



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

ABV

Packaging

Best before

Appearance

Aroma

MALT: **BARLEY, OATS**

HOPS: HALLERTAU BLANCYEAST: ALE

OTHER: **LACTOSE**, COCOA, PEPPER, SALT, VANILLA

11,5%

33 CL CANS / 20 L KEY KEG

9 MONTHS FROM FILLING DATE

JET BLACK WITH A TAN, CAS-CADING HEAD

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

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