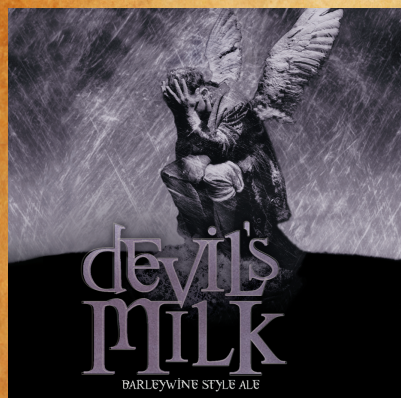


D U C L A W B R E W I N G C O M P A N Y



Name: Devil's Milk (2010)	Style: American Barley Wine
Alcohol Content: 10.6% abv	Color: Copper
Bitterness: 66 ibu's	Gravity: 25 plato
Hop Variety: Chinook and Columbus	
Grains: Pale Malt, Wheat Malt, Aromatic Malt, Crystal Malt, Special Malt	

What's a Barley Wine?

American Barley Wines are robust and fuller-bodied, with a hoppier flavor profile than their English counterparts, which tend to be more balanced or even slightly skewed toward malt flavors. The greater emphasis on hop character (and usually American hop varieties) and bitterness (50 to 120 ibu's) combine with the style's ample alcohol strength (8-12% abv) for a long, decadent finish. Usually the strongest ale offered by a brewery, many commercial examples are now vintage-dated and aged significantly prior to release.

Brew History

Each year since it was first brewed in 1998, Devil's Milk, the Brewer's Association of Maryland Governor's Cup gold medal winner in 2006, 2007 and 2008, has used a different blend of hops to flavor and bitter the beer, making each batch of Devil's Milk a unique experience. The 2010 vintage of Devil's Milk epitomizes the American Barley Wine-Style Ale. A medium bodied, copper ale with a thin, persistent, off-white head and a complex flavor profile with an assertive hop bill. A backbone of Columbus hops for bittering (66 ibu's) creates a solid base for the mesmerizing citrus flavors and aromas of the palate dominating Chinook hop finish and warming alcohol presence (10.6% alcohol by volume). Devil's Milk is best served in a snifter, both to accommodate its alcohol content and allow the complex flavors inherent in the beer to emerge as it warms in the glass.

Hop Level

Malty Hoppy

Body

Thin Heavy

Color

Light Dark

Tasting Notes

Aroma: Strong hops and intense fruit with some malt aroma.

Appearance: Clear copper in color with a thin, but persistent off-white head and great lacing.

Flavor: A complex mix of hop bitterness, fruit flavors and sweet malt. The hop character lessens and dark fruit flavors emerge in aged versions.

Mouthfeel: Medium bodied with mild carbonation.

Overall Impression: A strong yet easy drinking Barley Wine that changes complexity as it ages.



DuClaw History

DuClaw Brewing Company opened its first restaurant and brewery in 1996 in Bel Air, Maryland. Countless brewing awards later, brewing operations moved to an expanded facility in Abingdon, Maryland to keep up with the growing demand for barrels of DuClaw Brewing Company's ever growing line-up of specialty brews.

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