



# COLLAPSAR

## OATMEAL

## STOUT

*Dark with big, roasted coffee flavors and a smooth finish. A nitrogen pour adds a creamy, cascading head and velvety mouthfeel.*

**SPECS:**

5.6% Alc/Vol  
22 IBUs  
15° OG

**HOPS:**

Galena, Cascade

**MALTS:**

2-Row, Biscuit, Caramel 60,  
Midnight Wheat, Roast, Aromatic

**FOOD PAIRING:**

Beef and chocolate

**AVAILABILITY:**

Draft year round, nitrogen.  
• 1/2 barrel / 15.5 US gal  
• 1/6 barrel / 5.2 US gal



**SALES CONTACT:**

Ben Matya , 402-430-0531  
Empyrean Brewing Co.  
729 Q Street, Lincoln NE 68508