



**Belgian Beer & Chocolate Tasting Class
& Enter to Win a Beercation
Wednesday July 30th at 7:00 pm Eastern Daylight Time**

With Bon Beer Voyage in Partnership with VISITFLANDERS

Below you will see the link you will need to use to join the **Belgian Beer & Chocolate Tasting Class**. Also supplied below is the meeting ID # as well as the password if you have the need to enter this information in manually. However, most of the time the link below will be all you'll need to join. When you join the meeting, you will be first put in a 'waiting room' and then you will be manually added to the meeting once it starts at **7:00 pm Eastern Daylight Time**.

Time: July 30, 2025 7:00 PM Eastern Daylight Time

Link To Join Zoom Meeting:

<https://us02web.zoom.us/j/85450226191?pwd=HPMBDaIZ1YVoGtNd5bd7FqKih5CZKC.1>

If you have a problem using the direct link shown above, you can simply enter this event manually by going to <https://zoom.us/> then click on 'Join A Meeting', enter the Meeting ID shown below, click on 'Join', then enter Passcode and follow the prompts to join.

Meeting ID: 854 5022 6191

Passcode: 132951

[Contest Terms and Conditions for Beercation Giveaway with Visit Flanders 2025](#)

The Beers:

Beer #1	Beer #2	Beer #3
<p>Belgian Style Strong Pale Ale</p>	<p>Belgian Style Quadrupel aka Belgian Strong Dark Ale</p>	<p>Fruit Lambic</p>
<p>Recommended: Delirium Tremens</p>	<p>Recommended: Chimay Blue Label aka Grande Réserve</p>	<p>Recommended: Lindemans Framboise Lindemans Strawberry or Lindemans Kriek 2.5% - 4.5% abv</p>
<p>8.5 % abv</p>	<p>9.0 % abv</p>	<p>2.5 – 4.5% abv</p>
<p>Proper serving temperature: 41 - 45° F</p>	<p>Proper serving temperature: 50 - 54° F</p>	<p>Proper serving temperature: 36 - 38° F</p>
		
<p>Brewed by: Brouwerij Huyghe Melle, Belgium</p>	<p>Brewed by: Bieres de Chimay Chimay, Belgium</p>	<p>Brewed by: Brouwerij Lindermans Vlezenbeek, Belgium</p>
<p><u>Other easy to find BSPAs</u> Duvel, Piraat, La Chouffee (Blonde), Gnommegang, Pranqster, St Feuillien Grand Cru</p>	<p><u>Other easy to find Quads:</u> St Bernardus Apt 12, Rochefort 10, Rochfort 8, Unibroue Trois Pistoles, Gulden Draak 9000 Quadruple, Straffe Hendrik Quadrupel</p>	<p><u>Other Fruit Lambics:</u> Boon Kriek, Boon Oude Kriek Mariage Parfait, Oud Beersel Framboise, 3 Fonteien Oude Kriek</p>

Paired with these Chocolates:

Lindt Orange Intense Dark Chocolate	Cadbury Caramello	Lindt 70% Cocoa Smooth Dark
		

A few pre-class preparations:

- We will be starting the class with the **Belgian Style Strong Pale Ale**. Belgian Style Strong Pale Ales tend to have a very large foamy head, so you might want to make sure you have a large enough glass to accommodate the beer and the mousse!
- We suggest that you use a clean, unfrosted / non-chilled glass for each beer.



Belgian Strong Pale Ale (Belgian Golden Strong Ale)

Description of a Belgian Strong Pale Ale:

A pale, complex, effervescent, strong Belgian-style ale that is highly attenuated and features fruity and hoppy notes in preference to phenolics. References to the devil are included in the names of many commercial examples of this style, referring to their potent alcoholic strength and as a tribute to the original example (Duvel). Strongly resembles a Tripel, but may be even paler, lighter-bodied and even crisper and drier; the drier finish and lighter body also serves to make the assertive hopping and yeast character more prominent. The best examples are complex and delicate. High carbonation helps to bring out the many flavors and to increase the perception of a dry finish. Traditionally bottle conditioned (or *refermented in the bottle*).

Average alcohol by volume (abv) range: 7.5 –10.5% Serve between 45-50° F SRM: 3-6 IBUs: 22-35

What Did You Find?: Circle what is detected in each section below (I highlighted in **YELLOW** what is common to the style, but might not be found in this beer)

Color and Appearance

Color (SRM):



Clarity: Brilliant **Clear** Slight Haze Hazy Opaque
Head: None Poor Moderate **Good** **Huge**
Carbonation (Visual): None Slow Medium **Fast rising bubbles**

Aroma

Hops: Citrus, Tropical, Fruity, **Floral**, Herbal, Onion-Garlic, Spicy, Woody, Pine, Spruce, Resinous, Other: _____
Malt: Bread Flour, Grainy, Biscuit, Bready, Toast, Caramel, Toffee, Pruney, Roast, Chocolate, Coffee, Smoky, Acrid, Other: _____
Yeast Esters: **Apple**, Apricot, **Banana**, Blackcurrant, Cherry, Fig, Grapefruit, Kiwi, Peach, **Pear**, Pineapple, Plum, Raisin, Raspberry, Strawberry, Other: **Orange** _____
Yeast Phenol: **Bubblegum** Clove Cinnamon Vanilla Smoky White Pepper Spicy Other: _____
Yeast Wild/Bacteria: Farmyard / Horse Blanket Lactic Acetic/Vinegar Acidic/Citrus Other: _____

Flavor

Hops: **Citrus**, Tropical, Fruity, Floral, Herbal, Onion-Garlic, Spicy, Woody, Pine, Spruce, Resinous, Other: _____
Hop Bitterness: None Restrained **Moderate** Aggressive Harsh
Malt: Bread Flour, Grainy, Biscuit, Bready, Toast, Caramel, Toffee, Pruney, Roast, Chocolate, Coffee, Smoky, Acrid, Other: _____
Yeast Esters: **Apple**, Apricot, Banana, Blackcurrant, Cherry, Fig, Grapefruit, Kiwi, Peach, **Pear**, Pineapple, Plum, Raisin, Raspberry, Strawberry, Other: **Orange** _____
Yeast Phenol: Bubblegum **Clove** Cinnamon Vanilla Smoky White Pepper **Spicy** Other: _____
Yeast Wild/Bacteria: Farmyard / Horse Blanket Lactic Acetic/Vinegar Acidic/Citrus Other: _____
Alcohol: Not Detectible **Mild** **Noticeable** Harsh Hot
Other: _____

Palate/Mouthfeel

Body: Watery Thin **Medium** Creamy/Velvety Heavy Very Viscous/Thick
Finish/Palate: Very Dry **Dry** Semi-Dry Sweet Very Sweet/Sticky
Finish/Length: Short (up to 15 seconds) Medium (15 to 60 seconds) Long (more than 60 seconds)
Palate Carbonation: Flat Light Carbonation Medium carbonation Fizzy **Heavy Carbonation** Champagne Like

Personal Overall Taste

Drain Pour (1) **Did Not Like (2)** **OK to Drink (3)** **Very Good (4)** **Awesome (5)**

Belgian Strong Dark Ale / Quadrupel

Description of Belgian Strong Dark Ale / Quad:

Like a Belgian Dark Ale but higher in alcohol and more character. A dark, complex, very strong Belgian ale with a delicious blend of malt richness, dark fruit flavors, and spicy elements. Complex, rich, smooth and dangerous. The alcohol character can be deceptively hidden or can be very bold and in your face. Look for lots of complexity within a delicate palate. Hop and malt character can vary most will be light on the hops. All in all most are spicy. Authentic Trappist versions tend to be drier (Belgians would say *more digestible*) than Abbey versions, which can be rather sweet and full-bodied. Traditionally bottle conditioned (or *refermented in the bottle*). Sometimes known as a Trappist Quadruple, most are simply known by their strength or color designation.

Average alcohol by volume (abv) range: 8.0-12.0% Serve between 45-50° F SRM: 12 – 22 IBUs:20-35

What Did You Find?: Circle what is detected in each section below (I highlighted in **YELLOW** what is common to the style, but might not be found in this beer)

Color and Appearance

Color (SRM):



Clarity: Brilliant Clear Slight Haze Hazy Opaque
Head: None Poor **Moderate** Good Huge
Carbonation (Visual): None Slow Medium Fast rising bubbles

Aroma

Hops: Citrus, Tropical, Fruity, Floral, Herbal, Onion-Garlic, Spicy, Woody, Pine, Spruce, Resinous, Other: _____
Malt: Bread Flour, Grainy, Biscuit, Bready, Toast, **Caramel**, Toffee, Pruny, Roast, Chocolate, Coffee, Smoky, Acrid, Other: _____
Yeast Esters: Apple, Apricot, Banana, Blackcurrant, **Cherry, Fig**, Grapefruit, Kiwi, Peach, Pear, Pineapple, **Plum, Raisin**, Raspberry, Strawberry, Other: _____
Yeast Phenol: Bubblegum Clove Cinnamon Vanilla Smoky White Pepper **Spicy** Other: _____
Yeast Wild/Bacteria: Farmyard / Horse Blanket Lactic Acetic/Vinegar Acidic/Citrus Other: _____

Flavor

Hops: Citrus, Tropical, Fruity, Floral, Herbal, Onion-Garlic, Spicy, Woody, Pine, Spruce, Resinous, Other: _____
Hop Bitterness: None Restrained Moderate Aggressive Harsh
Malt: Bread Flour, Grainy, Biscuit, Bready, Toast, **Caramel**, Toffee, Pruny, Roast, Chocolate, Coffee, Smoky, Acrid, Other: _____
Yeast Esters: Apple, Apricot, Banana, Blackcurrant, **Cherry, Fig**, Grapefruit, Kiwi, Peach, Pear, Pineapple, **Plum, Raisin**, Raspberry, Strawberry, Other: _____
Yeast Phenol: Bubblegum Clove Cinnamon Vanilla Smoky White Pepper Spicy Other: _____
Yeast Wild/Bacteria: Farmyard / Horse Blanket Lactic Acetic/Vinegar Acidic/Citrus Other: _____
Alcohol: Not Detectible Mild **Noticeable** Harsh Hot
Other: _____

Palate/Mouthfeel

Body: Watery Thin **Medium** Creamy/Velvety Heavy Very Viscous/Thick
Finish/Palate: Very Dry Dry Semi-Dry Sweet Very Sweet/Sticky
Finish/Length: Short (up to 15 seconds) Medium (15 to 60 seconds) Long (more than 60 seconds)
Palate Carbonation: Flat Light Carbonation **Medium carbonation** Fizzy Heavy Carbonation Champagne Like

Personal Overall Taste

Drain Pour (1) **Did Not Like (2)** **OK to Drink (3)** **Very Good (4)** **Awesome (5)**

Lambic - Fruit

Description of Fruit Lambic:

A complex, fruity, pleasantly sour, wild wheat ale fermented by a variety of Belgian microbiota, and showcasing the fruit contributions blended with the wild character. The type of fruit can sometimes be hard to identify as fermented and aged fruit characteristics can seem different from the more recognizable fresh fruit aromas and flavors. Most common fruit additions are Kriek (cherries), Frambroise (raspberries), Peche (peach) and Cassis (black currant), all producing subtle to intense fruit characters respectively. Once the fruit is added, the beer is subjected to additional maturation before bottling. Malt and hop characters are generally low to allow the fruit to consume the palate. Alcohol content tends to be low.

Average alcohol by volume (abv) range: 5.0-7.0% Serve between 45-55° F SRM: 3 – 7 (Varies w/fruit) IBUs: 0-10

What Did You Find?: Circle what is detected in each section below (I highlighted in **YELLOW** what is common to the style, but might not be found in this beer):



Color and Appearance

Color (SRM):

Clarity: Brilliant Clear Slight Haze Hazy Opaque
Head: None Poor Moderate Good Huge
Carbonation (Visual): None Slow Medium Fast rising bubbles

Aroma – The specified fruit should be the dominant aroma.

Hops: Citrus, Tropical, Fruity, Floral, Herbal, Onion-Garlic, Spicy, Woody, Pine, Spruce, Resinous, Other: _____

Malt: Bread Flour, Grainy, Biscuit, Bready, Toast, Caramel, Toffee, Prunty, Roast, Chocolate, Coffee, Smoky, Acrid, Other: Wheat _____

Yeast Esters: Apple, Apricot, Banana, Blackcurrant, Cherry, Fig, Grapefruit, Kiwi, Peach, Pear, Pineapple, Plum, Raisin, Raspberry, Strawberry, Other: _____

Yeast Phenol: Bubblegum Clove Cinnamon Vanilla Smoky White Pepper Spicy Other: _____

Yeast Wild/Bacteria: Farmyard / Horse Blanket Lactic Acetic/Vinegar Acidic/Citrus Other: _____

Flavor - The specified fruit should be evident.

Hops: Citrus, Tropical, Fruity, Floral, Herbal, Onion-Garlic, Spicy, Woody, Pine, Spruce, Resinous, Other: _____

Hop Bitterness: None Restrained Moderate Aggressive Harsh

Malt: Bread Flour, Grainy, Biscuit, Bready, Toast, Caramel, Toffee, Prunty, Roast, Chocolate, Coffee, Smoky, Acrid, Other: Wheat _____

Yeast Esters: Apple, Apricot, Banana, Blackcurrant, Cherry, Fig, Grapefruit, Kiwi, Peach, Pear, Pineapple, Plum, Raisin, Raspberry, Strawberry, Other: _____

Yeast Phenol: Bubblegum Clove Cinnamon Vanilla Smoky White Pepper Spicy Other: _____

Yeast Wild/Bacteria: Farmyard / Horse Blanket Lactic Acetic/Vinegar Acidic/Citrus Other: _____

Alcohol: Not Detectible Mild Noticeable Harsh Hot

Other: _____

Palate/Mouthfeel

Body: Watery Thin Medium Creamy/Velvety Heavy Very Viscous/Thick

Finish/Palate: Very Dry Dry Semi-Dry Sweet/Tart Very Sweet/Sticky

Finish/Length: Short (up to 15 seconds) Medium (15 to 60 seconds) Long (more than 60 seconds)

Palate Carbonation: Flat Light Carbonation Medium carbonation Fizzy Heavy Carbonation Champagne Like

Personal Overall Taste

Drain Pour (1) Did Not Like (2) OK to Drink (3) Very Good (4) Awesome (5)

Your Hosts:

Ruth Berman and Mike Arra from Bon Beer Voyage

Bon Beer Voyage is an award-winning craft beer tourism and education company that was created as the beer connoisseur's answer to wine events. They have been teaching beer tasting for over a decade and even continued, during the "dark ages" of 2020-22 teaching beer tasting and pairings-albeit virtually -to groups such as Microsoft, J&J and Google. They have hosted beercation tours for hundreds of guests (not 1000s, despite many years of running trips, because they don't believe in huge groups!) And have co-hosted with some of the coolest people in the beer industry, from Jason and Todd Alstrom of Beer Advocate, to Pete Slosberg of Pete's Wicked Ales, to Bill McFee of Barrel of Monks Brewing

A two-time winner of the Food Trekking Awards from The World Food Travel Association and winner of Atout France's Best Niche Tour Operator for 2024, Bon Beer Voyage's expertise and connections in the universe of beer and breweries has put them in the index in books such as Beer FAQ and The Good Beer Guide to Belgium. Co-founders Ruth Berman and Mike Arra also serve as beer experts for USA Today's 10Best Reader's Choice Awards. And while Ruth will tell you that Mike is the bigger beer geek of the two, Ruth was knighted in Belgium by the brewer's guild for all the work she has done to promote the UNESCO heritage culture of Belgian Beer.

When they are not drinking local, Ruth and Mike can be found traveling the world with their lucky guests on custom curated "Beercations" (and the occasional wine journey) tasting their way through breweries of all kinds-from microbreweries in old farmhouses to the revered breweries of Trappist monasteries, dining on cuisine à la bière, and enjoying the culture, history and most importantly, the people in the places they visit. Their deep connections in the industry make their tours a unique experience that should be enjoyed by anyone with an interest in visiting places through the lens of a local.

Marco Frank – Trade & Partnerships Manager VISITFLANDERS

Marco Frank is in charge of promoting Flanders-Belgium through the travel trade network in North America. He works closely with tour operators and travel agencies to bring the best travel experience to their clients. Marco is an experienced marketing and business development leader who has worked for over 25 years in and around travel, media and technology companies. He has a strong passion for beer and culinary experiences and loves to share his knowledge.