

# RUM BARREL AGED PORTER



9.5% 45 IBU

BARREL AGED LIMITED

WE AGE OUR IMPERIAL PORTER FOR A YEAR IN BARRELS KISSED BY THE CARIBBEAN, GIVING PFRIEM'S RUM BARREL AGED PORTER NOTES OF CHOCOLATE TRUFFLES, RIPE CHERRIES AND VANILLA BEANS. DRINK IN THIS CAPTIVATING BREW AND TASTE 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



CHOCOLATE TRUFFLES, RUM CAKE,  
VANILLA BEAN, CINNAMON

## 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 India pale ale, 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. 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. Luscious flavors of vanilla bean, chocolate truffles, rum cake, ripe cherries, and Mexican hot cocoa. Finishes soft, round, and decadent.

## FOOD PAIRINGS

Oysters, mussels, lobster, crab, clams, 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.