



THE 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: 10.5%

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.

What's in a Name?

In the days of yore, it was common practice for the town mill to produce flour from the local farmers' grain for a small fee. Since this beer requires an astounding amount of grain to achieve the substantial alcohol and body, we thought it a fitting to tribute to this historical Yates Mill and the miller's trade.

History of Style

An Imperial Stout was first created by Thrale's Brewery in London specifically for export for 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, Cans

Age-ability: Yes, 12+ months

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