Palm Breweries

Belgian National Brewery Group

A large independent brewery that seems to straddle the gap between craft producer and mass producer. The Rodenbach Brewery in Roeselare, founded in 1836, is owned by Palm – which is where the three Rodenbach brews come from.

Palm
Steenhuffel, Belgium

A historic brewery near Londerzeel originally known as De Hoorn.

Importer: Latis Imports
Distributor: Manhattan Beer Distributors, tel. 1 718 292 9300.

Rodenbach
Roeselare, Belgium

Founded in 1836.

Importer: Latis Imports
Distributor: Manhattan Beer Distributors, tel. 1 718 292 9300.

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.

- **Palm:**

Steenbrugge Blanche (5.0%) * * * * < - BELGIAN WITBIER - > – A spicy, herbal witbier.

Palm Speciale (5.1%) * * * < - BELGIAN PALE ALE - > – A malty Belgian pale ale, easy drinking with hints of caramel.

Steenbrugge Blond (6.5%) (no rating yet) < - BELGIAN PALE ALE - > – Herbal, effervescent pale ale.

Steenbrugge Dubbel Bruin (6.5%) * * * < - BELGIAN DUBBEL - > – Dark reddish brown, quite sugary sweet.

Steenbrugge Tripel (8.7%) * * * * < - BELGIAN TRIPEL - > – A pleasant, spicy, easy drinking brew.

- **Rodenbach:**

Rodenbach Redbach (3.5%) * * * < - FLANDERS RED ALE (SOUR) - > – Sour tart cherry dominates in this refreshing, moderately sour red-hued brew.

Rodenbach Classic (5.0%) * * * * < - FLANDERS RED ALE (SOUR) - > – Complex beer created through blending three parts of young beer with one part of beer which has aged for two years in oak tuns. Fruity, tart, and very refreshing.

Rodenbach Grand Cru (6.5%) * * * * < - FLANDERS RED ALE (SOUR) - > – Dark brown, woody, intensely fruity Flanders Red that has been aged in oak for two years.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)
http://www.beermenus.com/breweries/brouwerij-palm
http://www.beermenus.com/breweries/brouwerij-rodenbach-palm-

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

Palm: http://www.flickr.com/photos/belgianbeerspecialist/sets/72157606600350689/
Rodenbach: http://www.flickr.com/photos/belgianbeerspecialist/sets/72157605532799978/

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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