



# ORONOKO COCOA

## *Chocolate Dessert Stout*



**JAN - JUNE**  
Packaged & Draft

### HOPS

Willamette (MI Product)

### MALT

Superior Pale, Crystal Malt I, Dark Crystal Malt II, Chocolate Malt, Black Malt

### YEAST

Wyeast 1056 Ale

### STATISTICS

Gravity: 15.34

IBU: 10

ABV: 5.42%

SRM: 28

### COMPARE TO

Guinness, Young's Double Chocolate Stout

### APPEARANCE

Dark opaque body with garnet highlights and a light tan head. Draught is served with nitrogen for a pleasant cascade and thick, creamy mouthfeel.

### FLAVOR

Creamy mouthfeel from the infused nitrogen. Reminiscent of lightly roasted coffee, with a definite gourmet chocolate flavor on the finish.

### BREWER'S NOTES

We used Gibraltar bittersweet chocolate and Orinoco liquor chunks blended with hot wort and added directly to the boil. The lactose sugar also imparts the signature creaminess and texture of a sweet stout. The draft version of this beer on nitro truly enhances the mouthfeel of the beer.