

Mugs Ale House will be hosting a 'Belgian Beer' event on the 7th and 8th 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 7, 2013

### Allagash Yakuza, 9%

Tripel dry hopped with Sorachi Ace and Cascade hops

### Barrier Dubbel Down, 7.4%

Dubbel style beer brewed by Barrier Brewing Company. These are dark, malty, yeasty strong ales in the Trappist tradition.

### B.O.M. Triporteur from Heaven, 6.2%

A heavily hopped beer brewed using home-baked malt; the modern version of traditional hopped ale. Brewed with home-baked BOM malt. The wheat malt in the unfiltered beer can produce a light cloudiness.

### B.O.M. Triporteur from Hell, 6.66%

Dark beer brewed with burned and roasted BOM malt. Chocolate, caramel, recently brewed coffee and freshly baked bread. The wheat malt in the unfiltered beer can cause a slight cloudiness.

### Dieu De Ciel Isseki Nicho, 9.5%

Collaboration between DDC and Shiga Kogen. It has the grain bill of an Imperial Stout, hops grown at Shiga Kogen and is fermented with Saison yeast.

### Flying Dog Belgian Devil, 8.5%

Strong pale ale - aromas of peach, pear, apple and hints of banana and spice from Belgian yeast strain. Aromas carry through in flavor, with pear, apple, and yeast phenols dominating. Light, subtly sweet malt backbone and subtle bitterness for balance.

### Galaxy Brun, 7%

A brown Belgian style ale brewed with Dark Belgian Candi Sugar. This ale has notes of plum and spice mingled with chocolate.

### Geuze Tilquin, 6%

A spontaneous fermentation beer after assembly lambics 1, 2 and 3 years. Unfiltered and unpasteurized, it is fermented in the bottle for a minimum period of 6 months.

### Goose island Matilda Lambicus Wild Ale, 7%

Matilda, made with a rare yeast that suggests a fruity and spicy flavor, utilizing only Brett Lambicus strain.

### Grimm Rye Abbey Ale. Belgian Strong Ale. 8%

Going Awry Rye Abbey Ale, is made from rye grown at an upstate New York farm and malted 15 miles away.

### Het Nest Oak Aged Klevertien w/ anise, 10%

Kleveretien Oak Aged is our barrel aged version of the Klevertien quad. For our barrel aged experiments like this one we started up a cooperation with Pirlot. The 2012 version is whisky barrel aged for 6 months.

### Kelso Barrel Aged Saison with Brett, 5%

Notes of citrus, strawberry, grass, and a hint of clove make this unique Barrel Aged with Brett version of their Belgian style ale complex yet satisfying.

### LaTrappe Bock, 7%

Seasonal product, available from autumn onwards. the only Trappist bock and what is more, one that continues to ferment in the bottle. A beautiful deep red colour with a light, bitter aftertaste.

### Slyfox Valor, 6.3%

A dry hopped, Belgian style Pale Ale. Special yeast for secondary fermentation, and dry hopping with Styrian Goldings, produces a dry flavor profile with complex earthy and spicy character.

### St. Feullien/Greenflash Belgian Coast IPA, 7.5%

A richly fragrant, very hoppy nose with a slight fruity note. A powerful taste characterized by a very intense bitterness.

### Stillwater Debauched Saison, 6.7%

Brewed with whole juniper bushes, farmhouse ale yeast (brettanomyces) and a touch of smoke.

### Zymatore Cuvée Freddy 2012 Blend #3 Flanders Oude Bruin, 8%

Sour cherry, a touch of espresso. The most tart of any of the Cuvée Freddy barrels so far. Lasting tartness. Blackish / brown with a touch of red. A mix of fresh vinuous notes blended with piney / resinous notes from the gin. Strong notes of pine and a sharp lactic acidity.

## SUNDAY DECEMBER 8, 2013

### 21st Amendment He Said Tripel, 8.2%

Belgian-style Tripel brewed with pumpkin, galangal and tarragon.

### Aegir Julebrygg, 7%

Traditional winter warmer. Very full-bodied, too, almost like a silky chocolate mousse and a warming finish.

### Avec Les Bon Voeux de Brasserie DuPont Saison, 9.5%

"Les Bons Voeux" means best wishes, which is what Brasserie Dupont sends with this very special saison ale brewed only for the holidays. Redolently aromatic, rich and velvety.

### Barrier Craven Belgian Red 5.3%

Ruby red with nice khaki-colored head; yeast aromas are gentle with notes of pepper, citrus peel, and banana underneath a sweet, bread, biscuit maltiness. Silky body with flavors of dried cranberries, pomegranate, toasted malt, and herbal hop character with dry, peppery finish.

### Corsendonk Xmas 2012, 8.5%

On the palate this silky smooth ale is predominantly malty, with smoky, spicy and citrusy notes, and a long, lingering finish that is lightly tart and malty.

### Dock Street Les Biere Des Amis, 4.5%

Dock Street and Brasserie Thiriez team up to develop a special, limited edition Saison. A full flavored beer that is made with German pilsner and wheat malts. It exhibits a clean, hop character and refined bitterness from Mt. Hood and Nugget hops.

### Het Nest Barrel Aged Dead Mans Hand Bourbon Imperial Stout, 10%

Dead Man's Hand is inspired by the Russian Imperial Stout. It is a black beer with roasted malt and a high alcohol content (10.0%). The beer is aged in oak barrels.

### Jandrain-Jandrenouille VI Wheat, 6%

Hopped with Simcoe and an experimental Yakima Chief hopcultivar.

### Kuka Belgian Tripel, 9.1%

With complex aromas and flavors, this traditional beer is smooth and a little sneaky – well, a lot. Its handpicked ingredients and brewing process bring out the perfect combination of character in taste and aroma: a bit of fruity esters combined with a nutty flavor.

### Lambickx De Troch, 6.75%

Lambickx is Vanberg & Famille's brand of hand-selected and blended lambics. Big, round acidity in the mouth with notes of lemon, tangerine and grapefruit melting to a rich, sour-sweet finish, balanced by the full presence of tannic and wood notes.

### Nice Chouffe, 10%

A dark brown, fruity, lightly hoppy, sparkling, strong beer and is not pasteurized.

### Øl Snowball Saison, 8%

A sparkling crisp and dry Saison that has been refermented with milk acid bacterias and dry hopped over and over to give the beer a crisp and smooth tart finish

### Prearis Quad, 10%

Lauded as the best craft beer in Belgium in 2011, this is a very unique take on a traditional Belgian Quadruple. The beer is much darker and roastier than other exmples of the style, with a dry finish that makes it very easy-drinking.

### Sainte Helene Gypsy Rose, 9%

Its very fine Alsatian hops impart a delicate bouquet, fruity and floral. Roundness that gives him the malt makes it very soft and mask its high alcohol warms the throat without disturbing way. It is noble, subtle and intoxicating, so to enjoy with caution.

### Seef Bier, 6.5%

Antwerpens' best-known historical style, by Johan Van Dyck. Plans exist for an Antwerpen-based new brewery, for the moment brewed at Roman.

### Voodoo Gran Met, 9.5%

Flash of delicate flavors. Voodoo uses a special technique of adding the beet sugar to the ale as it is fermenting to soften the alcohol flavor production. This helps in the delicate nature of this ale.



## BELEIUM2BROOKLYN 8 BOTTLE LIST

Abbey De Saint Bon Chien 2010, 750 ml, \$30

Anchor Galaxy IPA, 750 ml, \$18

Bink Grand Cru 2009 750 ml, \$25

Brooklyn Bamboozle 750 ml, \$20

Ithaca Excelsior Brut 750 ml, \$ 20

Sierra Nevada/Russian River Brux ml, 750 \$25

Unibroue 15, 750 ml, \$25

Unibroue 2004 750 ml, \$25

'T Smisje Kerst, 11.2 oz, \$11

# BELEIUM2BROOKLYN 8



Saturday, December 7 &  
Sunday, December 8, 2013  
Mugs Ale House  
125 Bedford Avenue  
Brooklyn, NY

