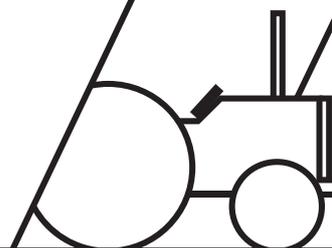


TOGETHER  
WE ARE  
STRONGER



# Saison tremist

## The story of Hopper, hop and Tremist

If you have ever visited the Westhoek, the region where Extremis is located you will surely have seen some hop gardens. The hops are harvested in September, and the harvest festival celebrations were the inspiration for the Hopper table: long rows of tables and benches where farmers and workers



enjoy food and drink together.

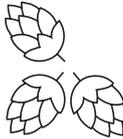


Brewed with Poperinge's finest hops.

The shape of the Hopper shade is clearly inspired by the 6m high structures of the hop gardens. So it was what an easy choice to celebrate the launch of the Hopper with a new, refreshing beer: Tremist.

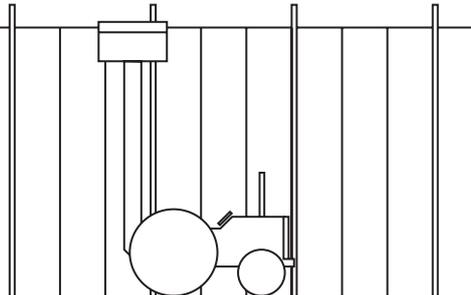
# Tremist design brief

Tremist was designed to be a tool for togetherness for Extremis. Just like any other well-designed product, Tremist has to meet some specific needs

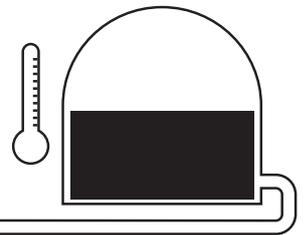
 <p><b>Made to share</b> 1 Tremist bottle = 4 Tremist glasses</p>	<p><b>Strong hop flavour</b> A fine blend of the hop varieties Cascade, Challenger &amp; Golding</p>	
 <p><b>Low alcohol</b> Comedy is hot, tragedy is not</p>	<p><b>Elegant and functional glass</b> designed by Nedda El-Asmar</p>	

## How Tremist is brewed

1. At the end of the summer, the grain is harvested and the finest Belgian hops are picked in extremis' own hop garden.



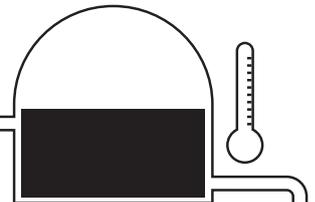
2. A mixture of crushed malt and water is heated to specific temperatures to create sugar water.



3. First filtering

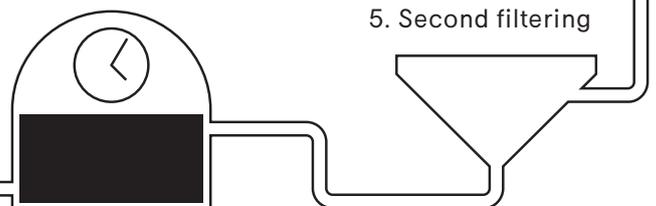


4. This "beer" is then boiled and hops are added.

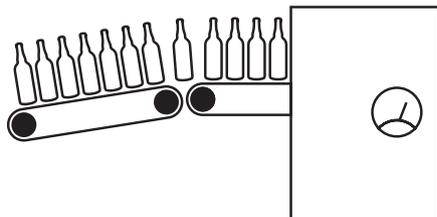


6. After 3 weeks of fermentation, Tremist is bottled.

5. Second filtering



7. The filled bottles re-ferment in the warm chamber for a couple of weeks. The beer is ready to drink once it leaves the warm chamber.



# 9 things you didn't know about Hop



**1.** Hops are used in tea for their relaxing effect.

Hop used to be added to the beer just to conserve it longer.

**2.** Now it is also an important ingredient for the taste of the beer.

**3.** The Latin name for hops is Humulus lupulus.



**4.** Hop is one of the fastest-growing plants in the world, with an average of 10cm per day.

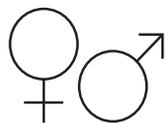
**5.** Different kinds of hop add different kinds of flavours to the beer.

Although hop is in the same family of plants as cannabis, the two species have very little in common.



**6.** Hop shoots are one of the most expensive vegetables in the world. Try them out when you visit Poperinge. World's n°1 place to eat this delicacy.

**7.** Only the female plant is used to brew beer. Male plants nearby can ruin an entire harvest.



**8.** A hop plant can live for over 100 years.

**9.** A hop plant can live for over 100 years.

## A great beer in a great bottle

At extremis we don't like to throw away good things. That's why we chose a descent glass bottle for our Tremist beer. This bottle can be refilled, recycled or used for many other purposes. Here are some suggestions:



water carafe



olive oil bottle



bird feeder



pendant lamp



candle holder



candle cover



message in a bottle



flower vase

Saison  
*o*  
**tremist**

A BELGIAN FARMHOUSE ALE  
CAREFULLY DESIGNED BY  
**extremis®**

AND BREWED BY  
**St. Bernardus**  
**KAZEMATTEN**