

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

BREWERY PROFILE

Urthel / De Leyerth Ruisselede, Belgium

[Brewed under contract at Koningshoeven]

Although no brewery of their own is owned or operated, Urthel produce their own unique beers at Koningshoeven.

Importer: [Artisanal Imports](#)

Distributor: S.K.I. Beer Distributors, tel. 1 718 821 7200.



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.

Parlus Magnificum (aka Vlaemse Bock) (7.5%) ***** < - BELGIAN DUBBEL - > – Dark brown, rich ale with cherries, toffee, chocolate, and caramel notes gliding over the tongue. Warming and very enjoyable.

Tonicum Finiboldhus (7.5%) ***** < - BELGIAN GOLDEN STRONG ALE - > – Orange amber beer with a whole tangle of aromas and flavors to enjoy: lots of fruit, yeast, cloves, and some esters lead to a very dry finish.

Hibernus Quantum (9.0%) ***** < - BELGIAN TRIPEL - > – Smooth, warming, quite sweet orange-golden tripel with tropical fruit notes and a dry finish.

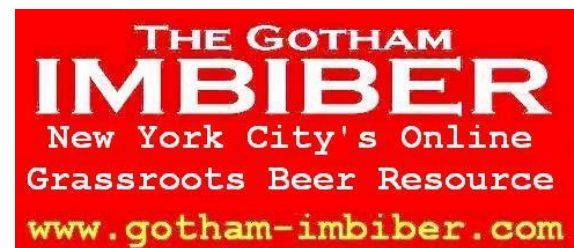
Hop-It (9.5%) ***** < - BELGIAN IPA - > – Hoppy, spicy, full-bodied ale allegedly inspired by American craft brewers.

Samaranth (12.0%) ***** < - BELGIAN BARLEYWINE / QUAD - > – Deep amber with a spicy aroma which carries over onto the palate, together with a complex array of dark fruit, brown sugar, and caramel. A very smooth brew, low in carbonation so easy to sip and enjoy.

SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)
[\(Listed on Koningshoeven's page\)](#)

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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