

### Preparation of the Krieken-Lambic

The krieken-lambic, Brussels beer par excellence, has amateurs in all corners of the country and they are not wrong. Many renamed it the name of beige burgundy; it is a healthy drink, with a very pleasant and fine taste, but nevertheless very heady. The production of kriekenlambic is only done in Brussels and in the suburbs; however, <in Flanders and around Antwerp, some brewers make an imitation called kriekenbier. But, in parentheses, if it is good, it is far from having, for connoisseurs, the virtues of krieken-lambic. Investigating the causes of this difference would take us too far.

Not all lambic-type beers are suitable for making this nectar; the brewer is therefore very difficult in choosing the beer to use. It is with meticulous care that he must taste, taste and re-taste the beer of his brewers; he makes a sorting out of which he ends up removing the one that seems to him the clearest, the most pleasant and above all the most mellow. The consumer who, while enjoying it, often finds its price high, has no idea of the care and pain that the manufacturer gives himself, because it takes beers of one and two years in mixture.

The choice made, the yesterday is carefully supported in fresh and scrupulously cleaned barrels, to undergo clarification. This is always done using Saliansky glue.

After a few days, the beer, which has become crystalline, is again racked and the cherries are poured into it. Preferably, the so-called Schaerbeek cherry is used, sometimes the northern cherry mixed with the Schaerbeek cherry; rarely the northern cherry is used alone, because it is of a less fine taste, more acid and gives a drink much less pleasant than the cherry of Schaerbeek.

We act for the choice of cherry, as for that of beer, with great care. You need very ripe, healthy fruits, without any damage, in a word, beautiful fruits. These fruits, rid of their stems, are put as they are in beer. It takes 16 to 20 kilograms per hectolitre of lambic; we add at the same time a syrup of serious provenance (1/3 liter per hectolitre of beer) as well as a few grams of Ceylon cinnamon to enhance the aroma of the cherry. The preparation being finished, the barrels are put on site, the bung slightly tilted; slow fermentation then takes place and lasts about eight days. The barrels of Brussels are bung by means of a square bung, of soft wood, in the middle of which is made a round opening of approximately 1-1/2 to 2 centimeters in diameter; it is through this small opening that foam, slightly pink with the cherry juice, will appear will allow you to see the progress of the fermentation.

The fermentation finished, the infusion continues. This lasts for four to five months and to make it easier some brewers roll the barrels, carefully bung, from one end of the store to the other, once a day and for a whole month. They thus obtain a double result: the fruit crushes more easily and the mixture becomes more intimate with the beer; then, the barrels being hermetically sealed, no atom of the aroma of the cherry is lost, which would inevitably happen if the fruit were crushed before I add it to the beer. This tedious work is finished, the barrels are put back on site, well wedged, to prevent any movement and the clarification is completed.

When the krieken-lambic has obtained the necessary clarity, which is generally obtained after four to five months, it is racked again and bottling takes place. As a bottle, only the used champagne bottle is used, which is capped with a top quality cork. The well-sealed bottles are put down in a store with a temperature that varies very little from 15 to 17 ° maximum. A rest of five to six months is sufficient to obtain an excellent creamy and sparkling drink; however it gains enormously in finesse as it ages and keeps five to six years. At almost this time, the liquid loses its beautiful garnet color to take on the hue of cognac, the aromatic taste of the cherry is eliminated, the alcohol content increases, to the point that a small glass of beer is enough to intoxicate a man.

Some parsimonious brewers, in order not to lose the bottom of the barrel, crush the pits and their adhesions, collect the liquid which comes out of it and flood it with 1 year old; they thus have a second tank. Needless to say, this practice is far from approved; also the resulting mixture has kriekenlambic only the name and no amateur is caught. Here is an outline of the making of this delicious drink and as it is the cherry season before for the preparation of kriekenlambic.