

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

BREWERY PROFILE

Brouwkot **Gullegem, Belgium**

Kim Olievier and Björn Desmadryl run the tiny Brouwerij 't Broukot in West Flanders, which started primarily to brew beer for one local restaurant.

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.

Manten (5.5%) ***** < - BELGIAN PALE ALE - > – Light-bodied blonde ale with a nice malt sweetness and honey, caramel, and citrus on the palate.

Netebuk (6.5%) ***** < - BELGIAN GOLDEN STRONG ALE - > – Pale, fruity, quite yeasty ale which is easy to drink.

Kalle (8.5%) ***** < - BELGIAN TRIPEL - > – Pale orangein color with a spicy, earthy, minerally aroma. Full-bodied and complex with coriander, licorice, yeast, and sweet fruit prominent. Pretty dry.

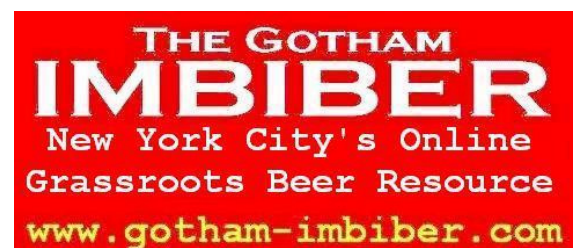
SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/-t-brouwkot>

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PHOTOS OF THIS BREWERY**

(EXTERNAL LINK) © CHUCK COOK

<http://www.flickr.com/photos/belgianbeerspecialist/sets/72157605527415034/>



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

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