

WILKO WHEATSHEAF.IMPERIAL.LACTOSE.KOLLABORATION



IN A NUTSHELL RICH, ROASTY AND DECADENT. BIG WARM HUG.

For some time now we've wanted to brew a big beer with a big Bogan. Late last year we were lucky enough to catch John 'all about the malt' Bogan between Breweries and lay down a Milk Stout collaboration; 'rich, sweet and tongue coating - warm like a big hug' was our intention.

The challenge with 'Wilko' was balance; an imperial version of an already sweet style could all too easily become cloying. Mouthfeel-wise we laid it on thick; Oats contributing a silky smooth texture, Lactose a creamy body and some residual sweetness, Carared a caramel fullness and Big Booze intensifying other flavours while contributing a sweet warmth of its own. To temper this we mashed-in low, relied on Roast Barley to lend some coffee bite and bumped up the bittering hops.

To tie it altogether, we knocked-out through fresh Tahitian Vanilla Beans in the Hopback, giving Wilko a deep, coffee liqueur-like finish; in a good way.

Just the right amount of big, warm hug. Quintessential Bogan.



STYLE IMPERIAL MILK STOUT

MALT

2 ROW, MALTED OATS, ROLLED OATS, CARAFA III, CARARED, CHOCOLATE MALT, ROAST BARLEY

HOPS

WARRIOR

YEAST

WYEAST #1272 AMERICAN ALE

OTHER

LACTOSE, VANILLA BEANS

WHEATYBREWINGCORPS.COM

OG 1.092

IBU 52

SRM 44

FG 1.022

ABV 8.5%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL