

SHIPLoadS



IN A NUTSHELL RICH, ROASTY AND RETRO. BLACK STRAP MOLASSES.

There was no way we could resist brewing a beer for the Maritime Museum’s scholarly exploration of ‘grog at sea’ as part of the month long SA History Festival - especially given it was hosted in the good ship Wheaty’s stern.

We settled on brewing an English Porter - though a decidedly cleaner, smoother less ‘unripe’ version than that which accompanied the First Fleet (no Brett and barrels - this time). We enlisted loads of old school Brown Malt to contribute toasty, biscuity characters and just enough Roast Barley and Light Chocolate to Coffee things up nicely, while an English Ale yeast ferment gave Shiploads body and residual sweetness.

The addition of Black Strap Molasses was the controversial part. In all probability, the use of Black Strap (or any other ‘Foreign’/non-Malt adjunct) would’ve been considered ‘unpatriotic’ to English brewers of the time who considered ‘Superior All Malt Beer’ the way to go. To give Shiploads a deep treacle note - and in the interests of keeping the Adjunct debate alive - we added plenty of Black Strap Molasses in Whirlpool. Worked a treacle.

And yes, we brewed lots of it.

STYLE BROWN PORTER

MALT
ALE, VIENNA, BROWN, DARK
CRYSTAL, LIGHT CHOCOLATE,
WHEAT, ROAST BARLEY

HOPS
MAGNUM

YEAST
FERMENTIS S-04 ENGLISH ALE

OTHER
BLACK STRAP MOLASSES



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OG 1.058 **IBU** 25 **SRM** 26
FG 1.015 **ABV** 5.4%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL