

# JAPANESE MIZUNARA OAK AGED WHISKY STOUT



10.8% 42 IBU  
AGED UNION EXCLUSIVE

A RICH AND SILKEN DOUBLE MILK STOUT INSPIRED BY THE ELEGANT REFINEMENT OF JAPANESE WHISKY. THIS DARK AND DEEP SIPPER EXHIBITS AROMAS OF SANDALWOOD, COCONUT AND SPICE, THROUGH AGING ON JAPANESE WHISKY INFUSED MIZUNARA OAK.

## INGREDIENTS

### MALT

Pale Malt, Marris Otter, Crystal Extra Dark, Chocolate, Pale Chocolate, Carafa II & III, Flaked Oats

### HOPS

Chinook

### YEAST

American Ale & British Ale Blend

### WOOD TREATMENT

Japanese Whisky Infused Mizunara Oak Chips

### ADJUNCTS

Lactose

## FOOD PAIRINGS

Rich, umami-laden dishes such as grilled salmon with teriyaki glaze or aged cheeses with nutty undertones. Creamy desserts like panna cotta or coconut custard, which complement the wood's sweetness.



SANDALWOOD,  
SPICE, COCONUT

## HISTORY

A sub-style of stout, milk stout, emerged in the UK in the early 1900s as brewers sought to create a more nourishing stout by adding lactose, a milk sugar that doesn't ferment, resulting in a sweeter and creamier beer. It was often marketed for its supposed health benefits. While these claims were later scrutinized, the style persisted, experiencing a revival in the craft beer movement for its unique flavor profile and smooth, often sweet notes of chocolate and coffee, with lactose remaining a key ingredient.

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.

Mizunara oak, a rare Japanese wood, gained prominence for aging whiskey due to limited import options post-WWII, and is now globally sought after for its unique aromatic qualities. Aging with Mizunara imparts distinctive flavors of sandalwood, coconut, and subtle spice, sometimes described as temple incense, setting it apart from American or European oak. While more commonly used in Japanese whiskey production, its use in beer can lend similar nuanced woody and slightly exotic notes, adding complexity beyond traditional oak aging.

## TASTING NOTES

A thick viscous pour of inky black stout stains the glass, underneath a creamy tan cap of foam. Aromas of rich cacao intertwine with fragrant sandalwood and toasted coconut. A sip reveals a rich and full body, with flavors of bittersweet chocolate, fresh roasted coffee and silky vanilla layering upon an herbaceous woodspice and warming bourbon finish.