

HONEY BAL TIC PORTER



IN A NUTSHELL FULL, SMOOTH, CHOCOLATE AND HONEYCOMB. LIGURIAN.

We were keen to brew something Big and Dark with Mornington given how well they do both, and brewing with Honey was an itch neither of us had scratched. Enter Honey Baltic Porter...

We went Baltic on the Porter to give it enough body and richness to carry the big spicy Honey flavour, while preventing it from drying out too much due to Honey's high fermentability. To this end we mashed high using Vienna as a base malt, Munich I for toasty depth, Carafa III for smooth chocolate, Oats for silky texture and Lactose for residual body and a touch of sweetness.

Naturally our Honey had to come from Kangaroo Island, the oldest bee sanctuary in the world and home to the last pure strain of Ligurian Bees; makers of distinctive and delicious Honey. Island Beehive 'Stringybark' and 'Coastal Flora' raw organic Honey provided the strong, smoky and spicy characters we were after. We added 15 kg of Honey to the Hopback (with some difficulty) and the combination of roast and Honey aromas as we whirlpooled prompted Mornington's AG to proclaim that 'if this Porter ends up tasting half as good as the Brewery smells right now it's going to be amazing!' After conditioning for over two months, we reckon it tastes even better...



STYLE BALTIC PORTER WITH HONEY

COLLABORATOR(S) MORNINGTON PENINSULA BREWERY

WHEATYBREWINGCORPS.COM

MALT
VIENNA, MUNICH I, FLAKED
OATS, CARAFA III, GOLDEN
NAKED OATS, RED BACK

HOPS
MAGNUM

YEAST
WYEAST #1272

OTHER
KI STRINGYBARK & COASTAL
FLORA HONEY, LACTOSE

OG 1.080 **IBU** 40 **SRM** 29
FG 1.015 **ABV** 8.4%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL