

TRAPPISTES DE ROCHEFORT

At the end of the 19th century, monks from the Trappist Abbey of Achel moved to the Abbey of Notre-Dame de Saint-Remy in Rochefort, to renovate the abbey which had been demolished after the French Revolution. Soon after, in 1900, the monks started to make beer, but it would take until 1952 for the brewery to produce enough beer to be sold.

The brand name used, “Rochefort”, made reference to the nearby village. They produce the famous **Rochefort 6, Rochefort 8 and Rochefort 10** and recently launched the Rochefort Triple Extra.

Today, the Abbey of Notre-Dame de Saint-Remy is one of five **Belgian Trappist breweries**.

In 1961, the Abbey turned to the **Ateliers de Monsville** (later part of Meura SA.) and ordered a 100 hl brewhouse to offer the best quality product to the consumers.

After more than 50 years working with the brewhouse, there was a need to increase the sustainability of their production. The Abbey decided to invest in a new brewhouse providing the best technological



solutions, but also compatible with the rules applied at the Abbey. Activity in the brewhouse must only take place during the daytime.

Production starts at 6 am and ends at 4 pm. Between these hours, three brews have to be produced.

Guaranteeing an occupation time of two hours per brew, the Meura2001 is thus the perfect equipment for the brewery as it allows optimisation of their number of brews per day in light of their working time!

The new Meura brewhouse consists of:

- 4 malt silos of 30 tons each
- A Classicmill CLML1 with a capacity of 3 tons malt equivalent per hour
- Mash tun of 180 hl
- A Meura2001 Hybrid for throws up to 5.4 tons malt equivalent
- Holding vessel of 280 hl
- A Wort pre-heater
- A boiling kettle of 280 hl
- A hop-dosing station of 50 l
- CIP tank 110 hl

Today, the Abbey is equipped with state-of-the-art equipment and has a capacity of **250 hl per brew**, which can **triple its yearly production!**

Now equipped with their brand new brewhouse, a new Trappist beer was launched on the market. This first blond beer from the Rochefort brewery, called **Rochefort Triple Extra**, is inspired by an old recipe brewed in 1920 and it has already met with huge success among beer connoisseurs and professionals!



Meura is proud to have taken part in this project and to be part of the success of a Belgian flagship!

WHAT IS A TRAPPIST BEER?

To count as a true **Trappist beer** and to be given permission to use the **Authentic Trappist Product** logo on bottles, the beer must be produced within the walls of an abbey, by or under the supervision of **monks**, and the profit must go towards the upkeep of the abbey or to **charitable** causes in the local area.

There are five “real” Trappist breweries in Belgium: Westvleteren, Westmalle, Orval, Chimay and Rochefort.

But Trappist beers have undergone a certain international revival in recent years and the world now has 11 Trappist breweries in total! Indeed, in addition to the five Belgian breweries, you can also find Trappist breweries in The Netherlands with **La Trappe** and **Zundert**, in Austria with **Engelszell**, in the USA with **Spencer**, in Italy with **Tre Fontane** and most recently in the UK with **Tynt Meadow!**

Cheers!

