

## MOYLAN'S BREWING CO.

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### Sales:

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### Brewmasters:

Brendan J. Moylan  
Derek Smith  
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## INGREDIENTS

### Barley Malt:

2-Row, Maris Otter, Munich,  
Caramel Pilsen, Caramel Vienna,  
Pale Crystal, Dark Crystal,  
Special B, Pale Chocolate,  
Carafa III, Roasted Barley,  
Pearled Black & Flaked Barley

### Hops:

Columbus  
Perle  
East Kent Goldings

### Additions:

RITUAL Roasters Seasonal  
Espresso Blend  
TCHO Cacao Nibs

### Yeast:

White Lab #001- Chico Ale Yeast

## PACKAGING



15.5 gal.  
Sankey Kegs



5 gal.  
Sankey Kegs



1/2 Gal.  
Growler

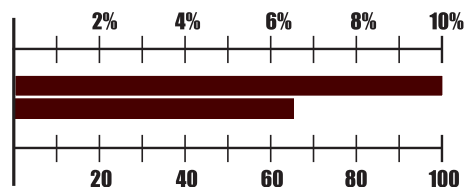


## DESCRIPTION

We have partnered with our friends at RITUAL Coffee Roasters in San Francisco to bring you this end-of-the-evening elixir. The roasters at Ritual work with small, fair-trade organic coffee farmers from around the world to collect fresh in-season coffee beans. The base beer style is an Imperial Stout with notes of dark fruits, bitter-sweet chocolate and espresso. We expand on this with over-the-top addition of coffee beans. The first sip is reminiscent of finely brewed espresso, then finishes with a dark chocolate candy bar hint.

## BEER FACTS

10.0% alcohol by volume



65 total IBUs (hoppiness)

1.092 original gravity

