

OUR BEERS



BIERKASTEEL

VAN HONSEBROUCK



KASTEEL



ROUGE

"A Kasteel 'out of the box'."

Kasteel Rouge is a unique blend of Kasteel Donker and a sweet cherry liqueur. This fruity beer makes a great aperitif on a sunny terrace. It's certainly a beer for lovers of sweet cherries with an overpowering aroma of the fruit. The cherries get the better of the malt in the Kasteel Donker mother beer, although it contributes touches of chocolate and pepper to remind you it's there. It is surprisingly easily digestible for quite a strong beer.

8% Vol | 6°

33cl - 50cl can - 75cl - 20l



TRIPEL

“As far as I am concerned, even better than ‘the mother of all tripels’.”

This tripel is a strong blonde beer in which both the bitterness and the fruitiness of the hops make their presence felt. The recipe has recently been changed to include a higher proportion of aroma hops. It has a subtle aroma with touches of fruit and impressions of malt, cloves and flowers. The main taste is of fruit. It is a balanced beer that is never too bitter. The alcohol comes to the fore in the finish. The Kasteel Tripel is the mother beer for the exclusive Trignac that is matured in brandy barrels.

11% Vol | 9°

33cl - 75cl - 20l



DONKER

DONKER

“One to enjoy and to round off the day with a good feeling.”

Kasteel Donker is a member of the Belgian quadrupel family. These are strong, sweet to bitter, dark brown beers where the malt predominates. They were inspired by the beers of the Trappist brewers. It is a full-mouthed, malty beer with touches of caramel, coffee and chocolate coming from the roast malt. The sweet initial taste is quite surprising. Further tasting shows this beer to be intriguingly complex.

11% Vol | 12°

33cl - 75cl - 20l



HOPPY



“This is the proof that a well-hopped beer can also be very subtle.”

The Kasteel Hoppy, with a bitterness grade of 45 EBU, fits perfectly into the new wave of Belgian blonde beers in which hops are very much in the foreground thanks to the technique of dry hopping. The Kasteel Hoppy is a thirst-quencher that sits somewhere between a traditional ‘spéciale belge’ amber beer and an extra-hopped IPA (India Pale Ale). The aromas of hops and herbs predominate. It’s very mild in taste with a subtle bitterness that increases towards the finish. Quite full in the mouth, Kasteel Hoppy is slightly sweet with a mildly malty character. Not a ‘hop bomb’ by any means.

6,5% Vol | 6°

33cl - 75cl - 20l

BLOND

“Just one word to describe this blonde: refreshing through and through!”

Kasteel Blond fits into the rich tradition of Belgian blonde beers with its predominantly fruity aroma and a beautiful balance between hops and malts in the glass. This beer makes for an excellent thirst-quencher, however, it also has enough complexity to make it a degustation beer full of character. Kasteel Blond is beautifully balanced, with malty aromas complemented by hints of fruit from the yeast. The initial taste is slightly sweet with added fruitiness and hop bitters. The finish is mild.

7% Vol | 6°

33cl - 20l



by **KASTEEL**



TRIGNAC

KASTEEL TRIPLE Aged in COGNAC CASES

TRIGNAC

"The best of two worlds: beer and cognac."

The Trignac is a unique degustation beer, truly one of a kind. It is a Kasteel Tripel matured in barrels previously used for cognac. There is no escaping the sweet aroma of grapes and the impact of alcohol, giving a slight impression of wine on the nose. This returns in a taste that leans towards cognac. The alcohol fully fills the mouth and gives a delightfully warm feeling that resonates for quite some time.

12% Vol | 12°

75cl



Collector's item
LIMITED EDITION





BARISTA

"This marriage between two Belgian specialities generates magic."

Beer and coffee are united in the Barista with flavours and aromas of caramel, cocoa and roasted malt. The beer has hints of coffee and hot chocolate and warms you up with the alcohol in the aftertaste. One for gourmets.

11% Vol | 12°

33cl - 75cl - 20l



CUVÉE DU CHÂTEAU

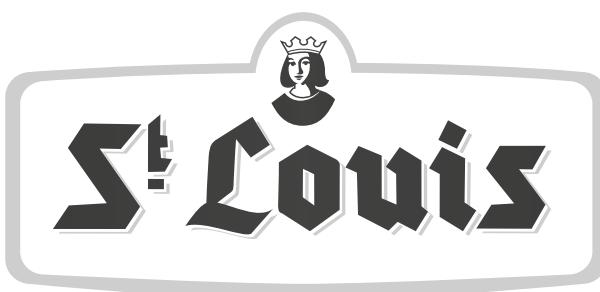
"With the subtle and complex character of a Kasteel Donker that has been maturing for years. A gourmet beer."

The taste of Cuvée du Château is comparable to that of an aged Kasteel Donker, reminiscent of port. This 'premier cru classé' was developed in the style of a quadrupel. In this type of strong, dark brown beer that veers between sweet and bitter, malt has the upper hand. The Cuvée du Chateau has the characteristics of a madeirised beer, with initial hints of roast and caramelised malt, followed by delicate hop bitters in the finish. A fully-fledged gastronomic beer.

11% Vol | 12°

33cl - 75cl - 20l





ST LOUIS PREMIUM KRIEK

"Proof that you can also make lambic beers and kriek in the valley of the Leie."

St-Louis Premium Kriek is a kriekenbier, or cherry beer, made on a lambic base. A quarter of St-Louis Premium Kriek is the juice of Oblacinska krieken cherries that have been steeped in gueuze for six months. It also has a smaller proportion of St-Louis Kriek Fond Tradition. This beer is a thirst-quencher with a low alcohol content and, in the nose, overwhelmingly sweet aromas of krieken cherries. It's very fruity with a hint of sourness and slight touches of almond coming from the krieken cherry stones.

3,2% Vol | 5°

25cl - 37,5cl - 20l

ST LOUIS PREMIUM FRAMBOISE

"A sweet raspberry beer with a slightly sour undercurrent, typical of its lambic mother beer."

St-Louis Premium Framboise is a frambozenbier, or raspberry beer, based on a lambic. St-Louis Premium Framboise contains 25% juice from Willamette raspberries with their pure, natural sugars. It is a thirst-quencher with a low alcohol content. It's a very fruity beer with a beautiful balance between the sweet taste of the raspberries and the slightly sour taste of the lambic.

2,8% Vol | 5°

25cl - 37,5cl - 20l



ST LOUIS PREMIUM PECHE

"A sweet peach beer with a hint of sourness, typical of its lambic mother beer."

St-Louis Premium Pêche is a peach beer made on a lambic base complemented with peach juice with all its natural sugars. It is a thirst-quencher with a low alcohol content. The sweet taste of peaches dominates this very fruity beer while the finish vibrates with the slightly sour touch of the mother beer.

2,6% Vol | 5°

25cl - 20l



ST LOUIS PREMIUM GUEUZE

"Proof that you can also produce gueuze in the valley of the Leie."

St-Louis Premium Gueuze contains a blend of young and old lambics. It is a thirst-quencher with a great balance between sourness, typical of gueuze, sweet and slightly bitter flavours. Its touches of fruit, including citrus, draw the attention.

4,5% Vol | 5°

25cl - 37,5cl - 20l



ST LOUIS KRIEK FOND TRADITION

*"A pure kriek based on a traditional lambic.
Unsweetened and unfiltered."*

St-Louis Kriek Fond Tradition is a pure traditional kriekenbier, truly a beer for connoisseurs, based on a blend of old and young lambics. The fruity aromas of krieken cherries stand out before the slightly sour taste, typical of lambic beers, also makes its presence felt.

6,5% Vol | 5°

37,5cl

ST LOUIS KRIEK LAMBIC

"A seductively sweet kriek with a slightly sour undercurrent."

St-Louis Kriek Lambic is a kriekenbier (cherry beer) made on a lambic base. Twenty-five percent of this beer is the juice of Oblacinska krieken cherries that have been steeped in gueuze for six months. St-Louis Kriek Lambic is a fresh thirst-quencher. The krieken aromas are predominant in the nose. The taste is manly sweet with a hint of sourness from the fruit.

4% Vol | 6°

25cl - 20l

ST LOUIS GUEUZE FOND TRADITION

*"A pure gueuze based on a traditional lambic.
Unsweetened and unfiltered."*

St-Louis Gueuze Fond Tradition is a pure traditional gueuze aimed at connoisseurs. It has the pure taste of a true gueuze based on a blend of young and old lambics. Fruity apple aromas stand out. When tasting, the slightly sour touches, characteristic of lambic beers, make their presence felt. It is very dry in the finish.

5% Vol | 5°

37,5cl





FILOU

“Who is the biggest Filou?”

Filou is an easy drinkable strong blond beer with a lot of character, teasing you but meaning no harm. Filou is brewed with Belgian and Czech aromatic hops, pilsner malt and refermented in the bottle. Another one for the road...?

8,5% Vol | 8°

33cl - 75cl - 20l



PASSCHENDAELE

"A thirst-quencher with depth."

The Passchendaele has a surprisingly rich taste, one that you would expect from a stronger beer. It stands out immediately with its full and creamy taste, evolving towards a slight sparkle on the palate and finishing with a mild contraction of the tongue. This light thirst-quencher is on the way to having the complex taste of a top-fermented beer.

5,2% Vol | 6°

50cl - 20l



BRIGAND

"A beer with plenty of character."

This rebellious Brigand is a dry bitter, blonde beer that re-ferments in the bottle. It used to be amber in colour; now it is pale blonde thanks to the use of pale malts and pils malt as well as unmalted wheat. Brigand tastes full in the mouth with a slightly malty aroma. It also has a slightly malty taste with accents of spices and hops. The hop bitterness comes through in the finish.

9% Vol | 8°

33cl - 75cl - 20l



SLURFKE

"A beer that makes you feel right at home."

Slurfke is a Belgian craft beer. This full-bodied 'dubbel' has a wonderful hint of caramel and a full head (8.5%). Beer connoisseurs will appreciate the banana and vanilla flavours.

8,5% Vol | 12°

33cl - 75cl





BACCHUS VLAAMS OUD BRUIN

“Discover the world of sour beers with this traditional Flemish red-brown beer.”

Bacchus Oud Bruin has surprisingly fruity and flowery aromas and the taste is reminiscent of wine. Its sourness, with a hint of balsamic vinegar, is less pronounced than that of other Flemish red-brown beers. It's very refreshing with a pleasant aftertaste. This beer impresses through both its sourness and the slight touch of caramel brought by the use of roast malt. Bacchus Oud Bruin is the mother beer on which the Bacchus Frambozenbier and the Bacchus Kriekenbier are based.

4,5% Vol | 5°

37,5cl - 20l



BACCHUS KRIEKENBIER

“A fresh kriek based on a traditional, pure red-brown beer from West Flanders.”

Bacchus Kriekenbier is brewed using Bacchus Oud Bruin as a base. Its sourness and the slight touch of caramel from the roasted malt are impressive features. Bacchus Kriekenbier has a beautiful balance between sweet and sour. In the nose you detect aromas of ripe krieken cherries, while in the background is the delicate sweet and sour, slightly wine-like character of the base beer, making for a vibrant aftertaste. It's a zesty thirst-quencher.

5,8% Vol | 5°

37,5cl - 20l



BACCHUS FRAMBOZENBIER

“A refreshing raspberry beer, based on a pure traditional red-brown beer from West Flanders”.

This frambozenbier, or raspberry beer, is brewed using Bacchus Oud Bruin which sets it apart from most raspberry beers that are based on lambic or gueuze. The standout characteristic of this beer is its beautiful balance between sour and sweet with aromas of very sweet raspberries, malt and earthy yeast. Bacchus Frambozenbier is mild and slightly sour with hints of balsamic vinegar. It sparkles on the tongue and has plenty of body. The roast malt contributes a slight touch of caramel. The finish is dominated by sweet raspberries and a mild sourness.

5% Vol | 5°

37,5cl - 20l



VISIT OUR BREWERY, A COMPLETELY UNIQUE EXPERIENCE



A Belgian family brewery, renowned for beers such as Kasteelbier, Brigand, Filou and St. Louis among others. Taste our special beers and the brewer's expertise, literally and metaphorically.

BRASSERIE

Try our dishes with beer as the magic ingredient in a unique decor and a breathtaking view of the brewery hall, throne room and the foeder hall. Absolute enjoyment of the castle atmosphere, with nearby roaring fire or open kitchen. 29 beer taps in our exclusive bar!

Mo - Fr running from noon - 10p.m.
Kitchen open until 9pm

EVENTLOCATIE

Are you looking for a unique setting for your event, meeting or conference where authenticity and ultra-modern meet each other? Het Bierkasteel is the-place-to-be for companies as well as private individuals. We are happy to help you with the tailor-made organisation in one of our three halls with in-house catering.

BEER BOUTIQUE

Naturally there is a "Beer boutique", unique in its kind. A cool range of beer gadgets, beer pralines, our beers in original gift wrapping, textile and merchandising.

Mo - Fr from 10am -noon and from 1:30p.m. - 6 p.m.

EXTRA INFO: Bus parking and 250 parking spaces on site.

VISITORS' CENTRE

A supervised and interactive visit through the brewery using a headset offering 5 languages and big screens. A total experience concluded by a tasting session. Please feel free to request group meal options. Book your visit via our website. Wheelchair accessible. A nice post-visit gift: a 75 cl bottle of specialty beer.

Mo - Fr 10:30 a.m. - 2p.m. - 4:30 p.m.
Sa - 10:30 a.m. (from 25 persons)



BIERKASTEEL

VAN HONSEBROUCK