

RUSSIAN CARAVAN



IN A NUTSHELL ROASTY, SMOKY, TOBACCO & RUM. DEEP TEA.

It was always going to be fun nutting out a collaboration with Cavalier 'we're open to literally anything' Brewing. Unsurprisingly, Cavalier needed little arm twisting to tackle a beer idea we'd had steeping for some time; a Russian Imperial Stout infused with Lapsang Souchong tea leaves - rich, savoury and smoky.

Tea Catcher Stu sourced the perfect AA grade Lapsang Souchong for our purposes: a pine smoked red tea that is 'sweet and smooth with a ripe fruit aftertaste, a warming smokiness and little bitterness or astringency'. When it came to smoky character, we wanted tea to do the talking, so we decided against smoked malt in the already robust grain bill and opted for a double dose of Lapsang: a short burst in the Whirlpool to capture a 'deep tea' flavour without too many tannins and dry leaf in secondary to capture lighter/brighter notes. Cascade flowers in the Hopback added a squeeze of lemon to what was, up to that point, a reasonably conventional (Tea) Stout.

Enter Dark Rum. Concern about adding unsterilised tea leaves directly to the fermentor, combined with the desire to take the 'rum & raisin' characters of a Russian Imperial Stout literally, compelled us to soak the tea destined for dry leafing in Dark Rum... Boltovnya!

STYLE RUSSIAN IMPERIAL STOUT WITH TEA **COLLABORATOR(S)** CAVALIER BREWING & THE TEA CATCHER

MALT

ALE, ABBEY, FLAKED OATS, DARK CRYSTAL, LIGHT CHOCOLATE, ROAST BARLEY, MIDNIGHT WHEAT

HOPS

WARRIOR, CASCADE

YEAST

WYEAST #1272 AMERICAN ALE

OTHER

LAPSANG SOUCHONG, DARK RUM



WHEATYBREWINGCORPS.COM

OG 1.079

IBU 50

SRM 42

FG 1.021

ABV 8%



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