



**SCHDELDE**

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**BROUWERIJ**

**o u r   b e e r s**

We have been brewing beer for beer lovers since 1994. The brewery was founded in the city of Bergen op Zoom (The Netherlands) which is situated at the Western Scheldt (Dutch: Westerschelde). This is the estuary of the Scheldt river and its only direct route to the sea. The Western Scheldt is an important shipping route to the Port of Antwerp, Belgium and unlike the Eastern Scheldt estuary, it could not be closed off from the sea by a dam as part of the Delta Works. Instead, the dykes around it have been heightened and reinforced.

In 2008 the brewery moved to Hoogstraten, just across the Belgian border with The Netherlands. Since then we have officially been brewing Belgian beer with Dutch roots. Many characteristics still refer to our birthplace. Our mascot the crab is also the mascot of Bergen op Zoom and the two so called 'wild men' are shown in the flag and coat of arms of the city since 1622. These wild men are still our flag bearers and are shown on all our labels, portraying the different beer names.



 **SCHELDE** | BROUWERIJ

Every sip of Scheldebeer has been brewed in our own brewery, built with love and care. We are ambitious brewers who prefer beers with a sense of the past and a taste of the present. True to traditions but always looking for an exciting balance between nostalgic and new, modest and daring. Our beers are unfiltered, unpasteurized and have refermentation. Besides from all the natural ingredients you will taste patience and devotion in all the flavours. Cheers!



# WITHEER

## WHITE BEER

- ➔ misty light yellow
- ➔ wheat malt creaminess
- ➔ mildly floral
- ➔ refreshing citrus tones
- ➔ sunny aftertaste

### *Witheer:*

*A refreshing traditional Belgian wheat beer (witbier) with a fruity fragrance and flavour. Wheat malt makes this beer soft and creamy while the aromatic tones of citrus peel, coriander and wild blossom ensure freshness. Sweet and sour are well-balanced, slightly sharpened by a bitterness in the background. Its name refers to the monks who founded the Middelburg Abbey in 1127 and were always dressed in white. ('Witheer' can be translated as 'White lord')*

5  
%

4-6  
°C

33  
CL

20  
L

10 EBC  
13 EBU

### *Witheer & Food*



- ➔ mild spiciness
- ➔ young (goat)cheeses
- ➔ Mexican & Asian cuisine



# KRAB

## AMBER BITTER ALE

- ➔ thirst quenching
- ➔ mildly spicy aroma
- ➔ gentle & tasteful
- ➔ refreshing bitterness
- ➔ fresh fruity aftertaste

### *Krab:*

*This refreshing amber ale with a malty body, startling bitterness and a fresh flavour is a must for every thirsty drinker. With a slightly spicy aroma and a very revigorating bitterness Krab is a characteristic but friendly barley beer. The name Krab ('Crab') refers to Bergen op Zoom, the Dutch city where the brewery has been established in 1994. This city is called 'Krabbegat' during the festivities of Carnaval and its inhabitants 'Crabs' (Dutch: Krabben). Nicknames for cities during Carnaval are a tradition.*

5,2  
%

6-8  
°C

33  
CL

20  
L

21 EBC  
32 EBU

### *Krab & Food*



- ➔ mild spiciness & bitterness
- ➔ soft cheeses (ricotta)
- ➔ smoked meats & fish



# STRANDGAPER

## BLOND ALE

- ➔ fresh golden blond
- ➔ fruity aroma
- ➔ balanced flavour
- ➔ subtle bitterness
- ➔ sparkling aftertaste

### Strandgaper:

A blond, accessible but full-flavoured ale. Through its full, softly sweet flavour and crisp bitter aftertaste, it soon invites for more. Strandgaper is a friendly beer with a strong personality. The name Strandgaper ('strand' means 'beach') refers to a type of so called gaper clams. This clam has a white yellowish shell and is an ancient inhabitant of the estuary, the Western Scheldt. Not surprisingly the beer is a perfect match with shellfish and other fish dishes.

6,2  
%

6-8  
°C

33  
CL

20  
L

12 EBC  
22 EBU

### Strandgaper & Food



- ➔ steamed fish & vegetables
- ➔ brie & camembert (cheese)
- ➔ shellfish & crustaceans



# DULLE GRIET

## DUBBEL (BROWN ALE)

- ➔ maroon coloured
- ➔ mildly sweet aroma
- ➔ subtle bitter & malty
- ➔ fruity & spicy
- ➔ dry aftertaste

### *Dulle Griet:*

6,5

%

*A traditional, maroon 'dubbel' with a malty fragrance, a subtle bitter flavour and a fruity aftertaste.*

8-11

°C

*Her sweet scents of licorice and rock candy match harmoniously with the full taste of fruit and spices. This fiery flame has a spicy character but is mild to handle.*

33

CL

*A girl to love!*

75

CL

*The Dulle Griet ("Mad Meg", named after a Flemish folklore figure) is a medeaval, red supercannon (bombard) in Ghent, Belgium, constructed in the 15th century.*

20

L

75 EBC

16 EBU

### *Dulle Griet & Food*



- ➔ fried & grilled dishes
- ➔ gruyère & abbey cheeses
- ➔ mushrooms & chutneys



# LAMME GOEDZAK

## BLOND ALE

- ➔ burgundian blond
- ➔ temptingly tasteful
- ➔ fruity & floral
- ➔ complex bitterness
- ➔ convincing aftertaste

### *Lamme Goedzak:*

A full-bodied blond ale for true beer fans who don't fear robust hoppiness. This blond treat is milder than our tripels but is full of character. The balance between fruity and pungent bitterness makes this a very popular beer. Lamme Goedzak is a famous Flemish character in Charles De Coster's novel *The Legend of Thyl Ulenspiegel* (1867). His name (literally translated as "lazy goodbag") hints at his personality. Lamme is the jolly, good-natured and most loyal friend of Thyl and is particularly known for being a Burgundian who enjoys eating and drinking.

7  
%

7-10  
°C

33  
CL

75  
CL

20  
L

11 EBC  
22 EBU

### *Lamme Goedzak & Food* |

- ➔ salty, savory and bitter flavours
- ➔ spicy cheeses (fondue)
- ➔ chicken & (famous) Flemish fries



# ZEEZUIPER

## TRIPEL (STRONG BLOND)

- ➔ deep golden blond
- ➔ aroma of yellow fruits
- ➔ malty & layered
- ➔ refined hopbitterness
- ➔ fresh dry aftertaste

### Zeeuiper:

A golden, malty 'tripel' with a well balanced bitterness and fresh after-taste. In this tripel diverse flavours come together in harmony. Fresh dry to slightly sweet with subtle tones of coriander. The scent of yellow fruits and delicate bitterness determine the definition of this original tripel. The Zeeuiper (literally translated as 'Sea drinker') has been developed in honor of a nature reserve of the same name near Bergen op Zoom (birth city of the brewery) which could 'drink like the sea'. This former swamp was a noble provider of drinking water for the city in medieval times.

8

%

7-10

°C

33

CL

75

CL

20

L

11 EBC  
22 EBU

### Zeeuiper & Food



- ➔ salty & earthy flavours
- ➔ old cheeses, Comté & nuts
- ➔ Spanish & Indonesian cuisine





# HOP RUITER

## IPA TRIPEL (STRONG BLOND)

- ➔ misty golden blond
- ➔ aroma of exotic fruits
- ➔ tasteful & slightly malty
- ➔ complex hoppiness
- ➔ fresh herbal aftertaste

### Hop Ruiters:

A misty tripel with a full, slightly malty flavour, a complex hoppiness and hints of exotic fruits. Our explosive Hop Ruiters tames Belgian yeast and overseas hops to a particularly aromatic tripel. Adding aroma hops during the maturation ("dry hopping") makes this beer not only an IPA but above all a complex tripel that constantly surprises.

8

%

7-10

°C

33

CL

75

CL

20

L

11 EBC  
23 EBU

Years ago we have developed the Hop Ruiters ("Hop Galloper") for the North American market. Nowadays this beloved craft beer is available worldwide.

### Hop Ruiters & Food



- ➔ fruit, spices & sharpness
- ➔ tangy & old cheeses
- ➔ Thai cuisine & spicy chicken



# OESTERSTOUT

## BELGIAN STYLE STOUT

- ➔ robust & dark
- ➔ roasted maltiness
- ➔ dark fruits & coffee
- ➔ licorice & caramel
- ➔ dry bitter aftertaste

### *Oesterstout:*

8,5

%

A full-bodied, black Belgian style stout with a refined bitterness of hops and roasted malts. Under a dense beige foam awaits a strong beer, full of flavour and rich aromas. Its robustness is built from tones of dark fruits, caramel, bitter hops and roasted malt.

8-12

°C

33

CL

Oesterstout translates as Oyster stout, an old beer style, and as you might expect from an oyster stout you will experience a briny tang in every sip of this beautiful ode to the sea. This stout matches perfectly not only with oysters but also with bitter chocolate.

75

CL

20

L

103 EBC

19 EBU

### *Oesterstout & Food*



- ➔ sweet-and-sour fruits
- ➔ blue cheeses & grilled meat
- ➔ bitter chocolate & oysters



# WILDEBOK

## BOCK BEER

- ➔ deep reddish-brown
- ➔ rich & fruity aroma
- ➔ caramel & raisins
- ➔ roasted maltiness
- ➔ mild bitter aftertaste

### *Wildebok:*

A reddish-brown bock with a rich, caramel-malty flavour and full of tones of toffee and dried prunes.

The roasted malt not only provides a rich fragrance but also a wonderful aftertaste. The caramel flavours blend into a subtle bitterness.

The style known now as bock was first brewed in the 14th century by German brewers in Einbeck and later adapted by Munich brewers. Due to their Bavarian accent the drinkers pronounced "Einbeck" as "ein Bock" ("a billy goat"), and thus the beer became known as "bock". Our Wildebok ('wild billy goat') is a robust bock tamed by our two wild men.

6,5  
%

8-11  
°C

33  
CL

20  
L

71 EBC  
20 EBU

### *Wildebok & Food*



- ➔ grilled meats & BBQ flavours
- ➔ old and tangy cheeses
- ➔ smoked eel & mackerel



[scheldebrouwerij.com](http://scheldebrouwerij.com)