



KEIKOPPENBIER

A grassy, herbal, and subtly spicy organic Belgian Blonde Ale, now produced by a farm brewery in West Flanders.

<p>Belgian Blonde Ale 6.1% ABV</p>	<p>TERREST BREWERY Vlastraat 1 8650 Hourhulst</p>	<p>IBU: 30 EBC: 12</p>
<p>Appearance Deep golden with a pillowy white head</p>	<p>Taste Grassy, floral, and mildly spicy, with notes of biscuit, honey, and a touch of zesty grapefruit</p>	<p>Mouthfeel Medium-bodied, herbal, and citrusy, with a satisfying bitter finish</p>
<p>Ingredients Hourhulst municipal water Pilsener malt, Marisch malt Pilgrim, Goldings, Cascade Belgian ale yeast</p>	<p>Discover At the brewery Vlastraat 1 8650 Hourhulst From a beer clog! OGOSTE RESTAURANT Oude Markt 28 8970 Poperinge From a bottle shop DANKEN TOMMELIN Dijkloosweg 308 8908 Ieper</p>	<p>About Terrest Farm Founded: 1988 Location: Vlastraat 1, 8650 Hourhulst Hectares: 50 (hops, barley, cattle) Hop varieties: Magnum, Goldings Grain cultivation: Barley (3-5 hectares)</p> <p>Other beers produced by the brewery Terrest Golden Tripel: Tripel, 8% ABV Rookop: Belgian Brown Ale, 6.5% ABV Tripel Plukker: Tripel, 7.5% ABV All inclusive: Belgian Strong Blonde Ale, 8% ABV</p>
<p>Recommended food pairing Grilled halibut fillet with pesto alla genovese</p>	<p>About De Plukker Farm Founded: 1954 Location: Eberdingeweg 14A, 8970 Poperinge Hectares: 12.5 (hops) Hop varieties: Golding, Pilgrim, WGV, Fuggle, Phoenix, Challenger, Cascade, Centennial (100% organic)</p>	
<p>About the brewery Founded: 2021 Brew capacity: 15hl</p>		

3 WOLF PACK

DAY OF REST

De Plukker's Keikoppensier represents a stubborn determination to stay true to the place you're from and to never give up on your dreams, no matter the obstacles you might encounter.

I. THE PICKER

When he was a teenager in the late 1970s, Joris Cambie reluctantly helped out on his family's farm, even though he'd rather have been drinking beer with his friends.

His parents—Daniël Cambie and Denise Derycke—had taken over a hop farm along the Eberdingeweg in Poperinge in 1954, taking advantage of the mild maritime climate and fertile soil around Poperinge to continue the hop growing traditions of their parents and grandparents before them.

In 1986, when he was 22 years old, Joris Cambie's father offered him the opportunity to go and work at a hop farm in the United States of America. Combining the chance to discover a world outside Poperinge, Cambie agreed to go, and in 1988, he travelled to Paterbaugh farms in the Yakima Valley of Washington State to spend four months working on their harvest. Stacy and Diana Paterbaugh's family had grown hops there since the 1930s. Their sons Levi and Drew are the fifth generation of the family to farm hops on 1,200 acres of Paterbaugh land.

Cambie thought he knew about growing hops, the flowers of the plant *Humulus lupulus*, used most commonly as a bittering, flavouring, and stability agent in beer. But the growing conditions in the Yakima Valley were completely at odds with what he had seen on his father's farm back in Poperinge. "It's basically a desert," he says. "Everything is different. Different varieties. Different climate. Everything is irrigated, so you have different machinery."

II. SPECIAL BREED

Joris Cambie has been running his farm since taking over from his father Daniël Cambie in 1993 and producing beer made with his own hops in his brewery since its inception in 2011. De Plukker's flagship beer is Keikoppensier. Keikop translates as cobblestone head, a nickname given to the inhabitants of the city of Poperinge by their neighbours in Ieper. The nickname speaks to what Ieperlings see as the stubborn, hard-headed nature of Poperingers.

The name keikop was used as far back as the turn of the 14th century when, wanting to protect its cloth looms, the Count of Flanders set out a law that no weaving, shaving, or dyeing of sheets could be carried out within a radius of 3 hours of Ieper. Enjoying a prosperous cloth weaving industry, the Ieperlings defied the restrictions and stubbornly continued until the Ieper militia took violent revenge on those that refused to comply.

In later years, Poperinge turned to hop growing as its main industry. Today, the city is home to the National Hop Museum and hosts a tri-annual Hop and Beer Festival which attracts visitors from all over the world. Hop growers around the city of Poperinge grow three quarters of all the hops cultivated in Belgium.

8 KEIKOPPENBIER



HIDDEN BEERS OF BELGIUM

BREANDÁN KEARNEY



MUST-HAVE GIDS MET 30 ONGEËVENAARDE BELGISCHE BIEREN VAN ONAFHANKELIJKE BROUWERIJEN UIT HET BESTE BIERLAND TER WERELD

België is het enige land ter wereld waarvan de biercultuur door UNESCO erkend is als Immaterieel Cultureel Erfgoed. Veel Belgische bieren zijn wereldberoemd, zoals Stella, Duvel of de trappistenbieren, maar onder deze bovenste laag schuilt een schat aan ongelooflijke bieren die minder bekend zijn.

In dit boek nemen bierschrijver **Breandán Kearney** en fotografe **Ashley Joanna** je mee op een ontdekkingsreis naar 30 van de meest opwindende en interessante bieren uit België waarvan het bestaan je wellicht nog niet bekend was. Eerst en vooral leer je deze ongeëvenaarde Belgische bieren kennen – en kom je in de verleiding ze te proeven – dankzij de verhalende foto's en de beschrijvingen van de stijl, smaaktonen, ingrediënten enzovoort. Maar daarnaast kom je ook heel wat te weten over de opmerkelijke plaatsen waar deze bieren worden geproduceerd en de verhalen van de inspirerende mensen die ze maken. De selectie is het resultaat van tien jaar volledig onafhankelijk onderzoek ter plaatse en honderden gesprekken met Belgische brouwers en bierprofessionals.

HIDDEN BEERS OF BELGIUM

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