

RAUCH ALICI



IN A NUTSHELL SMOKY, SALTY AND MALTY. HINT OF FISH.

The first of our extraordinary Good Beer Wheaty Yeastie 2014 collaborations and the first ever brew to roll out of the Wheaty Brewing Corps stable; fitting then that we should ‘spoon’ with old friends Yeastie Boy Stu and Birra del Borgo Leo and willing recruit Magic Rock Stu. And that we brew with our favourite ingredient, Anchovy. Our mission: Dark

Magic Stu: Smoked Porter?

Yeastie Stu: Smoked Anchovy Porter!

Leo: Anchovy Smoked Porter? Or Smoked Anchovy Porter?

Magic Stu was keen on heavy Rauch malt (over 83%), Yeastie Stu on mellowing the roast to Brown Porter territory and Leo up for multiple anchovy additions, so that’s what we did, using *di alici di cetara* (anchovy fish sauce) for First Wort Anchovy and in the Whirlpool and White Anchovy Fillets at knockout . Late addition Sorachi Ace provided a squeeze of lemon. Smoky, malty, salty and savoury. Anchovy is the future.

STYLE SMOKED ANCHOVY PORTER

MALT

RAUCH, CARAMUNICH II, CHOCOLATE, BLACK MALT, ROASTED WHEAT

HOPS

ELLA, SORACHI ACE

YEAST

SAFALE US-05

OTHER

DI ALICI DI CETARA, WHITE ANCHOVY FILLETS



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OG 1.058

IBU ~42

SRM 30

FG 1.014

ABV 5.5% ABV



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL