

GIGANTIC[®]

BREWING COMPANY

G BEER DOSSIER

BEER #129

BEER

TIERRA DEL STOUT

MEXICAN HOT CHOCOLATE STOUT

DESCRIPTION

INSPIRED BY MEXICAN HOT CHOCOLATE, WE CRAFTED THIS RICH AND DECEDENT CHOCOLATE STOUT WITH VANILLA, CINNAMON AND A BLEND OF CHILIES.



TASTING NOTES

RICH CHOCOLATE, CARAMEL, VANILLA, CINNAMON, CHILI

7.2%

55

BLACK

LABEL ARTIST

SCOTT HOVE LIVES AND WORKS IN LOS ANGELES. HE CONSIDERS HIMSELF A PRIMARILY SELF-TAUGHT ARTIST, AND HIS WORK ENCOMPASSES A BROAD VARIETY OF MEDIA. HIS ONGOING SERIES OF LUSH 'CAKELAND' INSTALLATIONS AND SCULPTURES DESCRIBE AN ALLEGORICAL PARADISE, IN THE PROCESS OF RE-INTEGRATING LIGHT AND DARK, FROM A FALSE DUALISM TO A TRUE WHOLE. USING AN EMOTIONALLY COMPELLING NARRATIVE WITH DELICIOUS LOOKING AND FEAR PROVOKING MATERIALS AND IMAGERY, THE VIEWER IS AT ONCE SEDUCED BY THE PROMISE OF 'HEAVEN' WHILE BEING REMINDED BY THE PRESENCE OF A IMMINENT 'HELL'. HOVE HAS BEEN FEATURED IN SMITHSONIAN MAGAZINE, LA TIMES, ARCHITECTURE & DESIGN, FOOD AND WINE, KQED, THE COOKING CHANNEL, HI FRUCTOSE, VOGUE, THE DAILY TELEGRAPH, AND MORE. CAKEFANGS.COM

ALC/VOL

IBUS

COLOR

50F



TULIP

IDEAL SERVING TEMP.

SUGGESTED GLASSWARE

HISTORY & STYLE

WE WERE INSPIRED BY OUR NEIGHBORS TIERRA DEL SOL AT OUR NEW ROBOT ROOM LOCATION AT ROCKET EMPIRE MACHINE. TIERRA DEL SOL SERVES STRAIGHT-UP STAPLES OF OAXACAN STREET FOOD AS WELL AS DELICIOUSLY COMPLEX MOLES. TIERRA DEL STOUT IS INSPIRED BY MEXICAN HOT CHOCOLATE, BUT AT IT'S CORE IS BASED ON A MOLE. WE USE MALT TO CREATE THE BASE FLAVORS OF PEPITAS, CHOCOLATE, AND RAISIN. THEN WE ADD GUAJILLO CHILI AND ANCHO CHILI, DEMERARA SUGAR, CINNAMON, AND ALLSPICE TO REPLICATE THE MOLE. THE FINAL INGREDIENT IS MADAGASCAR VANILLA BEANS TO BOOST THE SWEET NOTES.

MALTS:

NW PALE MALT, FLAKED OATS, CRISP CRYSTAL 77, SIMPSON CHOCOLATE, CRISP CHOCOLATE, SIMPSON ROAST BARLEY, DEMERARA SUGAR

HOPS:

NUGGET, WILLAMETTE

SPECIAL INGREDIENTS:

MADAGASCAR VANILLA BEANS, SAIGON CINNAMON, GUAJILLO CHILI, ANCHO CHILI, HABENERO

