



KONRAD'S STOUT

We have been producing this stout since 2010. We wanted to make a straight forward imperial stout with a Scandinavian touch to it. Therefore, we used a lot of dark malts and just the right water chemistry to give the beer a very soft mouthfeel with coffee and liquorice notes.

Ingredients

MALT: PALE, ROASTED BARELY, CRYSTAL, OATS

HOPS: AROURA, SIMCOE

YEAST: ALE

ABV

10,4%

Packaging

33 CL CANS / 30 L KEY KEG

Best before

3 YEARS

Appearance

BLACK, TAN FOAM

Aroma

VERY LIGHT MALT CHARACTER WITH FLOWERY HOP NOTES

Flavour

DARK CHOCOLATES, COFFEE, DARK FRUITS, LIGHT LIQUORICE

Body

BIG MOUTH FEEL, DENSE, BALANCED FINISH

