



MILK STOUT

"A milk stout is a version of the dark, roasty drops popularised by Guinness into which brewers add some lactose (milk sugar) during the boil. These sugars don't get gobbled up by the yeast and thus stick around to add an element of creamy body and sweetness to the finished beer." - Crafty Pint

MALT

Ale, Chocolate, Melanoidin, Dark Crystal, Rolled Oats, Roasted Barley

HOPS

Simcoe, Chinook

2020 Stout Brewery of the Year - Melbourne International Beer Competition
2019 Trophy for Best Stout - Australian International Beer Awards



ESPRESSO



TOFFEE



VANILLA



COCOA

ABV

5.2%

STD. DRINKS

1.5

IBU

34

6 X 4 X 375ML

CARTON

50L

KEG

