

ROT BOCK



IN A NUTSHELL CREAMY, BREADY, SMOKY & RICH. RED OVERALLS.

It stood to reason that a collaborative brew with Cryer Malt's Tom 'Mr Elbow Patches' Madams would produce a Malt bomb. Our long-harboured desire to get into a pair of those famous Weyermann Red Overalls (so to speak) mandated the beer; an all-Weyermann Malt 'Red Bock' every bit as smoky as the German Overalls that inspired it. Rot Bock.

We were after a rich, layered maltiness for Rot Bock; full and smooth without being cloying. Base malts Munich I and Vienna provide a full bodied, bready foundation; 9% Rauch Malt enough complexity to get things smoking; Carared/Caraaroma and Melanoidin deliver deep Malt, honey and raisin notes and Carafa III gives colour and a touch of cocoa. Restrained use of Helga and Magnum Hops lends just enough spicy bitterness to balance the Malt load. A long cool ferment with German Lager yeast and ten weeks cold conditioning has kept Rot clean and smooth and given it time to settle in to its new threads.

As far as Rot Bock is concerned, Malt wears the Overalls.



STYLE BOCK

COLLABORATION WITH TOM MADAMS

WHEATYBREWINGCORPS.COM

MALT
WEYERMANN MUNICH I, RAUCH,
CARARED, VIENNA, CARAAROMA,
MELANOIDIN, CARAFA III

HOPS
MAGNUM, HELGA

YEAST
FERMENTIS 34/70

OTHER
OVERALLS

OG 1.065 **IBU** 30 **SRM** 17.5
FG 1.018 **ABV** 5.8%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL