

PORTER WITH COFFEE PEOPLE FUEL

7.5% 43.0 IBU

PORTERS WERE FIRST INTRODUCED IN 1722 ENGLAND AS AN ALE CALLED "ENTIRE" AND BECAME A FAVORITE OF THE WORKING CLASS - MOSTLY AMONG PORTERS, WHO LABORED AT THE LOCAL MARKETS. HENCE, THE NAME. OUR VERSION, WHICH INCLUDES A GENEROUS AMOUNT OF COMMONWEALTH JOE COFFEE BEANS, PAYS HOMAGE TO THOSE WHO CHOOSE TO GET DIRTY FOR A LIVING - TODAY'S MODERN-DAY PORTERS - FOR IT IS THESE PEOPLE WHO TRULY MAKE THE WORLD GO ROUND.

INGREDIENTS

MALT

C-45, Extra Special, raw wheat, flaked oats, roasted barley, pale chocolate, dark chocolate.

HOPS

Columbus.

YEAST

Ale.



TASTING NOTES

A substantial malty, dark ale that is complex and has a roasted chocolate character. It is a full-bodied ale that imparts a slight warmth, yet is super smooth and offers a soft mouth feel. This brew not only has a caffeine punch - thanks to 36 pounds of Commonwealth Joe java beans - but also gushes with a wonderful coffee aroma.

HISTORY

The first printed reference to porter was in 1722, when Ralph Harwood, a London brewer, created a beer he originally called "Entire."

Harwood's Entire soon became the workingman's pint of choice, primarily because these men needed ample supplies of both liquid and calories to get through an average day on the job. Entire was particularly favored by porters, who labored at the local markets and also delivered the product to the pubs. As the story goes, it wasn't long before Entire was being referred to as porter.

Because of the lengthy aging required, porters were among the first beers to be made by freestanding breweries rather than by the pubs themselves. Only larger breweries had space for the huge vats necessary to store beer for extended periods of time.

The history of stout and porter are intertwined. The name "stout," used for a dark beer, came about because strong porters were marketed as "stout porter," which was later shortened to just stout. Guinness Extra Stout was originally called "Extra Superior Porter" and was not given the name "Extra Stout" until 1840. Today, the terms are used by different breweries almost interchangeably to describe dark beers.

FOOD PAIRINGS

Smoked foods, barbecue, sausage, rich stews, meats, bacon, chili, braised dishes, and chicken wings.

LINCOLN & SOUTH
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