

WHEATY-BIX



IN A NUTSHELL ROASTY, OATY, SMOOTH & NOURISHING. VIM & VIGOUR.

Our plan with Wheaty-Bix was to brew the Breakfast Stout equivalent of cold drip filtered coffee; clean, lean and delicate on the one hand with a clear intensity of coffee character on the other - focussed and sharp yet full and smooth. To this end we combined a layered Roast Malt bill with Flaked and Malted Oats; a cool, clean ferment with Nottingham Ale yeast - and cold drip coffee by the (literal) bucket load.

Our friends at Black & Brew sourced just the right beans for our purposes: a blend of Two Fish Coffee medium dark roast Brazilian 'Alta Vista' and Rwandan 'Buf Natural'. Their coffee is brewed 'full immersion' with cold water over 24 hours and the resulting cold drip extraction is, as Black & Brew's Rich puts it "sweet, creamy and smooth, with low acidity, a heavy body and deep cocoa flavour. The concentrate is roasty and rich with dark chocolate and roasted hazelnut notes and a long, full finish."

All going to plan the Black & Brew cold drip and Wheaty Oatmeal Stout will meld into the complete Breakfast pint and it will be difficult to tell where the coffee ends and the Stout begins. Hope you've had your Wheaty-Bix.

*NB No Weasels were (f)harmd in the making of this Stout



STYLE BREAKFAST STOUT

COLLABORATOR(S) RICH (BLACK & BREW)

WHEATYBREWINGCORPS.COM

MALT

ALE, FLAKED OATS, CHOCOLATE,
GOLDEN NAKED OATS, DARK
CRYSTAL, ROAST BARLEY,
CARAFA III

HOPS

WARRIOR

YEAST

FERMENTIS US-05

OTHER

BLACK & BREW COLD DRIP (TWO
FISH BEANS)

OG 1.068

IBU 22

SRM 39

FG 1.017

ABV 6.2%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL