

Island Rhino Suit



Imperial milk stout aged in rum barrels with toasted coconut

Join your favorite pachyderm for a winter retreat to the Caribbean! Island Rhino takes the smooth and chocolatey stout that you know and love and ups the tropical ante with a year of aging in freshly emptied rum barrels from Barbados and a hefty dose of toasted coconut. Let us take you to tropical paradise during the long, cold, Northwest winter!

Food pairings: Hawaiian spareribs, chocolate dipped macaroon, Rogue Creamery Rogue River Blue cheese, pumpkin pie

SCAN
FOR
VIDEO



BEER DETAILS

ABV: 12.2%

Barrels: Freshly-emptied Barbados rum barrels

Microbes: Saccharomyces

DISTRO DETAILS

Release: November 2023

Package: 500mL bottles
20L one way kegs

