

# EXPORT STOUT



7.5% 40 IBU

CLASSIC LIMITED  
DRAFT & 16oz CANS

ORIGINALLY CRAFTED TO SURVIVE THE TRIP ACROSS THE ATLANTIC TO THE COLONIES, EXPORT STOUT HAS STOOD THE TEST OF TIME. OUR MODERN INTERPRETATION HAS THE SAME HIGH ABV AND ABUNDANT HOPS, BALANCED WITH A RICH MALT CHARACTER AND NOTES OF CHOCOLATE, GRAHAM CRACKER AND COFFEE.

## INGREDIENTS

### MALT

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

### HOPS

Chinook, Dolcita

### YEAST

American Ale, London Ale

### SPECIAL INGREDIENTS

Oats

## TASTING NOTES

Pours black in color with a walnut-like foam. Cozy aromas of chocolate, graham cracker, toffee, and espresso open the door to comforting flavors of mocha, dark chocolate, caramel, and dried fruits. With a satisfying finish, balancing toast and roast ensure you'll stay for just one more.



CHOCOLATE, GRAHAM  
CRACKER, COFFEE

## HISTORY

As the British Empire expanded, so did the market for stout. Brewers from England, Ireland, and Scotland began shipping their stouts to far-flung colonies in the West Indies, India, and Australia. These beers were brewed to be hardy and resilient, with a higher alcohol content and more hops than their domestic counterparts to survive the journey through varying climates. A beer that might have been a bit harsh and boozy when first brewed would mellow and become more complex by the time it reached its destination. This led to a fascinating paradox: the “export” version of a stout was often considered a finer, more sophisticated product than what was available at home.

The export stout we know today is a direct descendant of those colonial-era brews. It's a beer that carries the weight of history in its dark, rich body. It's not just a style; it's a testament to the ingenuity of brewers and the global reach of a beer that, in many ways, helped to define a new chapter in brewing history.

pFriem Export Stout is a nod to the British stout brewing tradition. The slightly elevated alcohol and bitterness is balanced by rich malt character that provides flavors of chocolate, graham cracker and coffee. With this Export Stout expect a luscious drinking experience best accompanied by a wood fire.

## 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 brûlée, raspberry or strawberry tart.

PFRIEM



CRAFTED IN HOOD RIVER, OREGON  
PFRIEMBEER.COM