

Cocobänger

12.5% Imperial Stout with Coffee and Coconut

Vägev imperial stout, pruulitud Costa Rica Caturra kohvi ja kookosega.

Välimus: Must õlu mõningase pruunika vahuga.

Aroom: Dekadentlik röstitud kookos ja espressoliköör. Šokolaad ja magusad linnased, tunda portveini- ja rosinakarakter.

Maitse: Kreemjas magus kookos, millele järgneb Türgi kohvi rünnak – tummine ja pigine. Tasakaalu lisab ploomi- ja põldmarjamaitse. Joogi soojenedes tõusevad esile šokolaadinoodid, karamelliseeritud suhkur ja röstitud kohvioad. Lõppmaitstes on tunda kookose õlisust ja mahedat kohvi.

A banging Imperial stout brewed with coconut and a Caturra coffee from Costa Rica.

Appearance: Pitch black with a lingering, short brown head.

Nose: Decadent, burnt coconut notes, with espresso liqueur. Chocolate and sweet malts, with a port wine, raisin like character.

Taste: Creamy, dessert-like coconut followed by a rush of Turkish coffee - earthy, tarry, balanced by the taste of plums and blackberry. As the beer warms, chocolate notes start to shine, with hints of caramelised sugar layering on top of the roasted coffee. Finally, the oiliness of the coconut and the smooth coffee crash down the tongue, lingering and leaving their seductive taste until the inevitable next sip.

Serve/serveeri
12–16°C



Linnased/malts

Pilsnerilinnas / Pilsner Zero, Münchener linnas / Munich malt, Special B, Crystal 300, Crystal 150, Crystal 200, Carafa type 2 special, šokolaadilinnas / Chocolate malt, šokolaadi-rukkilinnas / Chocolate Rye, kaerahelbed / Oats

Humalad/hops

Magnum, HBC472, röstitud kookosehelbed / Toasted coconut flakes, Costa Rica kohv/coffee

OG 32.5° ; FG 10° ; IBU 60