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BEER + COFFEE + RHODE ISLAND = THIS DELICIOUS GEM

After resurrecting Narragansett as a brand in 2005, and achieving quick and soaring growth (due in part to a savvy blanket marketing approach, and its following amongst hipsters), Narragansett CEO Mark Hellendrung and Brewmaster Sean Larkin decided it was time to revolutionize the sudsy product by releasing new beer styles.

However, the plan wasn't to ditch the well-known lager or change the brand's identity. Rather, the Ocean State brewing company was looking to evolve toward more flavorful beers, like their bock and porter, and add seasonal and other limited releases to their lineup.

▶ **“With parallel roots and a similar DNA, Autocrat Coffee Syrup was obvious choice.”**

exclusively in select New England states, including Massachusetts.



Enter: the Autocrat Coffee Milk Stout, their new, full-bodied brew that's a mashup of Rhode Island's most beloved beverage types—Gansett bittersweet milk stout and Autocrat Coffee Syrup (see: coffee milk)—dropped

This limited-edition stout is the first beer in a series of brews surrounding Gansett's long-standing, cheery “Hi-Neighbor!” slogan, fueled by the brewery's growing partnerships with other iconic local companies. With parallel roots and a similar DNA, Autocrat Coffee Syrup was obvious choice. According to Hellendrung, “They are the Narragansett of the coffee business.” The pairing also made complete sense since few other beverages go so naturally with a dark beer (hence all of the other coffee stouts on the market).

“There are millions of great craft beers out there. You have to create a story to differentiate yourself,” says Hellendrung. And the story was of local triumph, of two long-standing brands. A story just about everyone can get behind.

With that in mind, Hellendrung worked out the details with Autocrat CEO Rich Fields, who happily signed on (possibly because he's also a pretty big beer fan, according to Hellendrung). Meanwhile, Larkin began brewing the stout, using the super concentrated Autocraft syrup, an extract that is equivalent to, say, several bags of coffee beans, in post-fermentation.

The result is a full-bodied beer that's more dry than sweet, and packed with just the right amount of bitterness to balance the sweet notes of the malts and milk sugar. It's actually very much akin to a cup of java, only this will knock you off your rocker after a few (and you'll want to have a few of them).

Autocrat Coffee Milk Stout is available on tap and in the brewery's iconic 16-ounce tall boys with a label that pays homage the turn-of-the-century aesthetic both brands tip their hat to. ☒



Hit the bar and grab your own:

- Redbones
- Canary Sq
- Sunset Grille
- Bukowski's
- Brownstone
- Tip Tap room
- Salty Pig
- Five Horses
- Precinct