

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



Name: *Oak Aged Double Black Lightning*

Style: *Oak Aged Double American Black Ale*

Alcohol Content: *7.7% abv*      Color: *Black*

Bitterness: *85 ibu's*      Gravity: *19 plato*

Hop Variety: *Amarillo, Chinook*

Grains: *Pale, De-husked Roasted Barley, Melanoidin and Caraaroma Malts*

## What's an American Black Ale?

Originating in the Cascadia bio-region of the Northwestern United States, American Black Ales combine interesting characteristics of both dark beers and IPAs. While truly unrestrained by official stylistic guidelines, most examples of this new style are medium bodied and high in hop bitterness (50 - 70 IBU), flavor and aroma, with medium-high alcohol content. American Black Ales tend to display a moderate degree of caramel malt character and medium to strong dark roasted malt flavor and aroma, but these notes are always in balance with the citrusy-resinous Northwestern hops. The finish is semi-dry and hop leaning; never heavy like a porter or stout.

## Brew History

Double Black Lightning already takes the American Black Ale style to another level with twice the flavor of our original Black Lightning, backed by a strong 7.7% abv—but we couldn't stop there. Instead of kegging the entire first batch, a limited quantity was aged inside of whiskey barrels made from charred American oak and carefully monitored for 2 months before being bottled. The result: A category five hurricane of roasted malt, precariously balanced by a supercell of American hops, colliding with a tornado of sophisticated charred oak flavors. Pop the top, and experience the perfect storm.

## Hop Level

Malty        Hoppy

## Body

Thin       Heavy

## Color

Light       Dark

## Tasting Notes

**Aroma:** Fruity, floral, herbal hop character dominates with a faint touch of cocoa/chocolate and smoky notes of charred oak and vanilla.

**Appearance:** Black with a tan, thin, persistent head.

**Flavor:** Distinctive fruity, floral hop flavor with a dominate hop bitterness and light caramel and roasted malt flavor with notes of charred oak and vanilla, but no roasted malt astringency.

**Mouthfeel:** Medium bodied and medium carbonation with an assertive hop bite.

**Overall Impression:** An intensely hopped black ale accented with strong notes of roasted malt and charred oak.



## DuClaw History

DuClaw Brewing Company opened it's 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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