

SHIP LOADS



IN A NUTSHELL RICH, ROASTY AND RETRO. BLACK STRAP MOLASSES.

There was no way we could resist brewing a beer for the Maritime Museum’s exploration of ‘grog at sea’ as part of the month long SA History Festival – especially given it was hosted in the good ship Wheaty’s stern.

We settled on brewing an English Porter – though a decidedly cleaner, smoother, less ‘unripe’ version than that which accompanied the First Fleet (no Brett and barrels – this time). We enlisted loads of old school Brown Malt to contribute toasty, biscuity characters and just enough Roast Barley and Light Chocolate to Coffee things up nicely, while an English Ale yeast ferment gave Shiploads body and residual sweetness.

The addition of Black Strap Molasses was the controversial part. In all probability, the use of Black Strap (or any other ‘Foreign’/non-Malt adjunct) would’ve been considered ‘unpatriotic’ to English brewers of the time who considered ‘Superior All Malt Beer’ the way to go. To give Shiploads a deep treacle note - and in the interests of keeping the Adjunct debate alive – we added plenty of Black Strap Molasses in Whirlpool. Worked a treacle.

And yes, we brewed lots of it.



STYLE BROWN PORTER

COLLABORATOR(S) SA MARITIME MUSEUM

WHEATYBREWINGCORPS.COM

MALT

ALE, VIENNA, BROWN, DARK CRYSTAL, LIGHT CHOCOLATE, WHEAT, ROAST BARLEY

HOPS

MAGNUM

YEAST

FERMENTIS S-04 ENGLISH ALE

OTHER

BLACK STRAP MOLASSES

OG 1.058

IBU 25

SRM 26

FG 1.015

ABV 5.4%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL