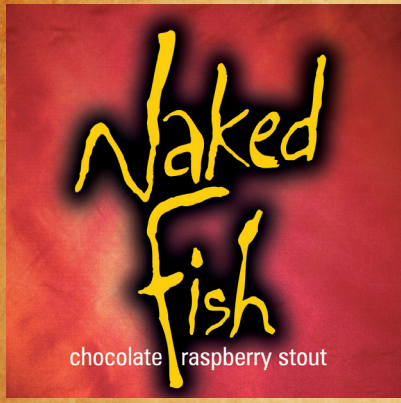


D U C L A W B R E W I N G C O M P A N Y

	Name: Naked Fish	Style: Chocolate Raspberry Stout
	Alcohol Content: 4.6% abv	Color: Black
	Bitterness: 30 ibu's	Gravity: 12 plato
	Hop Variety: Goldings	
	Grains/Other Ingredients: Pale Malt, Roasted Barley, Caramunich Malt, Chocolate Malt, Chocolate Raspberry Coffee	

What's a Stout?

Originally known as "Stout Porter", the Stout style was born from British attempts to create a Porter with a fuller, more "stout" body and higher strength. The style evolved, however, and most modern Stouts are typically medium-bodied with a moderate (4 - 5% abv.) alcohol content. They are deep brown to jet black in color with garnet highlights and a thick, creamy, long-lasting, tan to brown colored head. Stouts are rich in warm flavors and aromas of coffee and roasted malts with subtle notes of chocolate and cocoa that often last through to a dry, coffee-like finish.

Brew History

First brewed in 2002 and available in February, Naked Fish, like most traditional Stouts, is medium-bodied and nearly black in color with a light tan head. But where Naked Fish swims away from the rest of the school is in its flavor profile. Gourmet Chocolate Raspberry Coffee is added to the recipe to produce a taste experience that is truly unique. The beer hooks you with flavors and aromas of roast coffee, raspberry and dark chocolate, before releasing you to a dry, chocolatey finish. These enticing flavors combined with a moderate 4.6% makes Naked Fish quite the catch.

Hop Level

Malty Hoppy

Body

Thin Heavy

Color

Light Dark

Tasting Notes

Aroma: Roasted malts, coffee, raspberry and chocolate aromas dominate.

Appearance: Black with visible ruby highlights come when held up to light and a dense tan head.

Flavor: Much like the aroma, coffee, chocolate and ripe raspberries dominate.

Mouthfeel: Medium bodied with a silky texture and moderate carbonation.

Overall Impression: A complexly flavorful yet highly drinkable Stout.



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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