INDII Brew Club

December 2025



Brouwerij De Dolle Brouwers / **Stille Nacht (2025)**

Belgian Strong Golden Ale / 12% ABV / 35 IBU / 360 CAL / Diksmuide, Vlaams Gewest

4.10



Brasserie de la Senne / **Zinnebir**

Pale Ale - Belgian / 5.8% ABV / 30 IBU / 174 CAL / Molenbeek-Saint-Jean, Bruxelles

3.40

Golden blond with 6% alc., malty, with a fine bitterness and a long aftertaste. The scent is complex, developing a fruity-hop intense fragrance.



Delirium - Huyghe / **Delirium Noël / Christmas (2025)**

Winter Ale / 10% ABV / 26 IBU / 300 CAL / Melle, Vlaams Gewest

3.90



Oud Beersel / **Oude Kriek (Vieille)**

Lambic - Kriek / 6% ABV / 13 IBU / 180 CAL / Beersel, Vlaams Gewest

3.80

Oud Beersel Oude Kriek is an artisanal product, made from real cherries and Oud Beersel lambic matured in old barrels. They are slowly absorbed into the lambic, which develops a fruity character and a ruby red colour. Oud Beersel Oude Kriek is unique of its type in that it contains around 400 grams of cherries per litre. Oud Beersel Oude Kriek has no added sugar and contains no artificial flavourings or preservatives.



Brouwerij De Halve Maan / **Brugse Zot**

Belgian Blonde / 6% ABV / 23 IBU / 180 CAL / Brugge, Vlaams Gewest

3.70

Brugse Zot is a goldenblond beer with a rich froth and a fruity flavouring. The beer is brewed with four different kinds of malt and two aromatic varieties of hop which give the beer its unique taste. With an alcochol degrees proof of 6 % Vol it is a well balanced, easy drinking beer with character. Brugse Zot is a natural beer born out of a selection of only the best ingredients. Thanks to the refermentation in the bottle, the beer has a longer natural life.



Brouwerij der Trappisten van Westmalle / **Westmalle Trappist Tripel**

Belgian Tripel / 9.5% ABV / 40 IBU / 285 CAL / Malle, Vlaams Gewest

3.80

Was first brewed in 1934 and the recipe has not changed since 1956. It is made with pale candy sugar and has a very pale color produced from a mash of light pilsener malts. Styrian Goldings hops are used along with some German varieties and the classic Saaz pilsener hop. After a long secondary fermentation, the Tripel Westmalle is bottled with a dose of sugar and yeast. This beer holds up well in the bottle over time and seems to soften with age.