

RYE STOUT



IN A NUTSHELL SPICY, ROASTY, STICKY AND FULL. DESTINED FOR THE BARREL.

Wheaty Ex-Pat Aaron was keen to brew something he would get the opportunity to try when he was back in town for his next visit, a full year later. So we brewed a split batch Rye Stout; half destined for stainless, the other half for Winter barrel aging to become 'Whisk(e)y & Rye' - ready to roll out December 2016.

We wanted the Stout to have more than a little Whisk(e)y character of its own and taste as if it had already spent time in Oak - before it had been anywhere near a Barrel. Between the hard, spicy Rye, sticky Oats, warming alcohol, deep roast and just enough fresh vanilla to add a Bourbon trace - we're heading heartily in that direction.

Now for the Whisk(e)y Barrels...



STYLE RYE STOUT

COLLABORATOR(S) AARON CARUANA

WHEATYBREWINGCORPS.COM

MALT

ALE, RYE, CARAFA III, ROAST
BARLEY, RED BACK, FLAKED OATS

HOPS

MAGNUM

YEAST

FERMENTIS US-05

OTHER

TAHITIAN VANILLA PODS

OG 1.085

IBU 60

SRM 39

FG 1.018

ABV 8.2%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL