

WHEATY-BIX



IN A NUTSHELL ROASTY, OATY, SMOOTH & NOURISHING. VIM & VIGOUR.

Our plan with Wheaty-Bix was to brew the Breakfast Stout equivalent of cold drip filtered coffee; clean, lean and delicate on the one hand with a clear intensity of coffee character on the other - focussed and sharp yet full and smooth. To this end we combined a layered Roast Malt bill with Flaked and Malted Oats; a cool, clean ferment with American Ale yeast - and cold drip coffee by the (literal) bucket load.

Our friends at Market St sourced just the right bean for our purposes: D'Angelo Ethiopian Single Origin Sidamo. Their coffee is brewed with cold water over 8-12 hours and the resulting cold drip extraction is, as Market St's Justin puts it "almost liqueur-like, with low acidity, pronounced sweetness and intense character. In the cup it's fruity and floral with a tropical/candied fruit aroma, clean mouthfeel, big body and a long sweet finish."

All going to plan the Market St cold drip and Wheaty Oatmeal Stout will meld into the complete Breakfast pint and it will be difficult to tell where the coffee ends and the Stout begins...Hope you've had your Wheaty-Bix.

*NB No Weasels were (f)harmed in the making of this Stout



STYLE BREAKFAST STOUT

MALT

ALE, FLAKED OATS, CHOCOLATE,
GOLDEN NAKED OATS, DARK
CRYSTAL, ROAST BARLEY,
CARAFA III

HOPS

WARRIOR

YEAST

SAFALE US-05

OTHER

MARKET ST COLD DRIP
ETHIOPIAN SIDAMO (D'ANGELO)

WHEATYBREWINGCORPS.COM

OG 1.066

IBU 22

SRM 39

FG 1.019

ABV 5.8%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL