

NITRO DRY STOUT

YEAR ROUND

IRISH-STYLE DRY STOUT

SIMPLE INGREDIENTS COMBINE WITH NITROGEN TO PROVIDE A VISUALLY STRIKING POUR, WITH BOLD ROAST FLAVOR, SILKY MOUTHFEEL, AND A DRY FINISH.

Once poured, tiny bubbles of nitrogen cascade down the sides of your glass, reminiscent of a soft, light rain. Aromas of baker's chocolate and coffee rise from beneath a pillowy cloud of off-white foam. Our nitrogenized dry stout adheres to its classic roots, crafted from 2-row barley, flaked barley, roasted barley, and crystal malt. A perfectly balanced bitterness is achieved with a single addition of English hops. These simple ingredients combine with nitrogen to provide a visually striking pour, with bold roast flavor, silky mouthfeel, and a dry finish. Delicious and complex flavors combined with a modest alcohol level make it the most popular stout style in the world. Enjoy a pint of ours, and you will understand why.



ABV	IBU	OG (PLATO)
4.4%	35	11.0°

FLAVOR PROFILE:

Roasty, dry, and sessionable, with a creamy nitro mouthfeel

MALT BILL:

2-Row, Flaked Barley, Roasted Barley, Crystal

BITTERING HOPS:

Admiral

YEAST:

House Ale

AVAILABLE PACKAGE: DRAUGHT ONLY



**REAL ALE
BREWING CO**

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