

Jackie O's Oro Negro

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American Imperial Stout aged in bourbon barrels and conditioned on vanilla beans, habanero peppers, cinnamon & cacao nibs.

Oro Negro spawned from the unwavering compulsion to experiment. Infusing imperial stouts with spices, fruits, and wood has been a staple at our bottle releases since 2009.

Oro Negro is a dynamic beer brimming with layers of complexity and character; our cherished Oil of Aphrodite infused with cacao nibs, vanilla beans, oak staves, habaneros, and cinnamon sticks. A staple at our bottle releases. This refined stout is filled with rich character and a touch of heat.



Specifications

Availability	Limited Release
Style	Stout
ABV	10
Malt	2-Row, C 120, White Wheat, Munich, Oats, Special Roast, Black Malt, Chocolate, Vienna, Roasted Barley
Hops	Columbus, Willamette
Special Ingredients	Walnuts, Dark Candied Syrup, Cacao Nibs, Vanilla Beans, Habaneros, Cinnamon Sticks
Serving Temp.	45-55 °F;
Packaging	bottles & draft