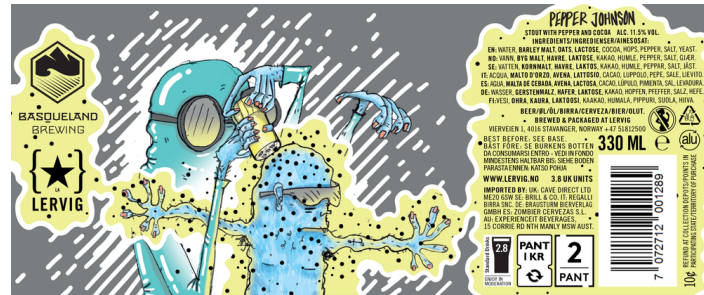


PEPPER JOHNSON



Pepper Johnson is the lovechild of a brew we did with our buddies from Basqueland Brewing. Beyond the decadent chocolate and vanilla flavours which are boosted by lactose and an Imperial Stout recipe you've come to expect from us, we made this beer muy caliente with the addition of cracked black pepper in the fermenter. A touch of sea salt is the final piece in the puzzle to bring all the flavours into harmony.

Ingredients	MALT: BARLEY, OATS
	HOPS: HALLERTAU BLANCYEAST: ALE
	OTHER: LACTOSE , COCOA, PEPPER, SALT, VANILLA
ABV	11,5%
Packaging	33 CL CANS / 20 L KEY KEG
Best before	9 MONTHS FROM FILLING DATE
Appearance	JET BLACK WITH A TAN, CAS-CADING HEAD
Aroma	CHOCOLATE WITH VANILLA AND ROASTY NOTES AND A TOUCH OF SMOKE
Flavour	DEEP DARK CHOCOLATE AND VANILLA WITH ROASTY NOTES AND A VERY SUBTLE SPICY, SMOKY FINISH

Body

MASSIVE BODY LIKE AN NFL LINEBACKER AND SMOOTH
CREAMINESS FROM MILK SUGAR

PEPPER JOHNSON