



COCONUT COFFEE STOUT

This beer is defined by a natural marriage of coconut, rum and bourbon which produce aromas of coconut cream pie. Upon the first sip, light notes of honey and spice dance on the tongue before freshly-brewed coffee intertwines with the dominant toasted coconut flavours. The finish has a boozy edge which is softened by vanilla-forward sweetness and oak lactones from both the coconut and 14 months in bourbon & rum barrels.

Ingredients

Water, **Barley Malt**, **Oats**, coconut, hops, coffee, vanilla sugar, yeast.

ABV

12.8%

Packaging

375 mL bottles

Best before

5 years from filling date