

Brouwerij de Regenboog

Koningin Astridlaan 134, Assebroek-Brugge, 8310, Belgium

Brewery Description:

Brewery 'De Regenboog' is Dutch for rainbow. Johan Brandt, with a passion for excellent good beer, started this tiny artisanal brewery end of 1995. In the beginning he brewed only once a week with a capacity of 120 liters (1 barrel). By 1999 he started brewing twice a week with an increased capacity of 160 liters (1.5 barrels), meaning non stop brewing, bottling, washing bottles throughout the year. He is now looking for a bigger brewery where he can brew 700 liters (6 barrels) at a time and fill the bottles automatically. Johan Brandt, also a bee-keeper, started out with only one type of beer, a honey beer called 't Smisje. He now produces 6 permanent beers. For his fifth anniversary he introduced 'Vuuve' (Flemish for 'five'), a 5% strong wit beer.

Vuuve 5

■ Beer Collection
■ Keg Collection

The brewing process for Vuuve 5 starts in the morning when John Brandt crushes the malt and mixes it with warm water so the starch turns into sugar. Around Noon he separates the liquid from the wort. He brings this liquid to a boil, adds the hops, coriander, fresh organic orange peel and then lets everything cool down. Now the liquid is being pumped into a cylinderconical tank and the yeast is added. After a few days of primary fermentation Johan removes the yeast and lets the young beer rest for a few days before adding new yeast and candy sugar and filling the beer into bottles by hand. The secondary fermentation takes place in a warm room for one to two weeks and a few weeks later Vuuve is ready for consumption.

For Vuuve he uses 60% barley and 40% wheat malt, hops, coriander and fresh organic orange peel. Vuuve is fruity, spicy, citrusy and prickly on the palate with a long lingering finish of coriander and orange peel. Since Johan Brandt is an artisanal brewer and doesn't use any chemical products, every brew may be slightly different.



Tasting Notes

Appearance	Deep yellow color with little to no head.
Aroma	Sweet and citrusy aroma with notes of orange.
Flavor	Tart and sour interplay between the orange peel and coriander notes.
Finish	Dry finish, light body, good carbonation.

Suggested Food Pairings:

- Peppery Cheese (Monterrey, Pepper Jack)
- Poultry
- Fish and Seafood

Available Formats:

- 24 * 11.2 oz bottles
- 6 * 50.8 oz Magnum bottles
- Keg (please ask for availability)

Wostyntje

■ Beer Collection
■ Keg Collection

Kent Goldings hops is added at the beginning of the boil while Challenger hops, dark candy sugar and the crushed mustard seeds are added after about 50 min. into the boil. The addition of light candy sugar and fresh top-fermenting yeast to the bottle starts the secondary fermentation in the bottle. After three more weeks Wostyntje is ready to become part of your dinner. Wostyntje has a unique bitterish finish, which stems from the use of "Torhout's" mustard seeds. A small glass of "Torhout Mustard" is attached to each magnum bottle to give everyone an opportunity to compare the notes of mustard in the beer with the original "Torhout Mustard".



Product Details

Style	Mustard Ale
Alc./Vol.	7%
Malts	90% Pilsner, 10% Munich
Hops	Kent Goldings, Challenger
Spices	Dark and Light Candy Sugar, Crushed Mustard Seeds (Torhout Mustard)

Tasting Notes

Appearance	A hazy deep orange with short lived head.
Aroma	Spicy nose with notes of fruits such as apples and pears and slight hint of mustard.
Flavor	Sweet fruitiness up front which is later balanced by the slight bitterness from the mustard seeds.
Finish	Unique bitterish finish, resulting from the use of "Torhout's" mustard seeds.

Suggested Food Pairings:

- Salmon Dishes

Available Formats:

- 24 * 11.2 oz bottles
- 6 * 50.8 oz Magnum bottles
- Keg (please ask for availability)

't Smisje BBBourgondier

■ Beer Collection
■ Keg Collection

Lemon balm is a lemon extract and gives a citrusy note to the beer. As the BBBourgondier is very malty with a high sugar content, valerian is used as an experimental bittering agent in conjunction with hops to further balance the beer. Valerian is a popular herb used as a sedative to promote sleep and as a calimative agent. Valerian appears to affect the activity of the neurotransmitter GABA in the central nervous system, the target of most tranquilizers available.



Product Details

Style	Belgian Wit Beer with Fresh Organic Orange Peel
Alc./Vol.	5%
Malts	60% Barley, 40% Wheat
Hops	Kent Goldings, Challenger
Spices	Coriander, Fresh Organic Orange Peel

Legend

- Beer Collection
- Cider & Perry
- Keg Collection
- Sake & Yuzu Wine
- Real Ale Collection
- Mead
- Vintage Collection
- Spirits

Brouweij de Regenboog [Continued]

Koningin Astridlaan 134, Assebroek-Brugge, 8310, Belgium

able by prescription. It has commonly been prescribed as a cure-all in European countries for centuries.

Product Details

Style	Special Belgian Barley Wine
Alc./Vol.	12%
Malts	90% Pilsner, 10% Munich
Hops	Hallertauer, Challenger, Kent Goldings
Spices	Dark and Light Candy Sugar, Valerian, Lemon Balm

Tasting Notes

Appearance	Light brown and cloudy.
Aroma	Leafy, dense, some farmhouse quality flavor and body.
Flavor	Light bitterness, spicy clove, dense, minimal sweetness, noticeable alcohol presence.
Finish	Long finish, light bitterness, valeron evident.

Suggested Food Pairings:

- Buttery Cheese (Brie, Gouda, Havarti, Swiss)
- Smoked Meat

Available Formats:

- 24 * 11.2 oz bottles
- Keg (please ask for availability)

sacred to the Indo-Germanic peoples, perhaps because, as with oak, mistletoe grows on it. The Anglo-Saxon word for lime is lynd so place names beginning with lin or lynd, like Lincoln, indicate areas where limes used to grow. The tree grows from 15 to 40 metres high. It can regenerate itself from broken roots and fallen branches and was often coppiced. One coppice 'stool' circle is made of clones from an original central tree and they may be as old as 6000 years. By royal command, limes were planted along roadways so that the flowers could be harvested for use in local hospitals. Large amounts of flowers were used in World War two as a mild sedative. The flowers with the volatile oil farnesol perfume the whole neighbourhood; bees love them and you can hear the buzzing 40 metres away. The quality of the honey is excellent. The flowers are gathered in full bloom and dried quickly. The infusion (tea) acts on overheated, overactive and overexcited states of body and mind and is relaxing, calming, cooling and tonic. It can be used by itself or in combination with other herbs. An infusion can be added to make a relaxing bath.

Product Details

Style	Golden Ale Brewed with Lime Blossoms
Alc./Vol.	6%
Malts	Pilsner
Hops	Challenger
Spices	Dark and Light Candy Sugar, Lime-Blossoms (also known as Linden-Blossoms)
Org. Gravity	1062

Tasting Notes

Appearance	Pours a cloudy yellow with a white head.
Aroma	A citrusy nose with notes of lime.
Flavor	Acidic and light with a nice herbal note from the lime-blossoms.
Finish	Smooth and lasting finish.

Suggested Food Pairings:

- Thai Cuisine
- Cheese (Edam, Feta)
- Fish

Available Formats:

- 24 * 11.2 oz bottles
- Keg (please ask for availability)



't Smisje Kerst

- Beer Collection
- Keg Collection

Product Details

Style	Winter Seasonal
Alc./Vol.	12%
Malts	Barley, Wheat, Amber, Car-amunich
Hops	Hallertauer, Goldings
Spices	Dark Candy Sugar, Coriander, Grain de Paradise

Tasting Notes

Appearance	Dark reddish brown in color with a light brownish head.
Aroma	Aroma of chocolate, caramel, and estery notes of cherry, raisins, and warm apples.
Flavor	A combination of fruitiness and sourness. Notes of raisins, honey, and creamy malts lead to a warming finish.
Finish	Dry finish with a lingering malty aftertaste.

Suggested Food Pairings:

- Barbecue Cuisine
- Sharp Cheese (Blue, Cheddar, Gorgonzola)
- Grilled Meat

Available Formats:

- 24 * 11.2 oz bottles
- Keg (please ask for availability)

't Smisje Blond

- Beer Collection
- Keg Collection

This tree grows in the northern, temperate climates of Europe, Asia, and North America. Many medicinal species of linden exist, with *Tilia cordata* and *Tilia platyphyllos* generally being the most available and studied. Regardless of species, the flowers are used as medicine.

The amazing lime blossom tree has always been used in herbal medicine and witchcraft. It is recorded as being planted in the medicinal gardens of ancient Egypt. It was



Legend

Beer Collection	Cider & Perry
Keg Collection	Sake & Yuzu Wine
Real Ale Collection	Mead
Vintage Collection	Spirits

Brouweij de Regenboog [Continued]

Koningin Astridlaan 134, Assebroek-Brugge, 8310, Belgium



't Smisje Dubbel

■ Beer Collection

■ Keg Collection

Product Details

Style	Dubbel
Alc./Vol.	9%
Malts	Pilsner, Black, Caramalt
Hops	Challenger, Hallertauer
Spices	Honey, Fresh Real Dates, Dark and Light Candy Sugar
Org Gravity	1092

Tasting Notes

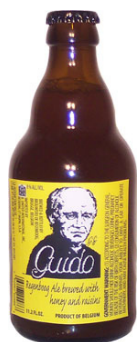
Appearance	Dark brown color with a small head.
Aroma	Sweet aroma of dates and sugars.
Flavor	Sweet and spicy flavors of dates and brown sugar, along with caramel malt.
Finish	Light spicy in the aftertaste along with lingering aroma of crush red dates and honey-ish undertones. Refreshing and light mouth feel.

Suggested Food Pairings:

- Buttery Cheese (Brie, Gouda, Havarti, Swiss, Gorgonzola)
- Chocolate
- Beef

Available Formats:

- 24 * 11.2 oz bottles
- Keg (please ask for availability)



Guido

■ Beer Collection

■ Keg Collection

Product Details

Style	Special Brew
Alc./Vol.	8%
Malts	Barley, Caramalt, Black
Hops	Hallertauer
Spices	Raisins, Honey, Dark and Light Candy Sugar.
Org Gravity	1071

Tasting Notes

Appearance	Creamy white big head.
Aroma	Intense aromas of caramel, honey, and raisins.
Flavor	Fruity/estery notes are very well balanced against its hoppy bitterness and sour-yeast character.
Finish	Complex notes of caramel, toffee, and chocolate on the palate combined with a pleasant tartness/sourness in the finish.

Suggested Food Pairings:

- BBQ Cuisine
- Sharp Cheese
- Grilled Meats

Available Formats:

- 24 * 11.2 oz bottles
- Keg (please ask for availability)

Catherine the Great Imperial Stout

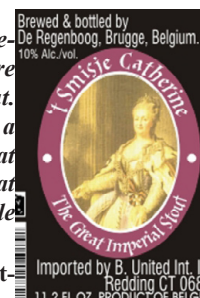
■ Beer Collection

■ Keg Collection

"Catherine the Great - Whoa! Very interesting. I think it wouldn't pass muster as "true to style" by any beer judge as the malt depth

and roastiness and especially color are not there for an Imperial Stout. That said, though it had a delightful smokiness that melded well with roast that was there. Very enjoyable but hard to classify."

- Ron Fischer of B. United International
[Tasting Notes]



Product Details

Style	Belgian Style Imperial Stout
Alc./Vol.	10%
Malts	Barley, Cara, Chocolate, Roasted Malt, Oats
Hops	Goldings, Challenger, Magnum

Tasting Notes

Appearance	Very dark brownish red in color.
Aroma	Lots of yeast and dark fruit in the nose, like raisins, plums and dates. Some spiciness there as well, common to dark Belgian beers. A bit of smokiness and roasted malt, but the dark fruits dominate. A powerful enticing nose.
Flavor	A delightful smokiness melded with roasted flavors.
Finish	Aftertaste is strong and has spiciness and a touch of bitter chocolate as well.

Suggested Food Pairings:

- Chocolate
- Grilled Meat
- Smoked Meat

Available Formats:

- 24 * 11.2 oz bottles
- Keg (please ask for availability)

Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits

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Portfolio of World Classic Ales & Lagers / Vintage Collection / Award Winning British Ales / Japanese Sakes / French Ciders / Meads

Brouweij de Regenboog [Continued]

Koningin Astridlaan 134, Assebroek-Brugge, 8310, Belgium

't Smisje Plus

- Beer Collection
- Keg Collection

"T'smisje Plus - Possibly my favorite of our drafts at Fest. Fruity, malty backbone with a very nice balance of hops. Cascade a nice balancer, not the star in the hop equation just works nicely. Not everyone agreed but IPA (especially from a Belgian producer) is quite interpretive and can vary significantly whether you are a hophead or not. Many non-hopheads that appreciate IPAs that are well-balanced."

- Ron Fischer of B. United International
[Tasting Notes]



Product Details

Style	Belgian Style IPA
Alc./Vol.	10%
Spices	Candy Sugar, Valerian, Lemon Balm
Malts	Barley
Hops	Goldings, Cascade, Amarillo

Tasting Notes

Appearance	Hazy orange color with a massive carbonated head.
Aroma	Nice malt aroma with some fruit aroma. Some alcohol is present in the nose but very little bitterness.
Flavor	Initially, bitter hop flavors that turns into sweet smooth slightly floral almost fruit like flavors.
Finish	Bitter flavors definitely linger in the after taste.

Suggested Food Pairings:

- Sharp Cheese (Cheddar, Blue, Gorgonzola)
- Sausages

Available Formats:

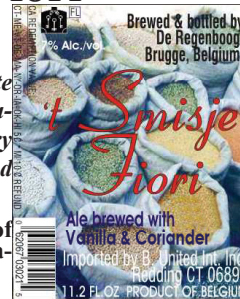
- 24 * 11.2 oz bottles
- Keg (please ask for availability)

't Smisje Fiori

- Beer Collection
- Keg Collection

"t Smisje Fiori - quite nice, poured reasonably bright. Very pleasantly dry and herbal."

- Ron Fischer of B. United International
[Tasting Notes]



Product Details

Style	Original Recipe
Alc./Vol.	10%
Spices	Vanilla, Coriander, Dark & White Candy Sugar
Malts	Pilsner, Caramel
Hops	Hallertauer, East Kent Goldings
Fermentation	Primary is one week. Secondary is two weeks.

Tasting Notes

Appearance	Blonde, reddish color topped with a huge, tight, and creamy beige head and leaving lacing on the glass.
Aroma	Pleasantly citric, orange hoppy with some spiciness as well as fruit estery.
Flavor	Initial taste is of bitterness, yeasty, spicy, and smoky. Followed with maltiness, caramel sweetness, citric hops. Great balance between the malts, hops, and yeast.
Finish	Clean finish.

Suggested Food Pairings:

- Salmon
- Aperitif

Available Formats:

- 24 * 11.2 oz bottles
- Keg (please ask for availability)

't Smisje Grande Reserva

- Beer Collection
- Keg Collection

't Smisje Kerst, matured in Michael Couvreur's whiskey barrels.



Product Details

Style	Kerst Matured in Whiskey Barrels
Alc./Vol.	11%
Malts	Barley, Wheat, Amber, Car-amunich
Hops	Hallertauer, Goldings
Spices	Dark Candy Sugar, Coriander, Grain de Paradise

Tasting Notes

Appearance	Nice deep cooper color with excellent carbonation and a nice head.
Aroma	Rich barrel aged aromas of whiskey, and oak. Nice rounded aged alcohol. Light cinnamon sugar notes, lightly sweet. Spices in the back with some of the coriander and grains of paradise.
Flavor	Rich flavours from fruit, woody hints of whisky.
Finish	Very warming with a slight alcohol burn and very soft whisky flavor.

Suggested Food Pairings:

- Barbecue Cuisine
- Sharp Cheese (Cheddar, Blue, Gorgonzola)
- Grilled Meat

Available Formats:

- 24 * 11.2 oz bottles
- Keg (please ask for availability)

Legend

Beer Collection	Cider & Perry
Keg Collection	Sake & Yuzu Wine
Real Ale Collection	Mead
Vintage Collection	Spirits

Brouweij de Regenboog [Continued]

Koningin Astridlaan 134, Assebroek-Brugge, 8310, Belgium

't Smisje Great Reserva

Beer Collection

Keg Collection



Product Details

Style	Catherine Imperial Stout Matured in Cognac Barrels
Alc./Vol.	10%

Tasting Notes

Appearance	Beer is dark amber that shows a lightly hazed, red color when held up to the light. The head is a tan color.
Aroma	Spicy and well carbonated peppery notes.
Flavor	Taste of cocoa and dark fruit. Brandy soaked raisin flavors, concentrated plum, and some complex fig notes seem to capture the fruit flavors.
Finish	A nice bit of acidic bitterness makes for a long, but pleasantly clean finish.

Suggested Food Pairings:

- Barbecue Cuisine
- Grilled Meat
- Sharp Cheese (Blue, Cheddar)

Available Formats:

- 24 * 11.2 oz bottles
- Keg (please ask for availability)

't Smisje Calva Reserva

Beer Collection

Keg Collection



Product Details

Style	Belgian Strong Ale Matured in Calvados Casks
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Product Details

Alc./Vol.	12%
Malts	Barley, Wheat, Vienna, Car-amalt
Hops	Hallertauer, Kent Goldings
Spices	Dark and White Candy Sugar, Coriander, Grain De Paradise

Tasting Notes

Appearance	Dark brown reddish color.
Aroma	Sweet and woody notes of raisins and sour cherries.
Flavor	Fruitiness with a hint of plums, raisins, and finishes with wooden tannins.
Finish	A slight tart sour finish.

Suggested Food Pairings:

- Buttery Cheese (Brie, Gouda, Havarti)
- Smoked Meat

Available Formats:

- 24 * 9.4 oz bottles
- Keg (please ask for availability)

't Smisje Speciale

Keg Collection

This beer is unlikely any other American pumpkin beer. Think of pumpkin as a fruit and this as a hefeweizen-ish. This is a different but exceptional beer.

Product Details

Style	Seasonal Pumpkin Ale
Alc./Vol.	7%

Tasting Notes

Appearance	Beautiful orange color with excellent white head.
Aroma	Aroma of sliced oranges and sweet cream.
Flavor	Smooth, with a yeast presence. Taste of fruit sweetness, orange, clove and pepper. Mild bitterness and dryness.
Finish	Smooth and dry.

Suggested Food Pairings:

- Thai Cuisine
- Cheese (Feta, Edam)
- Fish

Available Formats:

- Keg (please ask for availability)

't Smisje Sleedoorn

Keg Collection

Product Details

Style	Seasonal Sloe Berries Ale
Alc./Vol.	6%

Tasting Notes

Appearance	Clear, amber color with a small head.
Aroma	Berries and yeast are easily detectable.
Flavor	Mild tart berries, caramel, yeast spiciness, and a soft bitterness made up a mild flavored fruit ale.
Finish	Smooth from start to finish with a short berry and yeast aftertaste.

Suggested Food Pairings:

- Aperitif
- Dessert

Available Formats:

- Keg (please ask for availability)



Legend

Beer Collection	Cider & Perry
Keg Collection	Sake & Yuzu Wine
Real Ale Collection	Mead
Vintage Collection	Spirits