

ST. BERNARD

Brewery St. Bernard was founded in 1946 with one purpose: to brew and commercialise the beers of the Trappist monks of Westvleteren. After the Second World War, the monks did not want to commercialise their beers anymore, and were looking for somebody who would do that for them.

A deal was made with the owner of a cheese factory in Watou, some 7 kilometres from the abbey. To start up the new brewery, the brew master from the Trappist monks became a partner in the brewery, and he brought along the knowhow, the recipes and the St. Sixtus-yeast.

For many years we brewed and commercialised these beers under the names Trappist Westvleteren or St. Sixtus.

In 1992 our license came to an end, but we still brew the same beers, with the same recipe and the same yeast, but under a different name: St. Bernardus.

Our main brand is St. Bernardus Abt 12, but we also brew the St. Bernardus Prior 8, Pater 6, Tripel, Wit, Christmas Ale and a Watou Tripel.

Our beers are exported to about 50 countries in all continents, but our main market remains Belgium with about 50% of our sales. Our biggest export market is the United States, with distribution in almost all states.

Our annual volume quadrupled in the last decade from 8.000 hectolitres in 2003 to 33.000 hectolitres in 2012. To achieve this and be prepared for the future our brewery is continuously increasing capacity to meet the demand for our beers.

BRANDS

- St. Bernardus Abt 12
- St. Bernardus Prior 8
- St. Bernardus Pater 6
- St. Bernardus Tripel
- St. Bernardus Wit
- St. Bernardus Christmas Ale
- Watou Tripel

FACTS & FIGURES

- Founded in: 1946
- Total production (2012): 33.000 hl
- Export (2012): 16.000 hl
- Number of breweries: 1
- Employees: 23

RECENT AWARDS

- St. Bernardus Abt 12** - Asia Beer Awards - Gold 2012 - Belgian Dark Ale
- St. Bernardus Wit** - Asia Beer Awards - Silver 2012 - Wheat / White
- St. Bernardus Abt 12** - Australian International Beer Awards - Silver 2012 - Dark Strong
- St. Bernardus Tripel** - Australian International Beer Awards - Silver 2012 - Abbey Tripel



CONTACT

Brasserie St. Bernard
 Trappistenweg 23
 8978 Watou
 Belgium

Tel.: +32 57388021
www.sintbernardus.be
info@sintbernardus.be

Press contact
 Marco Passarella
 Tel.: + 32 57388021
marco@sintbernardus.be

Social media:



DIVERSITY

Our portfolio hasn't changed much in the past decade. We only added our St. Bernardus Christmas Ale to complete our product line in 2006. We try however to diversify our range in another way. For the opening of our first pub, in Tokyo, we brewed and bottled a wheat ale called St. Bernardus Tokyo: a unique, single batch of beer that has not only been sold in pubs in Tokyo, but we were also able to distribute it in over 12 countries. This concept might be repeated in the future for different pubs and locations.



QUALITY

We actively search for the right equilibrium between tradition and innovation. When we improve our techniques, we still base ourselves upon tradition and knowhow, for example old recipes, and we make sure to increase the quality of our beers without changing the taste. Our main goal is to expand the shelf life of our beers. Currently, we are up to 5 years.

BREWING EQUIPMENT

We are momentarily in the process of expanding our brewery and by April 2014 we will install a brand new brew hall. In the decision making process for this brew hall the match between new brewing techniques, the authenticity of our brewery and the old recipes we use, were the main decision making criteria.

MARKET ACTIVATION

Our brewery has quadrupled its sales in the last 9 years, evolving from 8.000 hl in 2004 to over 33.000 hl in 2012. We have invested a lot in the expansion of our production capacity in the past decade, but we have been always one step behind. In other words, the demand for our beers has been bigger than what we can brew or deliver. Together with our unique history this shortage of beer has created an environment where consumers, beer enthusiasts, media, television and newspapers pick up on our story.

Our brewery is located in the heart of the hop region and we have built a hop field right next to the brewery (3,2 ha or 7,5 acres) with our own hops and varieties we need. This way, we are sure of the quality of our hops, and it is also pretty nice to have for the many visitors we receive in our brewery (about 10.000 this year).

The big Mathusalem bottles (6 litres or 1,59 gallons) come in wooden crates, giving it a really classy finish. The yearly Magnum bottles come with a piece of art silkscreen printed on each bottle (see pictures).

