

DEADLINE



BELGIAN-STYLE BOURBON BARREL AGED STOUT

13.3% alc/vol - 50 IBU

Deadline is our limited release imperial Belgian-style stout aged on bourbon barrels. A blend of Belgian artisan malts and dark candi sugar create this rich and full-bodied stout. Conditioning in fresh Kentucky bourbon whiskey barrels contributes to the robust and complex finish.

DEADLINE: SMOKED VANILLA



BELGIAN-STYLE BOURBON BARREL AGED STOUT

13.8% alc/vol - 50 IBU

Deadline is our limited release imperial Belgian-style stout aged on bourbon barrels. A blend of Belgian artisan malts and dark candi sugar create this rich and full-bodied stout. Conditioning in fresh Kentucky bourbon whiskey barrels contributes to the robust and complex finish. Additionally aged in peated scotch barrels.

DEADLINE: DOUBLE BARREL



BELGIAN-STYLE BOURBON BARREL AGED STOUT

13.8% alc/vol - 50 IBU

Deadline is our limited release imperial Belgian-style stout aged on bourbon barrels. A blend of Belgian artisan malts and dark candi sugar create this rich and full-bodied stout. Conditioning in fresh Kentucky bourbon whiskey barrels contributes to the robust and complex finish. Additionally aged in rye barrels.

DEADLINE: BLACKBERRY BRANDY



BELGIAN-STYLE BOURBON BARREL AGED STOUT

13.3% alc/vol - 50 IBU

Deadline is our limited release imperial Belgian-style stout aged on bourbon barrels. A blend of Belgian artisan malts and dark candi sugar create this rich and full-bodied stout. Conditioning in fresh Kentucky bourbon whiskey barrels contributes to the robust and complex finish. Additionally aged in blackberry brandy barrels.

DEADLINE: HOOSIER HONEY



BELGIAN-STYLE BOURBON BARREL AGED STOUT

13.3% alc/vol - 50 IBU

Deadline is our limited release imperial Belgian-style stout aged on bourbon barrels. A blend of Belgian artisan malts and dark candi sugar create this rich and full-bodied stout. Conditioning in fresh Kentucky bourbon whiskey barrels contributes to the robust and complex finish. Additionally aged in local honey barrels.