simple if they were to conveniently fall into neat style classifications, yet they do not. They don't just range from mild to heavy in body, light to dark in color, bitterly hopped to nearly unhopped, sweet to sour, and so forth, but rather can involve some fascinating combinations of characteristics. There is a choice of almost 200 breweries, ranging from international giants to quaint microbreweries set in the rustic Belgian countryside.



The wide variation is due partly to Belgian brewers' liberal use of ingredients such as dark sugar, fruit, spices and a large variety of yeast. However, the beer traditionalist would be pleased to know that the characteristics and aromas reminiscent of spices and fruit are mainly attributed to the yeast rather than the addition of actual spices and fruit. Some Belgian beers even rely on natural yeast, which is flying through the air, for its fermentation.

Fortunately, there is a method for a beginner to start to grasp on the world of Belgian beer. Allow this four part article in Harrier Magazine to be your guide for the upcoming Brussels 2014, A Beer Odyssey. Let's start with a quirky fact about Belgium. The Belgians add a level of difficulty to the beer, the multiple languages. There are 3 official languages in Belgium, yet we will focus on the two main languages, Flemish (similar to Dutch) and French. Flemish is spoken in Flanders in the north, and French is spoken in Wallonia, to the south. To complicate matters, both languages can be heard in Brussels, along with a special mixture of the languages called Brusseleer. Some beers are named in French, others in Flemish and still others in both languages.

For the Beer 101 course, one should first discuss the Lager. Belgium brews a selection of lagers like Stella Artois, which

CHOICES AT THE ABBAYE D' AULNE



is known around the world. Lagers are defined by being fermented from the bottom of the tank. The lagers in Belgium are brewed using Pilsner yeast, which makes them sparkle more than average lager. On a hot summer July afternoon in Brussels, one can beat the heat by enjoying a refreshing Primus from the Haacht Brewery. Haacht is the lucky Brewery to pour the beer at the Beer Odyssey this summer.



In Belgium, ales, which are fermented at the top of the tank, are the norm. The Trappist Monks were the first coin the terms blonde and brown (brune in French and bruin in Flemish) when referring to their ales.

Blondes Have More Variety of Fun...

Blonde beer is available in all ABV strengths from 6 to 12%. They range from light and refreshing, moving on to complex and flavourful, and topping the range with potent and strong golden ales. The light Tongerlo Blonde ale at ABV 6% will be served at the Beer Odyssey. Other lighter blondes include those from Affligem and Rulles.

Yet, the Brunettes can be dark and mysterious....

The darkest of Belgian Beers are referred to as dark or brown ales, Scotch Ale and stouts. These will be covered in a later chapter of this guide. However, the majority of the brown ales are termed as the warm and hearty dubbels.



In fact, many of the Belgian beers can be categorized as a dubbel or triple. There are also quadruples, yet these are not as common. This categorization is based on the number of fermentations and colour. A dubbel is fermented twice and then bottled under pressure. It is normally dark in color

IF IT IS HOLLOW, YOU CAN DRINK FROM IT!



and moderately strong at 6 to 7.5% alcohol by volume (ABV). These beers are mysterious, rich and deep, often with the taste of roasted malt. A dubbel is a mouthful, or a sandwich in a glass. Some dubbels have an almost chocolate or even a spéculos character. Some beer aficionados detect fruity notes and raisins. The Tongerlo Bruin will be served at the Beer Odyssey. Both Tongerlo blonde and bruin beers are considered Abby Beers, although no longer brewed by the monks.

The Tripel is golden or blonde in colour. There are three fermentations, with the final fermentation occurring in the bottle. These beers may be light in colour, yet at 7-10% ABV, they are normally even stronger than the brown beers. A Tripel is sometimes subtly spiced, or very hoppy with a slight fruitiness. Some spices are described as coriander, sage and peppercorn. There could also be a subtle taste of honey.

*SIX POTTY
DOWN DOWN*



*HANDS FREE DRINKING
ON THE BELGIAN TRAIN*



In the 3 next articles, we will review:

- Trappist and Abbey Beers
- Lambic, Fruit, Faro and Wheat Beers
- All other beer types

After gaining the knowledge from Harrier Magazine, sit back, pop open a Belgian Beer, discuss it with authority and most of all, ENJOY.



THE PREMIER BEERS OF BELGIUM

Welcome to the Land of Trappists

By Larry "Big Bore" Maxwell
& Julie "Yark Sucker" Burgess
Some Photos by Alan Winter



When in Brussels for the Beer Odyssey, one will have the opportunity to taste the most renowned of all Belgian beers, the Trappists. Regardless of whether one believes they are the best beers in the world, they hold a certain undeniable mystique. The image of a monk hovering over a brewing kettle is often what comes to mind when someone mentions Belgian beer. The monks began brewing in the middle ages. During the brewing process, any potential infections in the water are removed. Since water in the middle ages was a health risk, beer became the drink of choice. The monks used the proceeds from the beer to support the monastery operations. During the French revolution these beer havens around France and modern day Belgium were disbanded and brewing ceased. In 1836, soon after Belgium became an independent country, Westmalle was the first abbey to recommence brewing.

BRUSSELS 2014
Welcome to Beer Paradise !



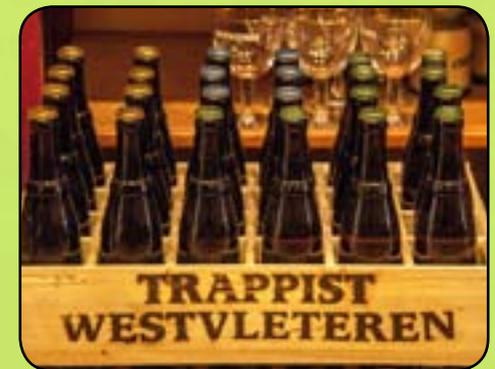
The term “abbey beer” or “abbey-style beer” can refer to any beer originally associated with a religious order. Most abbey beers are moderately high in alcohol, full-bodied, slightly sweet, with notes of fruit and spice, available in brown, blonde, dubbel and tripel. They are intended to be sipped from a chalice-shaped glass. All Trappist beers are Abbey beers, yet not all Abbey Beers qualify as a Trappist.

What is Trappist beer? It is any beer made, meaning at least the first fermentation, inside a Cistercian Trappist abbey and by or under the supervision of the monastery community. The majority of the proceeds must be utilized for charitable purposes. Although the beers they brew are in many ways similar, some are quite distinct. Trappist beers are rarely found on draft and they undergo natural carbonation in the bottle. Here is the beer checklist for a heavenly tasty visit to Belgium. The holy six Trappist breweries in Belgium are Westmalle, Westvleteren, Chimay, Rochefort, Orval and Achel. Drink these special brews with care, as most of them range between 8 and 10% by volume (ABV).

Westmalle: Westmalle is the largest Trappist brewery and is said to have coined the terms dubbel and tripel. Two Westmalle beers are available: Westmalle Dubbel (7.3% ABV) and Westmalle Tripel (9.6% ABV). One can, in fact, find the dubbel on tap throughout Brussels.



Westvleteren: Westvleteren has cultivated the most mystique of any Belgian beer by limiting production and distribution. A crate of beer can only be purchased by visiting the drive-through window at the abbey, pending prior appointment by phone months ahead. Another option to taste their beers is to take a pilgrimage for some peaceful contemplation at the adjacent café, In De Vrede (At Peace). Does one believe that anything so difficult to acquire must be the best? Westvleteren 12 has often been voted the best beer in the world by various beer rating websites. While it's tempting to think this way, keep an open mind, decide for yourself and enjoy. The complexity of their beers is not achieved by exotic or expensive ingredients, yet the time the monks allow for each step of the brewing process. The Westvleteren 8 and 12 both age well like a fine wine. There are presently three beers available: the dark and flavorful Westvleteren 8, (8.3% ABV); Westvleteren 12, a dark barley wine (10.2% ABV); and Westvleteren Blonde, a full pale ale (5.6% ABV).



Rochefort: Rochefort has an impressive 400-year brewing history. The commercial operation is still in the hands of the monks. Like Westvleteren, Rochefort is not exported and it ages well. Rochefort presently produces three beers: Rochefort 6 (7.8% ABV); Rochefort 8 (9.2% ABV); and Rochefort 10 (11.3% ABV). The three beers share the characteristics of being somewhat sweet, yet strong, with a faint coriander note.



Achel: The Achel monastery is literally on the border with the Netherlands, yet the brewing facilities are on the Belgian side. The modern brewery only began production in 1998, having taken a hiatus since the First World War. Achel presently produces three blonde beers and three bruin (brown) beers, each at 5, 8 and 9.5 % ABV. The 9.5% blonde is the newest, as it has only been brewed since 2010. The sweet and spicy 9.5% brown beer is the most famous.



Orval: With roots dating back to the 11th century, it may come as a surprise that Orval only began brewing its now-famous beer in the 1930s. This was the time of Art Deco in Belgium, and the designs of Orval's beer glass and the shapely bottle reflect this. Orval is the only Amber Trappist; however, Orval's most important distinction among the Trappists is the use of the wild yeast *Brettanomyces*, which contributes an earthy aroma and flavor reminiscent of a freshly plowed field. Most beer lovers are not indifferent about Orval. Whether you love it or hate it, one will not confuse Orval with any other Trappist beer. Demand currently outruns production capacity so this one can be hard to find.



Chimay: Chimay has been the most industrious in exporting their beer around the world. Chimay presently produces three beers: their first beer, Chimay Red (7% ABV) a dubbel; Chimay White (8%), a tripel and widely available on draft; and Chimay Blue (9% ABV), a dark strong winter beer.



A row of beer bottles on a bar counter. From left to right, the visible bottles are Chimay (white label with red border), Piraat (yellow label with a sailboat), and Maredsous (gold label with a red border). The bottles are slightly out of focus in the background.

Some of the more widely available and recommended, non-Trappist, abbey beers include: Grimbergen, Ciney, St. Feuillien, Affligem, Maredsous, St. Bernardus, Tripel Karmeliet, Corsendonk, and Tongerlo, the last of which will be served at the Brussels 2014 venue. In recent years, since it is popular to drink beer made by monks, some breweries' marketing teams have been known to stretch the definition of "Abbey". All beers mentioned in this article have some real history and ties with the religious orders.

TIP: For a brown beer Yark Sucker recommends the 8° versions of Rochefort and Westvleteren, if one is lucky enough to find it. For a blond beer, try the Tripel Karmeliet on tap.

The next edition will focus on the Lambic and fruit beers. Also stay tuned for a list of recommended beer shops and bars where one can buy and taste the beers recommended in this series of articles for Harrier Magazine.

BRUSSELS BEER ODYSSEY 2014 UPDATE

Now that most hashers have a registration and a hotel room, the venue is secure and almost all trails are recce'd, the Brussels 2014 - A Beer Odyssey Team is currently focusing on the creative, fun and frivolous parts of the weekend. The bands are performing for us. Hash Groups are pitching their skits. The caterers are providing food for us to taste. Committees are working on the decor of the venue. Haberdashery is being designed. We are searching the local wine distributors and supermarkets for a selection of wines from the various wine regions of Europe. The brewery is determining just the right beer containers for the event, lining up the tankers, pumping systems and refrigerated lorries to serve more than 25,000 Liters of beer.

The theme for Saturday night party will be Comic Strips & Cartoon Characters. Belgium is famous for its cartoons, including Tin Tin and the Smurfs. In Brussels, comic characters are part of everyday life, and we are not only talking about eccentric hashers. There is a comic strip museum and a comic strip trail which leads one across Brussels, gazing upwards, discovering the likeable characters painted in giant format on nearly 50 city gables. Start planning your costume today!

VISITORS GUIDE TO BELGIAN BEER III

Lambic and Fruit Beer



There is a certain romance associated with Lambic folklore of Belgium. Producing the Lambic based beers is not only a process, it is an art form steeped in history. The Lambic region is in the Senne River Valley on the edge of Brussels, with a landscape of rolling hills, forests and the perennial blue bells which sweep forest floor in a carpet of blue for 2 weeks in April. Some of the famous Lambic towns include Sint-Pieters-Leeuw, Alesburg, Dworp and Beersel.

by Larry Maxwell & Julie Burgess
photos by Alan Winter

“Sour” and “acidic” are the words that spring to mind when Lambic, or Lambiek in Flemish, is mentioned. The Lambic unique sour character is the result of spontaneous fermentation by wild yeasts and bacteria. Today many brewers carefully propagate and control the various strains of yeast that go into a Lambic; however, a few breweries still use the traditional 16th century method of opening the windows and allowing whatever is floating in the Brussels air come to live and reproduce in their beer. Lambic is not brewed in the summer months due to the increase in undesirable bacteria in the air. The Lambic peculiarities don’t stop there. Rather than using fresh hops, brewers use aged hops. Old hops have lost the bitterness and have a conservation quality.



BEZOEKERSCENTRUM BEERSEL
De Lambiek

BRUSSELS 2014

Welcome to Beer Paradise !

Lambics contain 30% wheat and 70% barley. It is pale in color and sometimes slightly cloudy due in part to the use of unmalted wheat. The step of the brewing process known as “mashing” converts starches into fermentable sugars. For most beers, it is not desirable to leave starch unconverted, yet for Lambic brewing, some residual starch is deemed useful for feeding the wild microorganisms. The Lambic is typically aged in oak casks where the microorganisms from the oak give the beer a citrus, musky or sherry flavor. After 3 years, it can be called Oude (old) Lambiek. Sometimes the locals break out the Lambic after 6-8 months. This is called Jong (young) Lambiek. Where can you find this magical beer?



Café de Kluis, specializing in Lambic Beers



Beersel Castle in the heart of the Lambic Countryside

- Brasserie Cantillon produces excellent traditional lip-puckeringly tart pure Lambic. One can taste all the Cantillon products in the brasserie café not too far from Brussels Gare du Midi: <http://www.cantillon.be/>
- One can continue to Purgatory to taste de Cam Lambic from the cask (van 't vat). Cafe In 't Vagevuur, meaning purgatory in Flemish, is on the road from Sint-Pieters-Leeuw to Vlezenbeek.
- Deep in the Senne River Valley in a village called Dworp (village in Flemish) one can visit Café in de Welcome, where an 88 year old woman named Lisa has been serving Lambics with care for the last 60 years. Be there early as she closes at 6 pm.
- Don't miss the Alsemberg Lambic Visitors Centre <http://www.toerismebeersel.be/>

In addition to pure, unadulterated Lambic, Lambics are blended to produce three other varieties:

FARO:

Lambics from the cask are typically flat. Faro is a Lambic with some effervescence. To produce Faro, sugar is added to start fermentation again. It is best to have Faro on tap. One can find Lindemans Faro in Brussels at the Poechenellekelder just across from the Manneken Piss. <http://www.poechenellekelder.be/>

GUEZE:

Some consider Gueze to be the pinnacle of Lambic. Served from a champagne bottle with a cork, it is a complex blend of approximately 3 Lambics, old and young. As blending is an art, the brewers can have long discussions concerning the blending formula. Bottling is typically done by hand. A splash of sugar is added to spark another fermentation in the bottle. Gueze is aged, and some of the best vintage Gueze can be consumed 7-20 years after brewing.

The most famous Guezes include:

- Boon Oude Gueze & Gueze Mariage Parfait
- 3 Fonteynen Oude Gueze
- Cantillon Lou Pepe Gueze
- Girardin Gueze Black Label
- Hanssens Artisanaale Oude Gueze
- Oud Beersel Oude Gueze

ONE CAN SEE THAT A TYPICAL EXPIRATION DATE ON A BOTTLE OF GUEZE IS AUGUST 2030.

There is a long tradition of Gueze production. Gueze Moriau was brewed in Sint-Pieters-Leeuw since 1880. The art of blending was passed down for generations. Recently, the daughter who inherited Moriau, decided that she did not want to make the beer anymore, so she sold the rights to Boon, a reputable Gueze producer. In order to keep her family heritage alive, she first made sure that Boon was producing the beer according to the family recipe. One can taste Gueze Moriau just down the street from the old brewery at Rink No. 30, in the Café T' Gemakske (meaning relaxation in Flemish).





fruit provides a deep red natural coloring. Fruit Lambics can also be blended. Like Gueze, a splash of sugar is added to spark another fermentation in the bottle. Other fruits that have been blended with Lambics are apricot, black current, peach, strawberries, grapes and apples.

Some of the best Fruit Lambics are from the same companies who also make the best Gueze:

- 3 Fonteinen Oude Kriek
- Cantillon Louis Pepe Kriek and Framboise
- Oud Beersel Oude Kriek
- Lindemans Cuvée René Grand Cru
- Boon Oude Kriek & Kriek Mariage Parfait

FRUIT LAMBIC:

Imagine a barrel of fresh black “Schaerbeekse” cherries. Named after a commune in the Brussels region, these are the most famous fruit which were blended with Lambic to produce kriek (cherry) beer. The cherries are steeped for 6 months in casks of Lambic. Hearty fruits like cherry and raspberry (framboos in Flemish, framboise in French) have short seasons and in the past, farmers needed to sell off their excess produce.

During the steeping, some sugars from the fruit are fermented. Fruit flavors are absorbed to enrich the taste, blending well with the acidity and tartness of the Lambic. The

TIPS from Yark Sucker:

All the above mentioned beers have an acquired taste. Start with Oude Boon or Lindemans Kriek, which can be widely found on tap and in the bottle at pubs around Brussels. These are the less sour alternatives.

To ease oneself into Lambic beers, one can add a bit of sugar. The locals even do it from time to time. They use an instrument called a stoempel to crush the sugar in the glass. Open your mind to the Lambics, and you will be rewarded.

COMMERCIAL FRUIT BEERS:

On a hot summer day, a fruit beer can be refreshing. For the ladies who do not like the taste of beer, the fruit beers are a good alternative. One can find them in almost every pub in Brussels.

Mort Subite, meaning Sudden Death in English, is an Art Deco pub in Brussels which produces a line of commercial fruit beer. One can taste them on tap, enjoy the original décor and have a light meal. <http://www.alamortsubite.com/>

There are various methods for blending commercial fruit beers. Lambic producers combine Lambic, process water from Lambic production, additional sugar and fruit. Some excellent kriek beers are Timmermans, Paeleman, Liefman, de Ranke and Verhaeghe.

Other breweries use a Belgian white wheat beer for blending the fruit. There are a few standouts. Silly produces a grapefruit beer called "Pink Killer" and Steenberge produces Brussel Framboos.





*OUDE LAMBIEK DE GAM ON TAP
AT A PUB CALLED "PURGATORY"*



www.brussels2014.net



*PICK A WINDOW IS HOLDING
THE WORLD IN HER HANDS AT
BEER MANIA IN BRUSSELS
BEER MANIA WEBSITE:
WWW.BEERMANIA.BE*

A Visitor's Guide to Belgian Beer: Haacht Brewery & Special Beers

by Julie "Yark Sucker" Burgess
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Photos by Alan Winter

Haacht Brewery:

Haacht is the Brussels 2014, A Beer Odyssey Brewery. Located in the village of Haacht, it is the largest family owned brewery in Belgium, brewing since 1898, and now producing 7,200 Hectolitres per year. At the evening venue, Primus, a pilsner, similar to Stella Artois, yet better, will be served from a 5,000 litre tanker. There will be a second truck containing 9 tanks with 1,000 litres each. In an earlier article, we mentioned the Tongerlo Blond and Brown Abbey beers. These, along with White by Mystic and Charles V Ruby Red will be served in 1,000 litre tanks. On Sunday, there will be a beer university where, if one is sober enough, beer lovers may be able to find the other beers that Haacht has to offer.

As Brussels 2014, A Beer Odyssey is an environmentally friendly weekend, Haacht is a good fit. The waste water from the brewing process is organically purified, and the resulting sediment is used by local farmers to improve their soil quality. Haacht has installed solar panels to produce 30,000 kW-h of clean energy every year.



White Beer (*Biere Blanche, Witbier*)

A refreshing beer to drink on a warm summer day (of which there are all too few in Belgium), white beer is characterized by a cloudy white appearance that results from a generous proportion of unmalted wheat or oats. Typically, the white beers contain 30-40% wheat. White beers may also be flavored with coriander and Curaçao orange peel. White beers are low to moderate in alcohol (roughly 5% ABV) and have little hop bitterness. For centuries, white



beer of one type or another was brewed in various Belgian regions, especially around the city of Leuven, but had largely disappeared by the 1950s or 1960s. In 1966, Pierre Celis decided to revive the style at his brewery in Hoegaarden, buying De Kluis Brewery). Although Celis sold the brewery to what is now brewing giant A-B InBev, Celis went on to gain fame in America by founding Celis Brewing in Austin, Texas, a pioneer in America's craft beer scene. Hoegaarden remains synonymous with the Belgian White Beer style. Other examples you might run across include Wittekerke, St. Bernardus Witbier, Silly Titje and Blanche de Namur.

Some brewers use the white beer as a base and add fruit. A couple good examples of beers which are refreshing without being too sweet are Brussel Framboos (Raspberry) and Silly Pink Killer made from grapefruit.

Saison

A saison is essentially what much of the brewing world outside of Belgium would categorize as simply “an ale,” except that Belgian saisons benefit from the unique character of the local yeasts. For this reason, saisons can vary considerably in flavor and aroma amongst the Belgian breweries. However, a common characteristic is mild to moderate tartness, although typically not as sour as a Lambic. Saisons, like other ales, were traditionally brewed in the winter, to be consumed in summer. Saisons are sometimes considered a sub-category of “farmhouse ale.” Examples include Saison Dupont, Fantôme and Saison de Silly. Ales that are often grouped in with Saisons include De Koninck and Palm Speciale.

Oak Aged Ales

Imagine a brown or reddish brown beer that has been carefully aged for 2 years, normally in a wooden cask, until wild yeasts and bacteria have given it a mildly sour zing and a deep, fruity aroma like sherry or port. Like Lambics, the Oak Aged Beers are blended before bottling. They are called either Flemish Red or Oud Bruin, and it is a treat not to be missed. Examples include Rodenbach, Duchesse de Bourgogne, Liefman’s Old Brown, Cuvé des Jacobins and Triporteur Belgian Oak. One can taste the Charles V Ruby Red at the Beer Odyssey.



Barley Wine

Barley wine is produced with a mixture of beer and wine yeasts. The traditional brewer's yeasts normally die at the Barley Wine strengths of 10-12% ABV, whilst wine yeast is too slow to ferment a strong beer. Barley wines have a deep grain taste with a hint of sweetness. Examples include Westvleteren 12, St. Bernadus 12. Malheur and Deus are beers that use the Méthode Champenoise.

Beer with hints of Spice

Some beers can achieve a spicy taste from yeast that a brewer has spent years cultivating or it can adopt the taste via some added spices. The following are some interesting Belgian Beers with hints of spice or other interesting flavours. Gauoise has a deep color, with hints of coriander. De Graal Gember masters the flavours of ginger and citrus. Bar Bar slides down the throat nicely with a deep, yet not overly sweet taste of honey.

IPA / Hop Beers

Driving through Flanders, one might notice the fields of Belgian hops, which are galled the green gold. They are grown with care on family owned farms. Some of the famous IPA's are Hopus and Poperings Hommelbier. Poperinge is the home of the Hop Museum and the Belgian Hops Fest, which is held every third year. The next edition is in September 2014. The Hop beers are catching on. Quality brewers are now producing beers like Kasteel Hoppy and Duvel Tripel Hop. There are some less known brewers who are producing very nice beers, e.g. Vliegende Paard Prearis IPA and Hopscheppers from the Antwerp region.



For the advanced Belgian Beer University Student.

Bars:

Beer Mania: www.beermania.be

Délices & Caprices: www.the-belgian-beer-tasting-shop.be

Malting Pot: www.maltingpot.be

Delirium Café: www.deliriumcafe.be (only during the day!!!)

Shops:

Beer Planet: www.beerplanet.eu/

Biertempel: <http://www.beeradocate.com/beer/profile/4176/>





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Photos by APW & The Winter Studio
& Simon "Great Balls of Fire" Pittson

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