

BOURBON BARREL AGED HAZELNUT PORTER



9.7% 42 IBU

BARREL AGED LIMITED

PFRIEM'S BOURBON BARREL AGED HAZELNUT PORTER IS A DEEP, DARK AND BEGUILING BREW. IT WAS AGED IN EX-BOURBON CASKS FOR 10 MONTHS, BEFORE FINISHING ON TOASTED HAZELNUTS. FILL YOUR SNIFTER WITH RICH NOTES OF COCOA, PRALINE TOFFEE, AND TOASTED OAK.

INGREDIENTS

MALT

2-Row Pale, Crystal Dark, Crystal Extra Dark, Pale Chocolate, Double Roasted Caramel, Midnight Wheat

HOPS

Chinook

YEAST

American Ale

BARRELS

Kentucky Bourbon Barrels

FOOD PAIRINGS

Creamy and rich desserts are going to be the best pairings for a beer this decadent. Marbled cheesecake, vanilla bean ice cream, and panna cotta are top choices. Coffee is a great compliment, and a dessert like tiramisu or affogato would pair well. Custards such as flan or crème brûlée as well.



HISTORY

Porter is a style of dark beer originating in England during the 18th century. Rich in color, ranging from deep ruby red to almost black, it boasts a robust malt character. Unlike its close cousin, the stout, porters rely less on roasted barley for their color and bitterness. Instead, they achieve their dark hue through the use of brown malts or pale roasts, which also contribute notes of caramel, toffee, and chocolate to the flavor profile. While some variations have a pronounced hop presence, porters are generally known for being malt-forward, with a smooth and often slightly sweet finish.

The style is believed to have emerged from the blending of various beers, including ales, brown ales, and even some older beers that had become “stale” (sour). This “portered” beer, as it was called, quickly gained popularity among London’s working class for its heartiness and affordability. Over time, porters diversified into distinct styles, with brown porters emphasizing malty sweetness and robust porters offering a more assertive hop character.

pFriem’s Bourbon Barrel Aged Hazelnut Porter is an imperial version of a robust porter, dark and rich with notes of cocoa and caramel. It was aged in ex-bourbon casks for 10 months before resting on crushed roasted hazelnuts. The result is a deep and roasty fusion of toffee, praline and cocoa, with a warming bourbon finish.

TASTING NOTES

A dark pour, black in the middle with crimson tinged edges, briefly topped with a rapidly diminishing head of tan foam. Bold aromas of caramel, brown sugar, and hazelnut. Rich toffee and dark cocoa greet the palette, with silky vanilla and roasty praline. Finishes with chocolate, burnt sugar and warming bourbon.

PRALINE, COCOA, ROASTY

PFRIEM



CRAFTED IN HOOD RIVER, OREGON
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