



EMPYREAN
BREWING CO.

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:

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