

PFRIEM + KEEPER COFFEE BELGAIN STRONG DARK



INGREDIENTS

MALT

Gambrinus Pilsner, Dingemans Pilsner, Pale Chocolate, Black Malt, Simpsons DRC

HOPS

Tettnang, Perle, Cashmere

YEAST

Belgain Ale

ADJUNCT

Belgain Dark Candi Sugar, Coffee, Orange Peel

TASTING NOTES

Dense off-white foam on top of a dark russet body with hues crimson red. Aromas notes of coffee, fig, baker's chocolate and an integrated orange spice. Full, rich, creamy flavors of ripe bananas, graham crackers, and chocolate covered coffee beans to fill the mouth. The palate is left smooth with a touch of warmth, with a 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, beef stew such as carbonnade flamande. Foie gras, sweetbreads, rich sauces, rabbit stew with prunes. Sausages, especially those made of venison, wild boar, or lamb.

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

To celebrate the grand opening of our second tasting room in Milwaukie, Oregon, pFriem Family Brewers joined forces with new neighbors and friends at Keeper Coffee for a fun twist on the classic style. After a clean fermentation of our traditional Belgian Strong Dark this beer was recirculated on a coffee bean from Antonio Medina in Guatemala and roasted to a medium-dark level by White Label Coffee Club. In addition, paying homage to Keeper Coffees pastry mastery, we also included orange peels to help harmonize the flavors. Expect notes of coffee, graham cracker, baker's chocolate and an integrated orange spice.



COFFEE, BAKERS CHOCOLATE,
ORANGE PEEL