

Stouts

Obsidian Stout

Deschutes
Bend, OR

Deep, robust and richly rewarding, this is beer to linger over. Obsidian has distinct notes of espresso, chocolate, roasted malt and black barley, with just enough hop bite to cut the sweetness.

6.4% ABV, 55 IBUs

Year-round. 12oz bottles, draft.

Malt: Pale, Crystal, Carapils, Munich, Black Barley, Roasted Barley, Wheat
Hops: Nugget, Millennium, Willamette, Northern Brewer

Stout

Sierra Nevada
Chico, CA

Creamy, malty, and full-bodied, the Sierra Nevada Stout is satisfyingly rich. Caramel and Black malts give the Stout its deep, dark color and pronounced roasted flavor.

5.8% ABV, 50 IBUs

Year-Round. Bottles, draft.

Malt: Two-row pale, Munich, Caramel, Black
Hops: Cascade, Willamette, Magnum (bittering)

Double Stout

Green Flash
San Diego, CA

Golden naked oats mashed with dark crystal and robust roasted malts create a luscious black brew with satin smooth finish. An old-world style, done the Green Flash way. Big, bold, flavorful and complex.

8.8% ABV, 45 IBUs

Bottles, draft.

Pike XXXXX Extra Stout

Pike Pub & Brewery
Seattle, WA

Full bodied velvety malt texture; hints of chocolate licorice & espresso. Early ale style known for its restorative, nutritional, & health-giving benefits.

7% ABV, 65 IBUs

Year-Round. 22oz bottles, draft.

Malt: Pale, Crystal, Roasted
Hops: Chinook, Willamette, Goldings

Guinness Foreign Extra Stout

Guinness
Dublin, Ireland

Foreign Extra Stout is brewed with generous hops and roasted barley for a bittersweet balance & full-flavored, natural bite. Developed over 200 years ago for global export from Ireland, the addition of extra hops ensured this Stout would arrive to its destination in perfect condition. Today, Guinness Foreign Extra Stout is enjoyed by millions of people around the world.

7.5% ABV

American Stout *(beeradvocate.com)*

Inspired from English & Irish Stouts, the American Stout is the ingenious creation from that. Thankfully with lots of innovation and originality American brewers have taken this style to a new level. Whether it is highly hopping the brew or adding coffee or chocolate to complement the roasted flavors associated with this style. Some are even barrel aged in Bourbon or whiskey barrels. The hop bitterness range is quite wide but most are balanced. Many are just easy drinking session stouts as well. Average alcohol by volume (abv) range: 4.0-7.0%

Aroma: Moderate to strong aroma of roasted malts, often having a roasted coffee or dark chocolate quality. Burnt or charcoal aromas are low to none. Medium to very low hop aroma, often with a citrusy or resinous American hop character. Esters are optional, but can be present up to medium intensity. Light alcohol-derived aromatics are also optional. No diacetyl.

Appearance: Generally a jet black color, although some may appear very dark brown. Large, persistent head of light tan to light brown in color. Usually opaque.

Flavor: Moderate to very high roasted malt flavors, often tasting of coffee, roasted coffee beans, dark or bittersweet chocolate. May have a slightly burnt coffee ground flavor, but this character should not be prominent if present. Low to medium malt sweetness, often with rich chocolate or caramel flavors. Medium to high bitterness. Hop flavor can be low to high, and generally reflects citrusy or resinous American varieties. Light esters may be present but are not required. Medium to dry finish, occasionally with a light burnt quality. Alcohol flavors can be present up to medium levels, but smooth. No diacetyl.

Mouthfeel: Medium to full body. Can be somewhat creamy, particularly if a small amount of oats have been used to enhance mouthfeel. Can have a bit of roast-derived astringency, but this character should not be excessive. Medium-high to high carbonation. Light to moderately strong alcohol warmth, but smooth and not excessively hot.

Overall Impression: A hoppy, bitter, strongly roasted Foreign-style Stout (of the export variety).

Comments: Breweries express individuality through varying the roasted malt profile, malt sweetness and flavor, and the amount of finishing hops used. Generally has bolder roasted malt flavors and hopping than other traditional stouts (except Imperial Stouts).

Ingredients: Common American base malts and yeast. Varied use of dark and roasted malts, as well as caramel-type malts. Adjuncts such as oatmeal may be present in low quantities. American hop varieties. (BJCP Style Guidelines)

Foreign / Export Stout *(beeradvocate.com)*

A special style of stout that is brewed bigger than normal for a long journey, the more traditional Foreign / Export Stouts will be found in the tropical regions of the world. Higher in alcohol with a very pronounced roasted character. Average alcohol by volume (abv) range: 6.0-9.0%

Aroma: Roasted grain aromas moderate to high, and can have coffee, chocolate and/or lightly burnt notes. Fruitiness medium to high. Some versions may have a sweet aroma, or molasses, licorice, dried fruit, and/or vinous aromatics. Stronger versions can have the aroma of alcohol (never sharp, hot, or solventy). Hop aroma low to none. Diacetyl low to none.

Appearance: Very deep brown to black in color. Clarity usually obscured by deep color (if not opaque, should be clear). Large tan to brown head with good retention.

Flavor: Tropical versions can be quite sweet without much roast or bitterness, while export versions can be moderately dry (reflecting impression of a scaled-up version of either sweet stout or dry stout). Roasted grain and malt character can be moderate to high, although sharpness of dry stout will not be present in any example. Tropical versions can have high fruity esters, smooth dark grain flavors, and restrained bitterness; they often have a sweet, rum-like quality. Export versions tend to have lower esters, more assertive roast flavors, and higher bitterness. The roasted flavors of either version may taste of coffee, chocolate, or lightly burnt grain. Little to no hop flavor. Low to no diacetyl.

Mouthfeel: Medium-full to full body, often with a smooth, creamy character. May give a warming (but never hot) impression from alcohol presence. Moderate to moderately-high carbonation.

Overall Impression: A very dark, moderately strong, roasty ale. Tropical varieties can be quite sweet, while export versions can be drier and fairly robust.

Comments: A rather broad class of stouts, these can be either fruity and sweet, dry and bitter, or even tinged with Brettanomyces (e.g., Guinness Foreign Extra Stout). Think of the style as either a scaled-up dry and/or sweet stout, or a scaled-down Imperial stout without the late hops.

History: Originally high-gravity stouts brewed for tropical markets (and hence, sometimes known as "Tropical Stouts"). Some bottled export (i.e., stronger) versions of dry or sweet stout also fit this profile. Guinness Foreign Extra Stout has been made since the early 1800s.

Ingredients: Similar to dry or sweet stout, but with more gravity. Pale and dark roasted malts and grains. Hops mostly for bitterness. May use adjuncts and sugar to boost gravity. Ale yeast (although some tropical stouts are brewed with lager yeast). (BJCP Style Guidelines)