

# DAILY NEWS

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## What's brewing

BY RON GIVENS

**W**hen the temperature, humidity and dew point all approach the three-figure mark, it's time to reach for a lighter beer. Most Americans grab lagers — and that's not a bad way to go, although a lot of the best-selling brands don't offer a lot of flavor. Me, I like something that will dazzle my taste buds while quenching my thirst, so often I wrap my clammy fingers around a Belgian white.

No one knows for sure how this type of wheat beer — also known as witbier or biere de blanche — got its name. Whites may be paler than a lot of beers, including German wheat beers, but they do have a light golden hue.

Nomenclature aside, white beers are delicate and light-bodied, which means they are easy to sip in torrid weather. Two key ingredients — coriander and orange peel — give the beer a smooth spiciness and mild tang that work particularly well with the soft-spoken malt and hops of the white.

The white has seen some dry times. Sometime after World War II, this style disappeared, only to be revived in the mid-1960s by a guy, Pierre Celis, who'd made it while working part-time in his local brewery in the town of Hoegaarden, about an hour east of Brussels. This beer, named after the town (pronounced WHO-garden), is the best example of the style. Light and creamy, Hoegaarden delivers a mix of malt, hops, spice and citrus that's complex and seamless and downright scrumptious.



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