

CORPS BLIMEY!



IN A NUTSHELL CHOCOLATEY, BISCUITY, FRIENDLY AND FULL. COR!

EXCITED would be the only way to describe Graham 'palate weight' Wright and Dr Paul 'that depends' Gooding once we'd locked in a date for our collaborative brew. Would the Godfathers of Wheaty Whisk(e)y be hell bent on brewing the beer equivalent of a 3 Year Old Cask Strength 300ppm Phenolic Peat Monster?

Not at all, as it turns out.

The chaps were keen to don work pants and sensible shoes and knock out an honest pint - in the form of a London Porter. We wanted Blimey! to be full bodied but not sweet, taste Brown not Black and finish dry without being astringent. To this end we mashed thick and high, enlisted Brown and Chocolate malts to contribute nutty, chocolately characters with subtle roast; Shepherd's Delight, Melanoidin and Golden Naked Oats to lend toasty, biscuity depth and Acidulated Malt to clip the finish.

The result: a friendly session Dark, the perfect recharge...



STYLE LONDON PORTER

WHEATYBREWINGCORPS.COM

MALT
ALE, BROWN, CHOCOLATE,
SHEPHERD'S DELIGHT, GOLDEN
NAKED OATS, MELANOIDIN,
ACIDULATED

HOPS
MAGNUM

YEAST
FERMENTIS US-05

OTHER
RESTRAINT

OG 1.053 **IBU** 26 **SRM** 26
FG 1.018 **ABV** 4.4%



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