T f O ® STBCBEER **2XStout Double Milk Stout** Brewed with 2 Varieties of Hops and 3 Types of Malts

SOUTHERN BREWING COMPANY TER

#2XStout



Milk stout, also called 'cream' or 'sweet' stout, is **a stout containing lactose**, a sugar derived from milk. Because **lactose is unfermentable** by beer yeast, it **adds sweetness and body** to the finished beer. Milk stouts have

een claimed to be nutritious, and were marketed as such in the early 1900s with claims that would make the FDA wince. One ad read, "Ideal for nursing mothers, for the healthy, for the invalid, and for the worker." Surely! Of course, we couldn't stop at a traditional milk stout. Ours is a double, an addition to our 2X line, and at 7.5% abv is every bit as delicious as it sounds. To your health!

STYLE: Double Milk Stout

BREWED SINCE: 2011

ABV: 7.5%

FERMENTATION: Ale yeast, two varieties of hops, three varieties of malts and lactose sugars

COLOR: Dark

EFFERVESCENCE: Light carbonation

NOSE: Roasted malts, coffee, faintly creamy

FLAVOR: Roasted malt and light sweetness, creamy with chocolatey notes and dry malt aftertaste.

BITTERNESS: Medium

BODY: Medium-heavy

SERVING TEMPERATURE: 40-45°F

BEST SERVED IN : Pub glass or snifter

AVAILABILITY: Year-round

CELLARING: 40-45° F

PARTICULARLY TASTY WHEN PAIRED WITH

□ buttery & aged cheeses

- rich, spicy foods
- beef brisket
- chocolate cake