

# WHISK(E)Y-BIX



**IN A NUTSHELL** ROASTY, OAKY, 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 'Finca La Soledad' from Guatemala. Their coffee is brewed with cold water over 8-12 hours and the resulting cold drip extraction is, as Tony D'Angelo puts it "well balanced, clean tasting with notes of toasted walnut and cocoa powder, with undertones of sweet juicy cherries."

Our friends at Iniquity Singe Malt Whisky lent us a French Oak Port barrel that had held Whisky for eight years, and in the firm belief that nothing improves Breakfast quite like Whisky, we promptly filled it with 100L of Wheaty-Bix. We kept it there just long enough to impart some oaky, Whisky warmth. Our complete Breakfast Stout just got a little more so...



## STYLE WHISKY BARREL AGED BREAKFAST STOUT

### MALT

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

### HOPS

WARRIOR

### YEAST

WYEAST #1272 AMERICAN ALE

### OTHER

MARKET ST COLD DRIP COFFEE  
D'ANGELO GUATEMALAN

## WHEATYBREWINGCORPS.COM

OG 1.065

IBU 30

SRM 39

FG 1.017

ABV 6%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL