



BOURBON BARREL AGED MEXICAN CHOCOLATE IMPERIAL STOUT

TASTING NOTES

BOURBON

OAK

CINNAMON

CHOCOLATE

CAYENNE SPICE

Our Spring release is rich with whiskey and oak from a two-year aging process in toasted bourbon casks. After blending, we added ancho chilies, cayenne peppers, Saigon cinnamon, and cocoa nibs to create the perfect Mexican chocolate inspired beer. The chilies help to balance the alcohol and give depth of flavor. Dark chocolate adds its own flair, while also helping to meld the different spices together. This is a big full-bodied stout that is best enjoyed slightly warmed.

Featured Ingredients: Cocoa Nibs, Ancho Chili Powder, Cayenne, and Cinnamon.

SRM: 40+ 1 3 4 6 8 10 13 17 20 34 40+

Body: Full

Availability: Seasonal

11.5% Alc Vol 70 IBU

