

Oedipus Brewery

Oedipus Brewery was set up in North Amsterdam in 2012 by four friends, all working in bars. Inspired by beers from Belgium and the U.S., they started home-brewing in 2009 with the goal of bringing more variety to the Dutch beer world. Over the years they have experimented with different different hops, brewing styles, and ingredients to produce distinctive, flavourful beers: consistent in quality and in care. We believe that there's nobody who doesn't like beer: if you think you don't, you've simply not tasted *your* beer yet. There are so many different kinds that we believe there's a beer for everybody and every occasion.



Beer pairing

The wonderful beers from Oedipus match closely with the items on our menu. The distinct hop varieties and unique flavors allow for less common yet fantastic combinations. We provide our guests with a beer symbol next to certain items which we believe are meant for each other. A great example of this includes the Oedipus Gaia and the spicy peanut butter sandwich served with rucola, cucumber, atjar and sesame seeds. The fruity aromas combine with the pomegranate whilst the subtle caramel flavor mellows out the spice and acidity for a perfect balance. Below is a description of all the craft beers.

Beers on offer at Café de Bazel

Gaia (7%): Indian Pale Ale (IPA) 🍷

A beer characterised by its aroma of tropical fruit and pine resin. The aroma comes from six different hop-varieties: Cascade, Columbus, Chinook, Centennial, Simcoe and Amarillo. This beer also has a subtle caramel flavour as a result of brewing with caramelised grains.

Offline (4.5%): White Ale 🍷

Our variation on witbier/weizen! This is a fresh and drinkable beer with a distinctive body thanks to its combination of grains: barley, wheat, rye and oats. Yeast gives this beer subtle notes of fruit and pepper, while Sapphire and Hallertau Blanc hops finish off the flavour with hint of citrus fruit. We wanted our White Ale to be a little dryer, to contrast with the sweetness of most other Weizen. A little more drinkable, ideal for the summer! Offline White Ale stands for being totally free from phones and social media for a while, just enjoying good company and a beer. A kind of statement-beer to encourage people to pay attention to just how 'online' they are. At the beer's launch event all our guests handed in their phones at the door, so they could really experience how great it feels to be totally offline.

Mannenliefde (6%): Saison 🍷

Mannenliefde was our very first brew. It's a 6% ABV Saison – which, at the time, was not a very common style, but even then retained its own unique character. It is middling in that it's not extremely bitter and absolutely not sweet. Fresh with a dry and smooth aftertaste, lemongrass adds freshness, Szechuan pepper bestows a bit of bite and the use of sorachi ace hops contributes to fruity aromas

Polyamorie (5%): Sour Pale Ale 🍷

It's a perfect blend of a Berliner Weiße and a US style Pale Ale. It's the beer we made to satisfy our sour buds, but with much surprising tropical fruit flavors induced by the mango, and the citra and Amarillo dry hops add a subtle bitterness. This is surely a sour beer you want to meet, with freaking mango!

Vogelen (8%): Sour Berliner Weisse 🍷

A kettle soured wheat beer soured with lactobacillus Brevis and lactobacillus delbrueckii, fermented with American ale yeast and dry hopped with Columbus, chinook and centennial

Hosanna (9%): Double India Pale Ale

A full and fruity double IPA, taking inspiration from some of our favourites from the U.S.. The huge variety of hops gives the beer a range of fruity aromas, while the addition of honey makes it surprisingly smooth and drinkable. We use two kinds of malt in this beer, Pilsner Malt and Menchener Malt, which, together with a dash of honey, really lets the Cascade and Simcoe hops used in this beer shine.

Mama (4.5%): American Pale Ale

A fresh and drinkable beer distinguished by its hoppy aroma and taste. The Centennial hops used in this beer produce fruity citrus and grapefruit notes. The aftertaste is dry and just a little bitter.

Thai Thai (8%): Triple with Thai Spices

We had always wanted to create a triple, but wanted ours to have an exciting tropical twist to it. That's why we have added lemongrass, gingerroot (galanga), coriander seeds, orange peel and paprika. This blend of ingredients ensures a beautifully spiced beer with a slightly higher alcohol content.