

BOURBON BARREL AGED FRENCH MACARON STOUT



11.5% 40 IBU

BARREL AGED UNION EXCLUSIVE

OUR LATEST PFRIEMSTERS EXCLUSIVE BEER WAS INSPIRED BY THE CLASSIC FRENCH CONFECTION, THE MACARON. THIS RICH IMPERIAL MILK & OAT STOUT WAS BREWED WITH ALMOND FLOUR, FRENCH RÉUNION ISLAND GROWN VANILLA BEANS AND AGED FOR 10 MONTHS IN BOURBON BARRELS. THE RESULT IS A SILKEN ELIXIR OF HEADY VANILLA, MALTED CHOCOLATE AND SWEET MARZIPAN.

INGREDIENTS

MALT

Rahr Pale Malt, Simpsons Crystal Dark, Simpsons Crystal Extra Dark, Thomas Fawcett Pale Chocolate, Simpsons Caramalt, Bob's Red Mill Flaked Oats

HOPS

Chinook

YEAST

American Ale

BARRELS

Bourbon Barrels

SPECIAL INGREDIENTS

French Réunion Island Grown Vanilla Beans, Organic Almond Flour



MARZIPAN, BURNT SUGAR,
VANILLA CREAM

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.

This experimental barrel-aged stout was inspired by the classic French confection, the macaron. We brewed a rich Imperial milk stout with almond flour, then aged it in 10 year Kentucky ex-bourbon casks for 10 months. It was then racked to tank to further rest on French Réunion Island grown vanilla beans and de-fatted almonds before bottling.

TASTING NOTES

An inky black elixir with a thin cap of dense espresso foam, puts forth aromas of heady vanilla, toasty almonds and sugar cookies. Silken flavors of vanilla bean, marzipan, malted milk chocolate, and brûlée sugar with a soft velveteen finish.

FOOD PAIRINGS

Honey and triple-cream ripened cheeses. Sweet and salty toasted nuts. Panna cotta, puff pastries and almond biscotti. Rich desserts like flourless chocolate tortes and pots de creme. Amaretto, sipped slow on the rocks.