



# TRIPEL

DENSITY - 11% ABV

PACKAGING - 11.2oz & 750ml bottle, 20 & 30 Liter keg

DRINKING TEMPERATURE - Serve between 42° and 46° F

BREWED & BOTTLED BY - Br. Van Honsebrouck

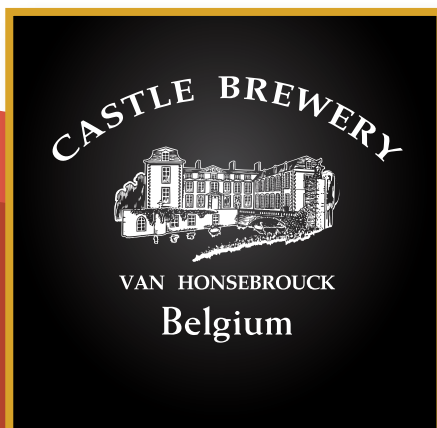
**A WEST FLEMISH TRIPEL WITH  
SECONDARY FERMENTATION IN  
THE BOTTLE, ENRICHED WITH  
BELGIAN HOPS**

**K**asteel Triple is a strong golden ale, bright in color, with a very large malt profile at 11% ABV. Beer of this strength and color requires the brewmaster to increase the amount of malt, therefore increasing the amount of fermentable sugars without the help of sweet and dark crystal malts. This reveals itself in the beer's very bready aromas and grassy high notes. Yeast has to work very hard to reach this ABV as well, which causes them to release complex esters of fresh fruit and banana peel, as well as provide creamy natural carbonation. Lastly, hops provide this beer the perfect balance of mineral and spice flavors which gives the brew a light citrus quality. Kasteel Triple is indeed strong, but be warned, the elegance of the beer can easily distract you from that fact.

***"A tripel, as solid as a castle. A full bodied beer, brewed with Belgian hop, to enjoy quietly, with a powerful, distinctive flavor: flowery, hop bitter and alcohol soft"***

**Suggested Food Pairing:** Spicy Dishes, Grilled Meats, White Fish.

**Suggested Cheese Pairing:** English Cheddar, Parmagiano-Regianno



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