

The New Belgian Beer Habbit - Yeast Shots

Contributed by Trappist
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Hi,

Initially, this is already mentioned inside article [New Beer Hopus Tasted at Cultuurcafé Berlare](#).

Brewery Lefebvre, who started this "yeast shot glasses" experience on a commercially level, has now a successor doing exactly the same.

A habbit (yeast shots) previously only seen on a very small uncommercial scale. In fact it is Trappist Orval and De Koninck who were the real pioneers concerning that extra yeast shot.

A yeast shot that is poured alongside, after filling the beer glass. The sticky bottle refermentation yeast is shaken up, and poured into a small separate small glass.

Brewery Haacht has recently launched this new beer called Tongerlo Prior (see also: <http://forumbelgischbier.belgianbeerboard.com/index.php?topic=206.0>).

And see, when observing a placemat used at Varsenare based "smulkroeg" De Velddreef (www.velddreef.be), I noticed that the yeast shot has been introduced too at bry. Haacht. The placemat clearly shows the small glass.

BTW: Smulkroeg De Velddreef is THE place to be when heading for a big slice of grilled or "pan baked" hand sliced meat. Unbeatable ! Only about 20 beers available. A typical Haacht tied establishment.

In my knowledge, this is the second Belgian brewery doing that nice yeast shot habbit, and this on a commercially basis.

It seems that the year 2009 is the year that yeast shots are introduced here in Belgium. Remarkable at least.

I cut the placemat in two pieces, and this for optimal viewing on the Belgian Beer Board.

Above we see the right side, showing the beautiful small yeast shot glass.

The left side gives details about pouring. (you can click for big)

I'm very pleased to see that bry. Haacht has also introduced that great habit.

I only hope more breweries will follow soon.

It's such a great surplus value to Belgian beer and the overall image, presentation and above all that extra taste component, i.e. yeast.

Pouring the yeast sediment in a separate glass is always better than sipping that sediment straight out of the bottle, which definitely isn't a beautiful sight neither :-)

These days, bry. Haacht is doing a lot of promotions.

Buying two 4-packs gives a tasting glass for free. The same for the Keizer Karel range, which gives a beautiful Keizer karel glass for free. More from that later.....

Time to taste the new Tongerlo Prior.

This time, no yeast shot glass.

Pouring gives a golden blond beauty. Sticky bottle refermentation yeast still inside the bottle.

Shaking the bottle, and sipping was done to taste that yeast shot. Really exceptional and nice yeasty bitter.

Tongerlo Prior Tripel is 9 vol% strong, and has become a real hoppy marvel !!!!

Tongerlo Prior Tripel - The front label

The back label giving the details. The Tongerlo range are recognized abbey beers, which you can see by the emblem on the right down corner.

People, I can tell you that brewery Haacht has made a masterpiece !

This beer is so close to Trappist Westmalle Tripel that doing a blind tasting between both beers would be an amazing piece of difficult job.

The two pictures here above shows the texture, foam, and the fine lace patterns.

By the way, the pix taken inside this article were made with my brand new digital Canon Eos 500D camera.

The move to buy that cam is equal to the move of bry. Haacht to brew that wonderful new Tongerlo Prior, and the introduction yeast shot glasses.

I.e. ==> A PERFECT MOVE!

- Web: www.tongerlo.be

Cheers,

Filip