

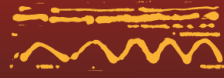
RACKHOUSE



We took our 3 bean stout a step further and spiced it up with a bit of heat and give it nudge with Norwegian cherry juice. And of course the barrel aging is the icing on this cake. Vanilla, coconut oak and a touch of the bourbon will satisfy your senses in full.

Serving: Snifter glass. 10°C

13% vol.



BLACK FOREST PICANTE

STOUT AGED IN TENNESSEE WHISKEY BARRELS
FOR 10 MONTHS

INGREDIENSER: VANN, BYGG
MALT, HAVRE, HUMLE, KIRSEBÆR-
JUICE, TONKABØNNER,
VANILJESUKKER, CHILI EKSTRAKT,
GJÆR. INGREDIENTS: WATER,
BARLEY MALT, OATS, HOPS,
CHERRY JUICE, TONKA BEANS,
VANILLA SUGAR, CHILI EXTRACT,
YEAST.

WWW.LERVIG.NO/RACKHOUSE
INSTAGRAM: LERVIGBEER

ØL / BEER

BREWED & PACKAGED AT
LERVIG, VIERVEIEN 1, 4016
STAVANGER, NORWAY
+47 51812500



BEST FØR / BEST BEFORE:

BBF DATE



375 mLe

BLACK FOREST PICANTE

BARREL AGED STOUT 13%

We made a beer with Tonka beans that turned out to be Norway's top rated beer and still is a favorite for many stout lovers. Now we took 3 bean stout a step further and spiced it up with a bit of heat and give it nudge with Norwegian cherry juice. And of course the barrel aging is the icing on this cake. Vanilla, coconut oak and a touch of the bourbon will satisfy your senses in full.

Serving: Snifter glass. 10°C

INGREDIENTS

WATER, **BARLEY MALT, OATS**, HOPS,
CHERRY JUICE, **TONKA BEANS**,
VANILLA SUGAR, CHILI EXTRACT,
YEAST.

ABV 13%

PACKAGING

375 mL bottles

BEST BEFORE

5 YEARS
FROM FILLING DATE