

THREE PHILOSOPHERS

A BLEND OF QUADRUPEL AND BELGIAN KRIEK

THE BEER

Rich and complex, *Three Philosophers* is a glorious blend of Belgian-style quadrupel and authentic Belgian krik, its malty depth and gentle sweetness enhanced by sparkling carbonation and a serendipitous touch of cherry. The meaning of life? Even if you don't quite get there, this beer is sure to sweeten the journey.

TASTING NOTES

Three Philosophers pours a dark cherry-chestnut with a smooth, tan head. Aromas of brown sugar, dark fruit, and chocolate lead, trailed by an intriguing hint of black cherries. The flavor is deeply complex, with notes of caramel, vanilla, cocoa, and roasted malt throughout the front and mid-palate. Tart cherries linger on the long, slow finish. This is a beer to sip and savor.

FOOD PAIRINGS

A beer of this stature demands big bold flavors. Serve *Three Philosophers* alongside rich cheeses like smoked gouda, decadent entrees like steak au poivre, and for dessert, pair with dark chocolate or enjoy it all on its own.

FAST FACTS

FERMENTABLES

Two-row, amber, caramel, Munich-20, aromatic, xtra special cara-20 malts. Liefmans Cuvee Brut

HOPS

Styrian Goldings, Spalter Select

YEAST

Ommegang house yeast

SHELF LIFE

Draft: 12 months
 Bottles: 60 months

ABV 9.7%
 IBU 21
 SRM 42

AVAILABILITY

Year-Round
 12oz bottle 4 packs
 750ml bottles
 1/6 bbl kegs

ACCOLADES

Silver: European Beer Star 2011
 Bronze: World Beer Cup 2004, 06, 16
 GABF 2010, 13

