

OYSTER STOUT

6.6% 35 IBU

CLASSIC LIMITED DRAFT

LIKE A PERFECT COUPLE, BEER AND SEAFOOD BRING OUT THE BEST IN EACH OTHER. IN PFRIEM OYSTER STOUT, WE PAIRED MINERAL-RICH STOUT WITH FRESH, BRINE-RICH OYSTERS. THE RESULT OFFERS RICH NOTES OF PRALINE, ESPRESSO, AND SEA BREEZE. IT'LL BRING OUT THE BEST IN YOU, TOO.

INGREDIENTS

MALT

Simpsons-Finest Marris Otter, Simpsons-Crystal Dark, Crystal Extra Dark, Thomas Fawcett Pale Chocolate, Simpsons Chocolate Malt, Simpsons Caramalt,

HOPS

Chinook, Cascade

YEAST

American Ale

SPECIAL INGREDIENTS

Fresh Kumamoto Oysters



BAKERS' CHOCOLATE,
PETRICHOR, FRESH

HISTORY

Beer and Seafood have been enjoyed together since we developed the good sense to consume either one. It's no surprise then that in England the preferred pairing along the River Thames was that of jet black, dry and mineral-rich Stout with fresh, fruity and brine-rich Oysters. Like lovers, each brings out the best in the other. We, as Brewers, are an adventuresome bunch, so it was only a matter of time before the tasty bivalves made their way into a batch of beer. In the century or so since, Brewers have managed to stick oysters in every form into just about every stage of the brewing process. Some swear by shucking the oysters, others by just using the brine, and still others insist that one must simply enjoy the oysters while brewing a Stout in order to impart their lovely influence. Some add them to the mash, others to the kettle, some to the whirlpool and others to the hopback. For our version, we researched our favorite examples of the style and chatted

FOOD PAIRINGS

Rauch Helles is great with sandwiches or pressed Panini. Goes well with delicate fish- sole, plaice, flounder, and turbot. Delightful with shellfish: clams, crab, and scallops. Excellent with Sushi. Light pasta dishes work well with oil based or creamed sauces.

TASTING NOTES

Oyster stout pours a deep charred mahogany with a persistent khaki foam. Silky aromas of chocolate Ganache, currants, lemon and brine slip seamlessly into rich flavors of praline, espresso, wet stones and sea breeze before a soft, dry, quenching finish of fruity salinity.