

RUM BARREL AGED COCONUT PORTER



9.5% 45 IBU

BARREL AGED LIMITED

WE AGE OUR IMPERIAL PORTER IN BARRELS KISSED BY THE CARIBBEAN, GIVING PFRIEM'S RUM BARREL AGED PORTER NOTES OF CHOCOLATE TRUFFLES, RIPE CHERRIES AND VANILLA. DRINK IN THE LUSCIOUS DECADENCE.

INGREDIENTS

MALT

Rahr Pale, Simpson's Caramalt, Crystal Dark, Crystal Extra Dark, Thomas Fawcett Pale Chocolate, Chocolate, Carafa II

HOPS

Chinook

YEAST

American Ale

BARRELS

Rum Barrels

SPECIAL INGREDIENTS

250lbs of Toasted Coconut

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.



COCONUT, CHOCOLATE TRUFFLES, RUM CAKE

HISTORY

Common porter was the dominant brew in England during the cusp of the 18th and 19th centuries, bringing rock-star fortunes to the beer barons of London and great beer to a global clientele.

Porter was sent to the East Indies well before IPA, and it was just as revered in the Baltic regions as it was at home.

The heartiest forms of the style survive today as Baltic and imperial porters. These two porter progeny represent a harkening to British maritime roots as well as a Continental modification. Siblings to the more famous imperial stouts, the strong porters became templates for brewers in Scandinavia, Russia and Poland and adapted to local brewing practices and preferences. Some versions are bottom-fermented, others top, and they range from malty brown to roasty black. They are malty, full, and round on the palate.

We age our Imperial Porter in Caribbean Rum barrels for one year. Over the course of the year the beautiful tannins of the oak and Rum seep into the beer. After racking out of the rum casks, we then age this variation on 250lbs of Toasted Coconut for a week before bottling. The result is a luscious, round, dynamic, and captivating beer.

TASTING NOTES

Black walnut with ruby red hues sitting beneath dense khaki foam. Seductive aromas of Belgian chocolates, cinnamon, nutmeg, red velvet cake, and molasses. Toasted coconut takes shape as a decadent macaroon. Luscious flavors of vanilla bean, chocolate truffles, rum cake, ripe cherries, and Mexican hot cocoa. Finishes soft, round, and decadent.

PFRIEM

