

Moo Joos

oatmeal milk stout

Moo Joos Oatmeal Milk Stout is a fair tribute to Lucan's farmers, particularly the town's hardy group of dairy farmers. Real Lactose is added to the brew kettle and, with the help of a high percentage of oats, creates a beer with exceptional body and melds complexity in flavor with a silky smooth mouthfeel. As always, estate-grown hops and barley are incorporated into the recipe, and infuse the stout with nuances reflecting Southwest Minnesota's unique climate and soil.

Description:

MooJoos is a stout built on complexity and texture. Layers of toasted and roasted malt contribute notes of coffee, milk chocolate, cedar, and rich toffee. Generous additions of oats, both flaked and toasted, give an oily texture to the beer which smooths over the ale's moderate carbonation. A traditional British yeast ferments fast and furious, leaving us with traces of fruit, reminiscent of a fine cabernet sauvignon.

Service:

MooJoos Oatmeal Milk Stout looks right at home in a classic flared imperial pint. Two hands wrapped around the thick glass will bring the temp up to cask temps and release a fantastic nose, including coffee bean and black licorice. However, MooJoos is sizeable enough to handle a thistle goblet, as its firm body will give the impression of a much bigger beer. A stout faucet will more quickly release and magnify deep, dark roasted barley flavor, and will moderate the beer's carbonation.

Profile:

ABV = 5.8%

Color = 42 SRM

Bitterness = 24 IBU

Hops = Target, Willamette

Yeast = British Cask

Toasted and flaked oats, black malt, chocolate malt, various toasted malts, lactose sugar



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