

MOULE ROUGE



IN A NUTSHELL MALTY, SALTY, TOFFEE AND SMOOTH. COME WHAT MAY.

The plan for our Good Beer Wheaty collaboration with Gabi (Gladfield Malt) and Doc (Doctor's Orders) was to brew a rich Red Ale showcasing Gladfield Malt and their distinctive Aurora, Supernova and Shepherd's Delight malts in particular. Doc being Doc was keen on a Salty twist and the opportunity for a cheesy pun determined the direction of that twist – shellfish – and sealed the fate of 7kg of Boston Bay Mussels...

Enter Moule Rouge: a big, red, malty and briny Mussel Red, because we cancan. Gabi's Malt bill enlisted biscuity Vienna as a base with a fair whack of Aurora for a bready, fruitcake backbone, Flaked Oats for body and mouthfeel, Supernova for nutty notes and Shepherd's for deep toast character - and a delightful deep red hue. Doc's recommended dose of Hop Hash in kettle provided good clean bitterness and a dash of citrus which we topped up with Cascade in Secondary. A White Labs Irish Ale Yeast ferment gave Rouge a light minerally crispness without finishing too dry.

And the Moules? We added a 'Brewer's Dozen' Oysters to the 7kg of Moules in kettle – shells and all – to sure up that thread of smoke, brine and meaty Mussel. Such beautiful creatures of the Underworld...



STYLE MUSSEL RED

COLLABORATOR(S) GABI (GLADFIELD MALT) & DOC (DOCTORS ORDERS)

WHEATYBREWINGCORPS.COM

MALT

GLADFIELD VIENNA, AURORA, FLAKED OATS, SUPERNOVA, SHEPHERD'S DELIGHT

HOPS

BELMA HOP HASH, CASCADE

YEAST

WHITE LABS WLP004 IRISH

OTHER

BOSTON BAY MUSSELS, SA OYSTERS

OG 1.062

IBU 25

SRM 17

FG 1.014

ABV 6%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL