

Jackie O's Abandon the Halogens

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Brewed as the final two batches of 2019, this robust stout aged patiently in Bourbon barrels for 14 months. Brewed with a tremendous amount of marshmallowy Meadowfoam honey and a touch of smoked malt, Abandon the Halogens channels the flavors of s'mores without the hassle of starting a campfire.

Brewer's Tasting Notes:

Appearance: ruddy dark brown, with dark tan foam

Aroma: toasted marshmallow, German chocolate cake, graham cracker

Palate: dark caramel, milk chocolate, gentle smoke

Specifications	
Availability	Limited Release
Style	Stout
ABV	14.5
Malt	2 Row, Munich, Chocolate Malt, Caramel 120L, Roasted Barley, Black Malt, Flaked Oats, Oak Smoked Wheat
Special Ingredients	Meadowfoam Honey, Lactose
Packaging	bottle

