

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

## BREWERY PROFILE

### Dolle Brouwers Esen, Belgium



De Dolle Brouwers

*'The Mad Brewers' is a small, enterprising craft brewery founded in 1835. It was bought by Kris and Jo Herteleer in the 1980s after they won a major homebrewing competition.*

Importer: [B.United International](#)

Distributor: Union Beer Distributors, tel. 1 718 497 2407.

## 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.

**Arabier** (7.0%) \*\*\*\* < - BELGIAN GOLDEN STRONG ALE - > – Pale, fruity beer brewed with flower Nugget hops from Poperinge.

**Oerbier {S}** (9.0%) \*\*\*\* < - BELGIAN DARK STRONG ALE - > – A little tartness can be detected in this bold brown beer which is balanced, silky, and fruity.

**Special Extra Export Stout {S}** (9.0%) \*\*\*\* < - FOREIGN EXTRA STOUT - > – A tart, bitter, dark beer brewed a couple of times annually. Hopped with the Nugget variety.

**Boskeun {S}** (10.0%) \*\*\*\* < - BELGIAN GOLDEN STRONG ALE - > – The Easter special, brewed with cane sugar, honey, and Goldings hops. Complex, musty, and estery.

**Dulle Teve (aka Mad Bitch)** (10.0%) \*\*\*\* < - BELGIAN TRIPEL - > – Tripel brewed with white candi sugar in the kettle, rich with sugar and caramel notes. Not meant for cellaring despite the strength.

**Stille Nacht {S}** (12.0%) \*\*\*\* < - BELGIAN DARK STRONG ALE - > – Very complex Christmas beer brewed with white candi sugar and Nugget hops, boiled for five hours. Rich and incredibly fruity.

**Stille Nacht Special Reserva** (vintage dated) (12.0%) \*\*\*\* < - BELGIAN DARK STRONG ALE - > /< - WOOD-AGED BEER - > – Warming, woody, and a little tart.

**Oerbier Special Reserva** (vintage dated) (13.0%) \*\*\*\*\* < - FLANDERS OUD BRUIN (SOUR) - > /< - WOOD-AGED BEER - > – Woody and tart from the use of Brettanomyces yeast.

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

<http://www.beermenus.com/breweries/de-dolle-brouwers>

CLICK BELOW TO SEE  
PHOTOS OF THIS BREWERY  
(EXTERNAL LINK) © CHUCK COOK

<http://www.flickr.com/photos/belgianbeerspecialist/sets/72157606876523640/>



Ratings and tasting notes are taken from Beer Demystifier New York City 2008-2009 by Alex Hall (published June 2008).

This page is written by Alex Hall, and is updated to June 2008.

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