

DOK BREWING FESTIVAL!

Welcome to Dok Brewing Festival! #dokbf2019

This is the beerlist for our festival and all the other info you might need. Note that the beerlist might be subject to last minute changes.

The festival opens on July 5th at 4 pm. Tickets cost 15 euro in presale, 20 euro at the door. You will receive a festival glass and 5 tokens (for 5 tasters of 10cl). Naturally, you can buy extra tokens at the 'kassa' (2 euro per token).

If you want to clean your glass in between tastings, you'll find 'Spullboys' outside.

On friday, the festival closes at 9.30 pm but you're welcome to join us for the after party in our taproom in Hal 16. Day 2 starts at 2 pm and ends at 9.30 pm. Our taproom will still be open once the festival ends. Please keep the noise outside to a minimum in the evening, we'd like to keep our neighbours happy.

If you have any questions, don't hesitate to contact us or our team of fantastic volunteers!

Enjoy!



Brewery	Friday July 5 - 4pm to 9.30 pm			Saturday July 6 - 2pm to 9.30 pm		
	BEER	ABV.	STYLE	BEER	ABV.	STYLE
40 FT. (UK)	Larger	4,8%	Kölsch	Street Weiss	5,2%	Hefeweizen
	Päle	4,1%	American pale ale	Deep	5,0%	Dry Irish Stout
ALVINNE (BE)	Berliner Braambes	4,0%	Berliner with Blackberry + Morpheus Yeast	Phi	8,0%	Blond Flemish Sour Ale + Morpheus Yeast
	Foeder 12	6,0%	Foeder Aged Amber Flemish Sour Ale + Morpheus Yeast	Morpheus Vintage Blend	6,0%	Blend of Barrel Aged Chain Reaction + Morpheus Yeast
ATRIUM (BE)	Chihuahua	3,9%	Session IPA	Avalanche	6,8%	Red IPA
	Kofi		Sweet stout with lactose and Indonesian Coffee	Onyx Amburana	11,0%	Belgian Imperial BA Amburana barrels
BERLINER BERG (DE)	Berliner Weisse Classic	3,0%	Berliner Weisse	Schiller Weisse	3,5%	Berliner Weisse
	The bear and the crocodile	6,3%	Bretted Dubbel	Elderflower	4,2%	Berliner Weisse
BIDASSOA BASQUE BREWERY (SP)	Amuitz	5,0%	Hoppy lager (Polaris, Mosaic)	Nil admirari	3,0%	Berliner Weisse with passion fruits and mango
	Imperial porter red wine BA	7,9%	Imperial porter red wine BA	Nexus	10,0%	Belgian dark strong ale
BLIKSEM (NL)	Rye the Lightning	3,8%	DDH session IPA	Kermis in the Ale	7,1%	Black IPA
	Black Sabbath BBA	12,0%	Quadrupel brewed with maple sirup BBA	Grom BBA	13,0%	Bourbon Barrel Aged Russian imperial Stout
BRASSERIE DU BRABANT (BE)	Origame 4	4,3%	Session IPA	Origame 6	6,5%	Saison du Brabant
	Origame 9	9,0%	4 cereals triple	Plato's Cave	8,0%	DIPA single hop Mosaic
BREW BY NUMBERS (UK)	DIPA Honey	5,5%	Double IPA	33 Triple Dry Hopped Session IPA	4,4%	Session IPA
	21 Pale Ale Summer	4,8%	Pale Ale	Coffee & Milk Stout	5,0%	Coffee & milk stout

BRUSSELS BEER PROJECT (BE)	#EXP0067	7,3%	Pastel de Nata Pastry Stout	Tough Love	5,5%	Sour IPA
	Cannibale	10,9%	DDH Triple IPA	Chockablock	7,5%	Double NEIPA (Siren collab)
CANTILLON (BE)	Geuze	5,0%	du-uh	Kriek	5,0%	Kriek
	Magic Lambic	5,5%	Lambic - raspberry	Nath 2019		Lambic
CYCLIC BEER FARM (SP)	Grisette	3,3%	Grisette	Jamaica	5,5%	Berliner Weisse
	Xino Xano	4,0%	Light dryhopped sour	Cuvée	5,6%	Blended Saison
DE KROMME HARING (NL)	Kreeftwerk	4,5%	Wild Lichtenhainer with Peach (Wilder Wald collab)	Kalle met den Oak	9,5%	Strong Flemish Red
	(Lieve) Kleine Piranha	6,5%	Saison with hibiscus and Chamomild	Rosemary's spawn	5,5%	Wild Gose with Rosemary and coriander (Yeastie Boys collab)
DE MOERSLEUTEL (NL)	Of Je Hop Lust	6,5%	NEIPA Citra & Mosaic	Acid Dreams (raspberry lactose)		Sour
	Aztec Hot Chocolate	10,0%	Imperial stout	Wanna taste my candy cane	11,0%	Imperial stout
DOK BREWING COMPANY (BE)	You'll find the Dok Brewing Company-beers in the taproom. We release two new beers, Haka juice & Sticky wings during the festival.					
FRONTAAL (NL)	Juice Punch V9	5,8%	NEIPA	. DDH Pale Ale	5,3%	Pale ale
	My pineapple brings all the milkshake IPA'S to the bar	6,3%	Milkshake IPA w/ pineapple	Churchwarden BA	10,1%	Russian imperial stout BA
GENT BROUWT! (BE)	Gent Brouwt beers & kombucha available on Friday & Saturday					
	Broubar - DI20	7,9%	Double IPA	L'Arogante - L'Arogante Stout-ish	5,5%	American stout
	De laatste drinker - Ne veurvechter	8,5%	Blonde Ale	The ministry of Belgian beer - 13 Craft Export	3,5%	Export
	De Mederie - Grizzly	7,0%	Saison	Yugen		Kombucha
	Humboldt en Gauss - We're gonna need a bigger boat	8,0%	Double IPA			
HOF TEN DORMAAL (BE)	Kriek	6,5%	Sour cherry beer	Tempelhof collab with Tempel Bryggghus	11,2%	Imperial stout
	Lauwendries saison		Farmhouse saison	Barbera	7,5%	Sour with barbera grape most

LA QUINCE (SP)	Street #2	4,7%	Session IPA Gluten free	Hamabost	9,0%	Hazy double IPA DDH
	Apricot & Peach LLIPA!	6,4%	Fruity IPA	Rage	12,5%	Imperial Baltic porter with fatalii African chili
L'ERMITAGE (BE)	Suske le Millionnaire	8,5%	DIPA	Saison de l'Ermite - Été	5,0%	White peach saison
	Monkey Island	9,5%	Export India Porter	Open Road	6,0%	IPA single hop Citra
	Chai de l'Ermitage	5,0%	Saison de coupage, blend lambic Cantillon	/	/	/
NEVEL (NL)	Minne batch #2	5,4%	Wild blond beer with fresh hops and Japanese quince	Dwaal		Witbier
	Grondslag batch #1		Houtgerijpt wild blond beer	Alm batch #3	5,5%	Wild blond beer with forgotten herbs
RESERVOIR DOGS (SL)	Sour Sister	6,0%	sour NEIPA	Crazy Sister	7,0%	sour NEIPA
	Crux	5,0%	gose Fruited Gose Mango+Maracuja	Cum grano salis	4,7%	Gose
ROCK CITY BREWPUB (NL)	Jooosy	5,0%	DDH New England style Pale Ale	Amersfoort Pale Ale	5,8%	SMASH American Pale Ale
	Peach Squeezer	4,0%	Dryhopped American Session Wheat Ale	Royaal (Bourgogne Barrel Aged)	4,7%	Nuit St George BA saison
SCHNEEEULE (GER)	Marlene	3,5%	traditional Berliner Weisse	Paul	5,5%	Berliner Brettet Sour Porter
	Irmgard	3,5%	Ginger Ale Berliner Weisse Style	Sandy	5,0%	Berliner Weisse with sea- buckthorn (Hippophae rhamnoides)
TANKER (EST)	Ketser	7,0%	Sour - Flanders Red Ale	RØST	7,5%	Sour
	Black Stockings	6,5%	Porter	Red Rain	7,0%	Red currant sour
TEMPEL BRYGGHUS (SWE)	Jante	6,0%	NEIPA	Melody	9,0%	Imperial stout
	Oxblod	4,4%	Fruit Berliner	Akkurat summer beer		Passion/peach Berliner
TOTEM (BE)	Golden Shower / Gullsturtu	5,6%	Pale Ale	Wisnia with a cherry on top (collab Dok brewing company)	3,5%	Gose
	Florida Gose white peach		Gose	Baldr Laphroaigh barrel aged	11,0%	Imperial stout

TOTENHOPFEN (LUX)	Juicy Brett IPA	6,0%	Brett IPA	(Berries) Juicy IPA	6,6%	Juicy IPA
	Sour Ale	4,0%	Sour Ale	Dry Stout	4,7%	Dry Stout
T VERZET (BE)	Oud Bruin - The Original - Seizoen 17/18	6,0%	Flanders Oud Bruin	Space Cadet	5,0%	New Age Witbeer
	Golden Tricky	7,5%	Single Hop IPA	Oud Bruin Raspberry (harvest 2018)	6,0%	Flanders Oud Bruin
VAN MOLL (NL)	Kiss from a rose	5,5%	Witbier + Lychee + Lime + Rosewater	Miljaar	6,5%	Belgian IPA
	Nitro Nemesis	6,0%	Strawberry Milkshake Nitro New England IPA	Black metal Manita	7,3%	Black IPA
BELGIAN BEERBAR BAR	Check the timeframe below to see which beerbar serves which beer when :-) no time mentioned = all day					
LE BARBOTEUR	IPA de PAPA - L'Ermitage	4,5%	DDH Session IPA	IPA de PAPA - L'Ermitage	4,5%	DDH Session IPA
BEERLOVERS BAR	4pm to 7 pm Project Barista: Ristretto Negroni - Siren craft brew	13,5%	Brut IPA Negroni inspired	2pm to 5pm The Black Pope La Chumeca Coffee & Madagascar Bourbon Vanilla - Galea Craft Beers	13,5%	Imperial stout
BILLIE'S BIER KAFÉTARIA	4 pm to 7 pm Minnie Billie - Amager/Billie's Bier Kafétaria	4,5%	Session IPA	2 pm to 4 pm Minnie Billie - Amager/Billie's Bier Kafétaria	4,5%	Amager/Billie's Bier Kafétaria
GAINSBAR	Avec Les Bons Voeux - Brasserie Dupont	9,5%	Saison	Avec Les Bons Voeux - Brasserie Dupont	9,5%	Saison
IN DE VERZEKERING TEGEN DE GROTE DOORST	5 pm to 9.30 pm Janimal - Vrijstaat Vanmol	3,3%	Session IPA	/	/	/
MOEDER LAMBIC	Angelica Hazy Orange IPA - Lord Hobo	5,5%	IPA	2 pm to 5 pm Belle-Fleur - De Dochter van de Korenaar	6,0%	IPA
TROLLEKELDER	7 pm to 9.30 pm Chocolate stout - Viven	5,5%	Stout	5 pm to 7.30 pm Chocolate stout - Viven	5,5%	Stout