

Whiskey Supernova

Bourbon-barrel aging takes craft beer on an intense joyride through whiskey, oak, and booze. Today's brew slams on the gas pedal - aging in not one, not two, but *three different types of bourbon barrels*.

Shmaltz Brewing Company's 9.2 % ABV triple-aged Bock Bock Imperial Dopplebock harnesses Jim Beam, Buffalo Trace, and Heaven Hill barrels to unleash 100-proof flavor that explodes with a supernova of whiskey so vivid, it tastes just like bourbon.

Unlocking this boozy potential is the rich maltiness of the Dopplebock-style. A base of ten different malts serves as a magnetic catalyst for pure whiskey flavor. Smooth oatmeal and spicy rye malts absorb signature bourbon notes of caramel, oak, and heat while bringing the seductive silky mouthfeel of liquor. The finish blasts with top-shelf sizzle, lingering with burnt sugar, cocoa sweetness, and echoes of butterscotch-soaked wood.

If Jim Beam, Buffalo Trace, and Heaven Hill Bourbon walked into a bar, they'd order a tall glass of this barrel-aged dream. This brew is one of Shmaltz's most coveted by their fanbase, and with only 1300 cases made, it's also ridiculously limited. Laugh in the face of summer refreshment with the brash and boozy flair dwelling in Bock Bock.