

CARPE BREWEM

NIBBED OATMEAL STOUT

DESCRIPTION

Rich and chewy with roasted stout notes and dark chocolate highlights.

At Empyrean we know how awesome chocolate and stout flavors are together, so every year we experiment with different methods, types of chocolate and different stout recipes. This year we're proud to offer Nibbed Oatmeal Stout. We took a chewy, strong oatmeal stout and after fermenting "dry-nibbed" the beer with cacao nibs for 12 days. Cacao nibs are raw unprocessed chocolate and we feel they impart the best chocolate character to the beer.

17° OG, 35 IBU, 7.4% ABV

Malts = 2-Row, Caramel 60, Extra Special Malt, Aromatic, Midnight Wheat, Roast, Black Malt and Oats
Hops = Willamette

FOOD PAIRING

Complements roast beef, chocolate, cheesecake and of course, oatmeal-chocolate-chip cookies.

LIMITED AVAILABILITY

Draught only.

- 1/2 bbl (15.5 gal)
- 1/6 bbl (5.2 gal)

SALES CONTACT

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