

# PFRIEM + BEERVANA BALTIC PORTER



## INGREDIENTS

### MALT

Weyermann Vienna,  
Weyermann Barke Munich,  
Weyermann Carabohemian,  
Thomas Fawcett Pale  
Chocolate, Weyermann Carfa  
Special III, Weyermann  
Beechwood Smoked Malt

### HOPS

Perle, Saaz

### YEAST

Lager

## TASTING NOTES

This Porter pours a deep, lustrous brown, topped with a creamy cap of hazelnut-hued foam. Inviting aromas of brown sugar, chocolate, ripe cherry, and sweet bread rise from the glass. On the palate, layers of decadent caramel, fig, red berries, and freshly roasted coffee unfold. The finish is silky-smooth and beautifully balanced, lingering with just a kiss of sweetness.

**BROWN SUGAR, CHERRY,  
CHOCOLATE, CARAMEL**

## HISTORY

Common porter was the dominant brew in England during the cusp of the 18th and 19th centuries, bringing rock-star fortunes to the beer barons of London and great beer to a global clientele. Porter was sent to the East Indies well before India pale ale, and it was just as revered in the Baltic regions as it was at home.

The heartiest forms of the style survive today as Baltic and imperial porters. These two porter progeny represent a harkening to British maritime roots as well as a Continental modification. Siblings to the more famous imperial stouts, the strong porters became templates for brewers in Scandinavia, Russia and Poland and adapted to local brewing practices and preferences. Some versions are bottom-fermented, others top, and they range from malty brown to roasty black. They are malty, full, and round on the palate.

This beer was brewed in collaboration with author and beer historian Jeff Alworth of *Beervana*.

## 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.