

RUM BARREL AGED GINGER MOLASSES OATMEAL STOUT



12.3% 42 IBU

BARREL AGED UNION EXCLUSIVE

AGED IN CARIBBEAN RUM CASKS, THIS VELVETY STOUT BLENDS BLACKSTRAP MOLASSES WITH A SPARK OF SHARP GINGER. NOTES OF BROWN SUGAR AND TOASTED OAK MEET A WARM, SPICED VANILLA FINISH.

INGREDIENTS

MALT

2-Row Pale, Flaked Oatmeal, Golden Naked Oats, Pale Chocolate, Chocolate, Crystal Dark, Double Roasted Caramel, Carafa II

HOPS

Chinook

YEAST

American Ale

BARRELS

Caribbean Rum Barrels

SPECIAL INGREDIENTS

Blackstrap Molasses, Ginger



SILKY, BROWN SUGAR,
GINGER, COCOA, VANILLA

HISTORY

Oatmeal stout is a dark, full-bodied beer with a rich, creamy mouthfeel and a complex flavor profile. It's a classic style that originated in England in the late 19th century, gaining popularity for its supposed health benefits. While the original oatmeal stouts used a small amount of oats, modern interpretations often incorporate more oats into the grist, resulting in a smoother, creamier texture. The roasted malt character provides notes of coffee and dark chocolate, while the oats contribute a subtle sweetness and a velvety mouthfeel.

pFriem's Rum Barrel Aged Ginger Molasses Oatmeal Stout began as a recipe of Double Oat Imperial Stout, containing both flaked oats and golden naked malted oats, utilizing double the amount of a typical oatmeal stout. This creamy brew was then racked to oak barrels that previously held a blackstrap molasses based rum, where it rested for 14 months. After maturing and infusing with the spirit character, it was then racked out of barrels to a stainless steel tank where we added gallons of rich blackstrap molasses, as well as fresh and dried ginger.

TASTING NOTES

Pours a deep black espresso with a modest cap of tan latte foam. Aromas of sweet molasses and floral ginger greet the senses, followed by vanilla and cocoa. A sip reveals flavors of dark brown sugars, ginger spice, milk chocolate and toasted malt, with a silky vanilla and warming rum finish.

FOOD PAIRINGS

A pear and gorgonzola salad, or nice clothbound cheddar for starters. Savory options could be Jamaican jerk chicken, braised short ribs or coffee rubbed smoked brisket. For dessert, think of dishes like a sticky toffee shortbread, flourless chocolate cake, or perhaps a vanilla bean crème brûlée.