



## **Belgian herbal organic triple Jessenhofke**

### **Beer tasting assessment**

#### **Appearance:**

Our beer is blond with a little red shine caused by the unrefined cane sugar. The foam head is dense and has a long retention.

*Conclusion:* nice looking beer.

#### **Aroma:**

The nose of herbs are coming from the excellent hops produced by the organic hop farmer Cambie from Poperinge. One bitterhop (challenger) & 2 aromatic hops (goldings & fuggles). The herb that is used (unique beer in the world where this herb is used during the production of beer) is garlic. There is no sense or taste of garlic as this is not the goal of using herbs in beer. It gives more character to the beer.

*Conclusion:* the aroma is in balance with a nice herbal smell.

#### **Taste:**

What you search is what you find: if you like sweetness, you will find the unrefined cane sugar, if you like bitterness, the organic hops will provide you with the requested taste, the herbalness you get for free with it.

*Conclusion:* the beer is well balanced with no overwhelming taste of one ingredient used in this unique beer.

#### **Appreciation:**

This beer is a degustation beer to enjoy "regularly but moderately" as indicated on the label.

#### **Food Pairing:**

Beer tasters like to compare our beer with Manchego cheese, Patanegro ham or olives marinated with garlic. You can use our beer as an ingredient in meals, for example mussels, seitan dishes. We publish all recipes where Jessenhofke is used as an ingredient and in our flyer we present each time another recipe as publicity for the restaurant that is using our beer.

#### **Prices won:**

- Best home brewed beer in April 2002 by Limburgse Biervrienden (Zyθος)
- Best beer tasted on beerfestival in Nijlen, January 2008
- 5<sup>th</sup> best beer tasted on beerfestival in Sint Niklaas, March 2008
- Same rate on beer tasting in Nieuwsblad as Triple Karmeliet, (3.5\*/5) in February 2009

#### **Available formats:**

Jessenhofke triple is available in bottles of 33,75 & 150cl  
Also barrels of 20l & 30l (inox & key-keg) are ready to ship.

#### **Technical data:**

8% Alc Vol, 26 EBU, 16 °PL, 18 EBC, 8-11 °C schenken