

Oak & Ember

Imperial stout aged in Kentucky bourbon barrels

When we set out to create this imperial stout, we wanted to craft a beer that was bold, rich, and chocolatey while not being overly sweet, thus forgoing any additions of lactose or other adjuncts. Aging in Henry Mckenna 10 year bourbon barrels adds wonderful notes of bourbon and smooth vanilla to the roasty, dark chocolate flavors of the underlying malts.

Food pairings: Cambozola cheese, grilled ribeye steak with garlic butter and mushrooms, dark chocolate covered cherries

SCAN
FOR
VIDEO



BEER DETAILS

ABV: 13.2%

Barrels: Henry Mckenna 10 Year Bourbon

Microbes: Saccharomyces

DISTRO DETAILS

Release: May 2024

Package: 500mL bottles
20L one way kegs

