



ST. BEATNICK CHOCOLATE STOUT

7.7 % Alc. / Vol.

BREW FEARLESSLY

- Rooted in basement brewing with his Gramps and bubbling, thick university experiments in zymurgy, our founder, Peter Chiodo, realized his epic vision of craft brewing with the Flying Monkeys in 2009.
- The Flying Monkeys' Mission: Brew Fearlessly. And make beers we love.
- Challenge Normal, because doing it "the way everyone else does it" is just plain Weird.
- Besides love, we use all kinds of other natural ingredients in our beers. Anything fresh and inspiring floating around at brew time is fair game.

Why Serve Craft Beer?

- From higher margins to more loyal customers, serving craft beer improves your bottom line.
- On average, Craft Beer Drinkers have a 36% higher bill than other beer-drinking patrons.
- Fresh, local Flying Monkeys craft beer costs 35% less than import macro beer but lets you charge the same per tastier pint.

Story Advent Beer. Holiday Stout. Christmas Ale. Is it marketing humbug? In our Christmas parody of Allen Ginsberg's "Howl," the defining work of the Beat Generation, St. BeatNick embodies the Dec 24th disillusionment of his secular and shoddily-souled society. Super-immersion in this culture of crowds, conspicuous consumption, and greed has literally and symbolically "beat down" poor Santa who's ready to crack. Until, lo, the Flying Monkeys lifts all of us from our cynicism and brings craft brewed nostalgia to even the most jaded hearts. Peace on Earth and Craft Beer for Men.

Style St. BeatNick is dark and stout with a longing, bittersweet soul created from an abundance of darker chocolate malt, raw cacao nibs, and a warm touch of cocoa powder.

Taste Our Chocolate Stout is a swarthy holiday elixir with dark roasted malts, and cocoa bean notes. Laced with bittersweet chocolate and an honest off-white froth, St. BeatNick finishes with slight acrid notes balancing out its sweetness.

Drinkers For those adventurous patron desiring peace on earth and goodwill toward men.

Serve With You can't go wrong with a fruit based or a chocolate desert. For the adventurous, try it with Mexican. The stout will act as a mole like smokey chocolate compliment to meats or chicken.

Inside the Recipe

- ABV** 7.7%
- IBUs** 27
- Malts** Pale Malt, Chocolate Malt, Crystal, Flaked Oats, Black Malt Flaked Oats.
- Hops** Columbus
- Special Additions** Raw Cocoa Nibs and Cocoa Powder

Package Availability

- 355ml bottle (Europe & Western Canada)
- 750mL bottle (Brewery Only)
- 20 litre kegs



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Normal is Weird.