

PASTRY STOUT

9.5% 23 IBU

CLASSIC LIMITED DRAFT

ADDING CACAO AND VANILLA BEANS TO OUR ROBUST MILK STOUT, IMBUES PFIEM PASTRY STOUT WITH DECADENT AROMAS OF CINNAMON RAISIN TOAST AND BOURBON SPIKED COFFEE, AND COMFORTING NOTES OF FUDGE, GIRL SCOUT COOKIES AND CRÈME BRÛLÉE. IT'S DESSERT IN A GLASS!

INGREDIENTS

MALT

Simpsons-Finest Marris Otter, Simpsons-Crystal Dark, Crystal Extra Dark, Crisp Pale Chocolate, Simpsons Chocolate Malt, Simpsons DRC

HOPS

Warrior, Chinook, Cascade

YEAST

English

SPECIAL INGREDIENTS

Demerara Sugar, Lactose, Cacao, Indonesian Vanilla Beans.

FOOD PAIRINGS

Pastry stouts are meals unto themselves. They finish sweet and full, balanced only by dark chocolate and roast. Look for rich, dry and spicy foods to stand up to such a robust beverage. Black pork mole, Jamaican jerk chicken and spicy BBQ ribs work beautifully. Porterhouse steak with cracked black pepper and cipollinis or a coffee rubbed venison loin with spicy greens will take a Pastry stout to new heights. Chocolate based desserts, such as truffles, crème brûlée, raspberry or strawberry tart are all obvious choices.



CHOCOLATE MOUSSE, RIPE BANANA, VANILLA, COZY

HISTORY

The beginning of sweet stouts and milk stouts goes back to the early 1800's in England, when milk was actually blended with darker beer in effort to make milder more nutritious ales. These beers became popular do to their unique ability to be full, rich, and sweet. The claims of sweet stouts being nutritious were of course eventually unfounded because the milk sugar that was being used did not have the nutrition of whole milk. British authorities even passed a law in 1946 forbidding the use of "milk" in beer labeling, because of the false perceptions it gave customers.

This beer style has survived into the new world of craft beer. Up until recent years, it has stayed in its classical English form. It has paved a new wave of culinary beers now referred to as adjunct stouts or pastry stouts. These beers cover a wide range of flavors, sweetness, and balance.

Most brewers find inspiration from treats of their childhood or favorite desserts. These concepts come in many forms from German chocolate cake to Almond Joy to just exploring a combination of dessert flavors. Common ingredients in these beers are a wide range of sugars: honey, maple or birch syrup, dark molasses, lactose, maltodextrin, etc. Combine selected versions of these sugars with a sturdy malt base, then add a diverse range of other exotic ingredients such as, cacao, coconut, graham cracker or sugar cone, Oreos, vanilla beans, cinnamon, cherry puree, etc. to shape a sweet inspired beer. The result is a culinary inspired beer that may bring you back to your childhood or help you finish your night by a warm fire. These imaginative beers can be a fun palate mix change up the ever-evolving world of craft beer.

pFRIEM Pastry Stout began with a robust milk stout inspired by the English tradition. We then built upon our creamy foundation with Cacao and Indonesian vanilla beans. The result is an opulent banquet of coffee cake, chocolate ganache, banana pudding and espresso. Cozy up to one tonight!

TASTING NOTES

Pours a noble roasted chestnut with a dense tan top. Decadent aromas of cinnamon raisin toast, chocolate truffles and bourbon spiked coffee tumble playfully from the glass. Comforting flavors of fudge, Girl Scout cookies, chocolate covered bananas, and crème brûlée envelop the palate. A warming finish of coffee cake, chocolate mousse and espresso blankets the soul.