

WHEATY-BIX



IN A NUTSHELL ROASTY, OATY, SMOOTH & NOURISHING. VIM & VIGOUR.

Our plan with Wheaty-Bix was to brew the Breakfast Stout equivalent of cold drip filtered coffee; clean, lean and delicate on the one hand with a clear intensity of coffee character on the other - focussed and sharp yet full and smooth. To this end we combined a layered Roast Malt bill with Flaked and Malted Oats; a cool, clean ferment with American Ale yeast - and cold drip coffee by the (literal) bucket load.

Our friends at Market St sourced just the right bean for our purposes: D'Angelo 'Finca La Soledad' from Guatemala. Their coffee is brewed with cold water over 8-12 hours and the resulting cold drip extraction is, as Tony D'Angelo puts it "well balanced, clean tasting with notes of toasted walnut and cocoa powder, with undertones of sweet juicy cherries."

All going to plan the Market St cold drip D'Angelo and Wheaty Oatmeal Stout will meld into the complete Breakfast pint and it will be difficult to tell where the coffee ends and the Stout begins...Hope you've had your Wheaty-Bix.



STYLE BREAKFAST STOUT

MALT

ALE, FLAKED OATS, CHOCOLATE,
GOLDEN NAKED OATS, DARK
CRYSTAL, ROAST BARLEY,
CARAFA III

HOPS

WARRIOR

YEAST

WYEAST #1272 AMERICAN ALE

OTHER

MARKET ST COLD DRIP COFFEE
D'ANGELO GUATEMALAN

WHEATYBREWINGCORPS.COM

OG 1.065

IBU 30

SRM 39

FG 1.017

ABV 6%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL