

# THE MILKMAN

## COCOA MILK STOUT

### PROFILE

A rich stout with big notes of cocoa and coffee make this a delicious staple in our lineup. Ecuadorian Cocoa and a touch of American oats add a sublime velvet softness and enhanced chocolate character.

This Milk Stout exemplifies the style. Sometimes called Sweet or Cream Stout, this style uses lactose sugar to add a hint of sweetness and further enhance the richness of the brew. The result is a sublime combination of flavors, perfect for the coldest days up on the mountain.

### TASTING NOTES

The dark black color with a creamy, tan head holds together well. Highlighted edges of ruby in the opaque color accompany aromas of bittersweet chocolate and roasted notes with a perceivable malty sweetness.

The taste has all of the rich notes of chocolate, coffee, roasted caramel that typify this style. The warmer this beer gets, the more chocolate comes through. The finish has very low bitterness and is sweet on the back end but is complimented by roasty and bittersweet notes.



**ABV** 5.0  
**STYLE** COCOA MILK STOUT  
**SEASON** JANUARY - FEBRUARY

FORMAT	ITEM #
(750ml bottle) 12pk	
KEG 5.16G	
KEG 15.5G	
(16oz cans) 4/6pks	
24pk	

