



EMPYREAN
BREWING CO.



CARPE
BREWERY

TEQUILA BARREL AGED CHOCOLATE CHURRO STOUT

Like our favorite Mexican treat of cinnamon and sugar fried sweet dough dipped in bitter chocolate – our Tequila Barrel Aged Chocolate Churro Stout highlights delightful notes of cinnamon and chocolate, without the sticky fingers. Tequila barrel ageing has imparted a brilliant dry white oak, agave and tequila finish that balances out the sweet roast of this Imperial Oatmeal Stout.

SPECS:

8% Alc/Vol
25 IBUs
19° OG

HOPS:

Galena, Cascade

MALTS:

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

EXTRAS:

Oatmeal, Cacao Nibs, Cinnamon
Sticks and 6 months in Tequila
Barrels

FOOD PAIRING:

Beef dishes, desserts

AVAILABILITY:

Limited, small batch
released in draft as
1/2 barrel and 1/6 barrel

SALES CONTACT:

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