

PFRIEM

FAMILY BREWERS
HOOD RIVER OREGON

BOURBON BARREL-AGED IMPERIAL STOUT

11.5% 70 IBUs

DESCRIPTION

Chocolate Mousse, Ripe Cherries, Coconut, Bourbon

The first imperial stouts were high-alcohol concoctions brewed for Czar Peter the Great of Russia. Our own Bourbon Barrel Aged Imperial Stout absorbs the tannins of Oola Distiller's bourbon barrels for a full year, resulting in huge roasted malt, chocolate mousse, coconut, and ripe cherry flavors that may leave you feeling like a bit of a monarch yourself!

HISTORY

Inspired by brewers back in the 1800s to win over the Russian Czar, this is the king of stouts, boasting high alcohol by volume and plenty of malt character. Low to moderate levels of carbonation with huge roasted, chocolate and burnt malt flavors. Suggestions of dark fruit and flavors of higher alcohol are quite evident. Hop character can vary from none to balanced to aggressive.

We take our Imperial Stout and put it into Oola Distillery & Heaven Hill Distillery bourbon barrels and age the beer for one year. Over the course of the year the beautiful tannins of the oak and bourbon seep into the beer. The result is a round, bold, strong, and magnificent beer.



FOOD PAIRINGS

Oysters, mussels, lobster, crab, clams, scallops, and calamari. Ham, prosciutto, pancetta, and bacon. Hearty beef stews, short ribs, root vegetables, potatoes, stuffing. Chocolate based desserts such as: truffles, crème brûlée, raspberry or strawberry tart.

BARREL AGED WINTER LIMITED DRAFT & BOTTLE



KEY INGREDIENTS

MALT | Rahr Pale, Simpsons-Crystal Dark, Crystal Extra Dark, Chocolate, Roasted Barley, Golden Naked Oats

HOPS | Warrior, Chinook

YEAST | American Ale

WOOD | Bourbon barrels from Oola Distillery and Heaven Hill Distillery

TASTING NOTES

Midnight black topped with a dense, creamy, chocolate mousse foam. Powerful aromas of cocoa, caramel, coconut, toasted oak, and chocolate covered berries. Big flavors of ripe cherries and red velvet cake with a hint of char and a touch of bourbon. Finishes with a kiss of oak tannins and a mouth coating richness.

