

# BARREL AGED AMERICAN DARK STRONG



11.8% 45 IBU  
BARREL AGED LIMITED

PFRIEM BARREL AGED AMERICAN DARK ALE BLENDS BELGIAN TRAPPIST INFLUENCES WITH AMERICAN BREWING FLAIR. TAKE IN AROMAS OF BOURBON, DRIED PLUMS, AND BAKING SPICES, WITH NOTES OF PECANS, CARAMEL, FIG JAM, AND OAK TANNIN.

## INGREDIENTS

### MALT

2-Row Pale, Simpson's Crystal Extra Dark, Thomas Fawcett Pale Chocolate Malt, Simpson's Brown Malt, Simpson's DRC

### HOPS

Chinook

### YEAST

American Chico Variety

### BARRELS

Heaven Hill Bourbon Barrels

## FOOD PAIRINGS

Elevated classics. Fried heritage chicken with honey, medium-hard cheeses with fig jam, biscuits with soft salty butter, stewed greens, roast duck or turkey with crisped spiced potatoes. For dessert, grilled peaches with toasted oat topping, stone fruit pie, cornmeal cookies.



BAKING SPICE, TOASTY  
OAK, FIG JAM

## HISTORY

pFriem Barrel Aged American Dark Strong is a bit of a mashup between Belgian Trappist recipe creation and American ale brewing and barrel aging techniques. The recipe and ingredients take inspiration from a classic Belgian Dark Strong Ale, while the yeast, fermentation and barrel aging are strictly of the American tradition.

The Belgian Trappist brewers are known for brewing strong dark beer. It is a rich, complex, slightly sweet, and a fruit forward beer. This beer is brewed with a pilsner malt base, Dark Belgian Candi Sugar, and highly aromatic yeast. The Dark Candi Sugar is made from caramelized beet juice; the flavors from the caramel syrup and dark malts give these beers their unique and wonderful of dark fruit, chocolate, and figs.

We then ferment this beer cleanly with classic American ale yeast before aging this dark strong concoction in Heaven Hill Bourbon barrels. Intertwining spicy oak notes from the wood, pecan and caramel from the spirit, with fig and dried plum from the dark candi sugar makes for a slow sipper of impeccable complexity.

Difficult to classify, beers such as this often end up with names like Grand Cru Winter Warmers, Quads, Melanges and Anniversary beers. We offer you our American Dark Strong.

## TASTING NOTES

Deep dark mahogany brown. Elegant aromas of cask-strength Bourbon, dried plums, toasted nuts, and baking spices. Structured flavors of pecans, caramel, fig jam, and oak tannin. Finishes with notable weight on the palate.