



NITRO HOT CHOCOLATE STOUT



We've brewed twice in Leeds with North

Brew Co., so were delighted when they were able to come to Stavanger and brew with us. The first two brews we made together were fruited sours, so this time we decided to go for a big stout... we like stouts, and we know North like stouts - so it was a no brainer. But to change things up a little we agreed to try our collective hands at a Nitro...

So in true Lervig / North fashion we made an extremely decedent and bold stout. On to of that we added about 3 times the normal amount of cocoa nibs to get the deepest most natural chocolate flavour we possibly could. Tasting great in the tank... time to run it on the cans! We were super excited to test our new widget cans out.

The thing is... We may have crammed a little too much beer into the cans (500ml widget cans only hold 440ml of liquid... who knew??). So, this one's going to erupt when you open it... Therefore we can only say sorry for the mess, however you can still get most of it into the glass if you are quick, and if you serve it cold you'll curtail most of the spill (really avoid opening this at room temperature!). BTW the glass form is very important to allow that perfect cascading action and achieve the creamy foam for nitro beers. Use a flat bottom tapered glass, don't use a stem wine, tulip, or wheat beer glass please!

Hopefully, we have learned our lesson and we are ready to do a perfect Nitro can on the next run!

Ingredients	WATER, MALT, OATS, COCOA,HOPS, LACTOSE, VANILLA SUGAR, YEAST.
ABV	10% IBU 40 OG 25,1
Packaging	500ML CAN
Best before	60 months
Appearance	DARK BLACK TAN HEAD
Aroma	CHOCOLATE, PEANUT BUTTER, VANILLA.
Flavour	CHOCOLATE MILK
Body	LUXURIOUS

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