


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

	Name: H.E.R.O.	Style: Chocolate Peanut Butter Porter
	Alcohol Content: 6.5% abv	Color: Black
	Bitterness: 53 ibu's	Gravity: 16 plato
	Hop Variety: Fuggle & Goldings	
	Grains: Pale Malt, Chocolate Malt, Crystal Malt, Black Malt, Brown Malt and Roasted Barley	

What is a Robust American Porter?

Robust American Porters are medium to very dark brown in color, often with ruby or garnet highlights and a full, lasting, tan-colored head. They are very roasty in both aroma and flavor, often with a lightly burnt, black malt character supported by notes of chocolate, coffee, and other roasted grains. Hop aroma, bitterness and flavor varies from low to high but should be sufficient to balance and accentuate the strong malt flavors that last throughout to a dry, roasty finish. Overall, a substantial, malty dark ale with a complex and flavorful roasted malt character and moderate 4.8 – 6% abv.

Brew History

First brewed in 2011, the winner of our first ever H.E.R.O. homebrew competition, H.E.R.O. Chocolate Peanut Butter Porter is a complex, robust porter. It is jet black in color with a tan, rocky head, full body and creamy, luxurious mouthfeel. Its lightly sweet, malty flavor is accented by strong notes of chocolate, coffee and peanut butter, and balanced by a subtle hop character and moderate 6.5% abv. H.E.R.O. finishes smooth, dry and roasty with notes of chocolate, espresso and peanut butter. But the best thing about H.E.R.O. Chocolate Peanut Butter Porter is that ALL proceeds from brewery sales of this beer are being donated directly to the Cool Kids Campaign to aid the creation of their Learning Center for children battling cancer, so drink up, help out—be a H.E.R.O.

Hop Level

Malty Hoppy

Body

Thin Heavy

Color

Light Dark

Tasting Notes

Aroma: Dominated by coffee, roasted malts and a light smoky character.

Appearance: Black with a persistent tan head.

Flavor: Espresso, roasted malts, chocolate and peanut butter.

Mouthfeel: Creamy, medium-full body with medium carbonation.

Overall Impression: A dark malty porter with hints of peanut butter and chocolate; medium-full body and smooth mouthfeel.



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.

Brewery Contact Information

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