



20L TORPEDO KEGS



A strong dark ale brewed by Brouwerij Van Steenberge just north of Ghent. This beer is unique in that it is second fermented in the keg. The brewer must take the CO2 levels down dramatically low to perform this remarkable brewing feat which gives the beer a smooth mouth feel on draft. This second fermentation matched with the high levels of alcohol make Gulden Draak one of the best draft beers in the world!

ABV: 10.5%
COLOR: Dark Brown
TASTE: Natural malt toffee-like sweetness
FOOD PAIRINGS: Great with hearty meals like steak or stew. Also pairs well with a rich dessert!



Alt was difficult to match the complexity of Gulden Draak but Van Steenberge pulled it off with Quad 9000. This ale tips the scale at 10.7% ABV and possesses a deep amber color. A bit dryer and less caramelized than it's more famous sibling, Gulden Draak Quad 9000 meets the needs of the beer lover that wants all the alcohol with less sweetness and a touch of a hoppy finish. 9000 represents the postal code of the mid-evil city of Ghent where the beer is brewed.

ABV: 10.7%
COLOR: Deep Amber
TASTE: A burst of fruit candy-like flavor, offset by a dry hoppy-ness.
FOOD PAIRINGS: Buttery cheeses like Brie, Gouda, Havarti, Swiss. Sharp cheeses like Blue and Cheddar. Beef, Smoked Barbecue, Wild Game.



This Belgian Triple won gold medal at the 2012 World Beer Cup for best Belgian Ale. The sweet malt flavor combined with the dryness of the alcohol create a burst of flavor that helped Piraat also win gold medal at the 2013 NY international Beer Festival! Piraat is second fermented in the bottle and on draft which gives it an easy drinking mouth feel, and combined with the 10.5% ABV makes this beer quite dangerous.

ABV: 10.8%
COLOR: Golden
TASTE: Fruity, spicy, complex aroma and flavor.
FOOD PAIRINGS: Seafood and meat. A great after dinner beer. Cigar lovers claim there is no better beer to enjoy with a cigar.



Bornem double is a lively abbey beer that, after its first fermentation in the barrel, nicely evolves during its second fermentation in the bottle or in the barrel. Soft as velvet, this double with warm darkbrown colour and burgundy undertones has a fruity taste and hoppy after taste. Few other dark doubles can match this Bornem Double.

ABV: 8.5%
COLOR: Very dark, Coffee color
TASTE: Fruity with a hoppy after taste.
FOOD PAIRINGS: Serve with meat dishes, such as steaks, roasted meat, game or sausages.



This Abbey ale of 9% ABV is reminiscent of the types of ale which were reserved for the Abbots (The leaders of the monastery). This beer is dry and pale in color which makes it less sweet than the Dubbel ale under the same name. The brewer also uses traditional Belgian yeast and slightly more hops in this tripel giving it the perfect sweet- bitter balance.

ABV: 9%
COLOR: Golden
TASTE: Full body, hoppy dry long finish
FOOD PAIRINGS: Dessert, main course or a cheese platter.



The Dark is a triple in strength. It is the sweetest of the three Bieres du Boucanier, caramelized and malty. The creamy strong head is striking. A great dessert beer.

ABV: 9%
COLOR: Dark Brown
TASTE: Carmalized and malty.
FOOD PAIRINGS: Steak, stew, roast beef or a rich dessert.



The Red is easily considered a double in strength, and bursts open with a full fruit candy like flavor, offset by a dry hoppy-ness, perfectly balance.

ABV: 7%
COLOR: Red Brown
TASTE: Opens with a burst of fruit candy-like flavor, offset by a dry hoppy-ness.
FOOD PAIRINGS: Spicy food or foods with sweet sauces.



Grapefruit anyone? Pink Killer is a Belgian wit beer spiced with grapefruit, coriander and orange peel which makes it very refreshing on a hot Summer day. The beer is named after a dog (Killer) who guarded the entrance of the brewery during WWI when Germans roamed the countryside.

ABV: 5%
COLOR: Light Pink
TASTE: Pink Grapefruit juice spiced up with coriander seeds and orange peels. Offset by a light bitterness of the fruit and the hops.
FOOD PAIRINGS: Fruity desserts.

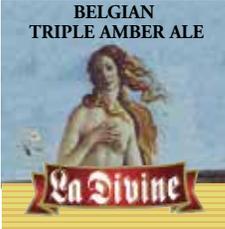
20L TORPEDO KEGS (CONT.)

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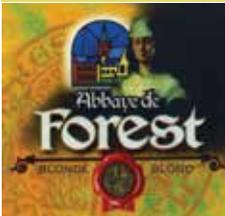
This Scottish ale is traditional in every way. A Battalion of Scotch soldiers fought in the village of Silly during WWI and asked the brewer to make their style of beer. The Battalion provided the raw materials from Kent and the beer was brewed. Brasserie Silly was so grateful for the malts and hops that they gave the beer to the soldiers at no cost and sold the remainder to the villagers. This beer uses candied sugar and caramelized malts to give it a beautifully sweet chocolaty flavor.

ABV: 8%
COLOR: Red Brown
TASTE: Velvety with a hoppy bitterness
FOOD PAIRINGS: Hearty dishes like soups and stews.



An amber triple that is truly unique in complex taste flavor. Very rich mouth feel. The characteristics of the brewery's special yeast are clearly present. Some residual sugars are balanced with hoppy notes infused by the abundant use of Kent, Saaz and Hallertau hops.

ABV: 9%
COLOR: Amber
TASTE: Caramelized Malt gives this triple a sweet taste with a slightly hoppy finish.
FOOD PAIRINGS: Hard to make a mistake with this beer!



Abbaye de Forest from Brasserie de Silly is a top fermentation beer, re-fermented in the bottle. Pours a lively golden blonde with a solid creamy white head which lasts well creating patterned lacing. Very well balanced, full-bodied, with good bubbly mouth feel. More complex than expected, with good depth of taste and range of flavors.

ABV: 6.5%
COLOR: Golden Blond
TASTE: Lightly scented aroma followed by a subtly bitter taste. Leaves a subtle raisin fruitiness on the palate ending with a pleasant bitter tonic.



The recreation of the original Hoegaarden Wit. Ertvelds Wit has a dense head, like the topping on a Key Lime pie. There is a bright sheen on the beer's yellowy color, despite the traditional heavy sediment. The aroma is markedly spicy.

ABV: 5%
COLOR: Yellow Gold
TASTE: It begins with a spritzzy attack; softens into a more texture, lemony sweetest; and finishes with a spicy dryness.
FOOD PAIRINGS: With key lime, lemon meringue or apple pie. Or as a summer refresher.



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