

# The Lindemans Gazette

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LINDEMANS.BE

EDITORIAL



AUTHENTIC LAMBIC BREWERY

## We are raising a glass to 200 years of the Lindemans Brewery!

Vlezenbeek, the early 1800s. Where the wind blows wild yeasts across the hills. These yeasts are found nowhere else. This is where, one enchanted night, Joos Frans Lindemans and Francisca Josina Vandersmissen added a touch of magic to a mysterious medieval recipe. And thus, 'The mother of all beers' was born. Little did they know that they would lay the foundation for a brewery that, 200 years on, would be famous throughout Belgium with its reputation spreading across the big pond.



Dirk & Geert Lindemans, 6th generation lambic brewers

Six hard-working brewing generations later, we, Dirk and Geert, remain passionate about making our quirky golden liquid. From a very young age, we treated the brewery as our playground. Both of our fathers were keen brewers and throughout our lives we have tried to follow the great example they set us. The love of beer has always been running through our veins. We used to set up cardboard dens in the brewery and feasted our eyes on what was happening there. We were even standing right at the front when the very first large wooden foeders were wheeled into the brewery.

You can read all about it here. The Lindemans maturation process has been fizzing and frothing for 200 years. However, we can undoubtedly look forward with confidence to a great future with the support of the entire Lindemans team.

And... forever curious, the next generation shows up to take a peek inside the brewery. Brewing is in their blood. We haven't stopped clinking our glasses. Santé!

IN THE SPOTLIGHT

200<sup>TH</sup> ANNIVERSARY BLEND



## Once upon a time...

Francisca Josina Vandersmissen was born circa 1800 in Hof ter Kwadewegen in Vlezenbeek on a bed of hops and malt. The region's noble beer lineage flowed freely through her veins. Years later, her sparkling appearance captivated

Joos Frans Lindemans. In 1822, the young couple was wed and moved into the Vandersmissen farm brewery. Soon after, they began to brew the golden traditional lambic beer themselves. Lindemans brewery was born.



Discover more about our 200<sup>th</sup> Anniversary Blend on page 2.



Discover the story of our 200 years at the Lindemans website!



# CELEBRATING 200 YEARS OF LAMBIC BREWING



**Francisca Josina Vandersmissen & Joos Frans Lindemans**  
1792-1865

Joos Frans Lindemans becomes mayor of Vlezenbeek the same year that the Kingdom of Belgium is founded.



**Joos Frans "Duc" Lindemans**  
1826-1901

Nicknamed "The Duke" because of his grand plans for the brewery, Joos Frans II constructed the large storage barn and the brewing hall between 1860 and 1870.



**Theofiel Martin Lindemans**  
1870-1955

Theofiel, the youngest of 9 children, succeeded his father in 1901. When the brewery was later forced to shut down during WWI, all of the brewing equipment was seized and the copper was melted down to be turned into weapons.



**Emiel Jozef Lindemans**  
1901-1956

In 1922, electric lights were installed at the brewery! For the first time, the brewing room became electrically controlled.



**Nestor Lindemans & René Lindemans**  
1941-2008 1939-present

1961 - René and Nestor brew the first batch of Lindemans Oude Kriek according to the traditional method, made with precious Schaarbeek cherries.

The Lindemans family's love of cherries results in the creation of the legendary Lindemans Kriek lambic beer, made with the juice of pure, freshly-picked cherries and blended with one-year-old lambic.



**Dirk & Geert Lindemans**  
1968-present

Dirk and Geert Lindemans, along with the entire Lindemans team, lead the brewery into the third century with passion and excitement for the next 100 years.

## PRODUCT IN THE SPOTLIGHT

### Raise a glass to our Grande Dame



We raise a glass filled with **Oude Gueuze Anniversary Blend 2022 "Cuvée Francisca"** to honour the Grande Dame of Lindemans, Francisca Josina Vandersmissen. In partnership with her beloved Joos Frans Lindemans, she held the Lindemans Brewery above the baptismal font 200 years ago.

Jan Verzelen (Brewery Manager) and Sep Roggeman (Quality Manager): "To commemorate the 200 year anniversary of our brewery we crafted an exclusive oude gueuze which blends a four-year old lambic with young lambic. This golden-blond beer with an alcohol percentage by volume of 8%

was fermented in wooden foeders before maturing in the bottle for 12 months. It blends flavours of oak and citrus with touches of cider, sherry, ripe apples resulting in a refreshingly sour taste with a hint of Brett, the unique wild yeasts that originate in our valley. Gueuze lovers are invited to enjoy a dry, complex and well-balanced oude gueuze with a dry finish. Only a limited number of bottles of this refined blend were produced."



Jan Verzelen (Brewery Manager) and Sep Roggeman (Quality Manager)

Feast your eyes on our Cuvée Francisca? [Click here!](#)



## NEWS

### Lindemans is brewing with an eye to the future



Vlezenbeek is the birthplace of the Lindemans Brewery and will be so for years to come. Building and brewing is the motto for the future. However, the beer taps will soon be opening elsewhere. At its second site in Ruisbroek, the brewery is planning to offer a wider range of products and services. This additional facility was needed as lambic undergoes a long process of fermentation and maturation. In addition, an increasing proportion of Lindemans beers are now destined for export which requires extra storage. In other words: Ruisbroek, here we come!

Dirk and Geert: "Ruisbroek will only be used for brewing top-fermented beers. We are not planning to introduce existing beer types to an already saturated market. We are looking for new beer types and new products based on mixed fermentation. This will ultimately translate into blends made on the basis of lambic."

So what will you find at the second site? "In addition to brewing facilities, there will be a brand new brewing hall with a millhouse, fermentation hall and storage area. The brewhall will also be used as a reception room for events. In addition, the building will encompass offices, meeting rooms and a laboratory."

Just like the brewery site in Vlezenbeek, the Ruisbroek site will focus on sustainability thanks to the use of solar panels, water purification and energy recovery. "We condense the water vapor that is released during cooking in two steps. The heat is stored in an EST (energy storage tank) and can in turn be used to preheat the wort of a subsequent brew. The water used for rinsing is recovered to preheat the mash of the next brew."



## NEWS

### ON TOUR

#### = A pure lambic experience =

Ready to tour the roads of Flanders and Brussels for an unforgettable lambic experience? Santé!

#### Toer de Geuze

In early May, why not take part in the biennial Tour De Geuze weekend organised by Horal, the High Council for Artisanal Lambic Beers. The doors of all of the associated lambic breweries and geuze breweries dotted around the Tuscany of the North, will be wide open to visitors during the entire weekend.

Lindemans Brewery never fails to put in an appearance! Lambic fans are immersed in over 200 years of lambic history, find out all there is to know about this mysterious beer and will be able to enjoy delightful tastings. Take part in the Blend Your Own Gueuze Experience where you produce and bottle your very own blend of oude gueuze.

Would you like to taste a bit more? Scan your way to the Horal website!

#### Lindemans Lambic Tour

Ever since 2015 the brewery has backed this walking and cycling event on Car-Free Sunday, an event held in Brussels on the third Sunday of every September. The brewery is the starting point for signposted routes that wind themselves through the green lungs of the Belgian capital. After all, to be able to brew lambic beers, Lindemans needs good air quality to ensure that the natural wild yeasts flourish in the environment. Are you getting thirsty on your hike or bike ride? Refreshing Lindemans beers are bubbling with impatience, awaiting your arrival at Vlezenbeek and Brussels.

#### Belgian Beer Weekend

During the first weekend of September we will make a truck stop at the Grand Place in Brussels where the bar comprises over 400 Belgian beers produced by over 40 breweries. Lindemans joins the party every year and gives visitors from around the world the opportunity to taste its refreshing lambic beers.

We'd be pleased to see you at any of our events and above all, don't forget to say hello at our Lindemans Lambic Truck!



Our exhibition stand, designed in the Belle Époque and cabaret style for the Horeca Expo (Ghent), provides an experience that is not to be missed.

## NEWS

### FROM THE BAR STOOL

#### Lindemans Premium Distilled Clear Gin scoops a silver award



When two top-of-the-range Belgian quality labels find one another, the result is nothing short of magical. With their Lindemans Premium Distilled Clear Gin, the Lindemans Brewery in partnership with De Moor distillery scooped a silver medal at the annual, highly renowned, **World Gin Awards 2022**.

Together with its Red Gin, the Lindemans Premium Distilled Clear Gin is the first gin to be made on the basis of distilled Oude Kriek. This unique 46% gin, with its delicate and refined citrus aromas and touches of fruit was crafted with 15 carefully selected botanicals. Give it a try and be amply rewarded with an explosion of zesty flavours.





Filip Pillet and Peter Renders

# INTERVIEW

## Lindemans knows how to celebrate!

Not only are we toasting the 200-year anniversary of the brewery, we are also paying homage to brewer Peter, technician Steven and Marc. Marc is one of the operators on the bottle line. Colleagues Peter and Steven joined the team twenty years ago whereas Marc has been part of the family even longer - thirty years in all.

**Peter:**

"Mother's milk? Not at all, I was raised on lambic! How else could it be with a father who was raised in a beer barrel, so to speak? Robert, my Dad, lived next door to René Lindemans (the fifth generation) and used to help out in the brewery from the tender age of 16. He formed part of the Lindemans team for 52 years. We thoroughly enjoyed listening to his stories about the very first machines that were wheeled into the brewery, or the electric power that was diverted from the home of Nestor Lindemans, René's brother, to make sure that the equipment was ready to switch on."

"As a young lad I gave a lot of thought to spreading my wings and becoming a seafarer, but brewing simply ran through my veins and I was unable to ignore the call of the beer! I devoured stacks of books on the topic of brewing. I closely followed what René and Nestor were doing. I learned so much from them."

**Marc:** "For René and Nestor, we would have jumped through hoops of fire. They were always there for us, also in the literal sense of the word. Every day, from 6 in the morning to 7 in the evening, weekends included, you could find them surrounded by barrels and bottles. They set such a great example! Were they strict? Definitely, but the best way to describe them is firm but fair. Very fair!"

**René and Robert:**

"It's hard to believe that in those days, we had to take the lambic barrels down to the cellar all by ourselves. It was a long hard slough. You won't be surprised to hear that we often took a break from our hard labour with a fine pint of lambic. These days, when you look at how everything has been automated and that one barrel filler for example manages an entire line, all you can say is that Lindemans has come a long way."

**Peter:** "The expansion of our production line represents a major change. The Lindemans train is gathering speed. Throughout the years a lot of staff were added and we have turned into a real family, albeit a large one. A few years ago brewer Filip strengthened the ranks of the brewing hall. I can only put it like this: great minds think alike!"

**Peter:** "It's great to see what Lindemans has achieved as a family brewery. My respect for the Lindemans clan could not be greater!"



Steven Rampelberg

**Steven:** "I joined in the days when we were working in the brewery around the clock. I think it's a great shame that there are so few images available that depict those days, but in fact, we simply didn't have the time to take pictures. We were always beavering away, although we did find the time to look for screwdrivers and pelt each other with corks. It really warms my heart to see how Lindemans has managed to keep its own identity throughout the years."

"How do I see the future of the brewery? It must remain a pleasant place to work. Above all, I feel that we just have to carry on the way we are now."



Robert, Peter and Thibault (son of Peter) Renders



René Lindemans

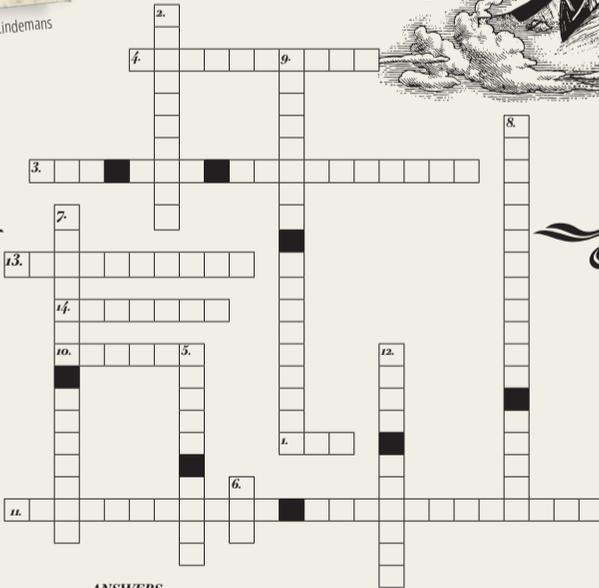


Thibault Renders, (son of Peter), Robert Renders and René Lindemans

## GAME

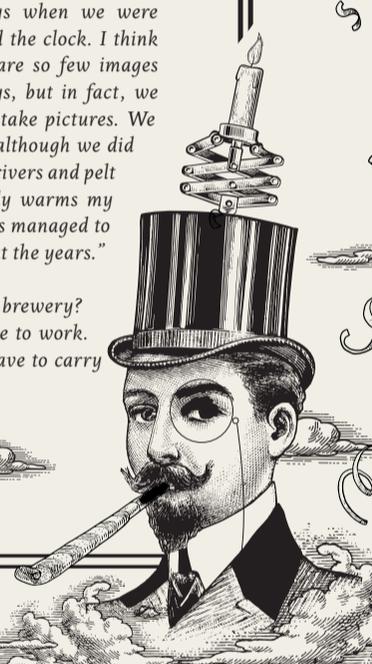
1. How many Lindemans generations does the Lindemans Brewery count?
2. Where is the main site of the Lindemans brewery?
3. What is the name of the farm brewery that is home to the Lindemans Brewery?
4. Which Lindemans beer refers to a 'female sinner'?
5. Which beer is named after one of the generations?
6. What is the nickname of the second Lindemans generation?
7. Which celebrity sang the praises of the Lindemans brewery?
8. Why does Lindemans use hops?
9. Which Brussels magistrate was murdered in an atrocious manner in the 14th century on the road that was called Kwadewegen?

10. Which basic beer is brewed by the Lindemans Brewery?
11. Which brewing method is used by Lindemans? It is the oldest method in the world!
12. Which Brussels beer was revived by Lindemans in 1978?
13. The ambient air around the brewery makes it possible to brew lambic. What permeates the air?
14. In the 1970s, when the Lindemans brewery exported the traditional Oude Kriek for the first time overseas, the swell of the vessel caused the Oude Kriek to re-ferment. This put pressure on the bottles and made the corks fly out. Where was the ship travelling to?



**ANSWERS**

1. Six - 2. Vlezenbeek - 3. Hof Ter Kwadewegen - 4. Pecheresse - 5. Cuvée René - 6. Duc - 7. Michael Jackson - 8. preservation agent - 9. Everaerd / Serclaes - 10. Lambic - 11. Spontaneous fermentation - 12. Faro-Lambic - 13. Microflora - 14. America



Experience 200 years of Lindemans online as well!

- www.lindemans.be 
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 Lindemans brewery

Scan here to read the Lindemans Gazettes with their 1001 stories about lambic online too!

Crafted By Wind,  
Brewed Through Generations