

# BAKLAVA BROWN ALE



**IN A NUTSHELL** NUTTY, SPICY, PERFUMED AND RICH. PISTACHIO-D.

Once we started talking with Hawkers Maz about GABS, dessert beers and dodgy alliterations 'Baklava Brown' was all but inevitable - having ticked all of those sweet, spicy, nutty little boxes. As with most 'bright' ideas, Baklava was easier said than brewed...

We went for a big, rich Brown Ale base; looking for Malt to contribute honey and biscuit characters courtesy of Brown and Melanoidin and deep nuttiness from a fair whack of Golden Naked Oats. A blend of Orange Blossom and Mallee Honey in Whirlpool helped boost the booze while lending some residual Honey flavour. Cold side was where things got tricky...

Nut oils can wreak havoc when it comes to head retention and aging, so we opted for a (all natural) Pistachio extract which we dosed in Fermentor, along with a 50/50 blend of equally intense Orange Blossom and Rose Water. Finished off with a Spice Tea made from Cinnamon, Cardamon and Clove the resulting Brown is unmistakably Baklava. And if it's as complex to drink as it was to balance then we've done eamal jayid!



## STYLE SPICED BROWN ALE

## COLLABORATOR HAWKERS BEER

## WHEATYBREWINGCORPS.COM

**MALT**  
ALE, GOLDEN NAKED OATS,  
BROWN, MELANOIDIN, CARAFA  
III

**HOPS**  
MAGNUM

**YEAST**  
FERMENTIS US-05

**OTHER**  
HONEY, PISTACHIO, OJ BLOSSOM  
WATER, ROSEWATER, SPICES

**OG** 1.071      **IBU** 25      **SRM** 21  
**FG** 1.015      **ABV** 7.1%



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