

GIGANTIC[®]

BREWING COMPANY

BEER

KRAMPUS CHOCOLATE STOUT

DESCRIPTION

UNLEASH THE DARK SIDE OF THE HOLIDAYS WITH KRAMPUS STOUT. THIS BOLD AND SINISTER BREW COMBINES RICH, ROASTED MALTS WITH INDULGENT LAYERS OF DARK CHOCOLATE AND CREAMY VANILLA, CREATING A MISCHIEVOUSLY SMOOTH AND DECADENT EXPERIENCE.

TASTING NOTES

RICH CHOCOLATE, ESPRESSO, VANILLA

LABEL ARTIST

MARTIN ONTIVEROS IS A CITY-DWELLING WIZARD, CURRENTLY WORKING HIS MAGIC IN THE EAST BAY OF CALIFORNIA. HIS WORKS HAVE BEEN EXHIBITED IN GALLERIES, HE HAS PRODUCED ARTWORK FOR BANDS LIKE MOTÖRHEAD, MASTODON, AND ROB ZOMBIE, VINYL TOYS HAVE BEEN PRODUCED WITH GARGAMEL, KIDROBOT AND TOY ART GALLERY. HE ALSO ILLUSTRATED A COLLECTION OF SPOOKY POEMS BY VARIOUS AUTHORS CALLED "MONSTERS GROWLING IN THE BACKGROUND".

WWW.INSTAGRAM.COM/MARTINHEADROCKS

HISTORY & STYLE

DRAWING INSPIRATION FROM THE FEARSOME LEGEND OF KRAMPUS, WE'VE CREATED A DARK AND DECADENT HOLIDAY STOUT THAT'S AS BOLD AND UNTAMED AS THE BEAST ITSELF. BREWED WITH AN ARRAY OF RICH CHOCOLATE MALTS, CARAMEL MALT, AND INFUSED WITH MADAGASCAR VANILLA BEANS, THIS BREW STRIKES THE PERFECT BALANCE BETWEEN INDULGENCE AND MISCHIEF.



7.3%

55

BLACK

ALC/VOL

IBUS

COLOR

50



TULIP

IDEAL SERVING TEMP.

SUGGESTED GLASSWARE

INGREDIENTS:

LOCAL BULL RUN WATER, BARLEY, OATS, HOPS, YEAST, MADAGASCAR VANILLA BEANS

MALTS:

NORTHWEST PALE ALE MALT, SIMPSON LIGHT AND DARK CRYSTAL, THOMAS FAUCETT ENGLISH PALE CHOCOLATE, SIMPSON CHOCOLATE, SIMPSON ROAST BARLEY, ROLLED OATS

HOPS:

WILLAMETTE

