

# Dogfish Head Burton Baton

Dogfish Head Brewery

**STYLE**  
Imperial IPA

**ABV**  
10.00%

**IBUS**  
80

## FOOD PAIRINGS

Spicy Foods, Toasted Nuts, Pepper Jack Cheese

An oak-aged gentle giant, Burton Baton is the marriage of two threads - an Imperial IPA and an English style-ale; a hop monster tamed by oak and vanilla undercurrents. The first thread begins as an English-style old worldly ale with a big brewhouse hopping. This beer ferments in stainless steel fermenters before being transferred to one of Dogfish's large oak tanks, where it sits for about a month. The second thread starts its life as a big hoppy IPA. This beer is fermented and aged in stainless steel and once it has reached the desired level of maturity, the two threads are blended together for a melding that creates a smooth, balanced Imperial IPA with notes of citrusy hop bitterness balanced by woody, rounded vanilla flavors from time spent aging on oak.

**SCORE**



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