

**Edo Dijksterhuis &
Jan Willem Kaldenbach**

WISH YOU WERE BEER

**Breweries, bars & beer shops
in Amsterdam**



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Foreword

Like all good ideas this book was born in a bar. We were brainstorming about a new fun project to cut our teeth on when we ordered our fourth round of beers and the bar tender asked 'which?' for the fourth time. We studied the list of IPAs, saisons, tripels and weizens produced by breweries with exotic sounding names and interesting logos. Instinctively we then knew: this is it.

That was in 2015. The Netherlands was home to 394 registered breweries at the time, a number that was to grow in the following years and now easily tops 500. Our publisher at the time realised we couldn't do an exhaustive national overview but insisted on countrywide coverage. This resulted in *De bierrevolutie* (Dutch only), a collection of 'brewers' portraits' that was launched early 2017.

The wish to do something similar with the Amsterdam beer scene brought us the following year to *De Kring*. Publisher Marie-Anne van Wijnen readily agreed to facilitate our project and we were in business. Instead of travelling thousands of kilometers up and down the country by car we could now do most of our research by bike. We spent a wonderful beery summer collecting the data for this book, introducing ourselves as 'the picture guy' and 'the word dude'.

Wish You Were Beer represents a side step from our regular jobs. We normally work in respectively fashion and design (Jan Willem) and visual arts (Edo). We are not culinary experts or dedicated food journalists and have approached our subject with the enthusiasm of curious outsiders. Likewise, this book has been written for a wide audience and not just the so-called beer geeks. Of course, beer is its primary focus but the stories about brewers, bars and bottle shops are about so much more. They're about personal passions, local histories, international trends and subcultur-



al undercurrents. Our research brought us to places neither of us had noticed, let alone visited, before and we were often pleasantly surprised. For readers too, this book may function as an alternative kind of city guide, inviting you to veer off the beaten track.

In order to keep things manageable we had to define some parameters and set boundaries. We have only included brewers within the Amsterdam city limits. So, sorry De School in Badhoevedorp or SNAB in Amstelveen. However much we love your beers, we couldn't include you. With regard to guest brewers: we requested them to be active in 2018 and producing, with their products available at at least one location.

Our selection of bars and bottle shops is slightly more intuitive. We strove for a good mixture of beer oriented establishments and wanted all boroughs to be represented in a relatively equal way. Still, we realize that bar density is much higher in the city center than in for example the North, where the beer scene is just starting to develop. We might have overlooked candidates worthy of inclusion in this book and if we did we humbly apologise.

Bars go bankrupt, shops move and breweries cease to exist. The Amsterdam beer scene is constantly on the move and some of the information in this book might not be applicable or complete by the time you read this. We take full responsibility for any omissions or mistakes, but this book wouldn't have been possible without the help of a number of people. We would like to especially thank Peter van der Arend and Fer Kok for sharing their deep knowledge of the Amsterdam beer scene and pointing out interesting new initiatives. Also a big thank you to Henri Reuchlin for his advice on the introductory chapter.

Most of all we would like to thank all the brewers, bar owners and shopkeepers who have shared their stories live, on the phone and by email. They are the ones making a difference in Amsterdam, changing the way we experience beer. Thanks to them beer has come into its own.

Jan Willem Kaldenbach & Edo Dijksterhuis

City Center



De Bekeerde Suster

A convent used to stand at the location of this brew pub, right at the edge of Amsterdam's red light district. Remaining parts of it can be seen in the adjacent Barndesteeg. It was named after Maria van Bethaniën who started off in life as a prostitute but came into the religious fold after having been divinely touched. From 1450 onwards the convent welcomed

'fallen women' willing to better their lives and serve the church. These Bekeerde Susters (converted sisters)

Brew pub with a history going back to 15th century nuns

not only cultivated a vegetable garden and kept a herd but also brewed beer, which was not unusual in those days. Amongst their fans the sisters counted the local militias, so security was never a problem.

Brewery Maximilliaan operated at this location until the turn of the century, but then decided the beer revolution was not going to happen after all and quit. The Beiaard Groep had a bit more faith and bought both the building and the brewing installation in 2004. Nowadays, the brewery operates independently.

The interior got a complete overhaul. It still calls for a bit of creeping and crawling but the abundant use of rough wood and ceramic tiles lends the place a cozy feel without becoming folkloric. At almost every turn you're met by the portrait of a benignly smiling nun in medieval attire.

The impressive copper brewing installation at the back of the pub was buffed until it shone and a brew master, Harrie Vermeer, was contracted. He retired two years ago and was succeeded by Wesley Aarse, who also functions as brew master at nearby De Bierfabriek. He works at De Bekeerde Susters four days a week, fine-tuning its classics and expanding the selection considerably. This year he has perfected a fourth and final version of the 1450



Kloosterpils, an ur-type of pilsner named after the year the convent was founded.

Beers by De Beekerde Suster are distributed to a number of Amsterdam bars and grand cafés such as De Klos, Die Poort van Cleve, De Brabantse Aap and De Biergrill. But most of the production is sold at the brewery itself. Four of the eleven taps are reserved for home-made brews. Witte Antonia, named after a famous inhabitant of the historic convent, sits next to De Blonde Barbier and De Manke Monnik. The other taps offer mostly Belgian and Dutch beers, and the same holds true for the bottled supply. Occasionally a British or Irish beer makes the cut.

Keep an eye out for the seasonal beers. In October Aarse traditionally brews bock beers, anticipating the extremely popular local bock beer festival. And at year's end he puts all his passion and knowledge into creating Vintrus, a powerful winter beer. Some of the production is sold in 750 ml bottles but these are extremely limited, so hurry if you want one.

Kloveniersburgwal 6, www.debeekedesuster.nl



BIER FABRIEK WK CAFE
 BIER FABRIEK
 WILDE WERKSTADEN OF BIERWERK



← IN

SMART SAFE INSIDE

BIER FABRIEK
 Nrs 07

HUISGEBROUWEN BIJEN 30 cl. €

PUIJF 4,50
 Dit is een van de oudste huisgebrouwen bieren van Nederland. Het is een heerlijk licht bier met een zachte smaak en een karakteristieke bitterheid. Het is een bier dat geschikt is voor iedereen die houdt van een lekker bier met een karakteristieke smaak.

BIANCO 4,50
 Dit is een heerlijk licht bier met een zachte smaak en een karakteristieke bitterheid. Het is een bier dat geschikt is voor iedereen die houdt van een lekker bier met een karakteristieke smaak.

ROSSO 4,50
 Dit is een heerlijk licht bier met een zachte smaak en een karakteristieke bitterheid. Het is een bier dat geschikt is voor iedereen die houdt van een lekker bier met een karakteristieke smaak.

NERO 4,50
 Dit is een heerlijk licht bier met een zachte smaak en een karakteristieke bitterheid. Het is een bier dat geschikt is voor iedereen die houdt van een lekker bier met een karakteristieke smaak.

BOERDERIJPETJE 4,50
 Dit is een heerlijk licht bier met een zachte smaak en een karakteristieke bitterheid. Het is een bier dat geschikt is voor iedereen die houdt van een lekker bier met een karakteristieke smaak.

FINGERFOOD 14,50
 Dit is een heerlijk licht bier met een zachte smaak en een karakteristieke bitterheid. Het is een bier dat geschikt is voor iedereen die houdt van een lekker bier met een karakteristieke smaak.

STREKHOOD 14,50
 Dit is een heerlijk licht bier met een zachte smaak en een karakteristieke bitterheid. Het is een bier dat geschikt is voor iedereen die houdt van een lekker bier met een karakteristieke smaak.

FROM THE WOODEN PARTS 14,50
 Dit is een heerlijk licht bier met een zachte smaak en een karakteristieke bitterheid. Het is een bier dat geschikt is voor iedereen die houdt van een lekker bier met een karakteristieke smaak.

BIER FABRIEK TASTINGS 14,50
 Dit is een heerlijk licht bier met een zachte smaak en een karakteristieke bitterheid. Het is een bier dat geschikt is voor iedereen die houdt van een lekker bier met een karakteristieke smaak.

SOMETHING DIFFERENT 14,50
 Dit is een heerlijk licht bier met een zachte smaak en een karakteristieke bitterheid. Het is een bier dat geschikt is voor iedereen die houdt van een lekker bier met een karakteristieke smaak.

BIER FABRIEK
 WILDE WERKSTADEN OF BIERWERK



De Bierfabriek

Brewers can be divided into roughly two categories. There are those who love to experiment, who try out new recipes every week using the most outlandish ingredients and basically only brewing one-off batches. And there are those who value consistency over everything.

Wesley Aarse belongs to the latter category. This academically trained brew master holds an almost religious belief in quality control. He aspires to brew exactly the same beers week after week after week – no mean feat, as any brewer will confirm. His way of operating is almost industrial. But then again, Aarse does work at the amply named Bierfabriek, Dutch for Beer Factory.

Quality control, chicken and peanuts are serious business at De Bierfabriek

De Bierfabriek was founded in 2009. Five years later a franchise opened in Delft and in 2017 another was added in Almere. Plans for an extra-large location in Rotterdam are in an advanced stage. All operations fall under Aarse's strict regime.

De Bierfabriek carries a standard selection of four beers. The Italian names are a nod to Andrea Possa, one of the owners. Unlike most craft brewers De Bierfabriek produces a pilsner, but the unfiltered Puur distinguishes itself from the mass produced stuff with a creamy almost thick taste. Rosso is a slightly bitter red ale and Nero a porter with hints of chocolate. Since De Bierfabriek moved to its new location in 2017 and increased its capacity Bianco has been added, a fresh and fruity white beer.

None of the beers have an alcohol percentage exceeding 5.8%, making them easy to drink. The pallet is subtler than at most craft breweries. These beers are very suitable for less experienced drinkers.

Simple but effective is what Aarse aims for. The same can be



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