

Another well-known sour beer from Belgium is Kriek. A Kriek is a lambic fermented with Morello cherries.

Kriek



Yeast	top-fermented
Color	Red
Original wort	1.040 - 1.072
IBU	5-12
Foodpairing	Burrata, pasta, desserts with berries

Facts

A Kriek is a traditional Belgian sour beer, a lambic, fermented with sour cherries. For this purpose, Schaarbeekse cherries are used, but they can only be found around Brussels.

Since these cherries are therefore not always available, there are also Krieks fermented with other sour cherries.

A Kriek has a rather light body, a hop bitterness is usually not noticeable. Besides the sourness of the lambic and the cherries, you taste mainly the flavors of the cherry.

Besides the Kriek, there are numerous other sour beers that are fermented with fruit.