



USP

- 1 Brewed according to the original recipe & Benedictine tradition
- 2 Brewed with roasted and caramel specialty malt

Specifications

- Style** Dark Abbey beer (Belgian dubbel)
- Look** Beautiful red-brown colour with a light-brown, thick head
- Aroma** The bouquet is caramel, immediately followed by a sophisticated roasted aroma which means the thought of mocha is not far away.
- Taste** The beer is very smooth, not too strong at all but the alcohol taste is there. The bitterness comes more from a nutty character combined with the roasting of the used malts. These qualities are easily carried through to the aftertaste which lingers sufficiently.

Ingredients

Malt: Pale and dark roasted barley malt
Hop: Saaz-Saaz & Styrian Golding

EBU

29

Packaging

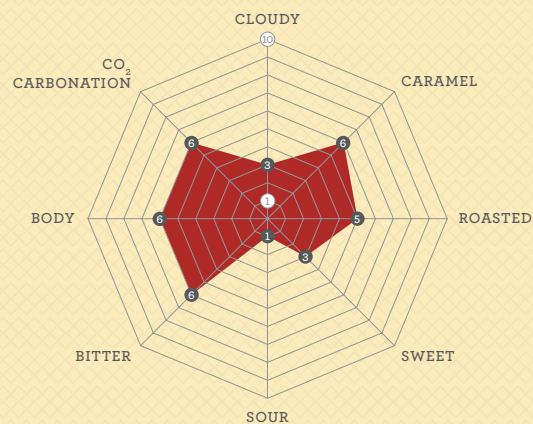
Bottle: 33cl & 75cl - Keg: 20l, 30l & 50l

ABV

8,0%

Shelf life

18 months (bottle) - 9 months (keg)



VEGETABLES



chicory mushrooms

tuna oyster



FISH & SHELLFISH

MEAT



onglet de boeuf
grilled entrecôte
eye round with bone marrow
stew

brown sauces



SAUCES

HERBS



cloves

plum



FRUIT

DESSERT & SWEET



tiramisu
black chocolate

soft blue cheese
goat's cheese
with ash



CHEESE