



DURATION

WEST ACRE BREWING NORFOLK

**TRACING
TIME**
FOEDER AGED STOUT
8.6%

Like a big Flanders Red with darker malts. Notes of liquorice, apricot and toasted oak. Aged in a heavily charred oak foeder for 16 months. Opening on the nose with char and liquorice. First taste brings a silky mouthfeel followed by a tartness lifted with the char. Flavours of stone fruits to finishes dry and slightly tart with a mild alcohol warmth.

TASTING NOTES

Silky | Tart | Stone Fruit

CELLAR NOTE

0-2 years. Flavour evolves with time

PACKAGE FORMATS

20 Litre KeyKeg
12 x 375 ml Bottles



INGREDIENTS

| | |
|---------|--|
| Yeast | Mixed Ferm House Blend |
| Hops | Cascade, East Kent Goldings |
| Adjunct | Dextrose |
| Grist | Best Ale, Dark Munich Malt, Torrefied Wheat, Black Malt, Chocolate Malt, Rye Malt, Honey Malt |

Allergens in **Bold**, contains **Gluten**
Suitable for vegans, unpasteurised and unfiltered

At Duration, we enjoy making beers with a sense of time and place. Fermata means to pause, beers in this range are made over in our barrel store where we like to take things slow.

