

The **MILLER'S TOLL**



Imperial Oatmeal Stout

Ingredients & Stats

Grain & Adjuncts: Golden Promise, Chocolate Malt, Flaked Oats, Munich Malt, Roasted Barley, Caramel Malt 75L, Black Patent Malt, Cane Sugar
Hops: Northern Brewer, East Kent Goldings

Yeast: House English Ale Strain
ABV: 9.1%
IBU: 68
SRM: 98

Flavor Description

By far our most luscious & robust offering. Roasted coffee & chocolate completely permeate your palate with enormous body and highlights of rich caramel. Massive in its flavors but surprisingly drinkable, this stout will certainly challenge your palate.

Story Behind the Name

In the days when millers produced all of the flour for a town's populace they would charge a fee for churning grain into flour. This name is a nod to the last and longest standing operational mill in Raleigh, the Yates Pond Mill.

History of Style

An Imperial Stout was first created by Thrale's Brewery in London specifically for export to Catherine II of Russia. She was enamored with stout and wanted something that would last through the cold Russian winters. The increased alcohol kept the beverage from freezing and the increased hopping rates (just like IPA) kept the beer preserved. Courage Brewery now owns Thrale's and still makes the same recipe that Catherine II received back in the 18th century.

Availability: Oct-Mar; draft, growlers

Age-ability: Yes, 12 months

Vegan-friendly: Yes, we don't use animal products in this beer