

*Cream Stout*  
Chocolate malt and roasted  
barley give this ale flavor and  
provide a nice head.



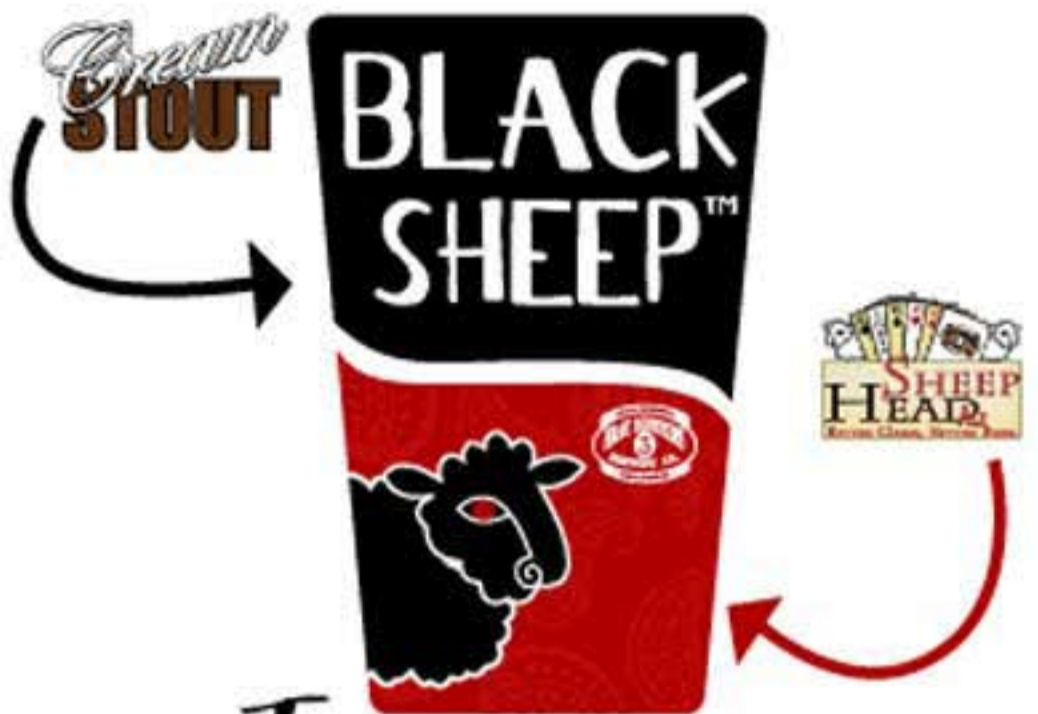
*SheepHead*  
West Coast hops give this ale a  
unique citrus and spice flavor.



B R A U  
B R O T H E R S  
B R E W I N G  
C O M P A N Y

BREWED IN LUCAN, MN POP 220

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*There's One in  
Every Family.  
(we have three)*

*Why limit yourself to just one Brau Beer? A Black Sheep™ is the best of both worlds! Dark, chocolaty Cream Stout floating on spicy, citrus SheepHead makes for a perfect pairing. Then there's the middle, where the two collide. The two ales balance each other for just a split second, before the next grabs your palate. At the brewery, we simply couldn't decide what to drink next. The Black Sheep™ made the decision easy!*

**Description:**

The Black Sheep is a Brau Bros' original. One night, while hosting a "meeting" around the taps at the brewery, Dad couldn't decide whether he wanted a Sheephead or a Cream Stout. His indecision is our gain! Properly layered, a Black Sheep starts creamy and sweet, and ends sharp and malty. Finally, a black and tan with flavor!

**Service:**

A proper Black Sheep is poured 50/50, however they can be adjusted to suit your personal taste. Never shaken, never stirred, only floated. Vigorously pour the SheepHead to release carbon dioxide. Then, delicately float the Cream Stout on top. A spoon or turtle is recommended. However, a pro can easily layer these two classic ales!