



The boilers has been stoked with plenty plenty of beechwood as the malt for this brew were dried.

The smoke from the wood provides the beer with a strong aroma and flavour of campfire and bacon, which blends beautifully with chocolate and coffee tones from the dark roasted malts. A unique dark brew that should be served at cellar temperate (12-15 ° C).

Available in 500 ml bottles or 20,5 litre kegs.

Brewed from Smoked barley malt, unmalted barley, British Brown Malt and Chocolate Malt, and Belgian and British Caramel malts and British hops for bittering and aroma.

28 IBU, OG: 1069, ABV: 6%



Smokestack Porter is brewed by "Beer Here" a Danish brewery project started by award winning brewer Christian Skovdal Andersen. The mission of Beer Here is to brew flavourful beer bending known conventions and styles.

See more at www.beerhere.dk
(The website is unfortunately only in Danish for now)