



HALE'S CREAM STOUT

Style: STOUT

Taste: Smooth & chocolatey, slightly sweet, with a subtle "coffee-like" flavor. The use of several varieties of dark malts help achieve a complex roundness.

Serving Suggestions: A meal in itself, even better when accompanied by a fine ploughman's lunch. Or serve with cheeses and light cream sauces. Also goes nicely with any dessert.

History: On a trip to Ireland in 1991, Mike Hale became captivated by the smooth, creamy stouts produced in that country. While there he learned the techniques for brewing this style, and upon returning home he developed Dublin Style Stout. When it was introduced it became the first nitrogen conditioned ale produced by any brewery in the U.S.

Ingredients: Pale Malted Barley, Crystal, Roasted, Chocolate, and Black malts, Cluster & Mt. Hood hops, yeast and water.

Point of Sale: One-fold, pop-up table tents

Original Gravity: 1.054



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