



DENSITY - 7.5% ABV

MALT - 2 Varieties of Aromatic Malt

PACKAGING - 30L Kegs

FERMENTATION - High Fermentation Hoppy Ale

DRINKING TEMPERATURE - Serve between 45° and 48° F

BREWED & BOTTLED BY - Brewery Van Eecke

BREWERY VAN EECKE

DRY HOP

HOMMEL

Suggested Food Pairing: Roasted Root Vegetables, White Fish

Suggested Cheese Pairing: Earthy-Grassy Cheeses like Lincolnshire Poacher, Saint Nectaire



For many centuries, the Southern part of West-Flanders has had a solid reputation for its grains and hops. Every 3 years, the city of Popering has a Hommel (Hop) parade in order to celebrate the harvest of the hops. In 1981, Karel Leroy introduced Poperings Hommelbier, which immediately shook up the beer world as a Special Belgian Blond.

Due to a worldwide demand, we have created a limited edition of this magnificent ale, called **Extra Dry Hop Hommel**. This top fermented ale is brewed with a higher hop. Afterwards it is dry hopped for 3 weeks with the local grown Popering Sapphire hops.

This refreshing golden colored and highly fermented ale still has a soft honeysuckle sweetness that is nicely balanced by full, flavorful hops. It also has a late, spicy, cumin-seed dryness that never gives you a dry after mouth feeling.

