



# SCREAMING BANSHEE

## IRISH CREAM STOUT

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Located near the beautiful Chilliwack River Valley in BC, Old Yale Brewery has been creating exceptional, hand-crafted, all natural beer since 1999. Old Yale has stayed true to their roots of seeking seamlessly balanced beer by using only the finest ingredients, united with the Canada's best drinking water. You'll be hard pressed to find another brewery that embraces their spot on the map more than Old Yale, and their 'Tall Tale Series' creations is a great place to start.

I scream, you scream, we all scream for Irish Cream! It peaks a certain curiosity when it is added to a stout. It just seems like a no-brainer that these two components would eventually find each other. The heavenly smooth sweetness of the Irish Cream helps to define the taste of the devilish black coffee stout. It is a beer that is as bewitching and haunting as the mythological Screaming Banshee it is named after.



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## IRISH CREAM STOUT

### OLD YALE BREWING COMPANY

CHILLIWACK, BC

MALTS: 2-ROW PALE, OATS, ROAST, CHOCOLATE

HOPS: MAGNUM



#### HOW IT LOOKS

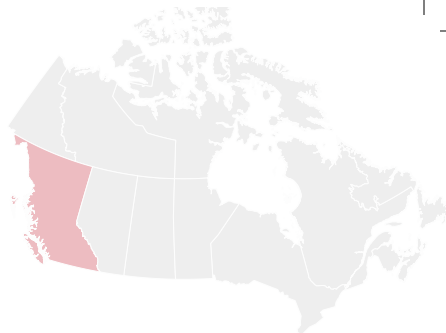
This beer pours a tar black, like the soul of a vengeful screaming banshee. The name is no coincidence, this beer is darker than coffee, a shadow, darker than Ozzy Osbourne's bed sheets.

#### HOW IT SMELLS

A beer that pours like the sun rising on Pluto smells more like familiar, comforting, every day aromas of Earth. Fresh ground coffee, steel cut oats and chocolate are abundant, as well as a faint aroma of toffee and caramel.

#### FOOD PAIRING

A stout that isn't sweet is best paired with hearty, traditional foods. Try this beer with braised beef or venison stew, chowder, or Shepard's pie. Even try drizzling it over desserts like vanilla ice cream and crème brûlée.



#### HOW IT TASTES

Right away, the dark malts go to work, invading your palate with flavours of roast coffee. If you are a coffee lover, this is a must own. The variances are subtle, but after multiple tastings other flavours begin to come through such as chestnut, rye, espresso and Irish cream. Serve chilled, to just 7-10C, not too cold.

#### LOVE THIS BEER?

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