

THE MAGIC OF BELGIAN BEER

THE BEER LOVER'S MAGAZINE - EDITION 2018



THE MAGIC OF
BELGIAN BEER IS
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FAMILY BREWERS



CORNET A beer with a long and rich history

Cornet is a full-bodied, top-fermented blonde beer (8.5° alc/vol) refermented in the bottle. It has a typical, full, warm taste and a unique vanilla undertone, achieved by adding oak shavings during the brewing process. Cornet is named after Theodoor Cornet, steward of 'Diepensteyn Castle'. He ordered brewery Den Hoorn to brew an exclusive beer for the Count of Steenhuffel / Maldeghem in honour of his ancestor Salomon de Maldeghem, a knight in the 11th century. This bit of history inspired the current brewers and the wood master to, once again, brew a beer using oak as a flavouring agent and ingredient.

The Cornet brewing process

The brewing and maturation process for Cornet lasts 7 weeks.

- After the brewing process, the beer is allowed to ferment for 1 week in the fermentation tanks.
- Fermentation is followed by a "warm" maturation process in oak, which last for 1 week. During this phase, toasted American oak shavings are added. Since this wood is still fresh, extra aromas are released.
- After 3 weeks of lagering at -1°C, the beer is bottled.
- After being bottled, the beer goes through 2 weeks of refermentation in the bottle.

Both the type of wood and the amount used are important for the taste. But also the toasting process, during which the wood is exposed to fire, helps determine the final taste. This use of wood, typical of Cornet, is very different from the process where beer is matured in wooden casks or large foeders. There the wooden casks allow for lactic acid fermentation in the beer.

Quality control at every stage of brewing and maturing guarantees consistent quality. However, it is up to our brewers' taste buds to decide when the beer has reached its specific flavour. That is an art in itself.

“**Beer sommelier Sofie Vanrafelghem:** "For this elegant and very blonde beer, time is the final ingredient. After the main fermentation, the

beer is aged for a few weeks on lightly-roasted American oak. This results in delicious vanilla and toffee accents, which perfectly complement the fruity and full-bodied flavour, merging into a warm and heady aftertaste."



“**Joachim Boudens, Host and sommelier, Restaurant Hertog Jan:** "At Hertog Jan, I really enjoy serving Cornet by Swinkels Family Brewers.

This blonde beer is very full-bodied, and its aftertaste is characterised by a lovely bitterness, a subtle hint of wood and a characteristic malt taste. Due to the thick foam layer, Cornet has a creamy look, which makes it the ideal partner for cheeses we offer. Cheers!"

“**Chef at 't Zilte, Viki Geunes:** "In terms of taste, Cornet is very reminiscent of a full-bodied, white wine from the Bourgogne. The beer is therefore perfectly suited for various settings. It can be served in a beautiful glass as an apéritif, during dinner or afterwards. The presence and excellent balance of the various aromas demonstrate the recent progress made in brewing these types of beers."

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Wood, a prime source of flavour for the brewer

Hollywood

The hop, gruit, yeast, malt and even the water used during the brewing process are just some of the factors that determine the final taste and flavour. But some beers also owe their deep and aromatic taste to the wooden casks in which they are matured or to the wood shavings added during the brewing process. At Rodenbach, Palm and De Hoorn they appreciate and understand the fantastic influence that wood can have on their beers.

In 2014, De Hoorn microbrewery created Cornet, a full-bodied, blonde beer with a subtle, woody flavour.

Wood master Jan De Cock: "At Rodenbach, the beer matures in large oak casks, called foeders, just like wine. In creating Cornet, our aim was to come up with a new taste sensation. We were trying to evoke the pure taste of young wood. First, we started experimenting with all kinds of wood, including French and American oak. French oak has a very closed structure, whereas American oak is more porous so that it more easily releases its flavour into the beer. French, however, also releases many more tannins. That's why we ended up choosing American oak.

The oak is lightly toasted, which imparts a subtle hint of vanilla to the beer. Our primary aim was to brew a beer that always had the same subtle taste of wood. That's also why we don't let Cornet mature in wooden casks but add fresh oak shavings instead.



Cornet

A top-fermented, oaked, strong blonde beer with subtle notes of vanilla from oak chips.

Rodenbach is the refreshing Flemish red brown sour ale of mixed fermentation. It's a completely different type than lambic beer and has a higher concentration of volatile acids. For this beer, its foeders are not positioned horizontally but vertically and at an angle, to ensure that a layer of oxygen is present at the top. A thin layer of micro-organisms then develops on the surface, which is essential for the characteristic Rodenbach acidity. By mixing younger beer with older beer that has matured for 24 months in oak foeders, the somewhat excessive level of acidity is lowered and the result is a stable beer.

Rudi Ghequire, brewmaster at Rodenbach: "Achieving the right acidity is also a preservation method, comparable to the process used for olives or pickles. But as soon as you have acids in your beer, you have to be careful not to add too much bitterness. That's why we use hop, but in such small quantities that it's just below the tasting limit. The hop is present and makes the beer easier to drink, but you don't really taste it. That's why we prefer to work with toasted grains, which provide a softer taste. The yeast strains in our beer are wild ones, which at first produce organic acids and then a more fruity taste. The lengthy period of maturation gives the beer a complex and agreeable flavour, with an undertone of old wood, but not the taste of young wood."

“Rodenbach, the most refreshing beer in the world !”

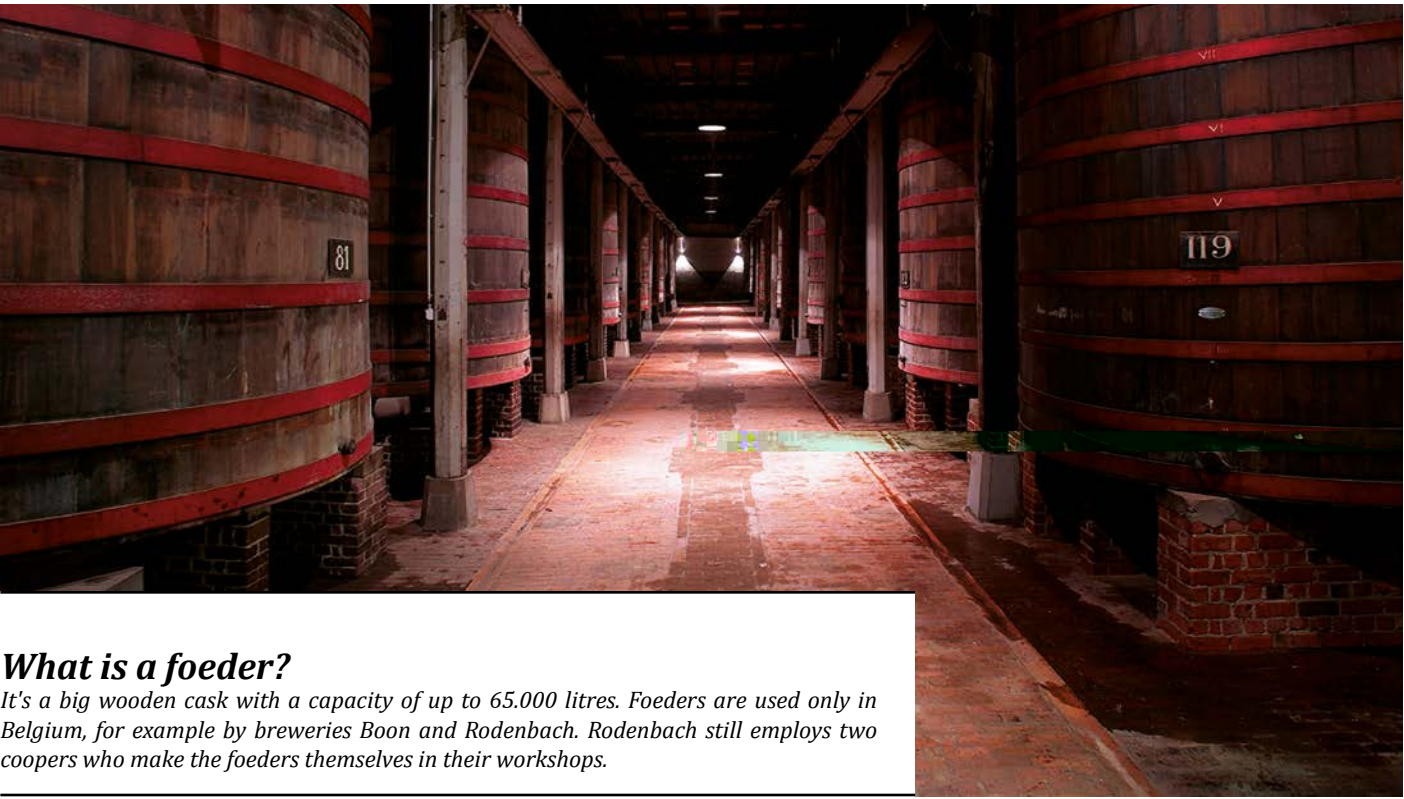
author M. Jackson

Rodenbach à la carte

- **Rodenbach Classic:** a blend of 3/4 young beer and 1/4 beer matured for 2 years on oak.
- **Rodenbach FruitAge:** a fruit beer based on old, matured as well as young Rodenbach, macerated with fresh sour cherries, raspberries, and cranberries.



“We add oak shavings to achieve a full-bodied, warm flavour with unique hints of vanilla.”



What is a foeder?

It's a big wooden cask with a capacity of up to 65.000 litres. Foeders are used only in Belgium, for example by breweries Boon and Rodenbach. Rodenbach still employs two coopers who make the foeders themselves in their workshops.

- **Rodenbach Grand Cru:** a blend of 1/3 young beer and 2/3 beer matured for 2 years on oak.
- **Rodenbach Alexander:** a fruit beer, characterised by a unique, balanced, sweet-and-sour flavour, its fruity cherry aroma and complex finish. Based on Rodenbach Grand Cru, which is macerated with sour cherries.

- **Rodenbach Vintage:** the unique result of ongoing selection by the Rodenbach brew masters, straight from the foeder that has provided the best beer after 2 years of maturation. In other words, the best foeder of the year.
- **Rodenbach Caractère Rouge:** this beer matures for two years in oak foeders and then macerates for

6 months with cranberries, sour cherries and raspberries. This beer was co-created with top chef Viki Geunes ('t Zilte**).



Arthur’s Legacy

Microbrewery De Hoorn is the "playground" of the four taste masters of Swinkels Family Brewers. The fruit master, hop master, herb master, and wood master all have the opportunity here to experiment to their heart's content with ingredients that might seem a bit odd at first sight. Each year, after an extensive series of taste trials and experiments, several limited edition beers are marketed under the name Arthur's Legacy. This is one of the ways in which the brewery responds to the growing demand for new beers from consumers looking to discover new tastes.

Who the f*** is Arthur?!

Who was Arthur?

The beers brewed under the name Arthur's Legacy are named after Arthur van Roy, great-uncle of Palm's present brewer and co-owner, Jan Toye. At the beginning of the 20th century, Van Roy left the family brewery in Wieze for Steenhuffel. There he married Henriette De Mesmaecker and together they took over family brewery De Hoorn. Arthur was a visionary, a brewer who stubbornly continued to believe in the success of top-fermented beers. Based on his ideas and vision, the present generation of taste masters at De Hoorn work together in the renovated brewery village to develop eight limited edition beers each year, which are always marketed in small numbers.

Arthur Van Roy's timeline

- 1870: Arthur Van Roy is born in Wieze into a family of Belgian brewers (Het Anker).
- 1908: Arthur marries Henriette De Mesmaecker, daughter of the last male manager of brewery De Hoorn. Arthur and his new wife move to Steenhuffel and start developing the brewery on an industrial scale.
- 1913: son Alfred, who will succeed his father, is born.
- 1914: the brewery is completely destroyed during an attack by the German army.
- 1915: Arthur starts rebuilding the brewery and makes it bigger than before. His wife dies that same year.
- 1929: until this year, Arthur has been brewing top-fermentation beers under the name Steenhuffel beer. Now he launches "Speciale Palm", referring to the type of beer known as "speciale Belge ale". For him, the name Palm symbolizes the success of top-fermentation beers.
- 1945: during World War II, the brewery remains intact. However, due to a lack of certain ingredients, a "war beer" is brewed with alternative ingredients including sugar beets.
- 1947: Palm grows exponentially and various beers appear that later disappear: Palm Pilsner, Edel Export, Dort, Palm Alt, Dobbel Palm and the low-alcohol Palm Malzenbier. Only Dobbel Palm survives.
- 1952: Arthur passes away, and his son Alfred takes over.



“ If I'm successful, the consumer likes the beer but can't put his finger on what exactly went into it.”

“ We hit on the idea of pear beer when Russia started boycotting our pears.”

The Fruit Master

Filip Sneppe: "I'm responsible for product development at Rodenbach, so it's no coincidence that I'm the one who became the fruit master. The brewery here already had a tradition of making fruit beers, such as Rodenbach Caractère Rouge. The newest Arthur's Legacy is named Belle Hélène, a beer based on pears. We came up with that idea when Russia started boycotting our pears. The method involves adding pear juice at the end of the brewing process. After various taste trials, we liked the beer but thought something was still missing. The herb master then suggested adding a hint of cinnamon to the beer. It turned out to be a real winner! Another fruit beer that we're thinking of for the near future is one with sea buckthorn berries. I live near the sea myself and really love the acidity of these berries. They could serve as an ideal basis for a new fruit beer. They definitely have the right acidity as well as an interesting orange colour. But now we're still in the development phase. I'm also thinking of a beer with prunes. That would be perfect for celebrating the festivals marking the end of the year."

The Herb Master

Koen Van Nieuwenborgh: "Once you start learning about spices and herbs, a whole new world opens up. For the beers that we create for Arthur's Legacy, the sky is the limit. We work closely together with the Footstep herb and spice garden in Bruges. It's a great company, where individuals who are more vulnerable in society are given the opportunity to gain some work experience and reintegrate. It's an inspiring environment, where many chefs come to pick their own herbs and edible flowers. I learn something new during each visit, for example how fennel seed imparts a very subtle aniseed flavour or how refreshing the leaves of the liquorice plant can be. Walking around their grounds and looking at the variety of herbs growing and flowering is the perfect way to find inspiration and come up with new ideas. I think the interplay and cross-fertilisation between the four taste masters here at microbrewery De Hoorn is really fantastic. It's fascinating to develop something new together, such as a very hoppy beer with a spicy touch or a rather fruity beer with a herbal undertone. For the Belle Hélène, it's that touch of cinnamon. We also tried working with juniper berries but that was not quite as successful. Juniper is actually one of my favourite ingredients, in addition to coriander. Of course, it's important to ensure that a beer remains balanced. Nothing should dominate. When I am successful at that, consumers like the beer without really being able to put their finger on the exact ingredients. A beer is then completely and harmoniously balanced."

“ Brewing beer is a natural process in which nature is the boss.”

The Hop Master

Valerie Theuwis: "The most hoppy Arthur's Legacy was Jack The Ripa. This is a small play on words, with the R standing for "Red" and IPA for "Indian Pale Ale", which is a Pale Ale type of beer. I think it's really great that, as taste masters, we have so much freedom, especially because I can go looking for new hop varieties or varieties that are no longer in use. For Palm, we generally use two varieties of hop, bitter hop and aroma hop. In the US, Germa-

“ I think a beer with a sauvignon aroma would be an interesting proposition for the summer.”

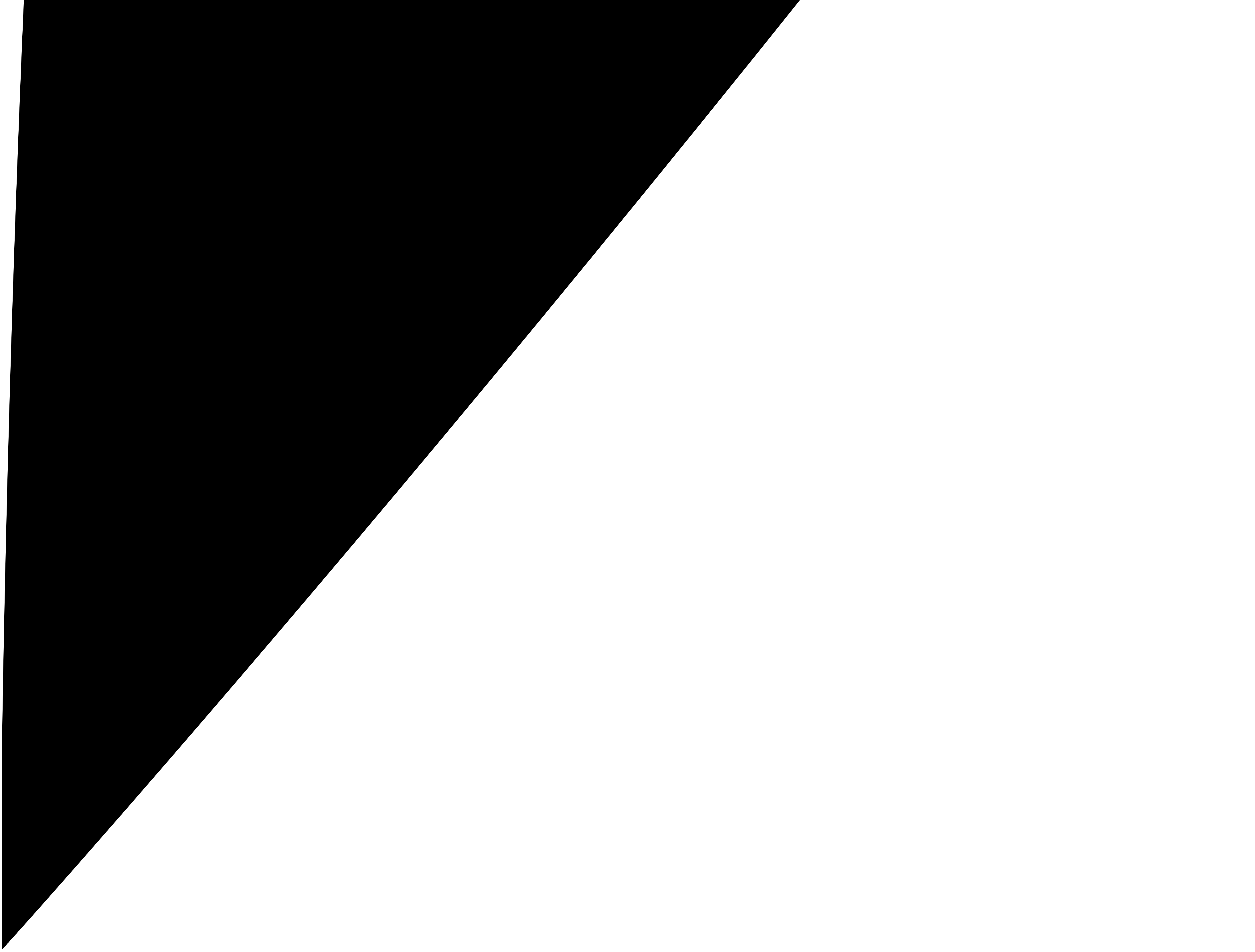
The Wood Master

Jan De Cock: "We've created only two Arthur's Legacy beers with a distinctly woody flavour. The first was a beer "Inspired by Viki Geunes" - a blonde beer that is served only at 't Zilte. We also made the Happy Sylvester, a joyous end-of-year beer based on pine needles. At present, we're experimenting with bourbon barrels for a Porter, as well as with different wood species such as chestnut and acacia. In the future, I would like to combine wood with the Nelson Sauvin hop variety, which has a rather specific sauvignon aroma just like in wine. I think it would make for an interesting summer beer, especially in combination with the tannins in French oak. But it always needs to be balanced. The main risk of using wood is that a beer becomes too bitter. You should never exaggerate, as tannins can make your beer too dry. The woody taste should never be too obvious but rather a subtle undertone. You should actually notice it only if you leave out the wood."

ny, New Zealand, and Australia, different hop varieties are now being crossed with each other, often for a citrus accent. For Arthur's Legacy, I'm now looking for a hop variety with a mint flavour. I thought the Polaris hop was what I'd been looking for, but I didn't get the exact taste I wanted. So I'm still searching. It can be frustrating when the hop doesn't behave the way you want, but that's what makes it's so fascinating. Brewing beer is a natural process, with nature being in charge, even though we, as humans, sometimes try to force the issue."

facebook.com/arthurlegacybeers







Diepensteyn Castle and stud farm, Steenhuffel

Beer tourism

More
beer
please!

Thank God we live in Flanders, where almost every street corner has a welcoming pub with the best beers in the world. That's something we should cherish. After all, we could also be living in a country famous for its cucumbers, onions and beetroots. By the way, did you know that you can also enjoy everything beer has to offer outside your favourite pub? Jump on your bicycle or get behind the wheel and start exploring: visit a brewery or beer museum or go on a fascinating beer tour.



Palm & De Hoorn Steenhuffel

Go on a voyage of discovery in the brewery where top-fermentation beers have been brewed for over 330 years. From the brewery room to the conditioning hall: it's a fantastic and very sensory experience to experience the entire brewing process up close. You'll also have the opportunity to visit the stud farm and perhaps even go for a ride on one of the famous Palm draught horses. In D'Oude Bottelarij, you can visit the shop and the museum, where you can find out more about the history of the brewery, the famous family of brewers behind it, and the unique Belgian beer culture with its four different fermentation methods. And you can enjoy lunch or dinner in the Brewery House or Diepensteyn Castle.

For more info: www.palm.be

A rich history Rodenbach, Roeselare

Here, you will be welcomed in an environment where vibrant, industrial archaeology meets modern design. During a two-hour visit, you'll find out what makes the famous Rodenbach beers so special and unique. For example, you'll be introduced to the unique production process for mixed fermentation beers. The monumental maltkiln and 294 oak casks ("foeders") in which the beer matures will definitely leave a lasting impression. At the museum, you'll find out about the rich history of the Rodenbach family and, after your visit, a refreshing glass of Rodenbach and Rodenbach Grand Cru will be waiting for you. You can also enjoy lunch or dinner in the underground rooms used for maturing the beer.

For more info: www.rodenbach.be



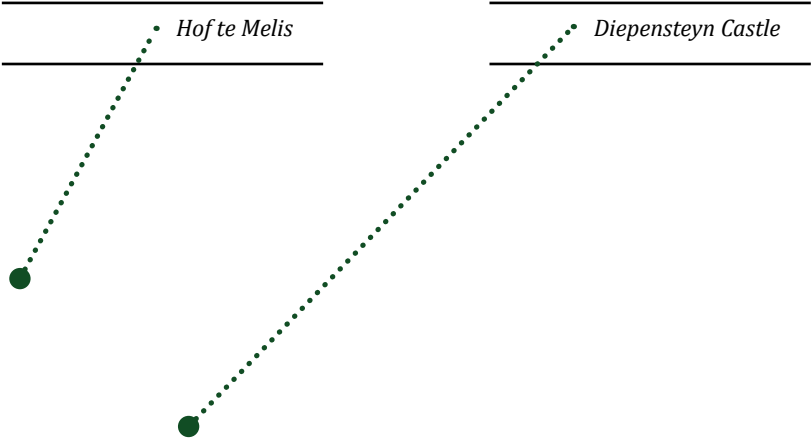
Beer cycling routes

The "Knooppunter CORNET" route

There are lots of castles located in and around Steenhuffel. Your route will lead you to beautiful monuments such as Hof te Melis, Graven Castle, and Bouchout Castle. Pay particular attention to Diepensteyn Castle, where - at the end of the 17th century - the Count of Maldegheem stored his beer in oak casks. This bit of history inspired the present generation of Steenhuffel brewers to create Cornet, a rich blonde beer with a hint of oak!

PRACTICAL INFO

Km: 53.8 km / short route: 26.3 km
Starting point: Steenhuffel, St-Niklaasstraat 2 (Het Brouwershof). Leaving Het Brouwershof behind you, you cycle to the right of the church, in the direction of junction 61.
Parking: Steenhuffeldorp (village square, free parking).
Road: 1 km free of cars / 4 sections unsurfaced (approximately 6 km).
Level of difficulty: a bit hilly.
Points of Interest: Café 't Leireken - Diepensteyn Castle - Drie Torens Londerzeel Castle - Grote Molenbeek Valley - Hof te Melis Lippelo Castle - Fort van Liezele - Penneke Dop Tisselt - Brielenbrug Tisselt - Graven Castle Humbeek - Abby of Grimbergen - Liermolen - 's Gravenmolen - Plantentuin Meise - Van Bouchout Castle - Amelgem mill - Van Imde Castle - Village of Rossem - Steenhuffel Brewer's House - Brouwerij Palm

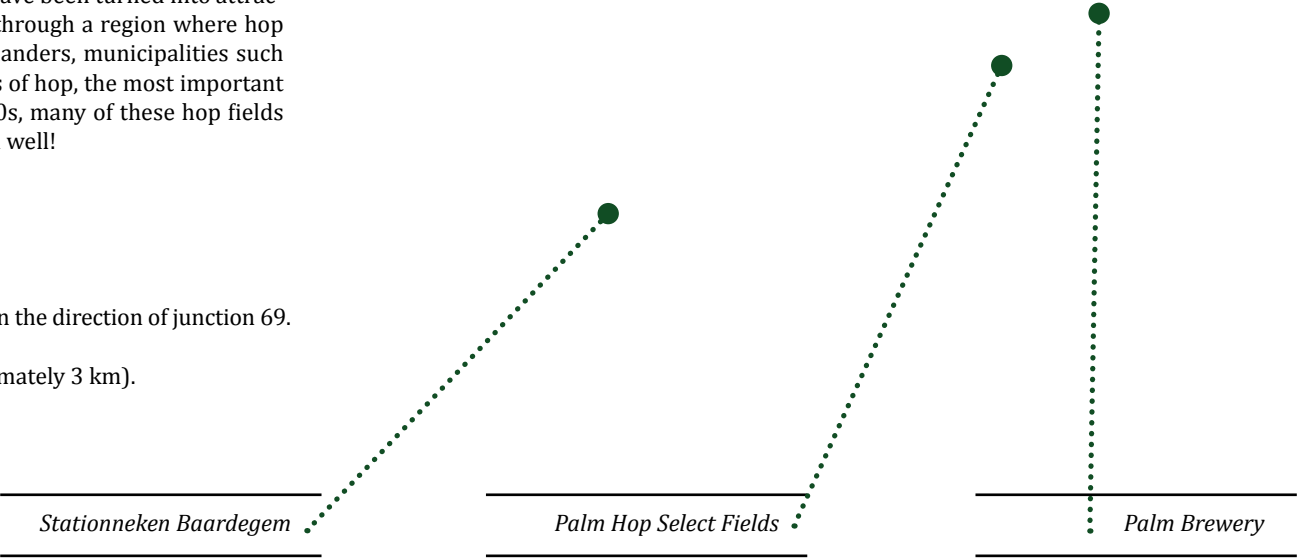


The "Knooppunter PALM" route

The central theme of this tour is the Palm hop field in Steenhuffel. You cycle via the Leirekens route and pass by former train stations, which have been turned into attractive cafés for cyclists. This former railway line leads you through a region where hop poles used to dominate the landscape for centuries. In Flanders, municipalities such as Asse and Affligem were the oldest and largest suppliers of hop, the most important ingredient for the production of beer. Starting in the 1980s, many of these hop fields disappeared, but in Steenhuffel hop is very much alive and well!

PRACTICAL INFO

Km: 53.5 km / short route: 36.4 km
Start: Steenhuffel, St-Niklaasstraat 2 (Het Brouwershof). Leaving Het Brouwershof behind you, you cycle to the left, in the direction of junction 69.
Parking: Steenhuffeldorp (village square, free parking).
Road: 10 km free of cars / 6 sections unsurfaced (approximately 3 km).
Level of difficulty: a bit hilly.
Points of Interest: Diepensteyn Castle - Buggenhout Forest - Forest Chapel - Hof ten Houte (fortress) - O.L.V. ter Noodtkerk Merchtem (church) - De Passerel - Hof ter Spelt (country estate) - St-Stefanuskerk (church) and Mollem presbytery - Dorenweg hop fields - Oud-Gasthuis Asse (guesthouse) - hopduvel Asse - Putberg Castle - Affligem Abby - Nedermolenstraat hop fields - St-Walburga Meldert - Stationneken Baarddegem - Leirekensroute - Palm Hop Select hop fields - Café 't Leireken - Palm brewery



The Beer Experience: discovering & tasting Bruges Beer Museum

In this museum, located on the Brugse Markt, you will explore the fascinating history of Belgian beer, with its unique fermentation processes and brewing methods. The focus lies on the history of beer in Bruges and its "gruut" (herb mix) story. This interactive museum provides visitors with a unique sensory experience: you can see and smell the various ingredients used to make beer, including malt, hop, gruut, and barley. Of course, you also have the opportunity sample the beers.
For more info: www.brugesbeermuseum.com

Beer stories in Bruges Bruges BeerWalk

During this walking tour through the heart of historic Bruges, you will hear interesting stories involving beer at 25 rather special beer and brewing locations. You will go on a three-hour voyage of discovery, exploring the rich history of beer in Bruges, going back over a 1,000 years. The walking tours include a tasting of five specialist beers that are closely linked with Bruges and its history. It's a unique and very enjoyable way of discovering Bruges and its specialist beers. Duration of the walk: 3 hours. Starting point: Bruges Beer Museum (Tasting Room). Price per person: € 39 (including specialist beers and unique BeerWalk glass).
For more info: www.beerwalk.be

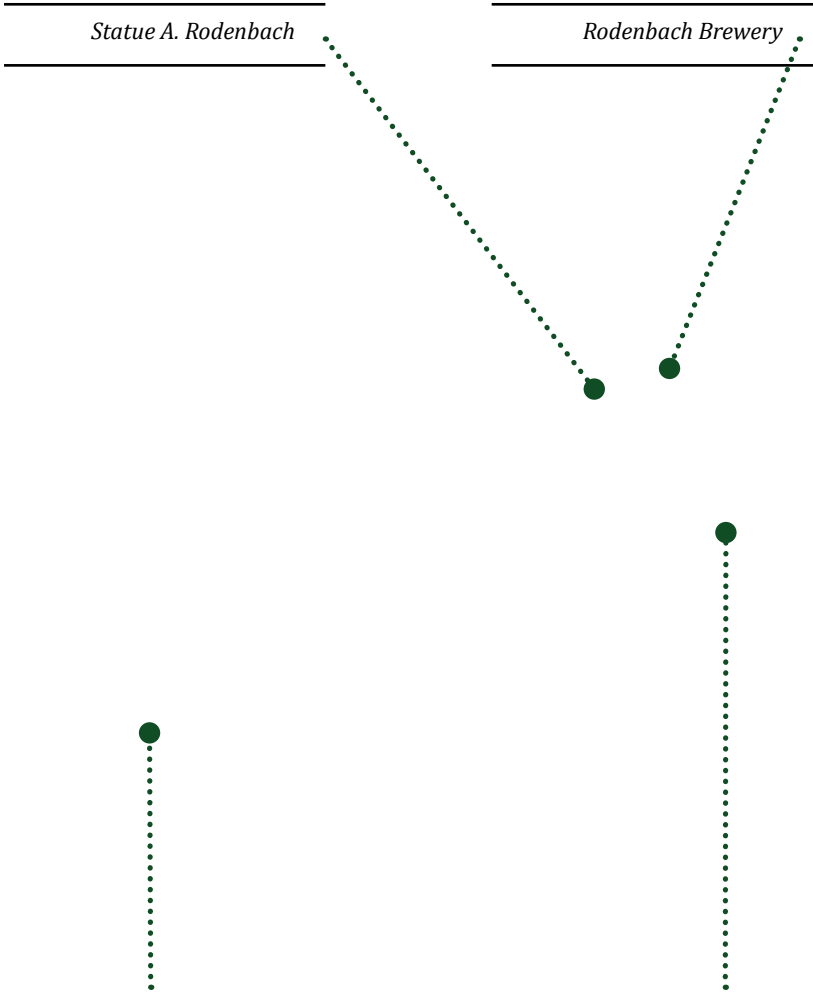
The "Knooppunter RODENBACH" route

Rodenbach brewery, with its unique family history, is famous for its mixed fermentation Rodenbach beer, also referred to as 'Flemish Red Brown'. Here, the very heart of West Flan- ders, is the only place where it is produced. And this is exactly the region you will be ex- ploring. You will be heading in the direction of Moorslede and Passendale, villages whose names are known through World War I but also thanks to cheeses such as Passendale, Brugge Oud and ... Brugge Rodenbach.

“
The very heart of West Flancers
is the only place where 'Flemish Red Brown'
is produced.”

PRACTICAL INFO

Km: 52 km / short route 26.6 km
Starting point: Roeselare, Spanjestaat 133 (Brouwerij Rodenbach).
Leaving the brewery behind you, you cycle to the right, in the direction of junction 22.
Parking: Langebrugstraat or Trakelweg (free parking).
Road: 22 km free of cars/ no unsurfaced roads.
Level of difficulty: flat and sometimes a bit hilly.
Points of Interest: Brouwerij Rodenbach - Monument Odiel Defraeye - Rumbek Castle - Sterrebos (forest) - Bergmolenbos (forest) - Museum L - Stroroute - Vierkavenbos (forest) - Kaasmakerij Passendale (cheese factory) - Milcobel Moorslede - Tyne Cot Cem- etery Passendale - De Oude Kaasmakerij (The Old Cheese Maker) - Monument Guynemer Poelkappelle - Vrijbosroute - Bistro Vijfwegen - Grote Bassin Roeselare - De Munt - Stand- beeld Albrecht Rodenbach (statue) - Wielermuseum (Bicycle Museum)



View this route in detail at www.knooppunter.com. You can download all routes for your GPS, follow them on your smart phone, or print out the Knooppunter road book for your Knooppunter holder.

Colophon

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Swinkels
family
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This box contains **three unique Belgian gems** that each scooped **gold medals** at the **World Beer Awards**.



TOGETHER TO ENJOY

STRONG, BLONDE, TOP-FERMENTATION BEER, WITH SECONDARY FERM
EXPERIENCE THE FULL, WARM TASTE AND UNIQUE VANILLA UND
THE RESULT OF OAK SHAVINGS THAT ARE ADDED DURING BRE
TAKE THE TIME YOU DESERVE TO SAVOUR A CORNET WITH FRIENDS



Beer brewed carefully, to be consumed with care.