



# SEASONAL BREW

Come visit us and  
take a tour of our brewery

Tasting Rooms & General Store Hours:

Mon. - Wed. 11am - 7pm

Thurs. - Sat. 11am - 8pm

Self-Guided Brewery Tours:

Mon. - Sat. 11am - 8pm

Please check [www.troegs.com](http://www.troegs.com) for tour times and to make a reservation

## TRÖEGS FLYING MOUFLAN

**ALCOHOL BY VOLUME:** 9.3%

**AVAILABILITY:** April 22 oz. Bottles Only

**HOP BITTERNESS (IBU's):** 100ish

**COLOR (SRM):** Dark Mahogany

**MALTS:** Euro Pils, Vienna, Munich, Dark Crystal

**HOPS:** Warrior, Chinook, Simcoe

**HOPBACK HOPS:** Whole Leaf Nugget, Simcoe

**YEAST:** Ale

**JUJU:** Cane Sugar

Dubbed the Flying Mouflan (for reasons that become clearer toward the bottom of the glass) this strong alluring ale is two beers in one. Cracking open a fresh bottle unleashes hops and heat with more than 100 IBUs emanating from three hop varieties and sweet burn of 9.3% ABV. Cellaring Flying Mouflan in a cool dark place at 50 degrees for a minimum of four months will mellow out the hops and wash away the heat. If you can resist temptation you will be rewarded with two memorable beers in a single bottle.

### TASTING NOTES:

"We classify this beer as pushing Nugget Nectar off the side of a cliff. It is bold and intense—think hops dipped in candied sugar and rolled in dark chocolate nibs. Over time, the Flying Mouflan transforms into lush raisin and chocolate overtones as the hops subside and the rich barley flavors come out in the beer."

— John Troegner

### FOOD COMPLIMENTS:

**Sharp Cheeses** (Blue, Cheddar) **Pungent Cheeses** (Gorgonzola, Limburger)

**Serving Suggestions:** Temp: 50-55°F Glassware: Snifter or Tulip Shaped



### NEWS & AWARDS

**2010 Great American Beer Festival**  
Gold Medal - Barleywine

**2008 Great American Beer Festival**  
Bronze Medal - Barleywine