



**BEER #142**<sub>BV</sub>

BEER

DESCRIPTION

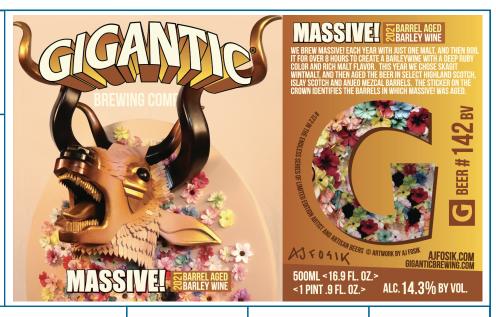
**TASTING NOTTES** 

ARTIST

**HISTORY & STYLE** 

MASSIVE!
2021 BARREL AGED VARIETALS
BARLEYWINE

WE BREW MASSIVE! EACH YEAR WITH JUST ONE MALT, AND THEN BOIL IT FOR OVER 8 HOURS TO CREATE A BARLEYWINE WITH A DEEP RUBY COLOR AND RICH MALT FLAVOR. THIS YEAR WE CHOSE SKAGIT WINTMALT, AND THEN AGED THE BEER IN SELECT HIGHLAND SCOTCH, ISLAY SCOTCH AND ANJEO MEZCAL BARRELS. THE STICKER ON THE CROWN IDENTIFIES THE BARRELS IN WHICH MASSIVE! WAS AGED.



RICHNESS ABOUNDS WITH AROMAS AND FLAVORS FROM THE SPIRIT BARRELS.

AJ FOSIK WAS BORN AND RAISED IN DETROIT, MICHIGAN. IN 2003, HE RECEIVED A BFA IN ILLUSTRATION FROM PARSONS SCHOOL OF

DESIGN IN NEW YORK CITY. HE IS CURRENTLY BASED IN PORTLAND,

OREGON. FOSIK'S WORK HAS BEEN EXHIBITED IN GALLERIES
AROUND THE WORLD INCLUDING NEW YORK, TOKYO, PHILADELPHIA,

THIS YEARS MASSIVE! BARREL AGED VARIETALS SLUMBERED IN

WE USED ONLY SKAGIT WINTMALT, WHICH HAS A RICH FLAVOR,

HIGHLAND SCOTCH, ISLAY SCOTCH AND ANJEO MEZCAL BARRELS.

MIAMI AND SAN FRANCISCO.

INTENSIFIED BY BOILING FOR 8 HOURS.

14.3%

65

DEEP RUBY

ALC/VOL

**IBU**s

COLOR

55 F



**SNIFTER** 

**IDEAL SERVING TEMP.** 

SUGGESTED GLASSWARE

**INGREDIENTS:** 

LOCAL BULL RUN WATER, BARLEY, HOPS, YEAST

**MALTS**:

**SKAGIT VALLEY WINTMALT** 

**HOPS:** 

CASCADE, NUGGET

