

BOURBON BARREL AGED IMPERIAL STOUT



11.5% 45 IBU

LIMITED BARREL AGED
DRAFT & BOTTLE

THE FIRST IMPERIAL STOUTS WERE HIGH-ALCOHOL CONCOCTIONS BREWED FOR CZAR PETER THE GREAT OF RUSSIA. OUR OWN BOURBON BARREL AGED IMPERIAL STOUT ABSORBS THE TANNINS OF OOLA DISTILLER'S BOURBON BARRELS FOR A FULL YEAR, RESULTING IN HUGE ROASTED MALT, CHOCOLATE MOUSSE, COCONUT AND RIPE CHERRY FLAVORS THAT MAY LEAVE YOU FEELING LIKE A BIT OF A MONARCH YOURSELF!

INGREDIENTS

MALT

Rahr Pale, Simpsons-Crystal Dark, Crystal Extra Dark, Chocolate, Roasted Barley, Golden Naked Oats

HOPS

Warrior, Chinook

YEAST

American Ale

BARREL

Bourbon Barrels



CHOCOLATE MOUSSE, RIPE CHERRIES,
COCONUT, BOURBON

HISTORY

Inspired by brewers back in the 1800's to win over the Russian Czar, this is the king of stouts, boasting high alcohol by volume and plenty of malt character. Low to moderate levels of carbonation with huge roasted, chocolate and burnt malt flavors. Suggestions of dark fruit and flavors of higher alcohols are quite evident. Hop character can vary from none, to balanced, to aggressive.

We take our Imperial Stout and put it into Oola Distillers Bourbon Barrels and age the beer for one year. Over the course of the year the beautiful tannins of the oak and bourbon seep into the beer. The result in a round, bold, strong, and magnificent beer.

TASTING NOTES

Midnight black topped with a dense, creamy, and chocolate mousse foam. Powerful aromas of cocoa, caramel, coconut, toasted oak, and chocolate covered berries. Big flavors of ripe cherries, red velvet cake with a hint of char and a touch of Bourbon. Finishes with a kiss of oak tannins and a mouth coating richness.

FOOD PAIRINGS

Oysters, mussels, lobster, crab, cams, scallops, and calamari. Ham, prosciutto, pancetta, and bacon. Hearty beef stews, short ribs, root vegetables, potatoes, stuffing. Chocolate based desserts, such as truffles, crème brulee, raspberry or strawberry tart.