

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 CO & VAN DIEMAN BREWING

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

HOPS
MAGNUM

YEAST
FERMENTIS US-05

OTHER
COFFEE, VANILLA, COCOA,
LACTOSE



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OG 1.077 **IBU** 25 **SRM** 4
FG 1.019 **ABV** 6.9%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL