

# VANILLA BARREL AGED OATMEAL STOUT



## INGREDIENTS

### MALT

2-Row Pale, Flaked Oatmeal, Pale Chocolate, Chocolate, Crystal Dark, Double Roasted Caramel

### HOPS

Chinook

### YEAST

American Ale

### BARRELS

Vanilla Extract Barrels,  
Bourbon Barrels

## TASTING NOTES

Pours a dark black, topped with creamy tan foam. Bursting with aromas of vanilla, brown sugar, and hazelnut, like cookies fresh out of the oven. Rich vanilla and dark cocoa fill the mouth while being silky, full, and smooth. Finishes with lingering vanilla and a touch of bourbon, the warmth and wood lifting the richness off your palate.

FULL, ROASTY, COCOA,  
SILKY, SMOOTH

## HISTORY

In Europe during the Medieval period, oats were a common ingredient in beer. These are generally medium to full bodied stouts that have an unreal smoothness to them from the addition of oats to the mash. The oats not only add a lot of smoothness to the mouth feel but also give a touch of sweetness that is unlike any other type of stout. Roast flavor is predominate and hop character is subtle.

The first bourbon barrel aged beers in the US were produced in the early 1990s. One of the earliest examples was Goose Island's Bourbon County Stout, which was first brewed in 1992.

pFriem's Vanilla Barrel Aged Oatmeal Stout is a unique creation in that it ages a portion of the beer in Vanilla Extract Barrels. These impart an intense and intoxicating vanilla note. The base beer is a soft and creamy stout brewed with a copious amount of oats. The portion not aged in vanilla casks was instead aged in bourbon barrels. The result is a velvety smooth sipper, with notes of chocolate, caramel, baking spice and bursting with vanilla.

## FOOD PAIRINGS

Desserts exclusively. Snickerdoodle cookies, chocolate covered coffee beans, ice cream, tiramisu and dark chocolate truffles.

