



Originally a cheese making facility in Watou, shortly after the Second World War owner Evariste Deconinck was asked by the monks at Westvleteren Abbey to brew their beers under licence. In 1992 Westvleteren took the brewing back in house to meet Trappist requirements. At this point brewing continued in Watou under the new brand name St. Bernardus, a reference back to 'Réfuge de Notre Dame de St Bernard', from which exiled monks from Mont Des Cats took refuge in the 1900's. Today the brewery is home to a visitor experience and roof top brewery tap with its own Hop Farm next door.



St. Bernardus Wit is a traditional unfiltered Belgian white beer. It was developed in collaboration with Pierre Celis, the legendary master brewer who founded the Hoegaarden brewery. The beer looks distinguished and classic with its attractive, golden-yellow colour hidden under a subtle veil.

ABV 5.5%



St. Bernardus Pater 6 is brewed according to the classic dubbel style with a recipe that dates back to 1946. The name of this beer has become a reference for its style, and it is commonly referred to as 'een Paterke'.

A chestnut-brown, dark beer with a creamy head.

ABV 6.7%



St. Bernardus Prior 8 is a traditional abbey beer, brewed in the classic dubbel style. The original recipe dates back to the times when they still brewed under licence for the monks of Westvleteren. This delicious beer is chestnut brown, emitting a deep red glow and presenting a lovely rounded head.

ABV 8%



St. Bernardus Tripel is a traditional abbey beer that follows the classic tripel style. St. Bernardus Tripel is a blonde beer with an inviting golden hue and an impressive, velvety-soft head of froth.

ABV 8%



St. Bernardus Abt 12 is widely regarded as one of the best beers in the world. It is brewed in the classic quadrupel style and adheres to the original 1946 recipe.

This is a dark beer with a robust head that is ivory in colour.

ABV 10%