

RACKHOUSE 

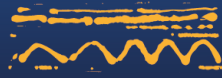


This beer is nostalgic. Growing up in '80s America I used to go to the local diners for their "blue plate special". Pancakes, 2 bacon strips, toast and coffee. Nothing beats that bacon when it mixed with the maple syrup on the plate... This Maple Bourbon barrel aged Breakfast stout reminds me of the great diners of yesterday; may they reemerge in our world again!

Serving: Snifter glass. 10°C

Batch nr: 1390

2020 Vintage 13.5% vol.



## BLUE PLATE SPECIAL

BOURBON BARREL AGED IMPERIAL STOUT  
WITH VANILLA

INGREDIENSER: VANN, BYGG MALT, HAVRE, HUMLE, KAFFE, NATURLIG SMAK, GJÆR.  
INGREDIENTS: WATER, BARLEY MALT, OATS, HOPS, COFFEE, NATURAL FLAVOURS, 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 mL**e

# BLUE PLATE SPECIAL

## BARREL AGED IMPERIAL STOUT 13.5%

This beer is nostalgic but yummy. Growing up in the 80s in America I used to go to the local diners and get the blue plate special, in many cases it was a breakfast special. Pancakes, 2 bacon strips toast and coffee. Nothing beats that bacon when it mixed with the maple syrup on the plate... So we dedicate this Maple Bourbon barrel aged Breakfast stout to all the memories of the past and hopes that the great diners of yesterday reemerge in our lives again!

Serving: Snifter glass. 10°C

### INGREDIENTS

WATER, **BARLEY MALT, OATS**, HOPS, COFFEE, NATURAL FLAVORS, YEAST.

**ABV** 13.5%

### PACKAGING

375 mL bottles

### BEST BEFORE

5 YEARS  
FROM FILLING DATE