

TAWNY PORTER



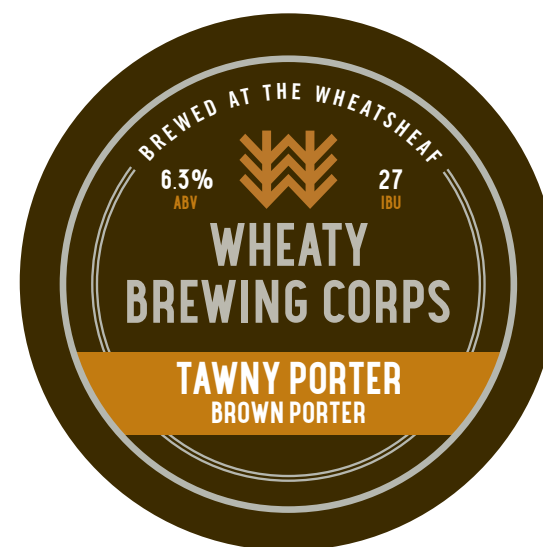
IN A NUTSHELL MALTY, MELLOW, SMOOTH & WARMING. GOBLET.

Given that our Tawny Porter was intended to showcase Gladfield Malt, we figured it was only right to develop the recipe in conjunction with the legenday New Zealand Micro Maltsters themselves - and so we did.

The plan: Reddy/Brown (ie Tawny) in colour, rich, round, biscuity and malt driven on the palate with a touch of sweetness and background chocolate notes. Full but not cloying.

The malt bill: busy but purposeful. We upped the Vienna for a bit more sweetness, swapped out Light for Dark Chocolate to temper the roast and added Dark Crystal for a touch of toffee/fruitcake as per Gabi and Doug's recommendations. Gladfield's unique toasty reds Shepherd's Delight and Redback were certain starters as was their bready, biscuity melanoidin malt Aurora.

The result: a tasty Porter of Tawny proportions. Malt driven, creamy and smooth. Chocolate fruitcake with just enough warming booze to tie it all together. Pure malt.



STYLE BROWN PORTER

MALT
GLADFIELD ALE, VIENNA,
AURORA, RED BACK, LIGHT
CHOCOLATE, SHEPHERD'S
DELIGHT, DARK CRYSTAL

HOPS
PACIFIC JADE

YEAST
WYEAST #1272 AMERICAN ALE

OTHER
FIREPLACE

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OG 1.070 **IBU** 27 **SRM** 27
FG 1.019 **ABV** 6.3%



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