



Choc Hops Stout

This complex, dark beer develops a dense creamy mocha head on pouring and displays a beautiful deep ruby hue in the glass.

There are hints of chocolate and vanilla on the nose that are derived from both raw and roasted cocoa nibs added along with dark chocolate malts at the brewing stage.

These subtle chocolate notes develop alongside a silky smoothness in the mouth and a complex array of other flavours that might variously include spiced fruit cake, stewed prunes, cherries and perhaps even a trace of licorice.

The fairly high degree of natural palate-cleansing acidity balances the initial sweetness, giving this beer a delicious drinkability that stouts of this complexity often lack.

- Alcohol:** 5.2%
- Bitterness:** 25 - 28
- Colour:** 120 - 150 EBC
- Body:** Full, rich and velvety
- Malt:** Pale, Roasted, Light & Dark Chocolate Malt, Golden Naked Oats
- Hops:** UK East Kent Goldings and Challenger

Notes on the Cocoa Used:

The cocoa incorporated into the beer is organically grown in the South Pacific Region and used in the form of both raw and roasted “*nibs*” (i.e. produced from the initial processing of fermented and dried beans of the cocoa plant).

Both the raw nibs, that originate from Vanuatu and the roasted version which is Fijian, are supplied to us by “*African Pacific*”, a Sydney-based company dedicated to ethical trading.

As such, they have been sourced within the terms of a “Fair Trade” charter that ensures all the cocoa used in our beer has been produced under morally-sound trading conditions offering socio-economic and ecological benefits for the people of the Region.