

## Brewery De Glazen Toren

BVBA Glazentorenweg 11, Erpe-Mere 9420, Belgium

### Brewery Description:

In the late eighties, two hobby brewers got to know each other professionally. They produced their first mutual beer, brewing experimentally in a small 25 liter wort boiler. Unfortunately, the results were rather disappointing. In 1991, the two signed up to the Brewery School CTL in Gent and over the next three years their weekends were devoted to lessons and studying the art of beer brewing. They graduated in 1994 and the brews got better all the time. In 2001 the two finally decided to open their own brewery. In 2002 a third partner joined the company and this brought new perspectives and possibilities to the young enterprise. Brewery De Glazen Toren officially started on January 1st 2004. The brewing capacity is 5 hl - at the moment.

All beers are bottled in 75 cl (25.4 oz.) bottles. The bottles are presented in originally designed paper wraps.



## Ondineke Oilsjtersen Tripel

■ Beer Collection  
■ Keg Collection

### Unfiltered

Ondineke derives its name from the main character of the most famous novel of the most renowned author of Aalst ( De Kapellekensbaan by Louis Paul Boon, translated into English in the early seventies as "Chapel Road"). A statue of Ondineke can be found at the entrance of the City Hall of Aalst.

Ondineke is a classic tripel, brewed in the ancient way, again with exclusive natural ingredients: artesian water, malt (barley), hops, yeast and liquid candy sugar. As in the Saison no spices are added.

Ondineke is an unfiltered, soft, creamy, golden top fermented beer. It is double hopped with the last real hops available from the region of Aalst (The variety is Hallertau Mittelfrüh).

Just like the Saison, Ondineke is bottled in 25.4 oz. bottles. The self-designed wrapper is white, yellow and red (the city colors of Aalst). Ondineke has a positive taste evolution and the bottles are best kept standing in a cool, dark place. Preferably Ondineke is to be served at a temperature between 42 to 50°C.

### Product Details

<b>Style</b>	Tripel from Aalst
<b>Alc./Vol.</b>	8.5%
<b>Hops</b>	It is double hopped using the last hops available from the region of Aalst (Hallertauer Mittelfrüh)
<b>Malts</b>	Pale, Pilsner
<b>Org. Gravity</b>	1087

### Tasting Notes

<b>Appearance</b>	Translucent golden amber.
<b>Aroma</b>	Tropical fruit, brown sugar and honey.
<b>Flavor</b>	A wonderful balanced of and sweet in triple style. Soft, creamy, spicy-herbal medicinal dryness combined with a delicate fruitiness.
<b>Finish</b>	The lingering mouth feel is a pleasant ginger buzz with a tropical fruit sweetness and butterscotch.

### Suggested Food Pairings:

- Cassoulet Sausages
- Pheasant or Quail
- Prosciutto, Serrano, Bayonne
- Pasta Dishes with Pesto Sauce
- Lemon Chicken
- Grilled Salmon
- Thai Chicken with Basil

### Available Formats:

- 6 \* 25.4 oz bottles
- 30 Liter Keg



## Saison D'Erpe Mere

■ Beer Collection  
■ Keg Collection

Saison is a blonde beer brewed according to the ancient Saison tradition of the province of Hainaut. The French sounding name of the beer clearly refers to this.

Saison d' Erpe-Mere is brewed exclusively with natural ingredients: artesian water, barley and wheat malts, liquid sugar, hops and yeast. The result is a dry, hoppy, fruity and slightly veiled beer with 6.9 % alc. vol.

The 75 cl. (25.4 oz.) bottles are presented in a self-designed paper wrapper in white, yellow and green.

### Product Details

<b>Style</b>	Saison
<b>Alc./Vol.</b>	7.5%
<b>Hops</b>	Hallertauer Mittelfrüh, Target, Saaz
<b>Malts</b>	Pilsner, Wheat
<b>Plato</b>	19
<b>Org. Gravity</b>	1060
<b>IBU</b>	35

### Tasting Notes

<b>Appearance</b>	Slightly cloudy, very pale.
<b>Aroma</b>	Aroma of hop, fruit, and spice.
<b>Flavor</b>	Very refreshing with many diverse fruit and spice elements.
<b>Finish</b>	Nice dry finish.

### Legend

- Beer Collection
- Cider & Perry
- Keg Collection
- Sake & Yuzu Wine
- Real Ale Collection
- Mead
- Vintage Collection



## Brewery De Glazen Toren [Continued]

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### Suggested Food Pairings:

- Grilled Salmon Steaks
- Rib-Eye Steak
- Shrimp Salad
- Mussel and Clam Dishes
- Fried Calamari
- Chorizo

### Available Formats:

- 6 \* 25.4 oz bottles
- 30 Liter Keg



## Jan De Lichte

- Beer Collection
- Keg Collection

Again the name refers to local history. In the 18th century Jan De Lichte was the leader of an infamous gang of robbers in the region of Aalst – Zottegem. He was executed in Aalst at the age of 25. Jan De Lichte is a wheat beer. But according to ancient tradition it has become a four grains beer. Barley and wheat are used of course, but there is also oats and buckwheat.

Jan De Lichte is the only Glazen Toren beer to which spices are added, following the Belgian tradition of wheat beer brewing. The use of coriander and curaçoa makes for the extremely fresh, citrus-like taste. The rather high alcohol percentage (7.5 %) indicates that it is more than just a thirst quencher. Quite like Jan De Lichte himself some 250 years ago, the beer is not innocuous.

### Product Details

<b>Style</b>	Imperial Belgian White Ale
<b>Alc./Vol.</b>	7.0%
<b>Hops</b>	Hallertauer Mittelfruh
<b>Malts</b>	Pilsner, Pale, Wheat

### Tasting Notes

<b>Appearance</b>	Hazy and fresh yellow color.
<b>Aroma</b>	Coriander, lime zest, citrus, and wheat in the nose.
<b>Flavor</b>	Spicy and slightly bitter in the mouth.
<b>Finish</b>	Long dry aftertaste.

### Suggested Food Pairings:

- Egg Omelettes

- Bacon and Sausages
- Grilled Cheese & Ham Sandwich
- Delicate Fish
- Lobster and Crab Meat
- Sushi & Sashimi

### Available Formats:

- 6 \* 25.4 oz bottles
- 20 Liter Keg
- 30 Liter Keg

## Canaster Winter Scotch

- Beer Collection
- Keg Collection

Canaster was a definite choice to avoid any clear reference to Christmas or New Year in the name. On the other hand the name Canaster clearly refers to an ancient brewing tradition of Aalst. Centuries ago Canaster was brewed in the Carmelite convent in Aalst. The archeological site was recently uncovered and is the subject of an historical investigation.

Canaster now relives as a Winter Scotch, a beer for the long, cold winter evenings. Here the same natural ingredients are used as in the two other products of the brewery, including the Hallertau hop from the Aalst area. This beer with a 9.5 % alc. vol. owes its warm aroma and its full-bodied taste to the use of fine, dark malts (caramel). The same 25.4 oz. bottles are used but the wrapper is white, red and green.

### Product Details

<b>Style</b>	Winter Scotch
<b>Alc./Vol.</b>	9.5%
<b>Hops</b>	Hallertauer Mittelfruh
<b>Malts</b>	Pilsner, Caramel, Roasted, Black

### Tasting Notes

<b>Appearance</b>	Reddish-black.
<b>Aroma</b>	Fruitiness and sweet malt in the nose. Notes of walnut and vanilla caramel. Complex, rich, and earthy.



<b>Flavor</b>	Chocolate, herbal, dried apricot, notes of smokiness, dry fruitiness, only touch of bitterness.
<b>Finish:</b>	Clean finish. It ends with fruit flavors that are both sweet and tart.

### Suggested Food Pairings:

- Venison
- Pheasant
- Meatloaf
- Lamb Chops
- Butter Shortbread Cookies

### Available Formats:

- 6 \* 25.4 oz bottles
- 30 Liter Keg

## Cuvee Angelique

- Beer Collection
- Keg Collection

The “Speciale Belge” beer style was created in 1904 for a brewing contest that was organized by the Universities of Belgium. The goal was to improve the quality of Belgian beer. The winner was a new style, called “Belge”. Due to the success in the contest, a number of brewers decided to brew the style and called it “Speciale Belge”.

A “Speciale Belge” is pale amber in color (slightly darker than a pilsner) as brewers tried to copy the color of pilsner in a top fermenting ale. Later the color became darker as pilsners became very common to prove that the style is something special.

After the second world war, when the quality of life in Belgium increased, several brewers created a “Speciale Belge” with a higher alcohol content, called a “Dubbel Special Belge”.

Today the “Dubbel Speciale Belge” no longer exists, the current higher gravity beer styles are Trappist, abbey ales and so on. Therefore Brouwerij de Glazen Toren decided to recreate this special beer style.



### Legend

- Beer Collection
- Keg Collection
- Real Ale Collection
- Vintage Collection
- Cider & Perry
- Sake & Yuzu Wine
- Mead



### Brewery De Glazen Toren [Continued]

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#### Product Details

<b>Style</b>	Dubbel Speciale Belge
<b>Alc./Vol.</b>	8.5%
<b>Hops</b>	Hallertauer Mittelfruh
<b>Malts</b>	Pilsner, Caramel, Roasted, Black
<b>Plato</b>	15.7
<b>IBU</b>	42
<b>EBC</b>	85

#### Tasting Notes

<b>Appearance</b>	Red amber, almost copper in color.
<b>Aroma</b>	Caramel in the nose, with quite a bit of hops.
<b>Flavor</b>	Hoppy along with a big malty body gives a full mouth feeling, sweet and bitter notes.
<b>Finish</b>	The finish is very long with a lovely bitterness.

#### Suggested Food Pairings:

- Buttery Cheese (Brie, Gouda, Havarti, Swiss)
- Chocolate
- Beef

#### Available Formats:

- 6 \* 25.4 oz bottles
- 30 Liter Keg

#### Legend

 Beer Collection	 Cider & Perry
 Keg Collection	 Sake & Yuzu Wine
 Real Ale Collection	 Mead
 Vintage Collection	