





Neshaminy Creek Coconut Mudbank Milk Stout		
<b>STYLE</b> Milk Stout	<b>ABV</b> 7.20%	
<b>FOOD PARINGS</b> Chocolate Cheesecake, Grilled Ham		<b>SCORE</b>
<p>This limited release version of Neshaminy Creek’s winter stout is brewed with 2-row barley, Munich and Caramel malts, and coconut cream and milk added to the kettle. It is all run through a hop back filled with 60 pounds of toasted, shredded coconut before it hits the fermenter. The combination of bready malt, chocolate, coffee and sweetness from the coconut and lactose give this beer a complexity beyond the ordinary.</p>		

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