

Welcome to the "Local Time" from Aachen! (November 2019)

Beers, there are infinitely many of them. One might lose the overview, but which one is the best, that is determined every year by the World Beer Award in London and this time the choice has been made for "Slutte".

The best beer in the world comes from Hombourg near Montzen, just over the Belgian border. It has won two gold medals in the Indian Pale Ale category.

However, it is only imbibed by a very small circle. Until now, the beer is brewed exclusively for the teammates of a football club of 13 gentlemen, in small quantities.

Its aroma, fruity with a touch of lemon. The beer is copper-colored and has a fine, light foam. It has 6% alcohol. For a Belgian specialty beer, very little – and that's it.

The football club for which the beer is brewed named it "Slutte", close to English "slut", but it has nothing to do with "sluts". The name is reminiscent of the Belgian alewife, Germaine Slutte.

When brewery boss Benoît Johnen learned that the beer he brewed was named the best Indian Pale Ale in the world, he was taken by surprise: "We were totally surprised because we didn't know the footballers had dared to go to London with the beer, because in this case, it's my customer who went to the prestigious competition. But I have to admit openly, two gold medals, you can't refuse that!"

Of course, the cheers at the football club were particularly great. After all, the men let their beer brew here at their own expense. For a long time, together with the brewery in Homburg, they had been working on the recipe for the Slutte. Only 4,000 liters of this beer are brewed annually at Grain d'Orge, and they belong solely to the football club. That's why there is a problem in the small brewery near Homburg.

"We are overwhelmed with enquiries. They come from all over the world. Everyone wants to have the Slutte now, but neither the football club nor I are able to deliver it, because to sell it, we would need to have some, but the amount of brew is too low. We have nothing to sell. It's a bit strange, but that's the way it is."

Here the Slutte is brewed. But before the next batch is ready, it would take at least 4 months, because a beer must be stored and ferment. In addition, the schedule is tight. At least 120 different beers are produced here, many of them on behalf of companies or private individuals. Even for a wedding or birthday you can have a beer brewed here, according to your own taste.

"Here the liquid that we have taken from the purifier pond will be cooked for an hour and a half. And here comes the hops or spices or any other ingredients are added according the recipe."

The beers can further include juniper, thyme or cloves, elderberry, nuts or cherry. Depending on the client, the mixtures are sometimes very daring. Carrots for a promotion and pumpkin for a pumpkin festival were even mixed into the beer.



"But that's extreme. A beer should taste good too! We then spice it up so that you can drink it. I can see you're pulling a face."
Carrots, pumpkin! What is the secret of the award-winning Slutte?
"The ingredients of a beer are of course the secret of the brewer. So I can't really say that."

Even if the Slutte is not available now, Grain d'Orge should have enough alternatives. So the Christmas beer is just ready and there is an advent calendar with 24 beers, one for every day. And who knows, maybe one day the Slutte will go into mass production.

Well, for sure! They would be crazy if they would not do it...

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