

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

## BREWERY PROFILE

### Jopen

Haarlem, Netherlands

[Contract brewed by Van Steenberge]

Operating since 1993 brewing beers with recipes from the Middle Ages.

Importer: [The Shelton Brothers](#)

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.

**Adriaan** (5.0%) \*\*\* < - HERB, SPICE, OR VEGETABLE BEER - > – An unusual light gruit-style brew, musty, herbal, and somewhat tart with coriander notes.

**Bok Bier** (6.5%) \*\*\* < - TRADITIONAL / DUNKLER BOCK - > – A mid-brown bock brewed with some rye in the mash. Malty and estery.

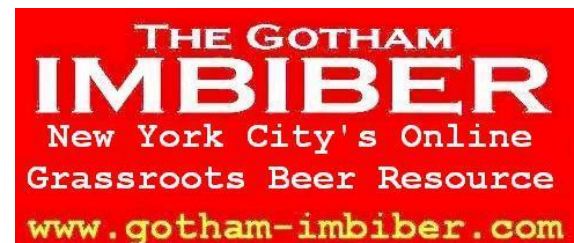
**Koyt** (8.5%) \*\*\*\*\* < - HERB, SPICE, OR VEGETABLE BEER - > – A reddish-brown strong gruit, herbal and spicy with dark fruit notes.

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

[\(Adriaan only as at 8/2009\)](#)

*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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