



NOV

9.8% ABV
35 IBUs
19° PLATO

MALTS:
TWO-RW PALE,
MUNICH, BELGIAN
AROMATIC, 150 °L
Caramel, CHOCOLATE
MALT, ROASTED BARLEY

HOPS:
WILLAMETTE

ADJUNCTS:
LIQUID CACAO



PRODUCT
CODES:

1/12 OZ
7 46546 00107 0



6/12 OZ
7 46546 00079 0



BOURBON BARREL-AGED CACAO DARK CHOCOLATE IMPERIAL STOUT

Beginning as a rich, malty Imperial Stout and fermenting with a generous portion of cacao powder, this chewy, chocolatey brew emerges from its ten-month, bourbon-barrel hibernation having picked up notes of vanilla, oak and toasted almonds.

AVAILABLE
FORMATS:

