

# THE BEER DEMYSTIFIER *NEW YORK CITY FILES* 2009-2010

## BREWERY PROFILE

### Alternatief Izegem, Belgium

[Contract brewed at Alvinne]

*Het Alternatief is Piet Salomez and his wife who have gone commercial with their brewing hobby. The Hik Bier logo was drawn by the brewer's 12 year old daughter, but had to be dumbed down to a simple smiling face to appease US authorities who would not authorize a depiction of someone intoxicated. The original is shown here.*



Importer: [12 Per Cent Imports](#)

Distributor:

## Ratings

Each beer has been given a rating from one to five which should be interpreted as follows.

- \* Bland, one-dimensional, or tasting of cheap adjuncts – unenjoyable. Not recommended.
- \*\* Nothing special but may be worth trying if nothing better is available.
- \*\*\* Good, recommended.
- \*\*\*\* Great, highly recommended.
- \*\*\*\*\* Exceptionally good, very highly recommended.

*Ratings are based on personal taste although, in certain instances, outside evaluations have been used when a particular beer has not been sampled by the author/webmaster.*

{S} after the beer name denotes seasonal availability.

**Hik Bier Blond** (6.6%) \*\*\*\*\* < - BELGIAN GOLDEN STRONG ALE - > – Hazy gold with a funky, yeasty aroma. The palate is citrusy with notes of orange peel, full-bodied with a dry finish.

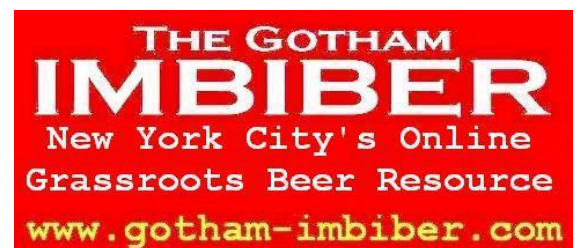
**Hik Bier Brune** (6.6%) \*\*\* < - BELGIAN DARK STRONG ALE - > – Mid brown with citrus, yeast, and a slight sourness.

**Piet-Agoras** (9.0%) \*\*\*\*\* < - BELGIAN GOLDEN STRONG ALE - > – Cloudy amber, fruity aroma with caramel. Slightly tart and fruity on the palate with Saaz hops noticeable.

**Eerwaarde Pater** (9.0%) \*\*\*\*\* < - BELGIAN DARK STRONG ALE - > / < - WOOD-AGED BEER - > – Chestnut colored with a spicy, fruity nose. Tart fruit, roast malt, spice, dark fruits make this a complex and unusual brew which is aged in oak.

### SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/brouwerij-het-alternatief>



*This page is written by Alex Hall, and is updated to August 2009.*

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