

# BARREL-AGED IMPERIAL STOUT TRIQUETRA

12.5% 53.6 IBU

THE FIRST IMPERIAL STOUTS WERE BREWED FOR THE CZARS OF RUSSIA. OUR OWN BOURBON BARREL-AGED IMPERIAL STOUT ABSORBS THE TANNINS OF BURNT CHURCH DISTILLERY'S BOURBON BARRELS, RESULTING IN HUGE ROASTED MALT, CHOCOLATE MOUSSE, VANILLA, AND CARAMEL FLAVORS THAT MAY LEAVE YOU FEELING LIKE A BIT OF A KING YOURSELF.

## FLAVOR PROFILE

Roasted malt, chocolate mousse, vanilla, caramel.

## INGREDIENTS

### MALT

2-row pale malt, Munich, Special B, roasted barley, Carafa II, pale chocolate, dark chocolate, flaked oats, malto-dextrine, dextrose.

### HOPS

Columbus.

### YEAST

Ale.



## TASTING NOTES

Flavors of moderate vanilla, roasted malt, chocolate mousse, and caramel with an aroma of leather and smoke. Strong bourbon carries through the finish, along with some molasses sweetness and medium alcohol. Thick, chewy body, and a sweetness that lingers. A bit of umami in the aftertaste, with bitter hops and alcohol warmth.

## HISTORY

Imperial stout gained its title in the late 18th century as a drink originally brewed by Thrale's Anchor Brewery in London for the Russian imperial court of Czarina Catherine the Great.

Soon, other London brewers became famous for this powerful beer, as Russian desire for this beer fueled the British export market.

However, by World War I, most British brewers abandoned the Russian market, and it wasn't long until Barclay Perkins was the only British brewery left making imperial stouts. With the disruptions of two world wars, Barclay Perkins switch its focus from Russian exports to supplying English pubs with a warming winter stout matured in bottles for at least one year at the brewery.

In the early 1980s, British beer-maker Samuel Smith brewed an imperial stout for export to the United States, which helped inspire American interest in the style. Today, imperial stout is among the most popular strong beer styles among American craft brewers, and the United States now produces more of it than any other country. Imperial stouts make fine accompaniments to cheeses and desserts. Good examples, if kept well, can age and improve in the bottle for decades.

## FOOD PAIRINGS

Beef stew, beef or lamb steaks, crisp bacon, portobello mushrooms, Gorgonzola cheese, and tiramisu are all excellent pairing choices.

LINCOLN & SOUTH  
BREWING COMPANY

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