

TEQUILA BARREL AGED MOLE STOUT



INGREDIENTS

MALT

2-Row Pale Malt, Crystal Dark, DRC, Pale Chocolate, Chocolate

HOPS

Chinook

YEAST

American Ale

BARRELS

Añejo Tequila Barrels

SPECIAL INGREDIENTS

Lactose, vanilla, cacao nibs, mole spices

FOOD PAIRINGS

Grilled chicken, coffee-dusted fillet, lamb chops. Tortilla chips with queso. Tres leches cake, chocolate dipped popcorn.

TASTING NOTES

Hazelnut foam on top of a dark chocolate body. Spicy aromas of Añejo Tequila, cinnamon, chili pepper, cocoa nibs, vanilla, and nutmeg. Savory and sweet flavors of charred pepper, milk chocolate, fresh roasted coffee, sweet milk, Tequila, dark cherry, sarsaparilla, chili pepper, chocolate dipped orange. Finishes earthy, spicy, charred, and sweet.



CHILE, MILK
CHOCOLATE, CINNAMON

HISTORY

Milk stout is a type of stout that is brewed with lactose, a type of milk sugar. The lactose does not ferment when exposed to beer yeast, imparting sweetness to the final beer. Milk stouts were first brewed in England in the 18th century, and they were originally intended as a nutritional supplement for nursing mothers. Milk stouts are typically dark in color, with a creamy texture and a smooth, full-bodied flavor. They often have notes of chocolate, coffee, and caramel.

Mole is a complex and flavorful sauce that is a staple of Mexican cuisine. It is typically made with a variety of ingredients, including chili peppers, spices, nuts, and chocolate. Mole originated in the state of Puebla, Mexico, in the 16th century and is typically served with meats, such as chicken, turkey, or beef. The exact ingredients and preparation methods vary from region to region, but all moles are characterized by their rich, flavorful complexity.

This unique variation of our Mexican Chocolate Stout is a hearty, bold, cacao-forward beer that is richly flavored with dried ancho and smoky pasilla peppers, clove and cinnamon spice, toasted almond, and earthy black pepper. The spice level is notable but not overpowering, with a backbone of mild heat. Vegetal notes from aging in tequila barrels display aromas of eucalyptus and pink peppercorns. The finish is long and complex, with a lingering warmth that stays with you.

The spice and mild heat from the peppers add a depth of flavor that is balanced by the sweetness of the chocolate and the bitterness of the roasted malts. The tequila barrels add a touch of vegetal complexity that rounds out the flavor profile.