

# BELGIAN CHRISTMAS ALE



8.0% 30 IBU

SELECT NOV-DEC SEASONAL  
DRAFT & BOTTLE

IN BELGIUM, OLD ST. NICK DELIVERS A BUNDLE OF STICKS TO THOSE WHO HAVE BEHAVED BADLY THROUGHOUT THE YEAR. JUST TO BE SAFE, WE SUGGEST FOREGOING COOKIES AND LEAVING SANTA A PFRIEM BELGIAN CHRISTMAS ALE. BREWED WITH CORIANDER IN A RICH, DUBBEL BASE, ITS TOFFEE AROMAS AND HINTS OF FRESH, RIPE ORANGE WILL LEAVE A MILK-CHOCOLATY VELVET COAT ON SANTA'S TONGUE AND GUARANTEE THAT YOU WON'T BE GETTING STICKS THIS YEAR.

## INGREDIENTS

### MALT

Gambrinus Canadian Pilsner

### HOPS

German Perle

### YEAST

Belgian Ale

### SUGAR

Belgian Dark Candi Sugar

### FRESH SPICES

Coriander



## TASTING NOTES

Deep ruby red, with dark undertones, while supporting a thick off-white foam. Toffee aromas dance with fresh ripe orange. Creamy milk chocolate covers the tongue, but is lifted by zesty lemon. Velvet coats the mouth at the finish while saying “so smooth”.

## FOOD PAIRINGS

Stewed meats, Duck, Root Vegetables, Hearty Salads, and Chocolate.

## HISTORY

Brewed in honor of the Christmas season, these strong Belgian beers are intended for Holiday cheer. Robust and rich, this beer is balanced by gentle hopping while being accentuated with spices added to the boil. These Abbey inspired beers are complex and creamy and are to be shared with family and friends.

CREAMY MILK CHOCOLATE, RIPE  
ORANGE, SO SMOOTH!