

BOURBON BARREL AGED IMPERIAL CHOCOLATE STOUT



11% 70 IBU

BARREL AGED LIMITED

A DECADENT COLLABORATION WITH WOODBLOCK CHOCOLATE. THE INFUSION OF CACAO NIBS CREATED ENCHANTING NOTES OF CHOCOLATE AND DARK FRUIT. EXPERIENCE THE LUSCIOUS, SILKY FINISH.

INGREDIENTS

MALT

Rahr Pale Malt, Simpsons Crystal Dark, Simpsons Crystal Extra Dark, Thomas Fawcett Chocolate, Thomas Fawcett Pale Chocolate, Simpsons Caramalt

HOPS

Chinook

YEAST

American Ale

BARRELS

Kentucky Bourbon Barrels

SPECIAL INGREDIENTS

Woodblock Chocolate Cacao Nibs, Lactose



HISTORY

The first bourbon barrel aged beers in the US were produced in the early 1990s. One of the earliest examples was Goose Island's Bourbon County Stout, which was first brewed in 1992.

While stouts have a long history themselves, the deliberate addition of chocolate to create a chocolate stout is a relatively new invention. Young's Double Chocolate Stout, credited as the first to use real chocolate alongside chocolate malts, only came on the scene in 1997.

pFriem's Bourbon Barrel Aged Imperial Chocolate Stout is a partnership with our good friends at Woodblock Chocolate. They roasted, cracked, winnowed and milled a custom blend of cacao nibs for us. After aging our Imperial Stout in bourbon barrels for 10 months, we racked a portion onto these special nibs to infuse with the rich, dark and fruity flavors of chocolate.

TASTING NOTES

Midnight black topped with a dense, creamy, and chocolate mousse foam. Rich aromas of intense cocoa, caramel, toasted oak, and chocolate covered berries. Decadent flavors of ganache, ripe cherries, red velvet cake with a hint of char and a touch of bourbon. Finishes with a long kiss of chocolate truffle and a mouth coating richness.

FOOD PAIRINGS

We're sticking to desserts for this version. Chocolate by itself is too obvious, but fruit with chocolate is magic. Fresh strawberries dipped in chocolate, a terrine with dark chocolate and orange, coffee ice cream with raspberry sauce, or black forest cake with cherries.

CACAO, DARK CHERRY, BOURBON

PFRIEM



CRAFTED IN HOOD RIVER, OREGON
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