

Abbey Brown

1025

Belgian abbey beer

Toast beer made from our own recipe in the historical Val-Dieu abbey

STRONG ALE

Barley

Double malt

Double fermentation

Non filtered

33 cl

CENTURIES OF TRADITION

"We must live from the work of our own hands", Cistercian monks of the Val-Dieu abbey used to say while producing their beer. Now, 700 years later, we recover their legacy, maintaining the philosophy which brought it to life: craft labour. A feature that, along with its second fermentation in the bottle, and the use of spring water and toasted malt, allow us to enjoy a modern beer with intense body and prolonged flavour.



Medium | **High** | Very high

IBUs: 55

Body: ●●○

Malt: ●●○

Hop: ●●○

Alcohol: ●●○

Alc.: 8 % vol.

Serving: 6 - 8 °C

Pairing: grilled steak with a soy sauce reduction

Dark amber in colour with fine bubbles. Crown of thick, abundant foam. Fragrant aromas of coffee and mocha with soft recollections of spices and toasted malt. On the palate, it is intense, complex, and spicy, with a slightly bitter finish.

Similar beers from our winery:

Abbey Blond and Abbey Christmas.

