

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

BELGIAN STRONG DARK

10% 38 IBUs

DESCRIPTION

Fig, Dark Chocolate, Ripe Fruit

Belgians say “Op uw gezondheid” when toasting, but you don’t have to speak Flemish to appreciate the bold, complex flavors of fig dipped in dark chocolate, ripe fruit and toffee in this immense ale. Op uw gezondheid!

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 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 Dark are powerful and complex beers that highlight flavors of ripe fruit, chocolate, and figs.



SELECT SEMI-ANNUAL BOTTLE | ANNUAL DRAFT



KEY INGREDIENTS

MALT | Gambrinus Canadian Pilsner, Carafa III

HOPS | Tettnang, Perle, Styrian Golding Celeia

SUGAR | Belgian Dark Candi Sugar

YEAST | Belgian Ale

TASTING NOTES

Dense off-white foam on top of a dark russet body with hues of 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 tongue is left smooth with a touch of warmth and lifting bitterness.

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, and beef stew such as carbonnade flamande. Foie gras, sweetbreads, rich sauces, and rabbit stew with prunes. Sausages, especially those made of venison, wild boar or lamb.