

Oerbier > De Dolle Brouwers > Esen, Belgium



Poperinge Golding hops in flowers and a special yeast which makes it a little tart, especially with aging. At the brewery we have excellent cellars which have a constant temperature of 8°C and allow Oerbier to age at its best. After a couple of years Oerbier tastes like it should have been blended with wine.

■ Beer Collection

Style: Fall

Seasonal

Alc./Vol.: 9.0%

Plato: 16.2

Flavor: Very dark with a sweetness that is offset by licorice tones

Aging: After a year or two of aging it develops a tart complexity.