

## 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

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