



YEAR-ROUND 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 for tour times and to make a reservation

TROEGENATOR® DOUBLE BOCK

ALCOHOL BY VOLUME: 8.2%

AVAILABILITY: Year Round

HOP BITTERNESS (IBU's): 25

COLOR (SRM): Bronze

MALTS: Pilsner, Munich, Chocolate

HOPS: Hallertau, Saaz

YEAST: Lagere

TASTING NOTES:

The Troegenator Double Bock, is a dark, strong lager (8.2% abv). It pours into a glass with a bronze to brown color, fluffy white head and bready malt aroma. The Troegenator leaves a rich, warming feeling and subtle spicy flavors. The style, Double Bock, dates back a century or so ago. During periods of fasting without solid foods, the Monastic brewers relied on the double bock; a stronger, richer beer to fulfill their basic nutritional needs. Known to them as "liquid bread," a double bock has a strong malt aroma and chewy rich body. Traditionally these brewers ended the name of their double bock with the suffix "ator", ex. Celabrator, Illuminator, Subliminator...In the spirit of tradition we give you the Troegenator to provide warmth and richness through the early spring months. A double bock of epic proportions, beware, the Troegenator is deceiving smooth and delicious.

FOOD COMPLIMENTS:

Since Troegenator is a big beer, it is perfect with big beef—like grilled steaks and stews. It can also serve as a nice compliment to sweet, non-chocolate based desserts.

Serving Suggestions: Temp: 50-55°F Glassware: Pint or Dimpled Mug



NEWS & AWARDS

2009 Great American Beer Festival
Gold Medal - Bock Category

2007 Great American Beer Festival
Gold Medal

2006 Great American Beer Festival
Silver Medal

2006 World Beer Cup
Bronze Medal

Beer writer **Lew Bryson** has named
Troegenator Doublebock
"The Best Beer I had in 2004"

2010 World Beer Cup
Gold Medal - German style Bock