



BEER #101

BEER

DESCRIPTION

TASTING NOTTES

LABEL ARTIST

HISTORY & STYLE

LP STOUT

SIT BACK AND GET DEEP INTO THE GROOVE. ENJOY A SUBLIME STATE OF SMOOTH, WITH NOTES OF ESPRESSO, CHOCOLATE, AND ROAST BACKED BY A TOUCH OF CARAMEL SWEETNESS. A STOUT WITH A WARM SOUND AND LOTS OF LOW-END PUNCH.



COFFEE, CHOCOLATE, BROWN SUGAR, SMOOTH AND CREAMY

ROB REGER IS THE FOUNDER OF COSMIC DEBRIS - A SAN FRANCISCO BAY AREA DESIGN HOUSE THAT INTRODUCED THE WORLD TO EMILY THE STRANGE- WHO IS NOW AN INTERNATIONAL ICON FOR EMPOWERED YOUNG ALTERNATIVE GIRLS. REGER HAS BEEN DESIGNING EMILY AND HER CATS FOR OVER TWO DECADES AND HAS GENERATED MILLIONS OF FANS OF THE CHARACTER. REGER'S SOPHISTICATED, SURREALISTIC WORKS EXPLORE THE DARK, ENTERTAINING, CROSSROADS BETWEEN DESIRE AND THE ABSURD. ROBREGER.COM

OUR GOAL WITH LP STOUT WAS TO MAKE A STOUT WITH ALL OF THE THINGS WE LOVE ABOUT STOUT. FULL OF THE ROAST COFFEE AND CHOCOLATE FLAVORS THAT WE LOVE, YET STILL EASY TO DRINK AND SHARE A FEW WITH FRIENDS. AVAILABLE IN BOTH NITRO AND DRAUGHT IN KEG AND DRAUGHT BOTTLE.

5.7%

25

BLACK

ALC/VOL

IBUS

COLOR

43-48



TULIP PINT

IDEAL SERVING TEMP.

SUGGESTED GLASSWARE

INGREDIENTS:

LOCAL BULL RUN WATER, BARLEY, HOPS, YEAST

MALTS:

PALE, CRYSTAL, CHOCOLATE, BLACK PATENT, ROAST BARLEY, OATS

HOPS:

WILLAMETTE

