

BLACK HOG BREWING

COFFEE MILK STOUT

Connecticut, United States

BREWERY INFO: Black Hog Brewing started with the story of food, family, and a love for craft beer. Brothers Jason and Tom Sobocinski come from a Polish/Italian family where food and drink is always the focus of every gathering. From Jason's wedding to his son's birthdays, roasting a pig has become the favorite way to celebrate any special occasion. Tyler Jones, an old family friend and former brewer of The Portsmouth Brewery in New Hampshire, contacted Jason and Tom with a plan to move to New Haven so his wife and son could be closer to their family. With a plan in the works to form a brewery that would celebrate family and food, they needed to encompass all that they were passionate about. When they celebrate, they roast a hog and the Berkshire hog is the breed of choice, thus Black Hog brewing was born!

STYLE: Stout Beer

AVAILABLE SIZES (L): 0.355, 20, 60

ABV: 5.5%

HOPS: Bravo, East Kent Golding

GRAINS: British Pale, Crystal 150, Chocolate Malt, Black Malt

IBU: 20

TASTING NOTES: A rich, creamy stout with hearty roasted coffee flavor and a quick finish. When three fourths of a glass of our coffee milk stout sits, cascading, waiting for the last two inches of black velvet sexy loveliness to top it off, creating the bright white fluffy head....all you can do is take a deep breath and concentrate on patience, knowing that from the first clean robust sip to the last drop, coffee milk stout always hits the mark.

3.8 - UNTAPPD

88 PTS - BEER ADVOCATE

