

Mugs Ale House is hosting our 10<sup>th</sup> annual 'Belgian Beer' event on the 5<sup>th</sup> and 6<sup>th</sup> of December. There will be many beers from both Belgium and Belgium-inspired beers from around the world. The format is essentially the same as Split Thy Skull, a pay as you go event with no cover. The event will begin at 11AM each day and will continue throughout the day. The list of beers for each day is as follows:

## SATURDAY, DECEMBER 5, 2015

### **Cask: SingleCut Beersmiths George Calme Ale D.Abbaye Dubbel 7.5%**

Trappist-style ale with red-malty richness, complex and fragrant Belgian/stone-fruit yeast character, infused with whiskey-marinated cascara.

### **Kegs: 21st Amendment / Elysian He Said Tripel 8%**

A Belgian-style Tripel brewed with pumpkin, galangal and terragon. In a dark colored can.

### **Against the Grain / Smokehouse No ReBretts Belgian Brett Dark 9%**

Dark Belgian Ale fermented with Brettanomyces Lambicus aged in bourbon barrels.

### **Almanac Saison de Brettaville 7.2%**

Saison Dolores fermented with 12 different strains of brettanomyces, aged this new brew in white wine barrels. Finished with a delicate dry hopping of Hallertau Blanc, Mandarina, and Mosaic.

### **Blaugies La Moneuse Special Noël 8%**

A special edition of la Moneuse, extra rich for the winter season.

### **Bruery Terreux Gypsy Tart Flanders Red 8.4%**

Flanders-style brown ale with a California touch, updated through modern techniques, delivering a sweet body and mildly tart finish.

### **Captain Lawrence Golden Delicious Tripel 12%**

An American Tripel, dry-hopped with Amarillo hops and aged in Apple Brandy barrels from one of this country's oldest distilleries.

### **Catskill Freaktractor Wild Ale 6.5%**

Made with 100% Brettanomyces yeast, and delivers a unique combination of earthy notes and a hint of tropical fruit.

### **De Dolle Stille Nacht 2014 Belgian Strong 12%**

Brewed with pale malt with white candi sugar in the kettle. The Nugget hops and dry hopping gives an extra bitterness to balance the extreme sweetness due to the density.

### **De la Senne Saison du Meyboom 4%**

A brand new, super pale, hazy, and floral saison, bitter and drinkable.

### **Dogfishhead Black and Blue 2012 10%**

Golden Belgian Ale made with over 300 lbs of fresh blackberries and blueberries, and subtle bitterness of Hallertau and Saaz hops. (30 IBUs)

### **Finback Missing Time Black Saison 7%**

New beer, black saison from Glendale Queens.

### **Goose Island The Ogden 2014 Tripel 9%**

Limited release Belgian style Tripel, dry hopped to balance spicy, tropical American hop flavors with a Belgian yeast.

### **Hill Farmstead / Anchorage Works of Love Wild Ale**

Ale fermented in oak and aged atop apples.

### **Hof Ten Dormal Barrel-Aged Project #9 Grappa Belgian Strong 12%**

Belgian Blonde ale aged for 14 months in Grappa Sour Red barrels from Belgium.

### **Mikkeller Santa's Little Helper Cognac Belgian Strong 10.9%**

Belgian strong dark ale brewed with spices & aged in cognac barrels.

### **Sam Adams Kosmic Mother Funk Grand Cru 6.4%**

Belgian ale fermented with multiple microorganisms including Brettanomyces, Lactobacillus and other wild yeasts, aged in Hungarian oak tuns.

### **Smuttynose Gravitation Quad 12.3%**

Strong dark ale is brewed using a variety of Belgian specialty malts along with 200 pounds of raisin puree per batch.

### **Transmitter A2 Dubbed 7%**

New Belgian Dubbed from Long Island City's Transmitter brewery.

### **Wild Beer Le Vain Sourdough Sour 3.6%**

Berliner Weisse style - a historical Sour beer style from Northern Germany, using Hobbs House Bakery's 58 year old sourdough culture and a little brettanomyces, put in oak barrels for its primary fermentation.

## SUNDAY DECEMBER 6, 2015

### **Cask: SingleCut Beersmiths George Calme Ale D.Abbaye Dubbel 7.5%**

Trappist-style ale with red-malty richness, complex and fragrant Belgian/stone-fruit yeast character, infused with whiskey-marinated cascara.

### **Kegs: Achilles Serafijn Christmas Angel Belgian Strong 8%**

Belgian Strong Amber Ale made for the holiday season.

### **Alesmith Decadence 2015 Belgian Strong 10%**

Amber-hued ale was brewed with a substantial amount of Belgian and European malts and Belgian abbey yeast. Balanced between maltiness, Belgian candi sugar and floral profile of European hops.

### **Almanac Paris of the West Quad 9.5%**

Dark quadrupel-style ale brewed with dark candi sugar, dried flame grapes, and orange peel, then fermented with a French ale yeast.

### **Alvinne / Stillwater Wild West Sour 6%**

Golden blond ale brewed with our Alvinne hops and fermented with Morpheus house yeast. Aged in Bordeaux red wine barrels for eight months.

### **De la Senne / Le Trou du Diable Schieve Tabarnak 6.3%**

This hazy blonde beer is brewed with rye and Nelson Sauvin hops. The aroma is quite floral and the flavor arrives in three stages.

### **Grimm Artisanal Purple Prose Wild Ale 5.4%**

Blackcurrant/Raspberry American Sour This indecently-hued American sour ale marries the complexity of juicy, ripe berries with a bright, clean acidity.

# BELGIUM2BROOKLYN 10

## Hill Farmstead Dorothy Saison 7%

Farmstead ale brewed with wheat, fermented with Brettanomyces, and hopped with Citra.

## Kerkom Winter King Belgian Strong 8%

Seven types of malt (among which rolled oats), two belgian types of hop, brewing liquor and yeast. Dark and warming with a pure, sugary flavour and a long, bitter aftertaste.

## La Buteuse Tripel 10%

Amber beer, Belgian inspiration, exotic fruit flavors and spices. Intermingled fruit, yeast, spices and noble hops, all supported by comforting warm alcohol.

## LIC Beer Project B-Wild Series #2 Amber 6%

New beer in the wild series from local brewery LIC Beer Project.

## Nogne Ø / Stone / Jolly Pumpkin Special Holiday Ale 9%

First brewed in San Diego in 2008, with Michigan chestnuts, white sage from southern California and Norwegian juniper berries, but differences in brewing and aging practices produce different beers.

## Oxbow Oxtoberfest Saison 6.5%

A farmhouse-style Festbier. Malty but dry, creamy yet crushable. A gentle hint of noble hops and an enigmatic Saison aura.

## Saison Dupont Cuvée Dry Hopping 6.5%

Dry hopped with Minstrel. Yearly limited release - 250 kegs, 500 numbered bottles. 30 kegs were unfiltered. Different hop used for dry hopping every year.

## Sainte Hélène Gypsy Rose Tripel 9%

Alsatian hops impart a delicate bouquet, fruity and floral; round malt makes it very soft and mask its high alcohol content.

## Smuttnose Barrel Aged Tripel 10%

Gold color, sweet, round, and full of fruity esters from a distinctive Belgian-style yeast strain.

## Stone Vertical Epic 080808 Belgian IPA 8.4%

Seventh beer in the 11-beer Stone Vertical Epic Ale series. Packed with floral, spicy essence from Belgian yeast plus plenty of hoppy New World character, a West Coast take on hop-driven Belgian beers.

## Transmitter H1 Zinfandel Harvest 6.5%

Zinfandel harvest farmhouse saison from Transmitter brewing.

## Two Roads Bergamonster Imperial Wheat Ale 8.2%

Limited-release unfiltered wheat ale brewed with Bergamont Orange Peel for a big citrus kick. Make using raw wheat and a combination of new and old world hops.

## Wild Beer / Burning Sky / Good George Shnoodlepip Wild Ale, 6.5

Somerset Sharpham Park Spelt for body. Pink peppercorns spiciness. Saison and Brettanomyces yeast strains. Wood-aged in French red wine barrels for 4 months. Passion-fruit, finished off with Hibiscus flowers.



Saturday, December 5 &  
Sunday, December 6, 2015  
Mugs Ale House  
125 Bedford Avenue  
Brooklyn, NY

