

CAMRA North Hertfordshire
2012 Hitchin Beer Festival
Foreign Beers

Foreign Draught Beers

Cazeau <i>Farmyard aroma with hops and elderflower.</i>	Saison Pils	5.0%
Dupont <i>New beer, old recipe, from the Wallonian masters.</i>	Monk's Stout	5.2%
Ecaussinnes <i>A delicious alcoholic berry soup!</i>	Ultramour Fruits de Bois	5.0%
Ranke <i>Green hops in this 2011 special pale ale.</i>	Hop Harvest	6.5%
St Feuillien <i>Sweeter cherry beer, not quite a Kriek.</i>	Grisette Cerise	3.5%
Van Steenberge <i>A real lager, unpasteurised.</i>	Sparta Pils	5.0%

Foreign Bottled Beers

SAISON

We have a feature of "Saison" meaning literally "seasonal" in French speaking Wallonia although they are also brewed in Flanders. Saisons are generally low gravity (by Belgian standards) thirst quenching beers, traditionally brewed in winter and stored for farm workers in the summer months. Unlike some styles, there is no strict specification, they can be any colour, clear or hazy, but tend to be pale and well hopped.

A good Saison is a wake up call, like a splash of after-shave on your cheeks. The taste is hops tempered with wet straw and herbs. Excellent.

Lefebvre A lower strength but still tasty version	1900	4.0%
Ranke This is classic De Ranke — well-hopped, floral and dry	S/ de Dottignies	5.5%
Urthel A super hopped style-shifting beer, brewed with 20% wheat.	Saisonniere	6.0%

UNUSUAL STYLES

Senne This is a super hopped light ale representing a departure from Brussels tradition.	Taras Boulba	4.5%
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FRUIT BEER

We have a variety of low gravity fruit beers from Brussels brewery Huyghe. They are all below 4% and include the Floris brands Strawberry, Mango and Passion Fruit; Plus the refreshing Mongozo Coconut brewed with fair trade quinoa.

Huyghe	Floris Frais	3.6%
	Floris Passionfruit	3.6%
	Floris Mango	3.6%
	Mongozo Coconut	3.6%
Brewery Anker Raspberries dominate in this fruit beer.	Boucoulis	3.5%

LAMBIC, GUEUZE, KRIEK and FRAMBIOSE

A Lambic is a beer produced by spontaneous fermentation. The yeast is from the air, not added to the mash. A Gueuze is generally a blend of aged Lambic with younger beers. The taste at 'thirst' is like drinking vinegar through old socks, but has a strange reputation of growing on one's palette. Certainly a style to try. A Kriek is a Gueuze stepped in cherries, offering a delightful blend of sweet and sour, and then we have Framboise, substituting cherries with raspberries.

Boon	Kriek	4.0%
An excellent example of the style, not so sour		
Boon	Framboise	5.0%
Raspberry "pink champagne"		
Boon	Oude Gueuze	7.0%
Dryish but also smooth as a result of the strength		
Cantillon	Gueuze	5.0%
Highly accomplished, slightly sour and citrus bitter		
Cantillon	Broucsella Grand Cru 2007	5.0%
Fully fermented pure old lambic (may be an acquired taste!)		
Lindemans	Cuvee Rene Oude Gueuze	5.0%
Very dry authentic lambic blend		
Oude Beersel	Framboise	5.0%
Another pink bubbly of a beer.		
Oude Beersel	Oude Kriek	6.5%
Stronger version, cherries in Lambic.		
Oude Beersel	Oude Gueuze	6.0%
Long matured blended lambic.		

ABBEY STYLE DARK

Cazeau	Tournay Noire	7.6%
A favourite last year on draught, the only thing you cannot taste is alcohol.		
Ranke	Noire de Dottignies	9.0%
Complex dark malts with bitter sweet finish.		
Anker	Gouden Caralus classic	8.5%
Multi award winning, hints of licorice.		
Achel	Bruin	8.0%
From a genuine Trappist brewery rebuilt after war damage with help from the Trappist brewing community.		
St Bernardus	Abbey 12	10.5%
Authentic trappist style, the taste of quality, not so the strength.		

ABBEY STYLE BLOND/E

It is blond in Flanders and blonde in Wallonia (so there).

Corsendonk	Agnes	7.5%
Bright and clear golden, deceptive strength.		
Achel	Blond	9.5%
Rich, golden mash and a hoppy finish.		
Cazeau	Tounai Blonde	6.7%
The 'Noire' has been so popular at our festivals we thought we must try this.		
Dupont	Moinette	8.5%
Legendry, very balanced strong golden nectar.		
Ranke	Guldenberg	8.5%
Another excellent, slightly more hopped triple.		

GERMANY

A selection of different styles.

Augustinian Famous true lager from Munich.	Helles lagerbier	5.2%
Schlosser From Dusseldorf, an aged brown ale with hints of orange peel and almonds.	Alt	4.8%
Kuppers The style of Cologne, very pale and clear with subtle hop aroma.	Kolsch	4.8%
Heller Trum From Bamberg, where the malt is smoked over beechwood. The mid-brown coloured brew is "lagered" for several months and remains live in the bottle.	Schelenkerla Rauchbier	5.1%
Heller Trum This stronger darker brew is based on malt smoked over oak, with plenty of f Hallertau hops added. The name "Schelenkerla" describes how you walk after drinking one too many!	Schelenkerla Eiche	8.0%