

BARREL AGED AMBURANA IMPERIAL STOUT



11.5% 40 IBU

BARREL AGED UNION EXCLUSIVE

IN THIS BOTTLE YOU WILL FIND A VERY SPECIAL SMALL BATCH OF OUR IMPERIAL STOUT, AGED FOR 10 MONTHS IN KENTUCKY BOURBON BARRELS WITH BRAZILIAN AMBURANA HARDWOOD CHIPS, IMPARTING FLAVORS OF VANILLA, BAKING SPICE AND EXOTIC WOOD.

INGREDIENTS

MALT

2-Row Pale Malt, Dark Crystal Malt, Pale Chocolate Malt, Rolled Oats

HOPS

Chinook

YEAST

American Ale

WOOD

Bourbon American Oak Barrels & Brazilian Amburana Wood Chips

FOOD PAIRINGS

Mussels, lobster and calamari. Fatty cured meats like ham, prosciutto, pancetta and pork belly. Hearty beef stews, braised short ribs, and smoky barbeque. Snickerdoodle cookies, chocolate brownies, crème brûlée and coffee cake.



BAKING SPICES, MAPLE SYRUP,
VANILLA, GRAHAM CRACKER

HISTORY

Imperial stout can trace its roots back to 18th century England, where brewers created stouts for export. These beers needed more alcohol and hops to survive long journeys, especially those destined for the Baltic region and Russia. Legend has it that Catherine the Great of Russia became enamored with the beer, solidifying the style's popularity there and earning it the name "Russian Imperial Stout."

The style typically has low to moderate levels of carbonation with huge roasted, chocolate and burnt malt flavors. Suggestions of dark fruit and flavors of higher alcohols are quite evident. Hop character can vary from none, to balanced, to aggressive.

The practice of aging these stouts in bourbon barrels is a recent innovation. Greg Hall of Goose Island Brewery in Chicago is credited with creating the first commercially available bourbon barrel-aged stout, Bourbon County, in 1992. This sparked a barrel aging movement within the craft beer scene, which would see brewers experimenting with many types of casks, spirits and finishes to enhance their beer.

For this variation, we rested our Imperial Stout in 10-year ex-bourbon casks, and then added Brazilian Amburana hardwood chips, which imparted flavors of vanilla, baking spice and exotic wood.

TASTING NOTES

A thick pour of deep black stout with crimson edges hugging the curve of the glass, underneath a creamy beige cap of foam. Exotic aromas of baking spice and heady vanilla, with flavors of bittersweet chocolate and maple syrup layered upon graham cracker crust. Finishes with herbaceous woodspice and warming bourbon.