

PFRIEM + COAVA BOURBON BARREL AGED IMPERIAL COFFEE STOUT



13.6% 40 IBU

BARREL AGED UNION EXCLUSIVE

BREWED IN PARTNERSHIP WITH OUR DEAR FRIENDS AT COAVA COFFEE, THIS VARIATION OF OUR BOURBON BARREL AGED IMPERIAL STOUT IS PERFECTLY COMPLIMENTED WITH CUSTOM BLEND OF COFFEES FROM PERU, COLUMBIA & INDONESIA, FORMING NOTES OF CHOCOLATE, TOFFEE, AND TIRAMISU, FINISHING WITH OAK-DRIVEN WARMTH.

INGREDIENTS

MALT

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

HOPS

Chinook

YEAST

American Ale

BARRELS

Bourbon Barrels

SPECIAL INGREDIENTS

Lactose, Coava Coffee 5lbs / BBL

PFRIEM + COAVA
BOURBON BARREL AGED
IMPERIAL COFFEE STOUT



ESPRESSO, DARK CHOCOLATE,
FRUIT LEATHER

HISTORY

For this very special variant of our Bourbon Barrel Imperial Stout project, we worked with our good friends and partners at Coava Coffee in Portland, OR. Coava is highly regarded for its focus on single-origin beans and their uncompromising approach to quality through direct-trade partnerships with farmers. Working together, we selected a blend of three varieties of coffee, settled on a complimentary roast profile, and they produced a custom batch for this beer.

After aging for 17 months in Kentucky bourbon barrels, we transferred our imperial stout into a brite tank containing a 50lbs of our custom coffee in whole bean form, achieving a formidable 5lbs/bbl ratio of coffee to beer. We circulated the beer with a pump for 2 full days until achieving our desired flavor profile before racking, carbonating and packaging.

Keep this beer cold, and enjoy it soon, to keep the coffee flavor tasting fresh and vibrant.

TASTING NOTES

A viscous, obsidian pour settles heavily into the glass, crowned by a dense, mocha-hued head. Intense aromas of fresh-cracked espresso beans, charred oak, and dark fleur de sel caramel lead the charge. A sip reveals bold yet harmonious flavors of liquid tiramisu, molasses, and bitter baker's chocolate, with a perfectly brewed cup of coffee on the swallow. The finish is long, decadent, and ends with a lingering bourbon-driven warmth and a puff of pipe tobacco.

FOOD PAIRINGS

This is a bold flavor-intensive beer. As such, it shouldn't be pairing with the main course of a meal. It's an experience all by itself. That being said, some small bites, heavy with fat and salt, would compliment it nicely. Think Stilton or Roquefort blue cheese served with nuts and honey, Kansas City style burnt ends, or my personal favorite, candied bacon on a stick. Dessert pairings are where this beer will really shine. A still-warm dark chocolate lava cake, or an espresso soaked tiramisu would be my top choices.