

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

BREWERY PROFILE

Proef

Lochristi-Hijfte, Belgium

Founded in 1996 by a pair of brewing industry engineers. Proef's six Flemish Primitive beers are of similar but not quite identical recipes, the bottles feature artwork by Flemish painter Hieronymous Bosch. With those, several strains of *Brettanomyces* have been matched with rich malt and locally grown hops for a hearty, earthy, yet refreshing ale. The name 'Flemish Primitive' refers both to the wild *Brettanomyces* yeast that lends its unique flavor accent to this extraordinary series of brews and to the school of Renaissance-era 'primitive' painters in medieval Flanders. Proef also brews beer under contract for *De Muskietiers* and *Slaapmutske*. Look out for a planned collaboration beer with *Allagash*, **Les Deux Brasseurs**.

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.

Reinaert Flemish Amber Ale (7.0%) ***** < - BELGIAN GOLDEN STRONG ALE - > – Amber-bronze ale with flavors of caramel, butterscotch, plus a hint of tartness.

Zoetzuur (7.0%) ***** < - FLANDERS RED ALE (SOUR) - > – Sweet ripe fruit collides head on with *Brettanomyces* tartness for a crisp, complex brew.

Saison Imperiale (8.5%) ***** < - SAISON - > – A complex amber beer, a little earthy and estery with ripe fruit notes.

Flemish Primitive – Spoon Whacker (aka Reinaert Flemish Wild Ale) (9.0%) ***** < - SPONTANEOUSLY FERMENTED ALE (WILD ALE) (SOUR) - > – The original recipe, amber in color with a moderate Brett funkiness and notes of apple, pepper, and banana. Medium bitterness (35 IBUs).

Flemish Primitive – Demon Fish (9.0%) ***** < - SPONTANEOUSLY FERMENTED ALE (WILD ALE) (SOUR) - > – Brewed with roasted malts and lots of Saaz aroma hops, increasing bitterness levels to 50-55 IBUs. Released August 2006.

Flemish Primitive – Pig Nun (9.0%) ***** < - SPONTANEOUSLY FERMENTED ALE (WILD ALE) (SOUR) - > – As the original but with increased bitterness to 45 IBUs. Fall 2004's release.

Flemish Primitive – Pinhead (9.0%) ***** < - SPONTANEOUSLY FERMENTED ALE (WILD ALE) (SOUR) - > – As the original but with increased bitterness to 55 IBUs. Fall 2005's release.

Flemish Primitive – Surly Bird (9.0%) ***** < - SPONTANEOUSLY FERMENTED ALE (WILD ALE) (SOUR) - > – As the original but with increased bitterness to 45 IBUs, plus extra finishing hops were added. Released in May 2005.

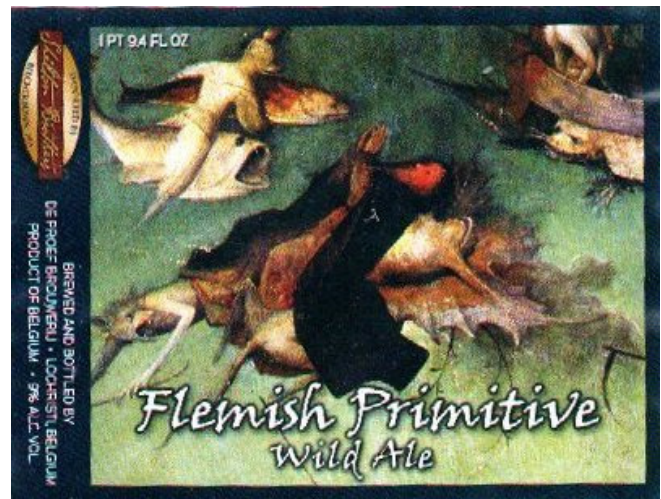
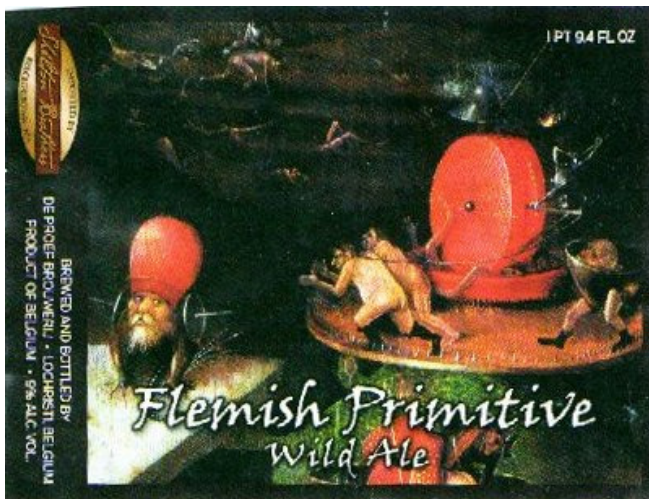
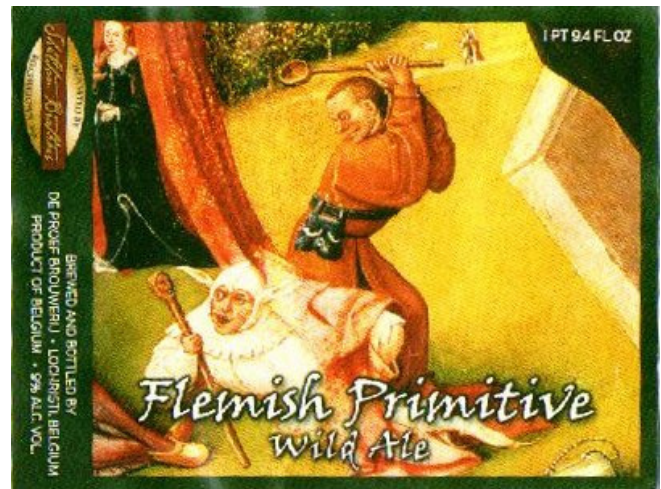
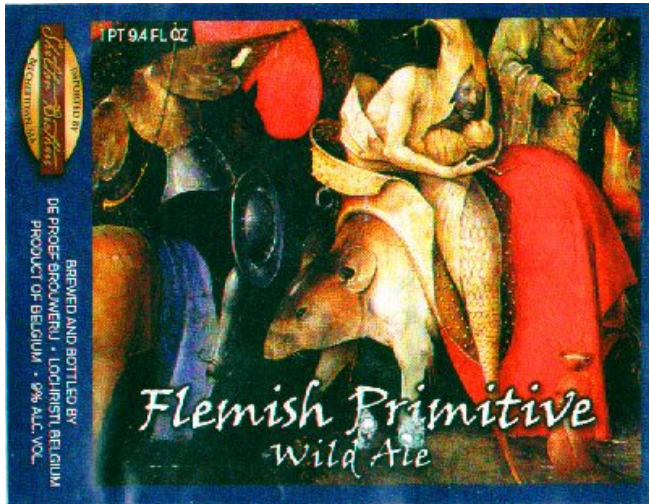
Flemish Primitive – Rat Rider (9.0%) (no rating yet) < - SPONTANEOUSLY FERMENTED ALE (WILD ALE) (SOUR) - > – A forthcoming release, details unavailable.

K-O Blond (10.0%) * * * * < - BELGIAN GOLDEN STRONG ALE - > – Hazy golden ale with aromas of sweet malt and funky yeast. Apples, coriander, wood, cloves, and a slight tartness make for an interesting mix on the palate. “Floats like a butterfly, stings like a bee”, according to the Shelton Brothers.

Lozen Boer (10.0%) * * * < - BELGIAN BARLEYWINE / QUAD - > – Dark brown ale with notes of vine fruits, alcohol, sweet malt, and caramel, plus vague hints of cocoa.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

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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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