

WESTMALLE

DUBBEL & TRIPEL

100 POINTS
ratebeer

BREWERY INFO: Abdijs der Trappisten van Westmalle - is located in the village of West Malle, Province of Antwerp, Belgium, and was founded in 1794. The brewers take great pride in maintaining careful control over the brewing process - all hops are added by hand and no chemical additives of any kind are found in Westmalle ales: they are the flavor of nature, of tradition, and of dedication. Brewing began soon after founding, and Westmalle Dubbel was first brewed for consumption within the Abbey around 1836; Westmalle Tripel was introduced in 1934. Both the Dubbel and the Tripel are considered by many tasters as the benchmarks for the style. Westmalle is one of only fourteen Trappist breweries in the world.

DUBBEL

When monastic communities began to brew an ale for sale to the public, it was often a stronger brew than the ale the community consumed in the abbey. Brewing scholars aren't certain, but in the days before universal literacy, this "second style" could have had the barrels marked with two X's . . . which possibly led to the name "dubbel." Brown-amber color, subtle dark-malt aroma balanced by Belgian yeast character. Deeply malty, with a gentle, dry finish that hints at tropical fruit.

TRIPLE

The tripel style was originated at Westmalle starting in 1931; it was first sold in 1934. The name "tripel" probably comes from the protocol established by "dubbel" - it was the brewery's "third beer." There are hundreds of breweries producing tripels today, but a tripel will always be stronger and lighter-colored than a dubbel from the same brewery. Glowing orange-gold color, herbal aroma, and complex flavors that meld rich malt sweetness, warmth, hops, and powerful drinkability.

