

# Westmalle

TRIPEL  DUBBEL

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The Westmalle Abbey, north of Antwerp in Flanders, Belgium, was founded in 1794 and began to brew beer in 1836. The brewery is one of only seven Trappist breweries in the world, and is renowned for defining the Dubbel (or Double) and Tripel (or Triple) styles. All ingredients used are selected and processed with utmost care: barley malt, hops, pure liquid Belgian candi sugar, yeast and natural groundwater from the Abbey well. 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.



**Westmalle Dubbel**  
11.2 oz. (330 ml)



**Westmalle Dubbel**  
25.4 oz. (750 ml)

**Westmalle Dubbel:** Amber-brown color, with a subtle deep-caramel aroma and flavor balanced by Belgian yeast character. Deeply malty, with a dry finish that hints at tropical fruit, this is the classic Belgian Double, or in Flemish "Dubbel." Bottle-conditioned.

Food-pairing suggestions: sweeter soft cheeses, beef rémoulade, rich sauces, or after dinner with espresso.

Package sizes: 12/11.2 oz. (330 ml) bottles;  
6/25.4 oz. (750 ml) bottles.

7% alc./vol. - OG 1.063 - IBU 24



**Westmalle Tripel**  
11.2 oz. (330 ml)



**Westmalle Tripel**  
25.4 oz. (750 ml)

**Westmalle Tripel:** The benchmark Tripel? Yes, according to many tasters and beer aficionados. Powerfully drinkable, glowing deep-gold color, and herbal aroma that suggests candied orange. Complex flavors of herb notes, rich malt sweetness, Saaz hops, and warmth. Bottle-conditioned.

Food-pairing suggestions: rich cheeses, hors d'oeuvres, pâté, game or other rich main courses. Wonderful with asparagus.

Package sizes: 12/11.2 oz. (330 ml) bottles;  
6/25.4 oz. (750 ml) bottles.

9.5% alc./vol. - OG 1.080 - IBU 37

