

2017 Belgian Fest Beer List

<p>20 Corners Brewing Woodinville Table #42</p>	<p>1) Season Pass Saison Season Pass begins with a fruity nose that blends nicely into the peppery, spicy flavor expected of a well-made saison. Dry and highly effervescent, Season Pass has something for everyone to enjoy, whether you are relaxing on a hot summer day or attempting to take the edge off a cold winter day. 6.4% ABV/ 38 IBU</p> <p>2) Flemish Devil Belgian IPA A Belgian Pale Ale we kicked into high gear and let run wild. We used a traditional Belgian yeast and a motherland of Golding and Fuggle hops to give this beer a little something extra. Produced specifically for Belgian Fest, we maxed out the grain in our pilot system and went big. Approximately 8% ABV/ 70 IBU</p>
<p>Anacortes Brewery Anacortes Table #14</p>	<p>1) Solstice Sour Winter Our rare dark, barrel aged sour will grace your palette with delicate plum notes, subdued chocolate flavor, grippy tannins and an effervescent tart aroma. We're not afraid of the dark! 4.7% ABV</p> <p>2) Brewers Choice -TBA</p>
<p>Aslan Brewing Bellingham Table #9</p>	<p>1) Illmatic (IPA) This gripping citrus bomb of an IPA has overwhelming notes of white grapefruit juice and fresh lemons. Made with only the choicest of continental pilsner and floor malted wheat, Illmatic is heavily dosed with Azacca and Mosaic hops and fermented with a mixed culture of Saccharomyces and Brettanomyces. Like the infamous hip hop album, it's named after, this brew isn't for everyone. 7.1% ABV/ 50 IBU</p> <p>2) 10,000 Battle Axes A Belgian Strong Dark, fermented in stainless, then aged in Cab Sauv barrels. This beer was elegantly altered by the wood in which it slumbered for 10 months. The addition of Brettanomyces deepens the complexity of this beer with layers of dried fruit and earth. 9.9% ABV/ 40 IBU</p> <p>3) Frances Farmer (Saison) This medium bodied representation of a classic style is fermented with several strains of brettanomyces and two strains of ale yeast. Aromas of pear and freshly baked bread pair nicely with a slightly acidic orange peel and granite finish. This beer is light in color, high in carbonation and onion like in its complexity. 6% ABV/ 24 IBU</p>
<p>Bale Breaker Brewing</p>	<p>Piste-Off Saison After nearly four years of IPAs, this Yakima-based, hop farm brewery finally ventured into brewing a traditional farmhouse</p>

2017 Belgian Fest Beer List

<p>Yakima Table #15</p>	<p>ale. But, as expected, Bale Breaker's first foray into a Saison features heavy dry-hop additions of Citra & Loral. As it turns out, we weren't "piste-off" about brewing this one. 6.7% ABV / 37 IBU</p> <p>Caleçon Saison</p> <p>Thanks to their newly-installed 5-barrel pilot system, Bale Breaker brewed a second Saison for this year's Belgianfest. Inspired by the cold winter days of the Pacific NW, Caleçon Saison is slightly darker in color but brightened with orange peel and spiced with coriander. 7.5% ABV / 31 IBU</p>
<p>Beardslee Public House Bothell Table #23</p>	<p>1) Grapple Belgian Tripel</p> <p>A twist on a classic Belgian ale using an American hop, Amarillo. On the palate, notes of flint and orange rind mingle with the sweet and luscious mouthfeel. 9% ABV/ 21 IBU</p> <p>2) Cask Conditioned Quadrupel</p> <p>A Luscious rich and malty elixir full of flavor.</p>
<p>Black Raven Brewing Redmond Table #28</p>	<p>1) Hoppy Table Beer</p> <p>This "table" beer is all about the yeast and hop derived fruit and spice. This beer is loaded with noble hops and a good dose of citrusy centennial. Hoppy Table Beer is fermented with the balanced Ardennes-style yeast. 4.3% ABV</p> <p>2) Three Sundays</p> <p>This popular annual release is brewed in the style of a Belgian Tripel and then aged on French and American oak. 9.3% ABV</p> <p>3) La Mort Bourbon</p> <p>Our award winning strong Belgian brown that has been aged in bourbon barrels for 12 months. 11.3% ABV</p> <p>4) Raven De Brett</p> <p>This pale hybrid has gone through a seven-month secondary fermentation with the "wild" yeast strain <i>brettanomyces lambicus</i>. Dry hopped to meld bright hop aroma with the wild yeast character. 5.9% ABV</p>
<p>Blewett Brewing Leavenworth Table #20</p>	<p>1) Belgian Wheat</p> <p>You can call it a white beer, witbier or simply a Belgian Wheat; we are celebrating the rebirth of this beer that was originally developed near Brussels hundreds of years ago. We stayed true to style with the pale and cloudy unfiltered appearance. Spiced with coriander and orange peel, our zesty Belgian Wheat has plenty of malt layers to be enjoyed year round. Enjoy this nod to brewing history. 5.2% ABV</p> <p>2) Belgian Brown Ale</p> <p>Styled after southern English brown ales with a Belgian twist, our Belgian Brown is a nice all-around beer. It's mild enough for light beer drinkers, but characterful enough for more</p>

2017 Belgian Fest Beer List

	<p>experienced craft beer lovers. The finished product exhibits a deep copper color, fruity/caramel flavor and aroma with toasty, chocolate notes and just a hint of smokiness. The Belgian yeast provides a bit more spice than our original Nut Brown Ale. 5.2% ABV</p>
<p>Boundary Bay Brewery Bellingham Table #29</p>	<p>1) 2016 Wonderland Belgian Strong Golden Aging for over a year, the Wonderland is deep golden color with a fine, off-white head that laces elegantly in the glass. Flaked oats and pilsner malts enhance the head retention and body; while the use of proper yeast handling, and high carbonation result in a deliciously crisp, refreshing warm-weather beer with a definite citrus-like tang! 8.5% ABV / 31 IBU</p> <p>2) De Belg Pale Just in time for the lengthening and warming of late Winter days, comes Boundary Bay's De Belg Pale Ale, copper as a Northwestern sunset in January. Quaff a couple to get the xylem phloeing and enjoy an expertly balanced, exotic pale ale with a delightfully complex herbal spice and nuances of biscuits and pear butter. Sante! 5.1% ABV/ 35 IBU</p> <p>3) Sea Bear Biere Bruin, full of wildcrafted Bellingham heirloom tart cherries, wild yeast and souring bacteria Bears love sour cherries. We obliged this bearish beauty with a banquet of prized Prunus and many months in the wood. 6% ABV</p>
<p>Diamond Knot Craft Brewing Mukilteo Table #22</p>	<p>1) St. Henry Belgian Style Tripel A new twist on a classic style. Fruit forward esters lead to hints of sweet agave and dry oak. Finished on oak chips soaked in silver tequila. Yeast: Monastic, 7.6% ABV</p>
<p>Dystopian State Brewing Tacoma Table #35</p>	<p>1) Dabber Dubbel Rich, fruity and aromatic. Raisin, plum and candi sugar blend with a mild toffee like sweetness. 7.4% ABV/ 19 IBU</p> <p>2) Sanctum Belgian IPA A complex IPA that's fermented with Belgian Monastery yeast to create subtle fruit and spice notes which complement the generous floral hops additions. Bitter, but with a delicate sweetness for balance. 7% ABV/ 19 IBU</p>
<p>Elliott Bay Brewing</p>	<p>1) Dry-hopped Belgian Pale Ale Mildly fruity golden-colored ale dry-hopped with a blend of organic Liberty and Palisade hops</p> <p>2) De Rode Duivels (Red Devils) Sour Ale</p>

2017 Belgian Fest Beer List

<p>Burien/Seattle Table #3</p>	<p>A Flemish Red Ale soured in a combination of red wine and bourbon barrels 3) Vietnamese Coffee Noir Cocoa and vanilla complement this Belgian-style Black Ale</p>
<p>Elysian Brewing Seattle Table #1</p>	<p>1) Joyeaux Hiver (AKA Bens Spiced Cranberry Saison) Malts: 2 Row Barley, White Wheat, Special B, Rye. Hops: German Northern Brewer, Cascade. Spices: Star Anise, Sweet Orange Peel, Cinnamon, Cloves Fruit: Cranberry Purée 6.5% ABV/ 25 IBU 2) Yuzu Yuzu's is made with 100% pale malt, Turbinado sugar and Belgian Golden ale yeast. Bittered with Magnum and finished with Styrian Goldings hops. Organic dried lemon peel is added at the end of the boil, and yuzu juice is added both pre- and post-fermentation. 7.1% ABV 3) Belg-Fröst Constructed with the same grain bill as our Bifröst winter ale, utilizing 2-row barley and Munich malt. The same varieties of hops--Magnum, Styrian Goldings, and Amarillo---were used as well, except the bitterness has been tamed, and late additions were bumped up to balance the very yeast forward character. Free rise fermentation with Saison yeast yields an earthy spiciness, with notes of peppercorn and citrus. 7.5% ABV</p>
<p>Farmstrong Brewing Mt. Vernon Table #21</p>	<p>1) Northwest Farmhouse Ale A rustic beer with grainy malt flavors, a faint hint of honey-like sweetness and lots of spicy yeast esters. Clove and black pepper are present. Sorachi Ace hops lend a lemony, citrus flavor 5% ABV/ 32 IBU 2) Handle 8 Peche' Our black saison aged 6 months in a red wine barrel with a maceration of local peaches. 5.5% ABV / 18 IBU</p>
<p>Figurehead Brewing Seattle Table #12</p>	<p>1) Dubbel Rich and malty with warming sweetness. Dark caramel in color and flavor followed by dark fruit notes. 8.2% ABV 2) Matersbier Saison Made up primarily of pilsner malt. The Saison yeast contributes fruit, a little peppery spice, and a slightly tart finish. 5.4% ABV</p>
<p>Fish Brewing Olympia Table #24</p>	<p>1) Reel Ales Belgian Quad Caramel, dark sugar and malty sweet flavors are intense. In perfect harmony with fruity flavors such as raisin, dates, figs. 11% ABV / 35 IBU 2) Whiskey Barrel Aged Saison A traditional Belgo-Franc Saison, medium bodied with farmhouse flavors. Gentle bitterness from the Spanish orange</p>

2017 Belgian Fest Beer List

	peel, balanced with the earthiness of the coriander. Aged for a year in Jack Daniels Whiskey Barrels. 6.8% ABV/ 30 IBU
Flying Bike Cooperative Brewery Seattle Table #36	<p>1) I'm Wit Stupid Witbier 6.6% ABV</p> <p>2) Free Rye'd Juniper Sage Rye Saison 5.5% ABV</p> <p>3) Quadricycle Barrel-aged Quadrupel 9.5% ABV</p>
Flying Lion Brewing Seattle Table #26	<p>1) Belgian Strong Flavor is a complex blend of the fruity esters, with additions of Coriander, Ginger, and Grains of Paradise. 9.0% ABV</p> <p>2) Belgian Quad Dark, nearly wine colored. Hefty alcohol content yet slightly sweet and smooth. Plums and dried cherries. 11.6% ABV</p> <p>3) Belgian Stout Heavily roasted and with subtle dried fruit character. 7% ABV</p>
Fremont Brewing Seattle Table #11	<p>1) Golden Ale Using local Skagit Copeland pilsner malt and giga golden yeast, this will wrap you up in a fruity, floral, and peppery embrace. 7.6% ABV/ 20 IBU</p> <p>2) Dark Saison A dark, winter saison with slightly roasty notes and fruity esters to keep you warm all winter long. 7.5% ABV/ 30 IBU</p> <p>3) French Saison A hazy, straw colored French saison with aromas of banana, clove, and pepper and rich flavors of orchard fruit, bread, and spicy clove with a crisp, dry finish. 5% ABV/ 5 IBU</p>
Ghostfish Brewing Seattle Table #27	<p>1) Shrouded Summit Belgian White Ale Refreshing and approachable, the buckwheat malt adds extra creaminess to the rice and millet malts. Spiced with sweet orange, coriander, and juniper berries, with aromas of clove and banana from a Belgian yeast strain. 4.5% ABV/ 15 IBU</p> <p>2) Belgian Dubbel Brewed with millet malt, rice malt, buckwheat malt, flaked quinoa, extra-dark candi syrup and beet sugar. 7% ABV/ 23 IBU.</p>
Hellbent Brewing Seattle Table #16	<p>1) Mystic Lamb Lavender Saison Mystic Lamb is a mild-flavored Belgian beer brewed with aromatic lavender, which makes it perfect for relaxing during the Holidays. The beer has a hint of lemon and a crisp, dry and slightly spicy finish. Brewed with pale malt, rolled oats, Mt Hood hops, lavender and lemon peel 4.9% ABV/ 22 IBU</p> <p>2) Mossback Monk Belgian Tripel</p>

2017 Belgian Fest Beer List

	<p>Mossback Monk is a traditional brewed Belgian Tripel. Dominated by pale malt this golden beer can be quite deceiving: it is smooth and slightly sweet, with an effervescent finish, yet boasts almost 11% ABV. It has a variety of flavors from the unique Belgian yeast used to ferment it, ranging from ripe stone fruits (ex: plum, apricot) to bubble gum, to cotton candy, to a slight pepper finish. 11% ABV</p>
<p>Lantern Brewing Seattle Table #4</p>	<p>1) Sombre Abbey Style Quadrupel Flavorful and complex, hints of prune and fig, spice, and a mellower finish than you might expect for an 11.0% ABV</p> <p>2) Voltaire Coffee Infused Bière de Garde An exclusive coffee blended perfectly with a mellow base ale, releasing bright, nutty, and fruity coffee notes. 5.6% ABV</p> <p>3) Odelette Barrel Aged Apricot Sour Rustic wheat ale lightly soured by refermentation on whole fresh apricots and a long rest in oak. 5.4% ABV</p> <p>4) Vieux Bâtard Barrel Aged Fresh Hop A portion of our 2016 Cascade Fresh Hop was tucked away in oak for 3 months just to see what would happen... taste for yourself. 5.7% ABV</p>
<p>LoveCraft Brewing Bremerton Table #37</p>	<p>1) Olde Kitsap Saison Subtle northwest style hops combine with the natural Belgian aromas of coriander and cloves to make this a delightfully crisp, refreshing Saison. 5.4% ABV</p> <p>2) Bonne Annee Biere de Noel Dark chocolate and molasses combine with the delicate aroma of cloves to make this the perfect winter warmer. Bonne Annee translates to "Happy New Year" in French (a predominant language in Belgium). 6.6% ABV</p>
<p>McMenamins Bothell Table #10</p>	<p>1) Can't Stop, Won't Stop Golden Ale-Anderson School This beer is a testament to our commitment to making the best beer for McMenamins Anderson School. This is not only our first Belgian-style beer, but brewed traditionally on a system that's not built for tradition. A multi-step mash brings out heavy banana aromas and flavors, overlaying the classic Belgian clove and spice nose. A simple body of Pilsner and Wheat balances the light hop bite from Tettnanger Hops to make this beer easily quaffable but undeniably complex. This is a beer for all those ready for the cold days to be over. We put in work. 6% ABV/ 20 IBU</p> <p>2) Double Platinum, No Features Belgian IPA-Anderson School Perle, Chinook, Sterling, Simcoe. Pilsen, Wheat, Munich. Belgian Yeast. Enough Said. 6.45% ABV / 68 IBU</p> <p>3) The Lit Wit from McMenamins Queen Anne Brewery</p>

2017 Belgian Fest Beer List

	<p>The Lit Wit is a bit of a lightweight. It's a lighter version of the traditional Belgian Wit and drinks smoothly. Spice additions come through and meld with the Belgian yeast character for an interesting and complex finish. This beer boasts flavors from coriander, chamomile and grapefruit zest. Hops are a non-factor and the focus in this beer is the Unmalted Wheat, Pilsen Malt and Rolled Oats. 4.77% ABV / 15 IBU</p>
<p>Mollusk Seattle Table #17</p>	<p>1) Little Ray of Light Belgian Golden Ale, brewed with Pilsner malt, malted oats and dextrose. Hopped with Sorachi Ace, Sussex and Wakatu hops. Herbal and fruity with bright fluffy carbonation. Notes of soft baked bread, lime, lemon, dill and cloves. 7.1% ABV</p> <p>2) Red Rye A rye based special ale rich and malty with loads of dark fruit and spices. Off dry with a wonderfully dense body. The rye adds an earthy spiciness. 7.5% ABV</p>
<p>Optimism Brewing Seattle Table #5</p>	<p>1) Bonaventura Original Belgian Ale This spicy, light-bodied Belgian ale is fruity with honey graham flavors. 4.6% ABV</p> <p>2) Try Belgian Champagne Trippel If beer and champagne had a baby...this Belgian Trippel is a bit sweet and strong, yet deceptively easy to drink. 8.9% ABV</p> <p>3) Vuja de with Brett Funky Farmhouse Saison Our farm-house style saison plus we added Brettanomyces, a funky, wild yeast. Tart and fruity. 6.8% ABV</p> <p>4) Before the Dawn Russian Imperial Stout This is a big, rich and complex beer tastes of espresso, dried figs and dark chocolate. 7.7% ABV</p>
<p>Peddler Brewing Seattle Table #39</p>	<p>1) Golden Pedal Belgian Ale A light bodied Belgian golden ale that uses a simple malt bill and noble hops to allow the flavors and aroma of the authentic Belgian yeast to dominate. 9.7% ABV</p> <p>2) Aged Belgian Sours Throughout the day, we will be rotating through our collection of Belgian style beers aged with Brett and various other ingredients, which have created tart and flavorful complexities. These beers range from 9-11% ABV</p>
<p>Postdoc Brewing Redmond Table #41</p>	<p>1) Port Barrel Saison with Brett Saison de Postdoc aged for seven months in Patterson Cellars' Port Barrels with our house Brettanomyces culture. It features notes of kumquats, cherry pie, mild acidity, and a tannic finish. 5.9% ABV</p> <p>2) Brett Alpha Factor IPA</p>

2017 Belgian Fest Beer List

	<p>Alpha Factor IPA aged in barrels inoculated with our house Brettanomyces culture. Dry-hopped with Citra. Ripe tropical fruit and zesty citrus with an earthy woody note and a dry finish. 7.3% ABV</p> <p>3) Candied Orange Saison with Brett Our Saison de Postdoc aged in neutral oak barrels, inoculated with our house Brettanomyces culture, and conditioned atop house-made candied oranges. Zesty, zesty, zesty! 5.9% ABV</p>
<p>Propolis Brewing Port Townsend Table #40</p>	<p>1) Cedar Imperial Saison brewed with cedar and honey. 9.5% ABV</p> <p>2) Granum 5-grain saison-brettanomyces. 7.5% ABV</p> <p>3) Melissa Saison brewed with lemon balm. 7.5% ABV</p>
<p>Redhook Brewery Woodinville Table #38</p>	<p>1) Tettngang Testament Tripel Leads with fruity esters of lemon and banana and with a seductively dry pilsner malt finish that hides much of the high octane. Gently hopped with Tettnanger for spicy floral finish that will have you coming back for more. 8.5% ABV/ 18 IBU</p> <p>2) Little Gnome Made just for Belgianfest, this table beer packs the flavor of a Belgian golden ale into a quaffable 4.5%ABV that may have you coming back for thirds 4.5% ABV/ 15 IBU</p>
<p>Rooftop Brewing Seattle Table #2</p>	<p>1) Belgian Golden Strong Ale A marriage of fruity, spicy and alcohol flavors supported by a soft malt character. Wonderful for food pairings, or drinking on its own – but watch out for that ABV – this beer is stronger than it tastes. 7.5% ABV / 25 IBU</p> <p>2a) Bourbon Aged 2015 Belgian Quad (1st Session Only) Aged for over a year on oak chips, this is the last of our 2015 Quad on draft. Enjoy it while it lasts. Only 1/6-BBL!! 12.2% ABV / 22 IBU</p> <p>2b) Belgian Quad (2nd Session Only) Deep caramel and toffee notes. Complex and boozy. Aged over a year in the keg - we saved this keg just for the fest. Last of our draft 2015 Quad! 12.0% ABV/ 22 IBU</p>
<p>Schooner EXACT Brewing Seattle Table #34</p>	<p>1) Amarillo Saison An easy-drinking saison that is full of aroma and Amarillo hop flavor. Floral nose, light bodied and crisp with notes of spice, mandarin orange, and a dry peppery finish. This limited beer won't last forever, so enjoy! 29 IBU/ 4.4% ABV</p> <p>2) The Sour in Barrel Number 3 TBD A selection of one of our barrel-aged sours.</p>

2017 Belgian Fest Beer List

<p>Silver City Brewery Bremerton Table #33</p>	<p>1) 2015 Bourbon Barrel Aged Giant Made of Shadows Bourbon Barrel Aged Belgian Dark Strong Ale. 9.9% ABV</p> <p>2) 2016 Charming Disarmer Peach Sour. 6% ABV</p> <p>3) 2016 Wiley Temptress Blackberry Sour - 6% ABV</p> <p>4) 2016 Nutcracker Belgian Spiced Brown Ale aged on Figs, Orange, Ginger, & Dates - 10% ABV</p>
<p>Snoqualmie Falls Brewing Snoqualmie Table #32</p>	<p>1) Belgian Golden Ale This bright, shiny golden Belgian is brewed with only our 2 row pale malt. Beer has a very complex aroma of spice and juicy fruit from the generous amount of Czech Saaz hops and the unique yeast variety. In addition to the hops and yeast, Belgian candi sugar is also added during the boil to enhance the overall flavor and mouthfeel to the beer. 8.6% ABV/ 45 IBU</p> <p>2) Special Dark Belgian Ale This Belgian ale is brewed with pale 2 row malt as its base and the complexity of this wonderful beer is comprised of the rich blend of Aromatic, Dark Munich, Caramel 75 and Special B malts. The flavor of this beer is a reminiscent of figs, biscuits, smoke, and chocolate. Our special Belgian yeast rounds out the finish. 15 IBU / 8% ABV.</p>
<p>Sound Brewery Poulsbo Table #13</p>	<p>1) Monk's Indiscretion Dry hopped, and fermented with an aromatic Belgian yeast strain, Monk's Indiscretion has an intense tropical hoppy aroma and flavor, with balanced bitterness, and is scarily drinkable for such a strong beer. 10% ABV</p> <p>2) Dubbel Entendre Comforting aromas of chocolate malt and dark toffee, with a hint of banana and stone fruits. A dark abbey style ale with a subtle rich maltiness and a dry, spicy finish. 8% ABV</p> <p>3) Tripel Entendre Complexity and balance from a simple recipe of the finest ingredients obtainable. Clear and light in color, this strong Belgian ale drinks smooth and easy but has the complexity to complement the finest meals or to savor alone at the end of the evening. 9.9% ABV</p> <p>4) Cave Bear Our Ursus Spelaeus Belgian Imperial Stout with 3 types of Chilies and Vanilla bean. 10% ABV</p> <p>5) Entendez Noel Like most big Belgian holiday beers, Noel is bursting with subtly complex flavors and fits no particular beer style. Its explosion of</p>

2017 Belgian Fest Beer List

	<p>sensations comes from just Belgian Pilsner malt, cane sugar, Motueka hops, Trappist yeast, water, and fermentation. Drink warm or cold in various glassware shapes and sizes to discover all its nuances. Entendez should age extremely well for years to come. 11.8% ABV</p>
<p>Stoup Brewing Seattle Table #6</p>	<p>1) Happy Merry Belgian Dubbel This winter release will delight your senses and warm your belly. It's perfect for sipping by the fire or paired with holiday dinners. The yeast yields comes from a Trappist monastery in Belgium and compliments the many complex Belgian malts used to craft this beer. The resulting elixir has aromas of dark candied fruit and rich malt with balanced esters. You'll find just a bit of spice from the yeast as well as a depth of richness from dark Belgian candi sugar. 7.7% ABV/ 20 IBU</p> <p>2) Belgian Tripel This Belgian Tripel is a vibrantly golden, multi-faceted beer. It greets you gently with a hint of fruit, a touch of spiciness, and a mild malty sweetness. That warming sensation as you swallow? That's the devilishly smooth, but generous alcohol content reminding you that this beer is no angel. 9.75% ABV/ 35 IBU</p> <p>3) Stoup Sour No. 3 - Belgian Style Sour Blonde A blonde ale brewed with a healthy dose of Lactobacillus to create a firm sourness and Brettanomyces Lambicus to add cherry and funky notes, then aged 9 months in White Burgundy barrels. 5% ABV/ 9 IBU</p>
<p>Ten Pin Brewing Moses Lake Table #18</p>	<p>1) Turkey Trippel This straw colored strong ale has the classic spicy and fruity flavors characteristic of the Trappist monastery yeast used to ferment this beer. For additional complexity, a bit of cherrywood smoked malt was added to the mash tun, and a dusting of "grains of paradise" was added to the brew kettle. 9.3% ABV / 30 IBU</p> <p>2) Bowlers Biere de Garde – A hazy, orange, rustic farmhouse ale bursting with fruity esters derived from the unusual yeast used to brew the beer. Additional spicy flavors and a hint of tartness are present at a lower level and are also produced by the yeast. 7.9% ABV/ 24 IBU</p> <p>3) Sandbagger Saison – A very accessible rye saison featuring a mild funky fruitiness and hints of cardamom and black pepper produced by the yeast. The result is a very sessionable saison despite it's relatively high alcohol content. 6.5% ABV/ 27 IBU</p>
<p>Three Magnets</p>	<p>1) Karakterbier - Hoppy Urban Farmhouse Ale This brettanomyces finished hoppy urban farmhouse ale made with German Pilsner and Vienna malts will make for a peppery,</p>

2017 Belgian Fest Beer List

<p>Brewing Olympia Table #31</p>	<p>floral, fruity, spicy nose that carries over onto the tongue with flavors of crackers, bread, pineapple and a light farmhouse funk. It finishes with a dry and refreshing bitterness. A gold medal winner at the WA Beer Awards in the Farmhouse Ales category. 6.9% ABV/ 50 IBU</p> <p>2)Second Anniversary Ale - Sour Red Rye Ale</p>
<p>Tin Dog Brewing Seattle Table #19</p>	<p>1) Black Tripel A truffle in a glass - dark chocolate and coffee but not too sweet and not too heavy just heavenly due to the use of Midnight Wheat. 9.5% ABV</p> <p>2) Winter Imperial Saison Cozy up to this winter warmer Saison. A red farmhouse style ale infused with a hint of vanilla bean and Mexican cinnamon paired with dark malts. 8.4% ABV</p> <p>3) Meyers Lemon Sage Wit The fall warmth of sage, the summer refreshment of lemon, the slight sweetness of Meyers all in perfect balance in this Belgian Wit. 5% ABV</p> <p>4) Belgian Tropical IPA Take a trip to a tropical island with our Belgian Tropical IPA. Indulge in mango and pineapple flavor with no fruit sacrificed thanks to a Belgian yeast that was formerly classified as a Brett strain, and a variety of tropical hops.</p>
<p>Triplehorn Brewing Woodinville Table #25</p>	<p>1) 2015 Mystic and our 2015 Mystic bbl aged Belgian strong A slightly sweet, yet spicy nose of plum and caramel. Brewed with house made Belgian candied sugar, then aged in a first use Jack Daniel's bbl. 10.5% ABV/ 27 IBU</p> <p>2)Stupid Monk-e Belgian Triple Sweet and spicy, with a strong nose of clove and honey, and subtle esters of banana and orange peel. Brewed using local honey. 9.5% ABV/ 32 IBU</p> <p>3) Wild Belgian Dark Strong</p>
<p>Urban Family Brewing Seattle Table #7</p>	<p>1) Stellar Our highly effervescent Belgian inspired spiced tripel, brewed with grains of paradise, and galangal. This is our farmhouse-influenced ode to trappist monks who developed this style. This is a hefty beer at 8.5% ABV, and is perfect for cold winter days. Notes of honey, and mild spices on the notes. Flavors of fruit, pepper, with a clean/dry finish. 8.5% ABV</p> <p>2) Of Both Worlds 'Of Both Worlds' is completely that: Our Belgian-wit style saison dry-hopped with a hefty dose of Nelson Sauvin. We love this style, and this hop, so why not bring them together? 6.3% ABV</p>

2017 Belgian Fest Beer List

<p>Wander Brewing Bellingham Table #8</p>	<p>1) Wild Warehouse Saison aged 10 months in Chardonnay barrels hopped with Slovenian and British hops. 6.8% ABV</p> <p>2) 2016 Foeder Mixed culture farmhouse ale aged 7 months in an oak foeder followed by aging on elderberries. 5.8% ABV</p> <p>3) Blackberry Fruit Puncheon Farmhouse ale aged 3 months in French oak wine puncheons on 400 lbs of locally grown blackberries. 8.2% ABV</p> <p>4) Spelt Saison Belgian Saison with 30% German spelt malt. 5.5% ABV</p>
<p>Wingman Brewers Tacoma Table #30</p>	<p>1) Stratofortress Cedar Aged Belgian Dark Strong 11% ABV</p> <p>2) Miss-B-Haven Belgian Style Tripel 9% ABV</p> <p>3) Noel Winter Ale Belgian Winter Ale 10% ABV</p>