

# ICE COFFEE



**IN A NUTSHELL** SWEET COFFEE, ROAST, VANILLA & MILK. WORTH CRYING OVER.

In the same way that 'White Chocolate' isn't Chocolate, 'White Stout' isn't Stout – which made it the perfect beer to brew with Collaborators Scott & Jimmy (Hobart Brewing Co), Will (Van Dieman Brewing), and Rich (Black & Brew Coffee) inspired as it was by stories of tasting one beer while describing it as another...

Our White Stout was all about embracing Willful misrepresentation; “like the opposite of the proverbial 'Black IPA', colour is just colour, so if we close our eyes we're drinking a Stout”. Just as a Black IPA looks Stout but drinks IPA, White Stout looks IPA but drinks Stout; golden, smooth, roasty and chewy – with coffee and chocolate characters that belie its appearance. And therein lay the challenge: getting all that roast flavour and aroma into the beer without using dark malts and/or otherwise effecting colour...

On the Hot-side Cherrywood Malt added smoke to the roast and flaked Barley, Oats and Lactose locked-in the velvety smooth body we were after. Cold-side we enlisted bucketloads of Black & Brew cold steep concentrate (a blend of two Colombian and one Ethiopian Sidamo Coffees) and a dash of Tahitian Vanilla in Fermentor. The result: sweet coffee, vanilla and milk.

It's an Ice Coffee White Stout, or it's nothing.

**STYLE** WHITE STOUT **COLLABORATOR(S)** BLACK & BREW, HOBART BREWING & VAN DIEMAN BREWING

## MALT

ALE, FLAKED BARLEY, FLAKED OATS, CARAPILS, CHERRYWOOD SMOKED MALT

## HOPS

MAGNUM

## YEAST

FERMENTIS US-05

## OTHER

COFFEE, VANILLA, COCOA, LACTOSE



[WHEATYBREWINGCORPS.COM](http://WHEATYBREWINGCORPS.COM)

**OG** 1.077

**IBU** 25

**SRM** 4

**FG** 1.019

**ABV** 6.9%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL