

Intro to Sour Beers

1809 Berliner Weisse

Professor Fritz Briem - GER

5% ABV. Year-round. Bottles, draft.

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Berliner Weisse

Berliner Weisse is a top-fermented, bottle conditioned wheat beer made with both traditional warm-fermenting yeasts and lactobacillus culture. They have a rapidly vanishing head and a clear, pale golden straw-coloured appearance. The taste is refreshing, tart, sour and acidic, with a lemony-citric fruit sharpness and almost no hop bitterness.

Served in wide bulbous stemmed glasses, tourists in Berlin will often order on as a "Berliner Weisse mit Schuss: Himbeere" or "Berliner Weisse mit Schuss: Waldmeister". These are syrups that are added to make the sourness more palatable. Himbeere is raspberry (red) and Waldmeister is woodruff (green).

Duchesse de Bourgogne

Brouwerij Verhaeghe - BEL

6% ABV. Year-round. Bottles, draft.

The traditional Flemish red ale. This refreshing ale is matured in oak casks; smooth with a rich texture and interplay of passion fruit, and chocolate, and a long, dry and acidic finish. After the first and secondary fermentation, the beer goes for maturation into the oak barrels for 18 months. The final product is a blend of younger 8 months old beer with 18 months old beer. The average age of the Duchesse de Bourgogne before being bottled is 12 months.

Flanders Red Ale

Flanders Reds are commonly referred to as the "red" beers of West Flanders. Belgian Red Beers are typically light-bodied brews with reddish-brown colors. They are infamous for their distinct sharp, fruity, sour and tart flavors which are created by special yeast strains. Very complex beers, they are produced under the age old tradition of long-term cask aging in oak, and the blending of young and old beers.

La Roja

Jolly Pumpkin - Dexter, MI

7.2% ABV. Year-round. Bottles, draft.

An artisan amber ale brewed in the Flanders tradition. Deep amber with earthy caramel, spice, and sour fruit notes developed through natural barrel aging. Unfiltered, unpasteurized and blended from barrels ranging in age from two to ten months.

American Wild Ale

Sometimes Belgian influenced, American Wild Ales are beers that are introduced to "wild" yeast or bacteria, such as: *Brettanomyces* (*Brettanomyces Bruxellensis*, *Brettanomyces Lambicus* or *Brettanomyces Anomolus*), *Pediococcus* or *Lactobacillus*. This introduction may occur from oak barrels that have been previously inoculated, pitched into the beer, or gained from various "sour mash" techniques. Regardless of which and how, these little creatures often leave a funky calling card that can be quite strange, interesting, pleasing to many, but also often deemed as undesirable by many.

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Petrus Aged Pale Ale

Brouwerij Bavik - BEL

7.3% ABV. Year-round. Bottles, draft.

This beer has an old gold to bronze color, rather than the burgundy more common in the breweries of West Flanders. This is the 'mother beer,' used in various quantities to blend with the other Petrus beers, and to give them their unique and very distinctive taste. Many beers have a long maturation, but this one has only 24-36 months in oak barrels. This mother beer is rather sour with a bite like the best Brut Champagnes. A connoisseur's delight!

Flanders Oud Bruin

Oud Bruins, not restricted to, but concentrated in Flanders, are light to medium-bodied, deep copper to brown in colour. They are extremely varied, characterized by a slight vinegar or lactic sourness and spiciness to smooth and sweet. A fruity-estery character is apparent with no hop flavor or aroma. Low to medium bitterness. Very small quantities of diacetyl are acceptable. Roasted malt character in aroma and flavor is acceptable, at low levels. Oak-like or woody characters may be pleasantly integrated into overall palate. Typically old and new Brown ales are blended, like Lambics.

Gueuze Cuvee Rene

Brouwerij Lindemans - BEL

5% ABV. Year-round. Bottles, draft.

An ancient beer style, Gueuze, or Geuze, (pronounced "GOO-za") is wild-fermented wheat beer that is made with only aged hops, and those in small quantities. Because gueuze is fermented by multiple strains of yeast, acting over an extended period, it is a testimony & tribute to the yeast strains of the Senne River Valley.

The brewers blend aged lambic and younger lambic, to taste, and refermentation occurs in the bottle after capping. It is highly coveted by gourmants in Belgium and in the US who lay it in their cellars, sometimes for years. Lindemans Cuvée René is authentic "Oude Geuze," every batch blended by hand. (Note - the French spelling is gueuze and the Dutch spelling is geuze.)

Gueuze

A traditional Belgian blend of young and old Lambics, which are then bottle after blending, then aged for 2-3 years to produce a dryer, fruitier and more intense style of Lambic. There is no hop character, some are filtered and force carbonated if not pasteurized as well. Some say that this is the more harsh lambic as the sourness is pretty intense.