

CAMPFIRE IMPERIAL STOUT

SMOKY
INTENSE
WARMING
ROASTED

LIMITED
027



The Stout Master has done it again! It is no secret that Grum loves his stouts and that he is pretty darn good at brewing them too (*ahem* MIBC Stout Brewery of the Year, AIBA Trophy for Best Stout, multiple gold medals...). For this year's winter limited release, he drew inspiration from his early days of homebrewing whilst living in Ireland, where he played around with lots of peated and smoked malts. He also got a not so gentle nudge from Loz, our sales maestro to brew something (for her) without lactose. The result, pretty f#c&i@g delicious if we do say so ourselves!

A complex nose delights with generous aromas of cacao, licorice, smoked bacon and subtle hoppy notes. On the palate, lashings of bittersweet chocolate are complemented by hints of dried fruits, warming spices and dark roasted coffee.

There are no two ways about it, this is definitely a sit down kind of beer. Make sure you've got a comfy chair, some good company, hopefully a crackling (camp)fire and some groovy tunes because you are in for an epic night.

PACK 30/07/21

ABV 10%

STD. DRINKS 3

IBU 70

CTN 4x4x375mL

KEG 30L

MALT

Ale, Light Chocolate, Dark Crystal, Manuka Smoked, Peat Smoked (1%), Roasted Barley, Oats

HOPS

Chinook, Simcoe

exit

10 SUPERIOR DRIVE, DANDENONG SOUTH VIC 3175

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