

## Food finds: Shot Tower Espresso Stout

BY TIA CAROL JONES [tia.jones@thmedia.com](mailto:tia.jones@thmedia.com) | Posted: Wednesday, August 31, 2016 12:30 am

Potosi Brewing Co. was founded in 1852, closed in 1972 and reopened in 2008. Its newest entry into its 16-ounce can series is Shot Tower espresso stout, a collaboration with Dubuque-based Verena Street Coffee Co.

The Telegraph Herald sat down with Steve McCoy, brewmaster and director of brewery operations at Potosi, Seth McNitt, marketing specialist at Potosi, and Michael and Eric Gantz, co-founders of Verena Street Coffee Co.

**TH:** What's your most popular beer?

**McCoy:** The biggest seller is the Cave Ale Amber Ale.

**McNitt:** The Snake Hollow IPA is a good representation of the style.

**TH:** Who came up with the idea to create an espresso stout?

**McCoy:** At last summer's Brewfest, I met Eric Gantz. We figured stout would be a good brew style and started throwing ideas around.

**McNitt:** Those grounds really ended up being great ones. I tasted it, and it was amazing. It has real espresso flavor. We really wanted to include the Dubuque scene and Shot Tower profile with it.

**TH:** What's in the espresso stout? And, why a stout?

**McCoy:** The stout, as a beer style, has a lot of almost coffee flavor. It's really just kind of nice fit.

**McNitt:** Stouts are the most common. It has a natural kind of sweetness and chocolate notes.

**Eric Gantz:** They both have very rich flavors. Stouts have roasted malt flavors.

**Michael Gantz:** The head feel, the mouth feel and the components of the coffee.

**TH:** How many kinds of coffee did you test before figuring out espresso worked?

**Michael Gantz:** Three or four varieties. We made pilot batches and sampled them.

**TH:** What is the flavor profile of the coffee?

**Eric Gantz:** A nice rich coffee flavor. We try to have as rich a flavor as possible.

**Michael Gantz:** It has a delicately dark roast level that results in a taste and aroma that is full-bodied, with a sweet and creamy complexity.



Potosi Shot Tower espresso stout

A Potosi Shot Tower espresso stout.

**TH:** How do you think customers will respond?

**McCoy:** We debuted it at Brewfest on Ice. Everybody loved it. We ran out fairly quick and that was fun. We received such great feedback. On Untapped, it's our highest rated beer outside our barrel-aged beer.

**McNitt:** (Verena Street) are big beer lovers. They loved the idea of having their coffee in a beer. We're really happy with the result. It's exciting to have a product for Dubuque.

**TH:** McNitt (Seth) and McCoy (Steve) mentioned the grounds worked well with the stout, what was it about the grounds you used?

**Michael Gantz:** We ground (the coffee) up very coarse, which allows the coffee to come through but doesn't overpower the brewing process.

**TH:** Why did you want to work with Potosi Brewing Co. on a venture like this?

**Eric Gantz:** We loved to have a coffee beer since we started.

**Michael Gantz:** They're local. And, Potosi is known for great quality beers. It is always best to do whatever we can locally, so when Potosi approached us on the idea of doing the Shot Tower Stout, we thought it was a perfect fit.

**TH:** Where will people be able to purchase the beer?

**McNitt:** It will be widely available at Hy-Vee grocery stores in the area.