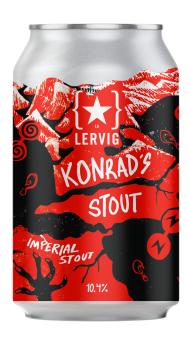


KONRAD'S STOUT



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.

MALT: PALE, ROASTED BARELY, CRYSTAL, OATS

Ingredients 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

KONRAD'S STOUT



