



GRIMBERGEN FACTSHEET: BIOGRAPHIES

Father Karel Stautemas, Provisor and Abbey Brewer, Grimbergen Abbey

Father Karel Stautemas, age 57, is the Provisor at Grimbergen Abbey. He is fully involved in the Grimbergen community, takes part in daily religious services and is committed to doing charity work and helping those in need.

Father Karel is also Abbey Brewer at the new Grimbergen Abbey Brewery, realised in close partnership with Carlsberg Group. Father Karel was instrumental in building the new facility from the very start of the project in 2016, and he now combines his day-to-day monastic life with the running of the Abbey Brewery. When Covid allows, he will complete his brewing qualifications, allowing him and his fellow Fathers to continue the legacy of generations of Fathers before him.

Father Karel entered the Grimbergen Abbey in 1985 and was ordained a priest in 1993. He is originally from Zottegem, in East Flanders and he studied religious sciences at the Higher Institute of Religious Studies in Ghent. After that he embarked upon a priest course (filosofy and theology) at AGRIPO in the abbeys Averbode and Postel. After his ordination as a priest he was national chaplain of the Boys Scouts of Flanders and for 25 years parish priest in several parishes.

Father Karel's favourite Grimbergen beer is Blanche because it is a refreshing beer with a lot of character and beautiful finish. His favourite new brew from the Abbey Brewery is the Ignis Quadruple because it is inspired by the Fathers' spirit to rebuild when fire wreaked havoc on all that they treasured.

Marc-Antoine Sochon, Master Brewer, Grimbergen Abbey Brewery

Master Brewer Marc-Antoine Sochon, a 28-year-old from France who began brewing in his parents' garage, has worked in France, Australia, Denmark, and now Belgium honing his beer-making craft.

He is passionate about creating new brews with inventive methods and is particularly fascinated by the fermentation phase of the brewing process, and the impact this has on the taste and character of the beer.

At the Abbey Brewery, Marc-Antoine works closely with Father Karel and his brewing team to combine ancient brewing traditions with modern and innovative techniques to craft limited-edition small batches of premium beers with unique tastes.

Marc-Antoine is originally from the Western part of France and studied for a Wine Making master degree in Angers, completed by the Scandinavian School of Brewing (Copenhagen).

His favourite Grimbergen beer is Grimbergen Blonde, a harmonious blend of flavours coming from the yeast, spicy notes and fruity aromas which showcases the uniqueness of Grimbergen. His favourite new brew from the Abbey Brewery is the Magnum Opus Brut Beer. He used his wine-making background to create the true masterpiece – a beer that is akin to a dry, sparkling wine, perfect for any celebration.



About Grimbergen

Crafted with passion since after 1128, Grimbergen is a range of award-winning premium and sensorial Belgian-style beers. Known as The Beer of the Phoenix – a symbol inspired by three devastating fires Grimbergen Abbey has survived – Grimbergen's range of beers is the result of tried and tested brewing techniques and experimentation over nine centuries. Grimbergen's taste is rich and characterful, fruity and spicy, right across the range, from rich blondes to malty doubles and refreshing blanches.

www.grimbergen.com