

Drink Local

Hand-crafted beer brewed in Asheboro.



Bourbon Barrel Aged Impending Grace

Imperial Stout

ABV 10.0% • 42 IBU

Full Bodied, Dark, Malty,
Espresso, Cocoa, Barrel Notes

The Quick Sell: As dark as you can go with us.

Awards: 2017 Bronze Carolina Championship of Beers

Deep, warm, and powerful - that's how grace is interpreted by us here at Four Saints. That's how Impending Grace Imperial Stout tastes as well. Dark cocoa flavors play with the sweetness of the added local honey. Roasted and burnt malt flavors are highlighted by the warming alcohol experience. The barrel aging of IGIS in bourbon barrels adds subtle, yet distinct, flavors and aromas of vanilla, charred oak, and timelessness. Enjoy this beer slowly, and with some meditation, to discover the grace in your life.

Food Pairings: Gouda, parmesan and cheddar cheeses; dark chocolate truffles, chocolate cake.

Allergens/Adjuncts: Local honey.

Great Beer for Great People.



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