

# Rubus

## BLACK

Blackberry  
Imperial Porter



*Rubus Black is a modern take on a fantastic traditional style. This porter is big and malty sweet. Loads of Chocolate Malt form the backbone of the beer, with just enough blackberry to contribute a complex fruit nuance. In keeping with the style, British malt, hops, and yeast are all utilized to keep the beer honest. At almost 9% ABV, Rubus Black deserves to be sipped and enjoyed.*

#### Description:

Rubus Black, Blackberry Imperial Porter is classic in terms of ingredients, yet takes flavor to the edge of porter. Chocolate Malt dominates, with a high percentage of various roasted and toasted malts building a nutty, milk chocolate profile. Fuggle and Golding hops play a supporting role; both edge the south side of the brewery's Estate Hopyard. A measured infusion of blackberry will contribute complex dark cherry and black currant nuance. A traditional British yeast allows the fruit to stay in the forefront.

#### Service:

Thimble glassware will allow the milk chocolate and fruity aromas to remain strong. Reasonable pours for this big beer are recommended, as alcohol is masked by a robust body. Served cold, this ale will drink slightly dryer; served warmer, it will remain sweet with noticeable aromatics. Sizeable beers need sizeable foods, and Rubus Black deserves a sweet chocolate dessert, or the richest barbecued meat.

#### Profile:

ABV = 8.9%

Color = 38 SRM

Bitterness = 30 IBU

Hops = Estate Grown Fuggle & Golding

Yeast = British Traditional

*Chocolate Malt*  
Provides dark color and milder roasted flavor.



*Roasted Barley*  
Stronger coffee and dark chocolate flavor.



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