

# BELGIAN STRONG BLONDE



7.5% 30 IBU

SELECT SEMI-ANNUAL BOTTLE  
ANNUAL DRAFT

FLEMISH ETIQUETTE IMPLORES YOU TO WAIT AND SEE IF YOUR HOST OFFERS A TOAST BEFORE SIPPING YOUR DRINK. WHERE HIS BELGIAN STRONG BLONDE IS CONCERNED PFRIEM SEES THINGS DIFFERENTLY. WAITING TO TASTE A PERFECT HARMONY OF STRENGTH AND ELEGANCE, WHILE SNIFFING ITS PEAR AND CLOVE BOUQUET IS LIKE TORTURE. CLEAN MALTINESS, INVIGORATING EFFERVESCENCE AND JUST ENOUGH BITTERNESS WAIT FOR NO ONE.

## HISTORY

Living in the Abbey brewing tradition, lies a sect of beer known as the Belgian Strong Blondes and Strong Golden Ales. These beers are seductive, powerful, and deceptive. Known for being bright and snappy like a Pilsner, but complex like a Tripel, the Strong Blondes live in the 6.5%-7.5% range, while the Strong Golden makes its way up to 8.5%. These beers are dry, slightly fruity, spicy, and have a soft pear flavor. When bottle conditioned they are bright and sparkly like Champagne and the foam bursts in your mouth as you sip.



## TASTING NOTES

Bright blonde topped with pillowy white foam. Aromas of light clove, pear, and apricot. Flavors of sweet and spice melding, with a touch of tangerine. Finishes with an assertive bitterness, prickly carbonation, while leaving the mouth dry and clean.

## FOOD PAIRINGS

Great with salty and fatty hors d'oeuvres such as prosciutto, jamon serrano and gravlax. Great with pastas such as capellini alla cecca, spaghetti agli e olio, and gnocchi con pesto di Levanto. Delicate fish with a squeeze of lemon or simply prepared fatter fish: sardines, fresh anchovies and Spanish mackerel. Bitter and hearty greens such as Belgian endives, terviso, and radicchio. Raw oysters, steamed clams, and of course mussels and frites.

## INGREDIENTS

### MALT

Gambrinus Canadian Pilsner, Carafoam, Acidulated

### HOPS

Tettnang, Perle, Styrian Golding Celeia, Czech Saaz

### YEAST

Belgian Ale

### SUGAR

Candi Sugar

PEAR, CLOVE, ELEGANT