

OATMEAL STOUT

5.5% 27 IBU

SELECT LIMITED DRAFT

OATMEAL HAS BEEN A FAVORITE INGREDIENT IN BREWING SINCE KING ARTHUR'S TIME, AND WE THINK YOU'LL UNDERSTAND WHY AS SOON AS YOU TAKE YOUR FIRST SIP OF PFIEM OATMEAL STOUT. NOTES OF HAZELNUT AND CHOCOLATE WILL PIQUE YOUR PALATE AS YOU SAVOR THE SMOKY-RICH FINISH OF THIS CREAMY STOUT. WE OFFICIALLY DUB THEE SIR PFIEM OATMEAL STOUT, KNIGHT OF BEERLANDIA.

INGREDIENTS

MALT

Weyermann Bohemian Pilsner, Sladovny Pilsen, Weyermann Cara Hell

HOPS

Czech Saaz

YEAST

Lager



FULL, ROASTY, COCOA,
SILKY, SMOOTH

HISTORY

In Europe during the Medieval period, oats were a common ingredient in beer. These are generally medium to full bodied stouts that have an unreal smoothness to them from the addition of oats to the mash. The oats not only add a lot of smoothness to the mouth feel but also give a touch of sweetness that is unlike any other type of stout. Roast flavor is predominate and hop character is subtle.

TASTING NOTES

Dark black, topped with tan foam. Aromas of creamy hazelnut, with a touch of coffee. Rich cocoa fills the mouth while being silky, full, and smooth. Finishes with a touch of smoke, the carbonation lifts the richness off your tongue.

FOOD PAIRINGS

Ice-cream and milk chocolate. Fresh and fried oysters, fish and chips, crab and steamed clams. Cauliflower soup, carrot soup, tomato soup and clam chowder. Hearty winter greens in a kale salad.