

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

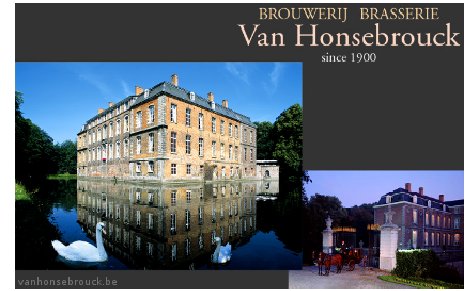
## BREWERY PROFILE

### Van Honsebrouck Ingelmunster, Belgium

*A fairly large independent brewery founded in 1900 in West Flanders in the west of Belgium.*

Importer: [Wetten Importers Inc.](#)

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.

**St. Louis Premium Pêche** (2.6%) \*\* < - FRUIT LAMBIC (SOUR) - > – Sweet peach flavored beer.

**St. Louis Premium Cassis** (3.2%) \*\*\* < - FRUIT LAMBIC (SOUR) - > – Blackcurrant flavor.

**St. Louis Premium Framboise** (4.5%) \*\*\* < - FRUIT LAMBIC (SOUR) - > – Raspberry fruit beer with a distinct sweetness.

**St. Louis Premium Kriek** (4.5%) \*\*\* < - FRUIT LAMBIC (SOUR) - > – Ruby red, sweet cherry lambic.

**Kasteel Bier Rouge (aka Kasteel Kriek)** (8.0%) \*\*\* < - FRUIT BEER - > – Sweet cherry beer, not truly tart like krieks from their native Payottenland. Finishes dry.

**Brigand** (9.0%) \*\*\* < - BELGIAN GOLDEN STRONG ALE - > – Estery amber ale with some residual sweetness and a yeasty, slightly horsey aroma.

**Kasteel Bier Bruin/Brune (aka Donker)** (11.0%) \*\*\*\* < - BELGIAN BARLEYWINE / QUAD - > – Complex dark, fairly sweet, viscous quadruple-style beer with candi sugar, alcohol, and vine fruit notes prominent. Very suitable for cellaring.

**Kasteel Bier Triple (aka Blonde, Bière du Chateau)** (11.0%) \*\*\*\* < - BELGIAN TRIPEL - > – A delicious golden triple with some spices and a little citrus.

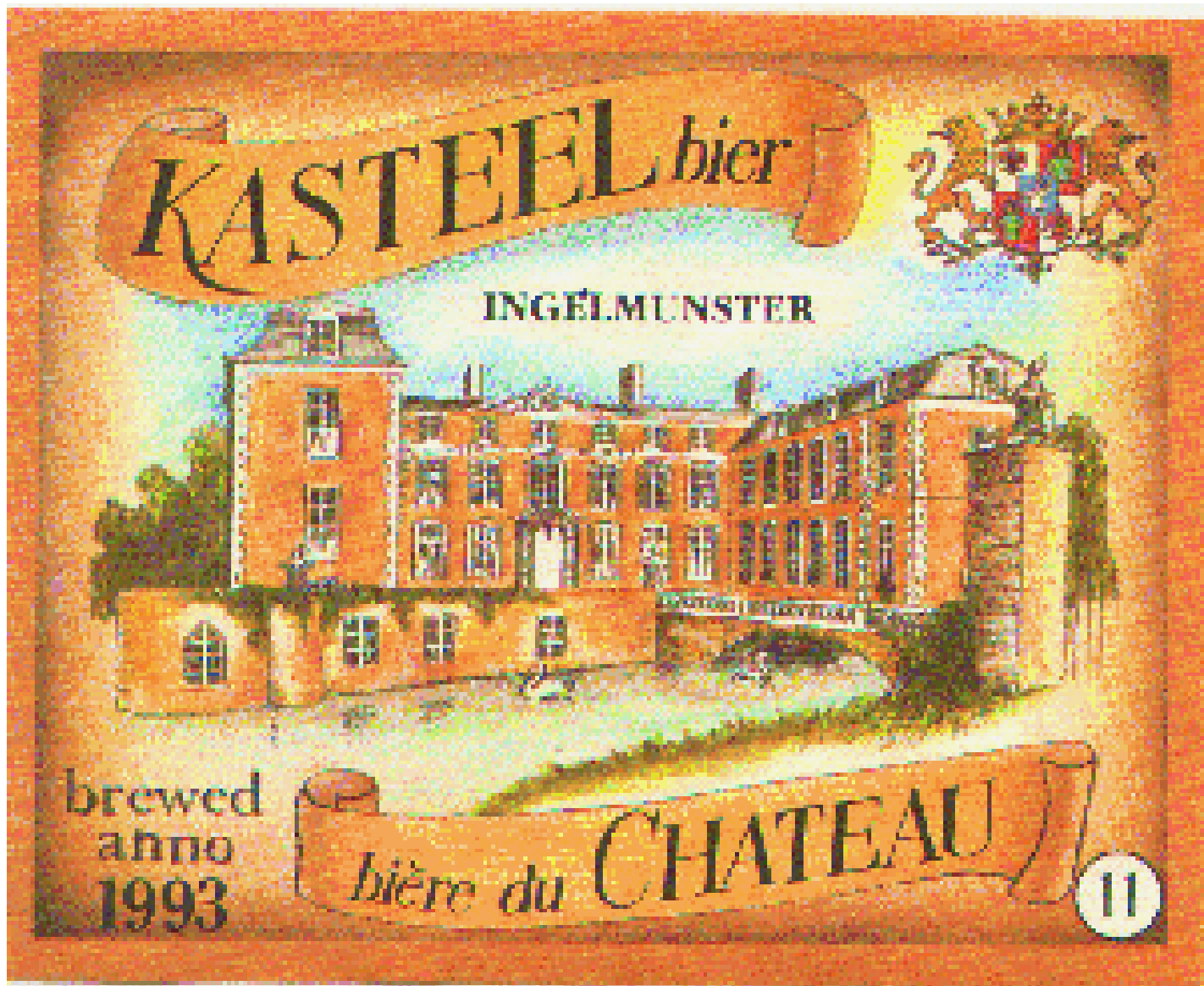
### SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)

<http://www.beermenus.com/breweries/brouwerij-van-honsebrouck>

CLICK BELOW TO SEE  
PHOTOS OF THIS BREWERY

(EXTERNAL LINK) © CHUCK COOK

<http://www.flickr.com/photos/belgianbeerspecialist/sets/72157604306529733/>



*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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