

# PFRIEM + BREAKSIDE BARREL AGED BANANAS FOSTER BLACK BARLEYWINE



11.2% 45 IBU

BARREL AGED UNION EXCLUSIVE

INSPIRED BY THE CLASSIC DESSERT, BANANAS FOSTER, THIS COLLABORATION IS A BLEND OF THE CHOICEST IMPERIAL STOUT AND BARLEYWINE BARRELS FROM BOTH PFRIEM AND BREAKSIDE'S VAST CELLARS. THIS DECADENT ELIXIR WAS THEN FINISHED ON RIPE CARAMELIZED BANANAS, WHOLE VANILLA BEANS AND TOASTED CINNAMON.

## INGREDIENTS

### MALT

Marris Otter, 2-Row Pale, Flaked Oatmeal, Pale Chocolate, Chocolate, Crystal Dark, Double Roasted Caramel, Midnight Wheat

### HOPS

Chinook

### YEAST

American Ale & British Ale

### BARRELS

Bourbon Barrels

### SPECIAL INGREDIENTS

Caramelized Bananas, Demerara Sugar, Vanilla Beans, Cinnamon, Jamaican Rum



CARAMEL, BANANA, VANILLA

## HISTORY

pFriem + Breakside Barrel Aged Bananas Foster Black Barleywine is a long discussed, finally realized dream collaboration between the barrel departments of our two breweries. Inspired by the classic dessert, bananas foster, we selected a barrel aged imperial stout and a bourbon barrel barleywine from pFriem's barrel stash, and blended it with choice barleywine and milk stout barrels chosen from Breakside's cask selection. This decadent elixir was then finished on ripe caramelized bananas, whole vanilla beans and toasted cinnamon.

## TASTING NOTES

A dark and deep amber under a soft tan cap of foam. Aromas of decadent toffee, ripe banana and rum. Rich flavors of silky vanilla, milk chocolate and baking spices with a warm and lingering finish.

## FOOD PAIRINGS

This is an after dinner beer, so think complimentary desserts that aren't too rich. Vanilla ice cream or custard, cinnamon rolls, carrot cake and snickerdoodle cookies.