OUD BRUIN KRIEK

9.3% 6 IBU

BARREL AGED LIMITED

OUR NOD TO THIS BELGIAN CLASSIC IS A STUDY IN BALANCE—SWEET AND TART, BOLD AND LIGHT ON THE TONGUE. OBK IS BARREL-AGED FOR THREE YEARS, WITH RICH NOTES OF RASPBERRY, FIG AND LEATHER, WHICH LINGER LONG ENOUGH TO CONTEMPLATE POPPING ANOTHER.

INGREDIENTS

MALT

Gambrinus Canadian Pilsner, Cara Munich, Cara Aroma, Carafa III, Cara Foam, Acidulated

HOPS

Aged Czech Saaz

YEAST

Belgian Ale, Brettanomyces, Lactic Bacterial Culture

WOOD

French Oak barrels and French Oak Foudres

FRUIT

Organic Bing, Van and Royal Anne Cherries

CHERRY CRISP, TAMARIND, CINNAMON, PROFOUND

HISTORY

Oud Bruin and Flanders Red are known as the Burgundies of Belgium. These styles of beer once ruled Flanders, and are brewed using large amounts of Munich and caramel malts with traditional brewing methods. The beer is then aged in large wooden barrels, vats, and Foudres, and inoculated with wild yeast and lactic acid-producing bacteria. Over the course of it's aging, which can last as long as two years, the beer takes on its characteristic acidity, along with oak flavor and color. Sherry and passion fruit notes develop and deepen as oxygen slowly seeps in through the wood. The individual barrels are blended together. The resulting blends are light-bodied and zesty, with complex fruity and earthy aromatics, malt caramel and sweetness balanced with refreshing acidity. The result is a wonderful blend of sweet and sour flavors. Oud Bruins are full, rich, complex, jammy, and yet light on the tongue. This East Flanders inspired beer is slightly stronger and more robust than its West Flanders neighbor; Flanders Red.

pFriem Oud Bruin Kriek begins with our version of the storied style. True to form, it was aged in French Oak Foudres (originally used for aging Bordeaux in France) for two years. Next, we filled two-turn Pinot Noir barrels from our friends at Domaine Serene in the Willamette Valley, and allowed the beer to age for yet another year. When the cherries ripened last Spring, we removed the beer from barrels and introduced 4 lbs. of Van, Bing and Royal Anne's per gallon. This kicked off a new fermentation which reached dryness six months later. Finally, we removed the fruit and sparked a final fermentation with champagne yeast in the package. The result is the rich, bold, elegant beverage before you.

TASTING NOTES

Pours a rich mahogany with pinot noir foam. Complex aromas of crushed cherries, vanilla, dates, plum and strawberry rhubarb crisp waft invitingly. Notes of cigar, old fashioned, tamarind and tiramisu drift into a cognac and cherry pie finish.

FOOD PAIRINGS

Oily and buttery seafood is a great match for these sweet and tart ales; lobster, shrimp, sautéed monkfish, Dungeness crab, and king salmon. Obvious choices include Flemish style mussels and frites and beef carbonnade flamamde. Other heartier items such as rich pork dishes, boar, and duck go great with the beer's acidity and sweetness. Full-flavored cream sauces and sour cherry sauces sing with the beers of Flanders

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