

DA BIG LERV

IN A NUTSHELL FULL, RICH, ROASTY AND TART. A DECADENT TIPPLE.

Our Good Beer Wheaty collaboration with Ryan (Deschutes) and Mike (Lervig) was never going to be an exercise in subtlety.

We went big, boozy, sticky and rich.

With a massive Malt Bill that maxed-out the Mash Tun with chocolate, toffee and roast, flaked oats for body, Lactose for residual sweetness, Dextrose to guarantee ABV and an extra long boil to dial up the gravity even further - we were fully committed. Combined with a long, cool ferment with US-05 and literal bucketloads of fresh Raspberries in fermentor, Da Big Lerv does what it says on the box: delivering a full, rich, roasty and tart Milk Stout. Like a chocolate raspberry hug.

Da Big Lerv wears its (bleeding) heart on its sleeve.

Long may Lerv trump subtlety.



WHEATY BREWING CORPS



STYLE CHOC RASPBERRY MILK STOUT

COLLABORATION WITH DESCHUTES AND LERVIG

WHEATYBREWINGCORPS.COM

MALT

PILSNER, MUNICH I, CHOCOLATE,
DARK CRYSTAL, FLAKED OATS,
CARAAROMA, CARAPILS, ROAST
BARLEY

HOPS

MAGNUM

YEAST

FERMENTIS US-05

OTHER

LACTOSE, DEXTROSE,
RASPBERRIES

OG 1.088

PH 4.3

SRM 42

FG 1.018

ABV 8.6%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL