

ICE COFFEE



IN A NUTSHELL SWEET COFFEE, ROAST, VANILLA & MILK. WORTH CRYING OVER.

In the same way that 'White Chocolate' isn't Chocolate, 'White Stout' isn't Stout – which made it the perfect beer to brew with Collaborators Scott & Jimmy (Hobart Brewing Co) and Will (Van Dieman Brewing), inspired as it was by stories of tasting one beer while describing it as another...

Our White Stout was all about embracing Willful misrepresentation; “like the opposite of the proverbial 'Black IPA', colour is just colour, so if we close our eyes we're drinking a Stout”. Just as a Black IPA looks Stout but drinks IPA, White Stout looks IPA but drinks Stout; golden, smooth, chewy and roasty – with coffee and chocolate characters that belie its appearance. And therein lay the challenge: getting all that roast flavour and aroma into the beer without using dark malts and/or otherwise effecting colour...

On the Hot-side Cherrywood Malt added smoke to the roast and flaked Barley, Oats and Lactose locked-in the velvety smooth body we were after. Cold-side we enlisted bucketloads of cold steep Coffee (single farm, medium-roast Colombian courtesy of Ritual Coffee), kilos of toasted Cocoa Nibs and handfuls of Vanilla Beans in Fermentor. The result: sweet coffee, vanilla and milk.

It's an Ice Coffee White Stout, or it's nothing.

STYLE WHITE STOUT

COLLABORATOR(S) HOBART BREWING CO & VAN DIEMAN BREWING

MALT
ALE, FLAKED BARLEY, FLAKED OATS, CARAPILS, CHERRYWOOD SMOKED MALT

HOPS
MAGNUM

YEAST
WHITELABS WLP004 IRISH

OTHER
COFFEE, COCOA NIBS, VANILLA BEANS, LACTOSE



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OG 1.069

IBU 25

SRM 4

FG 1.019

ABV 6.2%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL