

Tabas-Cocoa Stout

BARREL: McIlheney's oak Tabasco Barrel

BARREL ORIGIN: Avery Island, Louisiana, USA

BASE BEER: Pilot Light

BLENDED BEER: No Doubt Stout

RUN: First beer into this barrel

AGING: 4.5 months

DESCRIPTION: Chili-flavored beers can be firey hot. They can also be sublimly spicy, without a need to call for an extinguisher after the first sip.

Our first foray into the realm of beer flavored with something hot and spicy aimed more toward the sublime, keeping the heat to a minimum without hiding it altogether.

The “full strenght” pilot that aged in the freshly emptied tabasco barrel for just over four months was blended with Stout, un-sweetened bakers cocoa, and cinnamon to arrive at the present mixture.

