

Maker *to* Monger



Drunk Monk

FORMAT 5lb Wheel

TYPE Washed Rind, Trappist Style

MILK Pasteurized Cow, Holstein and Brown Swiss

RENNET Vegetarian

PRODUCER Johan Deweer, Kaasboerderij 'T Groendal

REGION West Flanders, Belgium

AGE 5-7 Days

PROFILE

The texture is intensely fudgy. Drunk Monk achieves a yeastier, bread note thanks to the beer wash. While the Cascade hops of the beer are not over bearing, they do add a slight bitterness towards the rind that is balanced out by sweet cream flavors.

STORY

Drunk Monk is the cousin to 'T Groendal's Funky Monk. Made in the same Trappist Monk style that's familiar in Belgium, but instead of a simple brine solution for the wash, the cheesemakers instead have turned to the help of Kaasafineurs Van Tricht for something special to be used in their wash.

For this project, Van Tricht teamed up with locally renowned Brouwerij Anders, a Belgian brewer who specializes in organic beers. Together, they created a Belgian Blonde Ale with Cascade Hops, called Rex. The beer is used by the cheesemaker at 'T Groendal to wash the wheels of Drunk Monk as they ripen.

Not much changes in texture between the Funky Monk and Drunk Monk. The intense fudgy consistency remains the same. The flavor between the two cheeses do diverge though. Drunk Monk achieves a yeastier, bread note thanks to the beer wash. While the Cascade hops of the beer are not overbearing, they do add a slight bitterness towards the rind that is balanced out by sweet cream flavors. Paired together with IPA or of course a Belgian Blonde Ale, and this funky, washed rind cheese becomes tamer and more approachable.

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