

Luminary Society Beer Archive

2019 LS I

American Pale Ale

1968 was brewed in collaboration and in celebration of the 50th anniversary of Just-A-Start, a local organization dedicated to building housing security and economic stability throughout Cambridge and local communities (they're amazing)!). American hoppy beers were just starting to enter the homebrew roster in 1968, so we figured this was a good style to draw inspiration from; our riff on the classically bitter style is an American Pale Ale with citrus-forward hop flavors, firm bitterness, amber malt character, and a crisp finish.

5.5% ABV

Tasting Notes: Pine Resin, Orange Rind, Toast

Malt: Pale Malt

Hops: Cascade, Centennial

Yeast: House Ale

2019 LS II

Mixed Culture Sour Aged on Cherries

LS2 is a mixed-culture sour aged for 1.75 years in first-use Hungarian Chardonnay barrels. In preparation for a multi-organism fermentation, we blended ruby and dark Munich malts with a Pilsner base to enrich the wort with complex sugars. Northern Brewer hops, added during the boil, contribute mild bitterness and low levels of Alpha acids, further promoting the souring process. Fermentation took place in oak, carried out by a house culture containing several strains each of Brettanomyces, Saccharomyces, Lactobacillus, and Pediococcus. During its last two months of aging, LS2 sat on cherries, deepening its fruity aromas and brilliant red hue. The result? A medium-bodied sour boasting acute tartness and a unique complexity reminiscent of white wine and kirsch. Drink fresh or cellar.

8% ABV

Tasting Notes: Strawberry Rhubarb, Oaky Vanilla, Tart Cherry

Malt: Pilsner

Hops: Northern Brewer

Yeast: Mixed Culture

2019 LS III

Farmhouse Ale aged in Brettanomyces Barrels

LS3 is a Farmhouse Ale aged for a year in French oak barrels inoculated with our house strain of Brettanomyces yeast. Two distinct base beers were brewed and fermented for this release - the first used a grist bill of Belgian Pilsner malt with flaked wheat and wheat malt for added body and crispness. The second combined rye and bitterless black malt to achieve a touch of spice character and a deep brown hue. Blended in a 50/50 ratio before bottling, the resulting beer is amber in color, lightly tannic, and leads with big Brett. aromas reminiscent of fresh kiwi and ripe plum. On the palate, a gentle tartness and date-like malt character dominate, giving way to a bone-dry, refreshing finish. Drink fresh or cellar.

7.5% ABV

Tasting Notes: Ripe Plum, Dates, Wildflower, Hay

Malt: Belgian Pilsner

Hops: Perle
Yeast: House Brett. Strain

2019 LS IV

Flanders Red Ale Aged in French Oak *LS4 is our take on a Flanders-Style Red, a sour ale with origins in West Flanders, Belgium. In fact, this beer is one of the first projects to come out of our new oak foeders, acquired in November 2018. For its first six months, LS4 fermented in a foeder alongside a Belgian yeast blend containing Saccharomyces, Brettanomyces, Lactobacillus, and Pediococcus cultures. Next, the ale was transferred to French oak barrels for an additional three months, developing tannic wood character and a rich, vinous complexity. Red malts contribute a ruby hue to the final brew, which balances prominent dark fruit aromas with a red wine character evocative of plum, beetroot, and raspberry. LS4 finishes semi-dry, with a snappy lactic tang that satisfies and refreshes the palate – a fantastic combination for a wide variety of food pairings. Drink fresh or cellar.*

6.1% ABV

Tasting Notes: Pinot Noir, Black Cherry, Tart Cranberry
Malt: Light Munich, Pilsner
Hops: Saaz
Yeast: Roeselare Blend

2019 LS V

Mixed Fermentation Brett. Beer Aged in Foeders

LSV is a complex, mixed-fermentation beer blending one of our oldest (and funkiest) barrel projects with a house sour culture. This project began in August of 2017, when we racked a boozy Golden Strong Ale into Brettanomyces-inoculated Sauvignon Blanc barrels. Two years of conditioning left this beer bone dry, replacing malty sweetness with an appealing funk, distinct oak character, and earthy backbone. To provide additional brightness, we blended this project with a mouth-puckering sour, fermented in an oak foeder with a blend of Brettanomyces, Saccharomyces, Lactobacillus, and Pediococcus bugs. The final blend balances tart flavors of rhubarb and sour apple with savory undertones of hay – a celebration of the fall harvest. Drink fresh!

6.3% ABV

Tasting Notes: Granny Smith, Sour Peach Ring, Earth
Malt: Pilsner
Hops: Motueka, Nelson Sauvin
Yeast: House Culture

2019 LS VI

Bourbon Barrel Aged Porter with Cacao Nibs and Vanilla Bean

LSVI is an ale for the coldest winter months, featuring robust flavors of dark chocolate, treacle, and cherry with a warming whiskey character. This project began as our house Porter, Werewolves of Cambridge, before spending 10 months aging in first-use Bourbon and Rum barrels. A additional layer of decadence is derived from cacao nibs and fresh vanilla bean, added to the barrels for their final month of conditioning. On the palate, notes of roasty chocolate are immediately apparent, followed by bright overtones of dark fruit and a satisfying sherry-like finish. A medium body and light effervescence accentuate LSVI's malt-forward complexity and satisfying finish. Drink fresh or cellar.

8.4% ABV

Tasting Notes: Black Cherry, Bittersweet Chocolate, Sherry

Malt: Maris Otter
Hops: Nugget
Yeast: English Ale

2020 LS I

Mixed Fermentation Sour with Cherries & Passionfruit

Our first Luminary release of the 2020 Luminary Society is a mixed-culture sour aged on cherries and passionfruit. This project began as an ale soured with our house blend of wild Saccharomyces, Brettanomyces, Lactobacillus and Pediococcus, aged in French oak, and conditioned on whole tart cherries. A further layer of funk and fruit came from an additional year aging on passionfruit and more cherry, in barrels inoculated with an added strain of Brettanomyces. The end result is an effervescent and complex sour, balanced by rich fruitiness, a pleasant acidity, and dry finish. With notes of sweet plum, vanilla bean, and grape must, LSI is a refreshing and delightful sipper.

7.4% ABV

Tasting Notes: Ripe Raspberry, Sour Plum, Cinnamon Stick
Malt: Pilsner
Hops: Perle
Yeast: Mixed Culture

2020 LS II

Imperial Stout Aged in Whiskey Barrels with Cherries

Our second Luminary release of 2020 is rich and decadent barrel-aged Imperial Stout. The beer began as our house Imperial Stout, After Midnight, brewed with Bourbon Madagascar vanilla beans and over 200 lbs of pure Vermont maple syrup. It then aged for three months in Four Roses Bourbon barrels on Balaton cherries - known for their dark burgundy color and sweet-tart flavor. The final result? An intensely flavored, big, dark ale with dessert-like notes of chocolate cake, ripe cherry, raspberry, toffee, and oaky vanilla.

11% ABV

Tasting Notes: Turkish Coffee, Morello Cherry, Dark Chocolate
Malt: Scottish Golden Promise
Hops: Nugget, Perle
Yeast: English Ale

2020 LS III

Barrel Aged Mixed Fermentation Sour Aged on Raspberries

Our third Luminary release of the 2020 Luminary Society is a snappy mixed-fermentation sour aged on raspberries. This project as an ale soured with our house blend of Brettanomyces, Pediococcus, and Lactobacillus, and aged in third use French Oak for 12 months. The beer then conditioned further on fresh-picked Oregon raspberries for an added tartness, jammy notes, and a beautiful crimson color. Tart and complex, this beer presents a delicate oak aroma and notes of apricot, white wine, and cinnamon, with a lip smacking finish.

8% ABV

Tasting Notes: Sour Raspberry, Lemonhead, Vanilla
Malt: Pilsner
Hops: Perle

Yeast: Mixed Culture

2020 LS IV

Brett. Barrel Aged Golden Sour with Apricots

Our fourth Luminary release of 2020 is an oak barrel-aged golden sour with apricots. To start, we blended a bright Helles Lager with a Mixed-Fermentation Sour, introducing Brettanomyces, Lactobacillus, and Pediococcus bugs to the biscuity base. Next, this blend spent a year aging in third use French Sauvignon Blanc barrels, followed by three months of contact with apricot puree. The result is a summery sour with bright notes of clementine, lemon, and stone fruit, balanced by sweet malty undertones and a hint of funk.

5.2% ABV

Tasting Notes: Tangerine, Shortbread, Nectarine

Malt: North American Pilsner

Hops: Perle, Hallertau Blanc

Yeast: House Brett. Strain

2020 LS V

Mixed Culture Sour aged on Pomegranates

Our fifth Luminary release of 2020 is a golden mixed culture sour aged on pomegranate. This ale underwent primary fermentation with a Belgian Abbey yeast, before moving to third use French Oak barrels for aging. There, it was inoculated with a house blend of wild yeasts and bacteria, among them Brettanomyces, Saccharomyces, Lactobacillus, and Pediococcus, and aged on pomegranate puree for depth and added tartness. The end result is a funky, layered, and somewhat strong wild ale, with prominent notes of stone fruit and zest.

9% ABV

Tasting Notes: Nectarine, Ripe Pineapple, Earthy

Malt: North American 2-Row

Hops: Columbus, Citra, Mosaic

Yeast: Mixed Culture

2020 LS VI

Sour Belgian Style Dubbel Aged on Figs

Our final Luminary release of 2020 is a sour Belgian-Style Dubbel, aged for 18 months on just over 100 lbs of fig. This beer began as our classic Belgian-Style Dubbel "Milou," originally brewed in December 2018 with rich caramel malts and a Belgian Abbey yeast. This ale was then transferred to second use Hungarian Oak barrels inoculated with our house sour culture. Eighteen months later, it emerged as a rich, complex, and undeniably tart ale with prominent notes of tart citrus and peach rings, and subtler notes of toffee, caramel, and winter spices. Malt meets sour, this unique ale is a delightful winter sipper.

8% ABV

Tasting Notes: Lemon Zest, Spice Cake, Golden Raisin

Malt: Belgian Pilsner

Hops: Golding

Yeast: Belgian Abbey

2021 LS I

Sour Dark Strong Ale Aged in French Oak

Our first Luminary Society release of 2021 is a Sour Belgian-Style Strong Ale barrel-aged in French Oak 12 months. This beer began as Blitzzen, a full-bodied Belgian-Style Quadrupel brewed with fresh-ground nutmeg and cinnamon stick. This base ale was then transferred to a collection of barrels inoculated with Brettanomyces and a blend of bacteria, which add layered tartness, oaky tannins, and characteristic funk. The result is complex dark sour with velvety mouthfeel, plummy wine-like undertones, and a dry, slightly bitter finish.

10.4% ABV

Tasting Notes: Dried Cherry, Grape Skin, Oak

2021 LS II

Flanders-Style Red Ale Aged on Sour Cherry

Our second 2021 Luminary Society release is a Flanders-Style Red Ale, our take on the traditional Belgian Style is known for its red wine-like character, tartness, and rich malt profile. First brewed in fall of 2019, LS 3.2 started with Light Munich, Vienna, and Caramel malts for rounded biscuit character and balanced malty complexity. The ale was then Foeder-aged for four months, followed by 9 months in bourbon barrels formerly home to our barrel-aged Imperial Stout, Night Cap. In November 2020, we amplified the already prominent dark fruit notes in this beer by adding 120 lbs of whole Balaton Cherries; a tart, flavorful variety with beautiful burgundy color. After three months aging on that fruit, the project was complete! Overall we find this beer to be an approachable sour; light and bright with balancing acidity, moderate tannins, and a dry finish. An excellent pairing beer, try it alongside a creamy cow's cheese, tangy chèvre, rich roasted meat, or chocolate mousse.

7.2% ABV

Tasting Notes: Cherry Pie, Shortbread, Lemon Zest

2021 LS III

Farmhouse Ale with Earl Grey, Orange Blossom, and Jasmine

Our third 2021 Luminary Society release is a Brett-fermented Ale brewed with Earl Grey tea, and conditioned on orange blossom water and jasmine flower extract. In February 2019, we brewed the base for this beer: a Saison with flaked barley, wheat, wildflower honey, and Earl Grey tea. This was transferred to a collection of Brettanomyces-inoculated barrels for secondary fermentation, where it took on notes of earth, funk, and rich florals. It was these floral notes that we furthered with the addition of orange blossom water, a fragrant essential oil distilled from bitter oranges, as well as jasmine flower extract. After two years of aging, the Brett-forward ale finished bone dry with an intensely fragrant nose, smooth earthiness, and balancing bitter finish.

8.3% ABV

Tasting Notes: Green Tea, Honeysuckle, Earthy

Malt: Canadian 2-Row, Flaked Barley, Wheat
Hops: Saaz
Yeast: Trappist (primary), Brettanomyces (secondary)

2021 LS IV

Blended Sour Ale with Strawberry, Cherry, & Vanilla

Our fourth 2021 Luminary Society release is a blended sour ale comprised of three unique barrel projects. The first is a decadent Belgian-Style Quadrupel aged in Port wine barrels, which lends a richly vinous palate and creamy mouthfeel. The second is a tangy Mixed Culture sour aged on Balaton Cherries in both charred bourbon barrels and vanilla oak barrels, with layered notes of tart cherry, cinnamon stick, and Brett funk. And the third is a mouth-puckering Mixed Fermentation Sour aged on whole strawberries and Madagascar bourbon vanilla. The nuanced blend of these three curated projects finds balance between acidity, richness, and funk - a complex, flavorful, and invigorating sour.

9.7% ABV

Tasting Notes: Strawberry Jam, Lemon Zest, Bing Cherry

2021 LS V

Wild Porter Aged in Barrels

Our fifth Luminary release of the year is a spontaneously inoculated Porter, first brewed in September of 2020. The base of the beer is batch sixteen of Werewolves of Cambridge, our roast-forward, chocolatey Porter brewed with English pale malt and a wide range of crystal malts. In October 2020, this Ale was racked into a collection of third-use Buffalo Trace Bourbon barrels and allowed to spontaneously inoculate with wild yeasts and bacteria living naturally in the air, walls, and wood at our barrel warehouse. The result is a tantalizing combination of tart, earthy, funky, and roasty - a tannin-forward, dry, strong, and undeniably wild ale.

8.9% ABV

Tasting Notes: Tart Cranberry, Bittersweet Chocolate, Dry Cedar

Malt: Maris Otter

Hops: Nugget

Yeast: English Ale

2021 LS VI

Barrel Aged Imperial Stout with Vanilla

Our final Luminary Society release of 2021 is a Bourbon Barrel-Aged Imperial Stout with Vanilla. The base of this decadent dark ale is an Imperial Stout with Bourbon Madagascar vanilla beans and over 200 lbs of Vermont maple syrup, first brewed in early December 2020. We racked the Stout into a collection of Buffalo Trace Bourbon barrels in late January, 2021. Over 11 months of aging, the base beer took on rich notes of charred oak, sweet bourbon, and smooth vanilla. We further enhanced the vanilla character with a final addition of vanilla extract, which rounded out this silky, luscious sipper. The end result is a strong, roasty, deeply dark beer with notes of espresso, bittersweet chocolate, cherry, and charred oak - perfect for chilly nights and holiday celebrations!

13.8% ABV

Tasting Notes: Brownie Batter, Bourbon, Marzipan

Malt: Scottish Golden Promise

Hops: Nugget, Perle
Yeast: English Ale

2022 LS I

Wild Belgian-Style Quadrupel Aged in Charred Oak

Our first Luminary Society release of 2022 is a luscious and tart Belgian-Style Quadrupel aged in charred Bourbon barrels. First brewed in fall of 2020, the base of this beer is a rich and malt-forward Dark Strong Ale brewed with an abundance of caramel malts and fermented with our Belgian Abbey yeast. Following primary fermentation in stainless steel, the Quad moved to charred Four Roses Bourbon barrels for secondary fermentation with a mixed culture blend. After 13 months of aging, the sumptuous ale took on tangy notes of sour cherry and plum, balanced by oaky and earthy tannins. In late 2021 we blended the barrel-aged Ale with a single barrel of a soured Dunkel, intended to lighten the body and strength of this increasingly robust project. The result feels just right for the season - a flavorful, velvety sipper which balances the decadence of rich, Belgian malts with lively acidity and a hint of spice.

10.9% ABV

Tasting Notes: Cherry Cola, Spice Cake, Pinot Noir
Malt: Belgian Pilsner
Hops: Nugget
Yeast: Belgian Abbey (primary), Mixed Culture (secondary)

2022 LS II

Mixed Culture Belgian-Style Golden Ale

Our second Luminary Society release of 2022 is a mixed-culture blend of two light Belgian-Style ales, aged separately for nearly two years before coming together as a harmonious balance of tartness and funk. Half of the blend is a malt-sweet Belgian Blonde Ale, turned distinctly funky after 22 months aging in French oak. The other half is a soured batch of our traditional Witbier, first brewed with raw wheat, toasted coriander, orange peel, and lavender, and then secondarily fermented with blend of wild yeasts and bacteria. This blend comes together as an easy-drinking sour reminiscent of a dry Riesling, with subdued funk, an approachable acidity, a biscuity malt presence, and light tannins. Drink fresh or cellar.

6% ABV

Tasting Notes: White Wine, Honeysuckle, Water Cracker
Malt: Belgian Pilsner
Hops: Perle
Yeast: Belgian Abbey (primary), Mixed Culture (secondary)

2022 LS III

Barrel-Aged Spring Cuvée

Our third Luminary Society release of 2022 showcases two exemplary barrels from our larger collection. We specifically selected these barrels to showcase the sophistication of flavors that are produced through mixed-culture fermentation, without the addition of fruit or spices. The base of this release is a malt-forward Belgian-style Blonde Ale, which we then blended with a richer, tarter, ruby-hued Flanders Red Ale. The blend aged for 21 months in fourth-use French Sauvignon Blanc barrels, where it underwent secondary fermentation with a mixed-culture blend of wild yeasts and bacteria. It emerged as a medium-bodied sour with fruity notes of ripe nectarine, white grape, and dried strawberries, plus supporting notes of vanilla, clove, cinnamon, and oak. Drink fresh or cellar.

7.6% ABV

Tasting Notes: Tart Nectarine, Rhubarb, Dried Strawberry

2022 LS IV

Mixed Culture Sour Ale Aged on Raspberries

Our fourth Luminary Society release of 2022 is a vibrant, pink-hued sour aged on an abundance of raspberries. Inspired by the traditional Belgian Lambic style, the base beer is brewed with a high proportion of unmalted wheat to provide light biscuit flavor and foundation for secondary fermentation. The beer is fermented with a mixed-culture blend of wild yeasts and bacteria curated to produce tangy, bright tartness with subtle, complementary funk. First brewed in May, 2019, this release aged in second-use Sauvignon Blanc barrels for over two and a half years before finishing on raspberries in summer 2022. With dominant berry flavors and notes of creamy vanilla, this punchy sour is like raspberry jam in glass. Drink fresh or cellar.

7% ABV

Tasting Notes: Berry Jam, Cherry Candy, Sweet Tarts

2022 LS V

Bourbon Barrel-Aged Porter with Orange and Vanilla

Our fifth Luminary Society release of 2022 began as our house Porter, Werewolves of Cambridge, before aging in Buffalo Trace Bourbon barrels for four months. While in barrels, the roasty Porter took on aromas of oak and cinnamon, as well as distinctive boozy warmth. We complemented these flavors with the addition of orange and vanilla, which accentuate notes of cranberry, dark chocolate, and citrus zest. Each sip finishes cream and smooth, rounded out by a warming combination of toffee, espresso, and bourbon. Drink fresh or cellar.

11.4% ABV

Tasting Notes: Dark Chocolate, Coffee, Zest

2022 LS VI

Bourbon Barrel-Aged Barleywine

Our sixth Luminary Society release of 2022 is an aged English-Style Barleywine, first brewed in late 2021. This malt-forward, luscious style is the richest of modern Ales, ours is brewed with an abundance of Maris Otter English malts for a big base and multi-layered notes of toffee, biscuit, and caramel. The beer aged in first-use Buffalo Trace Bourbon barrels, which lent prominent notes of vanilla bean and balancing earthy tannins. A showcase of malt richness, this beer is surprisingly smooth for its elevated alcohol content, with notes of maple, maraschino cherry, bourbon, and black tea. Barleywines are exceptionally suited for cellaring, this release is expected to evolve favorably under proper conditions.

14.4% ABV

Tasting Notes: Molasses, Vanilla Bean, Amaro

2023 LS I

Soured Stout Aged on Raspberry, Blackberry, and Black Currant

Our first Luminary Society release of 2023 is an extraordinarily special project over four years in the making. This beer began as a 2018 batch of Finnegan's Wake, Lamplighter's smooth and roasty Irish Dry Stout. It first aged for two years in oak barrels with a house blend of bacteria and wild yeast, then further Foeder-aged on a combination of black raspberry and

marionberry. To deepen its complexity, acidity, and jammy flavors, the project sat for an additional year in charred American oak barrels on 110 lbs of locally-soured black currant. A captivating amalgamation of dark beer character and distinct mixed-culture tang, this beer presents bold notes of raspberry preserves, sour grape, and creamy vanilla. Drink fresh or cellar.

8% ABV

Tasting Notes: Berry Jam, Vanilla Bean, Sweet Tarts

2023 LS II

Bourbon Barrel-Aged Breakfast Stout with Cinnamon & Vanilla

Our second Luminary Society bottle of 2023 is a decadent, espresso-hued Stout aged for 12 months in Bully Boy Bourbon Barrels. Inspired by some of our favorite morning flavors, this "Breakfast" Stout was initially brewed with lactose, an oat-heavy grist bill, and two coffees: a Colombian light roast with hints of honey and spice, and a chocolatey Mexican dark roast. As it aged in Bourbon Barrels, the project took on warming whiskey notes, mild oakiness, increased alcohol content, and an even creamier mouthfeel. Final aging on cinnamon and maple added a further dimension of flavor to the luscious, subtly sweet beer. Dreamy, comforting, and cozy, this sipper is just as great for weekend brunch as it is a post-dinner treat. Drink fresh or cellar.

12.6% ABV

Tasting Notes: Cafe Au Lait, Dark Chocolate, Cinnamon

2023 LS III

Barrel-Aged Sour Ale with Peach & Vanilla

Our third Luminary Society release of 2023 is a mouth-puckering sour brewed with peaches and vanilla extract. The base of this barrel-aged beer is an effervescent Saison first brewed on our pilot system in the spring of 2021. After initial fermentation with a Belgian Ale yeast, the project moved to Cabernet Sauvignon barrels previously home to several batches of our beloved "Rhapsody" sour series. It sat in those barrels for a year and an half, taking on bright acidity as well as subtle funk. In early 2023, it was moved to age with 132 pounds of Macedonian peaches and vanilla extract. The result? A tart, golden-hued Ale with notes of peach rings, green grape, and cake batter - an invigorating, light, and fruity sour. Drink fresh or cellar.

7.1% ABV

Tasting Notes: Stone Fruit, Meyer Lemon, Warheads

2023 LS IV

Lambic-Style Sour Wheat Ale

Our fourth Luminary Society release of 2023 is a balanced Wild Ale brewed in the Belgian Lambic tradition. The base of this beer utilizes a high proportion of unmalted wheat and a 6-hour turbid mash to create a complex wort ideal for fermentation with a mixed-culture blend of wild yeasts and bacteria. Brewed in early 2021, the beer was first aged in an oak Foeder for 15 months before further aging in French Sauvignon Blanc barrels for an additional year. Grassy, floral, and delicately fruity, this Ale finds balance between acidity and funk and presents pleasing notes of nectarine, gooseberry, and white wine. Drink fresh or cellar.

7.4% ABV

Tasting Notes: Bosc Pear, Tree Bark, Sauvignon Blanc Grapes

2023 LS V

Barrel-Aged Golden Bitter with Viburnum

Our fifth release of 2023 is a Golden Ale with locally foraged viburnum berries. First brewed in early 2022, the project started as an English Golden Bitter - contrary to what the name implies, this style of British beer is not, in fact, that bitter but rather mild and malt-forward with notes of biscuit, toast, and pear. The base beer then aged in French Sauvignon Blanc barrels, where it underwent secondary fermentation with two strains of wild Brettanomyces and a blend of bacteria to add a hearty dose of funk and approachable acidity. The final ingredient was 75 lbs of viburnum berries, a small red fruit that grows on flowering bushes and lends notes of cranberry, golden raisin, and pomegranate. Floral and fruity, this honey-hued Ale presents flavors of oak, tart apple cider, and currant, plus a more assertive Brett-derived funk. Drink fresh or cellar.

8% ABV

Tasting Notes: Pomegranate, Apple Cider, Anisette

2023 LS VI

Rum Barrel-Aged Irish-Style Stout

Our sixth and final release of 2023 is a beer that started as Dubliners, our Irish Export Stout brewed in celebration of St. Patrick's Day. With its robust and dark profile, the original beer showcased bold roasted grain bitterness and notes of black coffee, burnt toast, and unsweetened chocolate. In February, we diverted some of this rich Stout for aging in two rum barrels gifted to us by our friends at Bully Boy Distillers (Boston, MA). While barrel-aging, the base beer took on balancing notes of molasses, sweet vanilla, and a distinctive rum-like fruity aroma and flavor. A unique departure from the traditional Barrel-Aged Stout, enjoy this boozy holiday sipper that packs a fragrant, flavorful punch.

11% ABV

Tasting Notes: Bittersweet Chocolate, Molasses, Burnt Sugar