The following beers will be available at Pigs Ear Festival 2019

**Blond & Golden *(All bottles 330ml except where stated)***

Bad Hair (NL) Hitsug Blondje 6% Amber Belgian Ale.

Beerbliotek (SWE) Hip Hops IPA 6% IPA.

Brewski (SWE) Herr Hemlich 2.0 5.6% IPA.

De Ducato (ITA) Vieille Ville 6%   Hazy blonde saison with a citrus taste.

De La Senne (B) Brussels Calling 6.5% Fruity blond with a long dry finish.

De La Senne (B) Pier Den Drol 5.2% Cloudy yellow wheat beer with a citrus taste.

De Leite (B) Fils a Papa VIII  8%   Triple

De Molen (NL) Havik & Feestdagen 4.5% ?

De Ranke (B) Hop Harvest 2014 750ml 6.0%

Dugges (SWE) Mini Fresh - Micro IPA 3.5% Session IPA.

Dupont (B) Avec Les Bons Voeux 375ml 9.5% A triple with stacks of flavour.

Frau Gruber (D) Hidden Beauty 440ml can 8.2% Double IPA

Frontaal / De Natte Gijt (NL) Only goat can judge me 5.9% Saison with pink pepper and hibiscus.

Heaps Of Hops (NL) Bjørningman 3.5% Session IPA.

Kees (NL) Sera Sera  7% (CAN) DDH IPA

Verzet (B) Super Noah 4.9% Bitter Blond.

**Dark and Amber *(All bottles 330ml except where stated)***

Achel (B) Extra Bruin 750ml 9.5%  Trappist quadruppel.

De Molen (NL) Carrot Cake 6.2% Dark amber IPA with a fruity spicy and yes, carrot taste.

Evil Twin Bozo beer (Westbrook Brewing) (USA) 473ml can 17.2% Huge Imperial stout.

Het Uiltje (NL) F\*ck the Christmas tree is on fire (NL) 10% Imperial stout with orange and coffee.

St Bernadus Christmas Ale (B) 10% Quadruple with a fruity spicy Christmas taste.

Apynys Kosmosas (LIT) 7.2% Baltic Porter.

Het Uiltje (NL) Staff Sergeant can 18.6% Eisbok.

Nøgne Ø At gale force (Nor) 15% Imperial stout matured in whiskey barrels.

**Gueuze & Lambic *(All bottles 375ml except where stated)***

3 Fonteinin Gueuze (B) 5% Blend of old and new lambic.

Boon (B) Oude Schaarbeekse Kriek (B) Lambic with cherries.

Lambiek Fabriek (B) Brett Elle 750ml 5.5%   Sour guguze from new lambic blender.

Morte Subite Oude Gueuze (B) 7% Blend of old and new lambic.

Hansens Oudbeitje (B) 6% Lambic with cherries.

Hansens Frambois (B) 6% Lambic with raspberries.

Hansens Schaerbeekse Kriek (B) 6.5% Lambic with cherries.

Toon Van den broek - Watergeus 6.4% Fruit lambic with a fruity plum taste.

**Sours**

Alvinne (B) Berliner Framboos 4%  Intense sour, very tart raspberry.

De Leite (B) Fils a Papa VI  7%   Sour Flanders Red.

De Ranke (B) Cuvee de Ranke 750ml 7% Sour beer blended with lambic.

Kromme Haring (NL) Sand Diver - Isotone Ale/Gose 4% Hazy golden gose with a tart salty taste.

Nevel / Frontaal (NL) Waan 375ml 5.3% Barrel aged golden sour.

**Specialities *(All bottles 330ml except where stated)***

De Ranke Kriek de Ranke 750ml 7% Belgian sour ale fermented with cherries with added lambic.

La Sirèn (AUS) Avant Garde Reserve Saison 375ml 7% Barrel aged vinous wild saison.

**German** ***(All bottles 500ml except where stated)***

Blond

Früh - Kölsch 4.8% Clear golden beer from Cologne.

Kaiserdom - Pils 4.8% Clear golden pilsner.

Nikl-Bräu - Lagerbier 5.1% Clear golden keller bier

Keesman - Herren Pils 4.6%  Clear golden pilsner from Bamberg.

Jever - Pilsner 4.9% Pale gold with a dry finish.

Zehendner - Mönchsambacher Export Naturtrüb 5.2% Clear golden keller bier

Dark

Smoked

Schlenkerla - Rauchbier Märzen 5.1%    Highly smoked liquid bacon.

Spezial -  Rauchbier Märzen  5.3% dark amber with a smokey taste.

Wheat

Augustiner - Weissbier  5.4% Cloudy amber wheat beer with a banana taste.

Gutmann - Hefeweizen  5.2%   Cloudy light amber wheat beer.

Nikl-Bräu - Weisse 5.5%  Hazy golden wheat beer with a banana taste.

**Key Keg beer (not all beers will be on at the same time)**

De Molen (NL) Flying Dog Wiggle & Turn 7.4% IPA.

Fuerst Wiacek (D) Mow 5.5% American Pale Ale.

Hardywood Park (USA) Christmas Morning 9.2% Gingerbread Imperial Stout.

Kees (NL) Caramel Fudge Stout  11.5% Imperial stout tasting of caramel fudge.

Kees (NL) Gettin’ Hoppy Wit it  4.8% Very hoppy wheat beer.

Nevel Erve  (NL) 5.5% Wild sour beer

Oud Beersel (B) Rozenlambic 6.0% Tart fruit lambic.