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A traditional wood-fired brewery in Alstead, New Hampshire.

THE LONG WINTER IS OVER!

SAVE THE DATE:

THIS YEAR THE TASTING ROOM WILL BE OPENING SUNDAY, MAY 19, 11AM-4PM.



OUR BEERS



NEW! SNORING MASTIFF: We have something new on our shelves here. Right now we have the Snoring Mastiff named after our old pal Big Banana, whom many of you have already met. And just like Big Banana this beer is really easy going. This is a traditional stout which is a little bit lower in alcohol, but has huge, huge flavor. There's tons of chocolate wheat malt in there. So it has that real strong roasted malt flavor. You really got to check it out.



Remember our traditional English "real ale" style lightly carbonated ales are best consumed at 55°F for full flavor!

- **HEMLOCK STOUT:** A dark, robust cream stout flavored with the addition of New Hampshire hemlock tree tips. The hemlock & dark roasted barley provide a strong flavor; long aging in the cellar makes it smooth. 4.6% abv. For Hemlock Stout tasting review, See video blog page.
- **HOOF & HAMMER:** A copper-colored, spicy Belgian style ale with a touch of molasses. Fermented with Belgian Abbey and lager yeasts. 5.8% abv.
- **SNORING MASTIFF:** A traditional stout with lots of chocolate wheat malt. Black as night with roasted grain character. 3.5% abv.
- **MILL HOLLOW SAISON:** Earthy and tangy at the same time. A truly classic saison brewed with two yeast strains. 7.6% abv.
- **BISHOP'S STEED:** A classic English ale. Crystal malt character and dry-hopped Fuggles flavor combine for a real treat! 6.4% abv.
- **ROOSTER'S TOE:** A classic English bitter. Goldings hops with a strong malt character and dry finish. 4.9% abv.
- **CONTENTED HEN:** A farmhouse ale with a slight hint of sweetness and aged in oak barrels for a bourbon-like character. 7.6% abv.
- **VBL:** A lager aged in virgin Missouri oak barrels. It has the bite of hops and the smooth of Oak. 5.3% abv.
- **HIVE & OAK:** A traditional ale made with the darkest New Hampshire honey then aged in virgin Missouri white oak barrels. A one of a kind taste experience! 5.8% abv.
- **SPICED ALE:** A copper-colored ale spiced with coriander. A unique taste experience! 5.4% abv.

CONTACT US TO SEE WHICH RETAILERS OFFER OUR BEER IN YOUR AREA OF NEW HAMPSHIRE.

LEARN MORE ABOUT OUR BEERS.

BEGINNING SUNDAY, MAY 6, THE TASTING ROOM WILL BE OPEN 11-4 EVERY SUNDAY UNTIL THE END OF NOVEMBER!

REMEMBER TO LOOK FOR US AT YOUR FAVORITE RETAILER. IF THEY DON'T HAVE US, TELL THEM TO GIVE US A CALL!



SEE LOCATION INFORMATION HERE.

THE BREWER



Tim Roettiger, "Bottle conditioning involves less control and more art."

Tim Roettiger, owner/brewer of Belgian Mare Brewery, named his brewery after the Belgian mare, Aggie, that can be seen outside his home in East Alstead, New Hampshire.

The basis for the design of Roettiger's brewery is a gravity-fed process that goes back to Medieval tower breweries. Roettiger said, "Belgian Mare is a very traditional bottle-conditioned beer, which is new to most people. Bottle conditioning involves less control and more art. The last fermentation happens inside the bottle, which provides carbonation and the last bit of flavor."

LEARN MORE ABOUT THE BREWER.

LEARN MORE

THE BREWHOUSE

Living on a historical farm in Cheshire county of southwest NH, Tim uses a wood fired oven to cook his brews "the old fashion way." He has been perfecting his recipes for almost a decade in preparation to launching his 3-barrel brewery.

LEARN MORE ABOUT THE BREWHOUSE.

LEARN MORE



East Alstead, NH's first brewery is quite possibly the only off-grid commercial brewery in the United States.



Blog by Tim Roettiger brewer/owner at the Belgian Mare Brewery.

