

# Cream STOUT

*Cream Stout is one of Brau Bros' oldest and most popular recipes. Golding and Fuggle hops are prominent in the brewery's hopyard and they are subtly introduced in this ale. Chocolate malt and roasted barley are featured, and contribute coffee and dark chocolate flavors. A touch of residual sweetness helps round out the beer and provides fullness. This beer looks right at home in a traditional pint glass.*

Style: Cream Stout

Brau Cream Stout is a very approachable version of a traditional, dark beer style. Its first impression is sweet malt instead of bitter roasted malt. Subdued amounts of British hops help to define this traditional English ale. Coffee and chocolate notes are noticeable. Balance is key to this ale, as we aim to make this style consumer-friendly. This is a perfect beer for those who want the flavor of a stout without the dry astringency commonly found in stout.

**Service:**

This English ale looks right at home in an English pub glass. It pours near-black with a tan head. Sufficient carbonation levels help to lighten the beer in body without sacrificing flavor.

**Profile:**

ABV = 4.5%

Color = 30 SRM

Bitterness = 21 IBU

Hops = East Kent Goldings, Fuggles

Yeast = English Ale

Chocolate Malt and Roasted Barley

**Roasted Barley**

Makes for great dark color and a thick, tan head

**Chocolate Malt**

And lots of it. Provides both coffee and chocolate notes.



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