



Coffee HIDDEN PIPE Porter

Ingredients & Stats

Grain & Adjuncts: 2-Row, Munich malt, Caramel Malt 55L, Chocolate Malt, Black Patent Malt, Oak City Roasters Kabum! Coffee

Hops: East Kent Goldings
Yeast: House English Ale Strain
ABV: 6.5%
IBU: 34
SRM: 38

Flavor Description

Robust and bold, this ale is brewed with locally roasted coffee from Oak City Roasters, resulting in flavors of cocoa, creamed coffee, espresso, molasses, and dark fruit; a perfect everyday sipper for those colder evenings with friends. Pairs extremely well with desserts and smoked meats.

What's in a Name?

Great cities have great legends. Here's one of Raleigh's: at the Civil War's end, when Union troops were scouring the south for resources, Thomas Briggs hid his money by stuffing it into pipes which he buried underground. He later uncovered his riches and used them to build a thriving hardware store in downtown Raleigh that still stands today as one of the city's oldest structures.

History of Style

Porter started with London dockworkers and their after-work beer of choice. They wanted to mix several different beers to create a sweet, drinkable, medium strength beer (called "three threads"). It was expensive for brewers to make what we know as Porter because of the tax on malt causing them to use less in brews. It wasn't until 1817 when Daniel Wheeler created black patent malt that it was possible to create porter as a stand-alone beer. And the rest, as they say, is history!

Availability: Year-Round; Draft, Growlers, Cans

Age-ability: Yes, 6 months

Awards: 3rd Place in Porter category at NC State Fair

Vegan-friendly: Yes! We don't use animal products in this beer.