

**DENSITY**

8.0% ABV

PACKAGING

11.2 fl. oz., 25.4 fl. oz., 30L Kegs

DRINKING TEMPERATURE

Serve between 42° and 46° Farenheit

BREWED & BOTTLED BY

Br. Van Steenberge

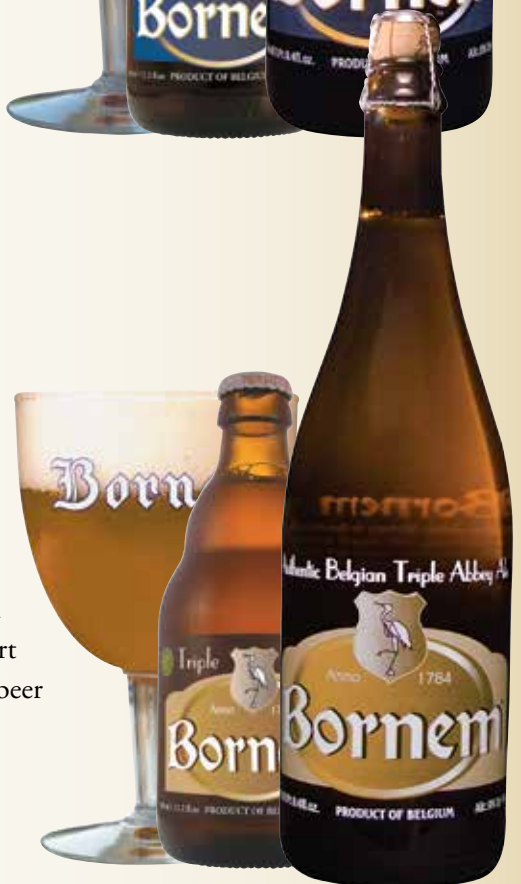
Bornem Double

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 dark brown colour and burgundy undertones has a fruity taste and hoppy after taste. Its creamy, rich and firm foam head crowns it. Few other dark doubles can match this BORNEM DOUBLE. The Dark double is often served with meat dishes, such as steaks, roasted meat, wild or even sausages.

**YOU CAN AGE THESE BORNEMS
FOR MANY YEARS, JUST LIKE WINE.**

Bornem Triple

Bornem Tripel is a “lively” abbey beer of 9% content alcohol that after its first fermentation in the barrel, evolves during its second fermentation in the bottle or in the barrel. Abbey tripels are mostly blonde or light amber in colour. The BORNEM TRIPEL tastes hoppy and full with an excellent sweet-bitter balance. Its pleasant scent and nice foam head make this beer a winner in its kind. BORNEM TRIPEL is a powerful beer to enjoy as dessert or as appetizer. Some prefer it with mussels or other seafood. This abbey beer also suits excellent with a hearty cheese platter.



Cheers!