

Dark Forest Theory



STYLE: Barrel Aged Quad.
ABV: 10.5%

Dark raisins, pencil shavings, smooth dark chocolate, hint of pepper, port wine. Low carbonation, sirup-like texture. Some red wine characteristics as the pour reach room temperature.

Big boozy Belgians is life! Hand-picked malts (mix of continental and Norwegian varieties), pitch black Belgian sugars, and fermented out with our favorite Belgian monastery yeast.

Dark Forest Theory was then aged in Ex-Red wine/Ex-Aquavit oak barrels for the most premium tasting experience we have produced so far.

Our in-house go-to board games to go with Dark Forest Theory:

Cosmic Encounter, Scythe, and Battlestar Galactica.

Our preferred serving glass for Dark Forest Theory is your dads cognac glass!



The number one pick for food pairing with our dark, barrel aged quadruple is a snack-board full of cheese and grapes.