

# PFRIEM

FAMILY BREWERS  
HOOD RIVER OREGON

## BELGIAN STOUT

11% 40 IBUs

### DESCRIPTION

*Coffee, Cocoa, Cardamom, Velvety*

Dark as midnight with a thick tan of aromatics of coffee and cardamom, our Belgian Stout demands an audience with your tongue. Its complexity of bold flavors of cocoa and cinnamon are only upstaged by its sheer ease of drink-ability—a rarity with more common stouts.

### HISTORY

Traditional Irish Stout is roasty, dry, brisk, and light. Guinness has made this style famous to the world. Imperial Stout was designed to be strong, bitter and sturdy enough to make a long sea voyage. At 10.5% this was a beer that could take care of itself. This beer was an instant sensation at the Russian court and became known as Imperial Russian Stout.

Although stouts are made in Belgium they are not a commonplace beer from this country. The style is widely diverse, and this is pFriem's interpretation. It gives a nod to an Irish and Imperial Stout, but also sings praise to the Belgian Abbey beers. For a stout this beer drinks light on the tongue, but is incredibly complex. The alcohol strength is hidden in the complexity.



LIMITED FALL DRAFT & BOTTLE



### KEY INGREDIENTS

**MALT** | Gambrinus Canadian Pilsner, Carafa III (German Roasted Malt), Sinamar, Candi Sugar

**HOPS** | German Perle, Styrian Golding Celeia

**YEAST** | Belgian Ale

### TASTING NOTES

Dark as midnight with a thick tan head emanating with coffee and cardamom. The mouth is filled with a rich velvety sensation that comes alive with cocoa and cinnamon while having a delightfully roasty finish. A slight warming sensation in the back of your tongue lets you know that this beer is 11%.

### FOOD PAIRINGS

Oysters, mussels, lobster, crab, clams, scallops, and calamari. Ham, prosciutto, pancetta, and bacon. Hearty beef stews, root vegetables, potatoes, stuffing, and chocolate based desserts.