

Mugs Ale House will be hosting a 'Belgian Beer' event on the 6th and 7th 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 6, 2014**

### **BFM Abbaye de Saint Bon-Chien 2011, 11.2%**

A unique ale aged in wooden casks which have been used for several years before to age Merlot, Merlot Cabernet, Whisky and then Grappa.

### **B.O.M. Triporteur Wild & Funky, 5.4%**

The Wild & Funky is our response to the challenge to brew a new style of sour beer with mixed fermentation. Taste-wise, the beer fits perfectly within Belgian tradition, but the brewing method is different than usual.

### **B. United International Mysterie Bier / Mystère de la Bière, 7%**

From the inscrutable, endless cellar of Mugs, comes this unidentified keg from B.United distributors. We think it's from Belgium, see what you think.

### **De Proef / Surly Long of Tooth, 10%**

The collaborative minds of Surly's Head Brewer Todd Haug and DeProef's BrewMaster Dork Naudts brewed this one of a kind ale. Inspired by English Old Ales and Belgian chocolate. The result is Long of Tooth Ale, dark gold in color with a complex grain bill, rife with notes of toffee, caramel, dried-fruit, cocoa, oaky-vanilla and finishing with classic Belgian character that only Brett can produce.

### **Dupont Triombier Vooruit 100, 6%**

A Belgian amber with a little smokiness from the smoked crystal malts and a robust, rounded malt flavor, sweet orange peel, and a touch of grapefruit and hop bitterness. Brewed at Brasserie Dupont, the beer celebrates the 100th anniversary of the Vooruit art center in Ghent.

### **Goose Island The Ogden, 9%**

This limited release Belgian style Tripel is dry hopped to balance spicy, tropical American hop flavors with a unique Belgian yeast, giving it a bold more complex palate.

### **Engelszell Gregorius Trappistenbier Austrian Quadrupel, 9.7%**

Named after Abbot Gregorius Eisvogel. Its special recipe incorporates organic honey from local beehives around St.Engelszell as well as the unique use of an Alsatian wine yeast.

### **Greenport Harbor Cuvaison 2013 Merlot, 5.30%**

A Belgian-style ale with Merlot grapes brewed in collaboration with McCall Wines in Cutchogue, NY.

### **Laughing Dog De Achste Hond, 7%**

Laughing Dog's 8th Anniversary beer. Belgian Sour Ale - aged for 1 month in new oak.

### **Ommegang Game Of Thrones #4, Valar Morghulis, 8%**

Abbey Dubbel. Deep chestnut brown color with a persistent and creamy tan head. Rich aromas of caramel, toffee, ripe fruits and burnt sugar, a hint of cloves. The taste is delicately balanced with rich malty sweetness, caramel and just enough bitterness to balance out its malty backbone. A surprisingly dry finish is light on the tongue, which belies the initial aroma.

### **Perennial / Prairie Dual Artisanship Saison, 7%**

Brewmaster Phil Wymore and Brewmaster Chase Healy of Prairie Artisan Ales collaborated on a beer. The result of their labor is Dual Artisanship, a hoppy red Saison! Centennial, Simcoe, and Citra combine with a secondary Brett fermentation creating a big, tropical juiciness followed by a dry, funky finish.

### **River Horse Tripel Horse Bourbon Barrel Aged, 12%**

Tripel Horse was split between fresh Maker's Mark barrels, and barrels which had previously been home to the Oatmeal Milk Stout. These two groups were blended together for the most amazing Tripel Horse to ever touch your tongue.

### **Smuttynose Tripel White Wine Oak Barrel, 9.5%**

Following the debut of our Belgian-style Tripel, comes a Heritage Avenue-brewed Smuttlabs tripel, aged on chardonnay oak. You'll notice a few differences between this and the Big Beer Series version. Vanilla and pear highlight the aroma, while a soft malt flavor is accentuated with juicy fruit notes.

### **Stone Stochasticity Project Quadrotriticale, 9.3%**

Lower in sweetness, but rich with flavors mirroring dried fruit, it's a modern interpretation of one of the most historically sacred styles on Earth. The flaked triticale we used is a cross between rye and wheat and makes up about 10% of the grain bill in this Belgian-style quadrupel.

### **St. Bernardus Christmas Ale 2013, 10%**

This specialty beer of 10% alc. vol. is characterized by its deep dark colour, with a creamy, thick head and a full, almost velvety taste with a fruity nose. It's a seasonal ale, brewed annually for the holiday season.

### **Thirsty Dog Saison D'Chardonnay, 8.2%**

Belgian-style saison aged in Chardonnay barrels with lactobacillus.

## **SUNDAY DECEMBER 7, 2014**

### **Allagash Odyssey, 10.4%**

A dark, 10% wheat beer. Aged a portion of the beer in New American Medium Toast Oak, and a portion in Stainless steel. Aged over 6 months aging in the oak and steel at the brewery.

### **Corsendonk Christmas Ale 2013, 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.

### **De Proefbrouwerij Reinaert Flemish Wild Ale, 9%**

Fermented three times with two different yeasts, including a strain of. Pale golden color with an enormous rocky white head. Brett and spicy aromatic notes, with a malty-juicy note on the palate. Finishes with Brett and dry hop notes.

### **Greenport Harbor #5 Belgian Dubbel Anniversary, 6%**

To celebrate five years of brewing in Greenport we bring you this Belgian-style Dubbel, aged on tart red cherries and bucket fulls of love. (6.0 % ABV)

### **Ichtegems Grand Cru, 6.5%**

Flemish red ale; brewed as two separate beers, blended together; a beer is brewed to be aged in oak barrels for two years, dry and sharp with an acidic tang. The second half is a sweet young beer the brewer uses to balance the beer to his specifications. The Ichtegems Grand Cru is nutty, malty, and has a subtle dark cherry tang to it that balances it beautifully.

### **Jolly Pumpkin Fuego del Otono, 6.1%**

Ale brewed with chestnut and spices. Gentle amber malts lead smooth caramel notes, gently lapping against a shore of distant forgotten spice.

### **LoverBeer D'uvaBeer Italian Sour/Wild Ale, 8%**

A fruit-infused sour ale; almost no head or visible carbonation, hazy, somewhat cloudy red color. The beer is fermented with must from blue-black Freisa grapes. This is a beer to be savored, as each sip offers a different combination of sweet, sour and dry tastes, balanced by the fruits found in the nose.

### **Mikkeller USA Live!, 8%**

Mikkeller Us Alive from De Proef is an Belgian Strong Ale style beer, amber in color, is moderately hoppy.

### **Port City Tidings, 7.8%**

Strong Belgian style blond ale is brewed with local Maryland wildflower honey and Virginia wheat. It is gently spiced with coriander, cardamom, fresh ginger and grains of paradise.

### **Rushing Duck White Elephant Belgian IPA, 8.6%**

Our first variation on our Double IPA War Elephant. It is the same recipe, but we fermented it with a Belgian strain of yeast that leaves a natural haze as well as a pineapple ester

### **Saint Germain Page 24 Brune, 7.9%**

A unique roasty, darker-brown bière de garde. The ruby-brown color is obtained from the use of roasted malts. This full-bodied beer has a hint of liquorice in the aroma and a slightly roasty flavor that finishes with notes of chocolate and aromatic hops.

### **Thirsty Dog Barrel Aged Cerberus Belgian Style Trippel Ale, 10%**

This beer is made with one grain and 4 Belgian yeasts, a deceptive golden color, and a malty palate lend complexity to this Belgian Trippel Ale.

### **Third Rail Field 2 Farmhouse Ale, 6.1%**

Third Rail Beer will make its NYC debut with the brewery's take on a classic Belgian Farmhouse Ale.

### **Thomas Hooker Tenacious Belgian IPA, 6.5%**

Single hopped with Amarillo gives this classic Belgian style a smooth bitterness with a subtly sweet finish with hints of grapefruit and clove.

### **Vanderghinste Oud Bruin, 5.5%**

The main ingredients of our Vanderghinste Oud Bruin are malted barley, wheat, hops, water, and caramelized malts. Blending this beer with lambic beer aged in oak for 18 months results in this specific West Flanders Brown beer. Its typical flavour is characterized by a well-balanced, hardly noticeable sourness.

### **Vliegende Paard Brouwers Préaris Quadrupel, 10%**

Préaris Quadrupel is a Quadrupel (Quad) style beer brewed by De Proefbrouwerij (bvba Andelot) in Lochristi-Hijfte, Belgium.



# BELGIUM2BROOKLYN9



Saturday, December 6 &  
Sunday, December 7, 2014  
Mugs Ale House  
125 Bedford Avenue

