

DURATION

WEST ACRE BREWING NORFOLK

TRACING TIME

FOEDER AGED STOUT 8.6%

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Like a big Flanders Red with darker malts. Notes of liquorice, apricot and toasted oak. Aged in a heavily charred oak foeder for 16 months. Opening on the nose with char and liquorice. First taste brings a silky mouthfeel followed by a tartness lifted with the char. Flavours of stone fruits to finishes dry and slightly tart with a mild alcohol warmth.

TASTING NOTES

Silky | Tart | Stone Fruit

CELLAR NOTE

0-2 years. Flavour evolves with time

PACKAGE FORMATS

20 Litre KeyKeg
12 x 375 ml Bottles

INGREDIENTS

Yeast	Mixed Ferm House Blend
Hops	Cascade, East Kent Goldings
Adjunct	Dextrose
Grist	**Best Ale, Dark Munich Malt, Torrefied Wheat, Black Malt, Chocolate Malt, Rye Malt, Honey Malt**

*Allergens in **Bold**, contains **Gluten***
Suitable for vegans, unpasteurised and unfiltered

At Duration, we enjoy making beers with a sense of time and place. Fermata means to pause, beers in this range are made over in our barrel store where we like to take things slow.

1 month | 16 months | 0-2 years

2024 SILVER CHAMPION BOTTLED STOUT OF NORFOLK TRACING TIME