

BROUWERIJ - BRASSERIE

OMER VANDER GHINSTE

1892

ENG

Brewery Omer Vander Ghinste.

Bieren Omer Vander Ghinste

It all started in 1892, when Remi Vander Ghinste bought a house with accompanying buildings from a brewer for his 23-year-old son, Omer. That same year, the first barrels of Ouden Tripel (now VanderGhinste Oud Bruin) rolled out across the cobblestones of Bellegem.

Omer delivered his beers by horse and cart in the region of Kortrijk. As brands didn't exist at that time, he gave the beers his own name: the "bieren Omer Vander Ghinste".

He married a brewer's daughter, Marguerite Vandamme, the granddaughter of Felix Verscheure, owner of Brasserie LeFort on the Plein in Kortrijk.

Thanks to this marriage, the little brewery's beers were discovered in the big city. He promoted them by placing stained-glass windows with the words "bieren Omer Vander Ghinste" in the front of pubs. As these windows were very expensive, it wasn't going to be possible to replace them with every new generation.

So they named their first-born son Omer, marking the beginning of a long tradition: every first-born son since has been called Omer.

During the First World War, Omer Vander Ghinste spent a short time on Rue des Jacobins in Paris. His time there gave him the idea to later use the name for one of his beers, Cuvée des Jacobins.



Omer Vander Ghinste I

Bockor

In 1930, the low fermentation tower that still stands on the Bellegem horizon was built. This tower was necessary for brewing the Pilsner (lager), which arrived from Czechoslovakia between the two world wars. The beer was successfully launched under the name Ghinst Pils. In 1938, the name was changed to Bockor, as it's known today: a contraction of the German word Bock (pilsner) and the French word Or (gold). In the following decades, Bockor became the brewery's most important beer, and in 1977, for commercial reasons, the name of the brewery was changed to Bockor Brewery.

Spontaneous Fermentation

Although the lagers are very popular, the Vander Ghinste family continues to brew beers using high and spontaneous fermentation.

To brew spontaneous fermentation beers, the wort is cooled in the coolship, on top of the brewery tower. During the cooling process, wild yeast and certain bacteria lodge in the wort. At about 20°C, the grafted wort is pumped into the oak barrels where it ferments and ripens for 18 months.

This beer is used as a base for other beers: VanderGhinste Oud Bruin, Gueuze Jacobins, Kriek Jacobins, Kriek Max and Rosé Max. Cuvée des Jacobins is a 100% spontaneous fermentation beer, matured for 18 months in oak casks.

The advance of the speciality beers

In 2008, a new top-fermented beer was born: OMER. Traditional Blond. This blond, top-fermented beer, fermented a second time in the bottle, is the result of 120 years of brewing tradition. The name refers to the origin of the brewery and the stained glasses. OMER. went on to win international prizes including the European Beer Star and the World Cup.

The brewery's other beers are also award-winners. At the World Beer Awards in 2011, Kriek Max was named the World's Best Kriek and in 2011, Bockor was chosen as Belgium's Best Pilsner.

In 2013, five years after the successful launch of OMER. Traditional Blond, a new beer was presented. Brasserie LeFort is a dark, complex top-fermented beer re-fermented in the bottle, with 8% ABV. This beer is brewed in honour of Felix Verscheure, founder of Brasserie LeFort in Kortrijk, who brewed dark beers between 1854 and 1911. Marguerite Vandamme, his granddaughter, inherited Brasserie LeFort, which merged with the brewery of Omer Vander Ghinste when the two married.



Marguerite Vandamme

To honour the five generations and 120 years of brewing tradition, the brewery was renamed Omer Vander Ghinste Brewery in 2014.

Omer Vander Ghinste brews quality beers according to authentic recipes, in a traditional way, but using modern techniques, and hopes to continue this story for many generations to come.



Fermentation methods

Omer Vander Ghinste Brewery brews beers using four fermentation methods, all under one roof. It is the only brewery in the world to do this. Each method has its own characteristics and results in a beer with a unique taste.

Top fermentation

This occurs at relatively high temperatures (15-25°C). After fermentation, the yeast stays on the top. High-fermenting yeasts produce more taste components such as esters and higher alcohols.

Top fermentation beers: OMER. Traditional Blond, LeFort and Tripel LeFort

Bottom fermentation

These fermentations occur at low temperatures (4-12°C), with the bottom-fermenting yeast sinking after fermentation. The complete fermentation takes about seven days. Bottom-fermenting yeast produces fewer taste components than top-fermenting yeast.

Bottom fermentation beers: Bockor, BLAUW export

Spontaneous fermentation

After boiling the wort, the brew is pumped into the open coolship where it is cooled by the ambient air. During the cooling process, wild yeast and certain bacteria lodge in the wort. At about 20°C, the grafted wort is pumped into the oak casks where it is slowly fermented and ripened for 18 months..

Spontaneous fermentation beers: Cuvée des Jacobins, Gueuze Jacobins, Kriek des Jacobins, Kriek Max, Rosé Max

Mixed fermentation

A combination of top and spontaneous fermentation beers in oak barrels. After both types of beer have undergone fermentation and maturing and have been approved by the brewing experts, they are mixed with each other according to a specific recipe. This ensures a perfect balance between the fruitiness and acidity of the beers.

Mixed fermentation beers: VanderGhinste Rood Bruin



BIEREN
OMER. VANDER
TRIPLE P



When Omer Vander Ghinste started the brewery in 1892, he had the lettering 'Bieren Omer Vander Ghinste' applied to the stained glass windows of the cafe fronts. Realizing that the replacement of these costly windows for each new generation was not an option, he chose to solve the issue in another way: from now on, the first-born son would be called 'Omer'. Today, the management and well-kept secrets are in the hands of Omer Jean Vander Ghinste. The hand-made windows are still to be seen on the streets and acts as inspiration for the look and the taste of OMER. Traditional Blond.



Ray Cokes: "This beer woke up my taste buds."

OMER. Traditional Blond is made from excellent summer malted barley and pure water. During the brewing process, sugars are released which later act as food for the yeast. In the cooking process, three types of hops from Germany, Slovenia and the Czech Republic are added, which give the beer its specific hoppy aroma and bitterness.

After boiling, the wort is cooled to the required temperature and grafted with the specific high-fermentation yeast. Fermentation occurs at about 20°C. This yeast provides the beer with its fruity, full-bodied character.

After the primary fermentation, the beer is stored close to freezing point. This period ensures the ripening of the beer and the subsidence of the yeast.

After this maturation process, the beer is filtered. Fresh yeast and sugar are added again, resulting in another fermentation once the beer has been bottled. This re-fermentation takes 15 days in rooms warmed to 25°C. Here the sugars are converted into alcohol and carbon dioxide, which makes for a good head when pouring.

Enjoy OMER. Traditional Blond by drinking it as fresh as possible. Store the bottles in a cool, dark room. More information on www.omer.be

Specifications

Alcohol: 8,0 % vol.
Pouring temp.: 6°C
Volume of bottle: 33cl
Fermentation: high





OMER. Traditional Blond is also served in stylish 75cl bottles, perfect for tastings and receptions. The 25cl tasting glasses are the perfect match for these bottles.

This concept is a delicious, classic alternative to sparkling wines, cava or champagne at your reception.

Of course, the concept is only complete if the waiting staff wear smart aprons and carry trays. Displaying these 75cl bottles in ice buckets will put the finishing touch to your reception.

Contact us for more information about OMER. receptions.

Specifications

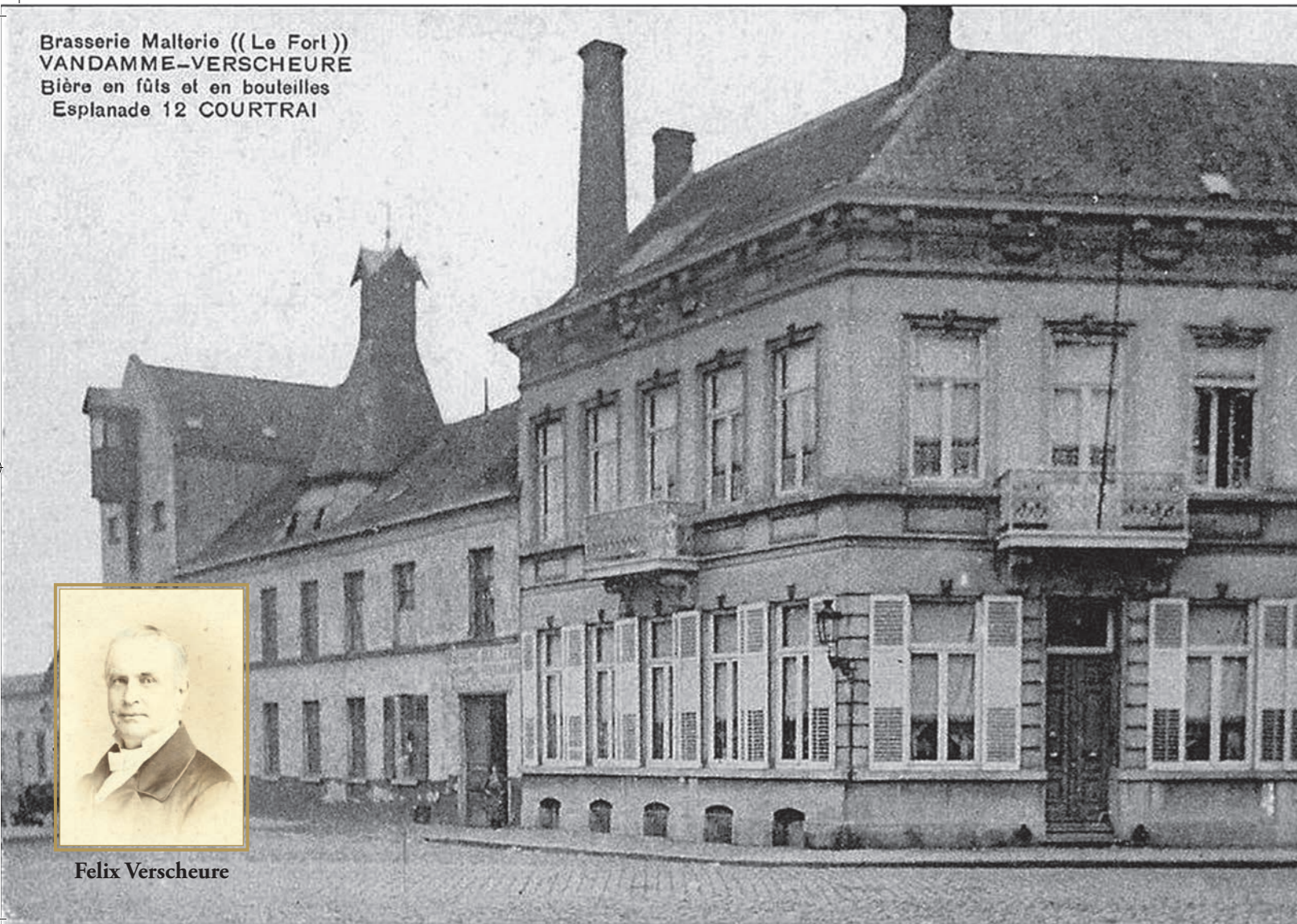
Alcohol: 8,0%vol.
Pouring temp.: 6°C
Volume of bottle: 75cl
Fermentation: high



Brasserie Malterie ((Le Fort))
VANDAMME-VERSCHEURE
Bière en fûts et en bouteilles
Esplanade 12 COURTRAI



Felix Verschure



Brasserie LeFort: “a rich history and tradition

When Felix Verschure started Brasserie LeFort back in 1854, Belgian pils (or Pilsner, a pale, straw-coloured lager) was still unheard of. That period was characterised by dark beers with a high alcohol content, and Brasserie LeFort was no exception. When Felix died in 1911, however, he had outlived both his children and his children-in-law. His granddaughter Marguerite Vandamme inherited Brasserie LeFort, which then merged with the brewery of her husband, Omer Van der Ghinste.

In both taste and the whole drinking experience, LeFort beer is an apt and authentic tribute to this Kortrijk-based brewer.

LeFort is a complex, dark beer, 9% ABV, with sweet, fruity and soft notes. The pale and roasted dark barley malts provide a perfect balance. Add to that the pleasant aroma of chocolate and caramel and the fruitiness of the top fermentation, and you experience a dark beer with a truly unique taste.

Specifications

Alcohol: 9%vol.
Pouring temp.: 6-8°C
Volume of bottle: 33cl, 75cl
Volume of barrel: 20l
Fermentation: high





Tripel LeFort: Rich and complex

Tripel LeFort is a golden blonde beer of 8.8% ABV and sets itself apart through its crisp, fruity aroma and beautifully rounded full avour. The top-fermenting yeast used for Tripel LeFort results in a beer with vanilla-clove aromas as well as a fruity taste of bananas and red apples.

Pleasant hints of citrus, lime and roses make this into a balanced beer that is intriguingly complex at the same time.

A beer with body... the full avour combined with the alcohol give you a warm feeling that slowly eases away.

Tripel LeFort won the gold medal for “Best Tripel Worldwide” on the European Beer Star Competition in 2016.



Specifications

Alcohol:	8,8%vol.
Pouring temp.:	6-8°C
Volume bottle:	33cl - 75 cl
Volume barrel:	20l
Fermentation:	high





“Bockor was crowned Belgium’s Best Lager”

Barley malt, corn grits, various fine types of hops and water are the ingredients for the lager wort. This wort, which is specific to Bockor, is sown with a low fermenting yeast just for the brewery.

After a fermentation process of about 10 days, where the typical taste of our lager is determined, the young beer is cooled to 0°C and then goes through a maturing period of at least three weeks. Bockor gets its golden colour and clearness from a double filtration.

Bockor lager has a beautiful, creamy foam when it is poured properly into a clean glass free from any grease. The aroma is a fresh note of malt combined with an attractive but restrained bitterness.

And it is there to be tasted: Bockor was crowned as the Best Lager of Belgium in 2011

Specifications

Alcohol: 5,2%vol.
Pouring temp.: 4-6°C
Volume of bottle: 25cl
Volume of barrel: 20l, 30l, 50l
Fermentation: low



HOW
BLAUW
CAN YOU
GO?



*“BLAUW is an export beer.
Perfect to cool down with after
a hard day’s work*

BLAUW is an export beer, a low-fermentation beer that was very popular during the 1950s. In this period of hard labour, it was eagerly drunk by blue-collar workers as it was produced in 33cl bottles.

BLAUW is only brewed with natural ingredients: water, barley malt, hops and yeast. As it has no preservatives, BLAUW has a limited shelf life and is best drunk as fresh as possible.

This beer has its own beautiful glass; however, authentic BLAUW drinkers choose to drink it straight from the bottle.

Specifications

Alcohol: 5,2%vol.
Pouring temp.: 4-6°C
Volume of bottle: 33cl
Fermentation: low



*“VanderGhinste is an authentic
“Flanders Red Ale” from 1892.”*

VanderGhinste Rood Bruin was originally called Ouden Tripel back in 1892, and it was the first beer that Omer Vander Ghinste brewed. It's a south-western Flemish red-brown mixed fermentation beer, which has been brewed in this region for more than a thousand years.

The basic ingredients for the VanderGhinste Rood Bruin are barley malt, wheat, caramel malt, hops and water. This produces a top fermentation beer.

When this beer is mixed with a spontaneous fermentation beer that is at least 18 months old and has been matured in oak barrels, called foeders, this specific south-western Flemish Red Ale is created.

The typical taste is characterised by a balance in the fruitiness of the high fermentation with the gentle acidity of the spontaneous fermentation beer. It has a refreshing and pronounced thirst-quenching after-taste.

A poster from the 1920s was the inspiration for the look and feel of the label.

Specifications

Type: Red-brown
Alcohol: 5,5%vol.
Pouring temp.: 4-6°C
Volume of bottle: 25cl
Volume of barrel: 20l
Fermentation: mixed





Bière des Jacobins

BRASSERIE OMER VANDERGHINSTE COURTRAI, TEL.356

*“Cuvée des Jacobins:
100% foeder beer, matured
for 18 months in oak casks.”*

Cuvée des Jacobins is a 100% foeder beer, an undiluted lambic that has been matured in oak casks for 18 months. The beer has a robust character but a very attractive and sophisticated content with an after-taste of vanilla, dried cherries and cocoa. This is a complex but very balanced acid beer.

The story

The name Jacobins refers to the Hospice Saint Jacques in Paris, the famous Dominican monastery that was built in 1218 to house pilgrims on their way to Compostela. Omer Vander Ghinste stayed there for a short time during the First World War, and while he was there, he had the idea to use the name for one of his beers. 125 years before, the French revolutionaries known as Jacobins got their name because they used to meet in this street after the French Revolution.

Specifications

Alcohol: 5,5%vol.
Pouring temp.: 4-6°C
Volume of bottle: 33cl
Volume of barrel: 20l
Fermentation: spontaneous





Kriek des Jacobins

This is a combination of 50% foeder beer and 50% young beer. The fruitiness of the aroma manifests itself clearly in the drinker's mouth. The Kriek Jacobins has a well-balanced, pleasant and slightly sweet flavour, which is best enjoyed when drunk out of its own balloon-shaped glass. An excellent thirst quencher, and perfect for drinking out on the terrace!

The basic ingredient of the Jacobins is a wort made of wheat and malted barley. This wort, which has been cooled on the cooling tun (see picture left), undergoes spontaneous fermentation in oak casks. During this fermentation, there is an important development in the flavour. After about 18 months to two years, a lambic is obtained.

Gueuze Jacobins

This lambic beer is diluted with a younger lambic to produce the Jacobins Gueuze. With its light amber colour and rounded sweet-sour flavour, it definitely appeals to real Gueuze lovers.

<i>Specifications</i>	<i>Kriek</i>	<i>Gueuze</i>
Type:	Kriek Lambic	Gueuze lambic
Alcohol:	4,5%vol.	5,5%vol.
Pouring temp.:	5-8°C	5-8°C
Volume of bottle:	25cl	25cl
Fermentation:	spontaneous	spontaneous





Delicious on ice



*“Kriek Max gives you
a fruitier taste than
any other kriek beer.”*

Kriek Max occupies a different position in the beer market to the traditional Kriek Jacobins, as it has a lower alcohol content of 3.2%. It contains no less than 25% cherries and therefore has a sweeter, even fuller flavour.

The Kriek Max is brewed using spontaneously fermented beer. The perfect combination of cherries, natural juices and natural aromas added to the basic beer ensures that this kriek has not only an excellent flavour but also a pleasant aroma.

The ‘max’ tag suggests maximum flavour, creating a clear product image. Its clear, dark red colour and very fruity character appeal to many consumers. Served in a tulip-shaped glass with an elegant stem, Kriek Max is the max for real kriek lovers.

At the World Beer Awards in 2011, Kriek Max was chosen as the World’s Best Kriek.

More information at www.kriekmax.be

Specifications

Type:	Cherry Beer
Alcohol:	3,5%vol.
Pouring temp.:	4°C
Volume of bottle:	25cl
Volume of barrel:	20l
Fermentation:	spontaneous





Rosé Max

Rosé Max (4,5% ABV) is based on wheat beer, composed of 70% malt and 30% wheat, and is enriched with natural raspberry juice and natural aromas.

After boiling the wort, this brew is pumped to the open coolship to cool down. The wort is matured in oak casks; after 18 months, it is mixed with young beer of high fermentation and natural fruit juices are added.

The beer has a clear, red colour. The refreshing and fruity flavour and the sweet raspberry aroma make you yearn for a long, hot summer!

Specificaties

Alcohol: 4,5%vol.
Pouring temp.: 4°C
Volume of bottle: 25cl
Volume of barrel: 20l
Fermentation: spontaneous



Visit our brewery!

Visits are possible from Monday to Saturday at 10am or 2pm.

The visit takes about two hours

- Welcome by the guide
- Tour of the brewery with visit to the brewery tower
- Tasting of our beers in the cosy pub
- Gift bag for every visitor

Book your tour at www.omervanderghinste.be

Note: the brewery is not accessible to people with walking difficulties, as there is a staircase with more than 100 steps in the brewery tower.

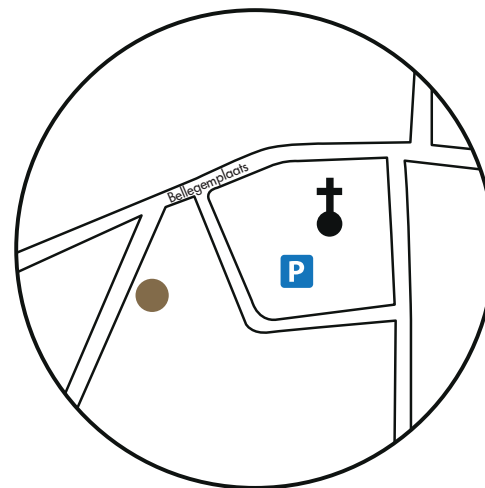
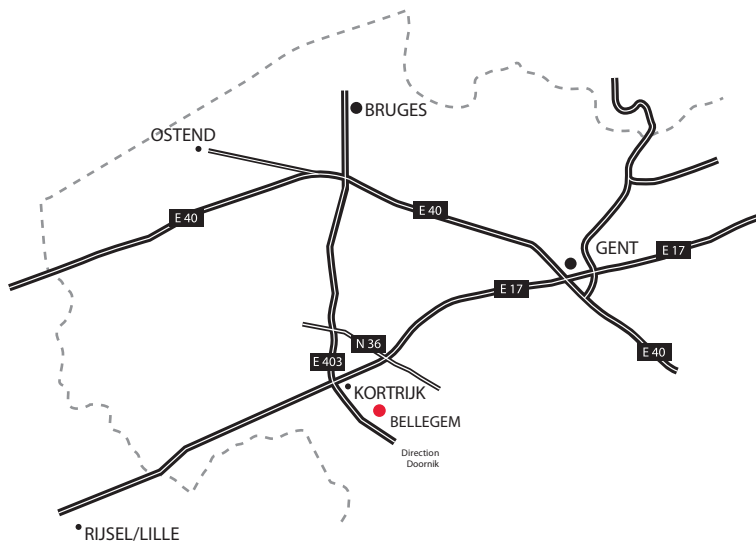
The Brett

The Brett visitor centre can be rented by associations and companies for press conferences, meetings, seminars etc.

Every day until 6pm, we are happy to welcome groups of 10 to 50 people. It is not suitable for private parties.

Audio-visual facilities: two large flat screens, screen with beamer, CD player, DVD player, microphone and internet connection. The client must provide a laptop.





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1892

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