

pFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

OATMEAL STOUT

5.5% 27 IBUs

DESCRIPTION

Full, Roasty, Cocoa, Silky, Smooth

Oatmeal has been a favorite ingredient in brewing since King Arthur's time, and we think you'll understand why as soon as you take your first sip of pFriem Oatmeal Stout. Notes of hazelnut and chocolate will pique your palate as you savor the smoky-rich finish of this creamy stout. We officially dub thee Sir pFriem Oatmeal Stout, Knight of Beerlandia.

HISTORY

In Europe during the medieval period, oats were a common ingredient in beer. These are generally medium to full-bodied stouts that have an unreal smoothness to them from the addition of oats to the mash. The oats not only add a lot of smoothness to the mouth feel but also give a touch of sweetness that is unlike any other type of stout. Roast flavor is predominate and hop character is subtle.



KEY INGREDIENTS

MALT | Gambrinus Canadian Pilsner, Oatmeal, Simpsons Chocolate, CaraAroma, CaraMunich, Carafa III (German Roasted Malt), Sinamar

HOPS | Cascade

YEAST | American Ale

TASTING NOTES

Dark black, topped with tan foam. Aromas of creamy hazelnut, with a touch of coffee. Rich cocoa fills the mouth while being silky, full, and smooth. Finishes with a touch of smoke, the carbonation lifts the richness off your tongue.

FOOD PAIRINGS

Ice Cream and Milk Chocolate. Fresh and fried Oysters, Fish and Chips, Crab and steamed Clams. Cauliflower Soup, Carrot Soup, Tomato Soup and Clam Chowder. Hearty winter greens in a Kale salad.