Exciting News From Innis & Gunn
Innis & Gunn Brewhouse & Kitchen
2 in the UK and 1 in Canada
INNOVATIVE BREWERY
OUR OAK AGED CRAFT BEER
INNIS & GUNN

CORE RANGE

THE ORIGINAL OAK-AGED BEER RANGE WITH UNEXPECTED DEPTH OF FLAVOUR.

THese BEERS ARE AVAILABLE ALL YEAR ROUND.
6.6% ABV

This is the beer whose accidental discovery started our story back in 2003. It is a multi-award winning, oak-aged beer that is packed full of biscuit-y malt and vanilla flavour, making it really creamy and mellow.

Original won grand gold in 2014 at the prestigious Monde Selection Awards. This award is given to products that have won gold medals over at least 3 consecutive years for their flavour and quality.
**ORIGINAL**

**INGREDIENTS/PROCESS:**
- **MALT:**
  - I&G ALE MALT,
  - CRYSTAL MALT, WHEAT

- **HOPS:**
  - SUPER STYRIAN

- **MATURATION:**
  - BOURBON CASKS AND
  - OVER BOURBON-INFUSED HEARTWOOD
  - IN OUR OAKERATORS®

**TASTING NOTES:**
- **COLOUR:**
  - GOLDEN HONEY

- **SMELL:**
  - CARAMEL AND
  - RICH ROASTED MALTS

- **TASTE:**
  - INCREDIBLY SMOOTH WITH
  - A DELICIOUS TOFFEE CHARACTER
  - AND A LIGHT HOP FRUITINESS

- **FINISH:**
  - CREAMY AND WARMING

**WHAT TO HAVE IT WITH:**
- CURRIES, GRILLED SEAFOOD,
- GOOD-QUALITY BURGERS, JUICY STEAKS

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**BREWED AT A LOW TEMPERATURE, SIMILAR TO A LAGER, BUT USING ALE MALTS,**
**INNIS & GUNN ORIGINAL BALANCES FRESHNESS WITH BODY AND FLAVOUR.**

**WE TAKE BEER FROM CASK AND BEER FROM OUR OAKERATORS® AND BLEND THEM TOGETHER**
**TO MAKE THIS BEER. IT’S THIS MATURATION PROCESS THAT IMPARTS OUR SIGNATURE**
**VANILLA — TOFFEE FLAVOUR TO THE BREW. IT ALSO HELPS TO GIVE IT ITS APPEALING COLOUR**
**AND TO MELLOW THE ALCOHOL CHARACTER. SO ALTHOUGH IT’S 6.6%, IT’S VERY SMOOTH**
**AND EASY TO DRINK.**
RUM AGED

6.8% ABV

This rich, full-bodied beer is matured over American oak heartwood infused with a blend of specially selected rums. It is bursting with fruit and warming spiciness.

Rum Aged won Grand Gold in 2014 at the prestigious Monde Selection Awards.

This award is given to products that have won gold medals over at least 3 consecutive years for their flavour and quality.
RUM AGED

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<tr>
<th>INGREDIENTS/PROCESS:</th>
<th>TASTING NOTES:</th>
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<tr>
<td>MALT: I&amp;G ALE MALT, CRYSTAL MALT, ROASTED BARLEY AND CHOCOLATE MALT</td>
<td>COLOUR: RUBY RED</td>
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<td>HOPS: SUPER STYRIAN</td>
<td>SMELL: LOTS OF FRUIT AND MULLED SPICE</td>
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<tr>
<td>MATURATION: OVER DEMERARA JAMAICAN RUM-INFUSED HEARTWOOD IN OUR OAKERATORS®</td>
<td>TASTE: SURPRISINGLY LIGHT. SOFT FRUITS AND RICH MALT WITH AROMATIC SPICINESS FROM THE RUM</td>
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<td>FINISH: WARMING AND MELLOW</td>
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<td>WHAT TO HAVE IT WITH: GAMEY MEATS, LIKE VENISON OR DUCK, OR MATURE CHEESE AND A GOOD-QUALITY CHUTNEY</td>
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WE USE A SPECIALLY SELECTED BLEND OF DEMERARA AND JAMAICAN RUMS TO SEASON THE OAK FOR INNIS & GUNN RUM AGED, WHICH GIVES IT ITS UNIQUE FLAVOUR AND SPICINESS. WHO WOULD HAVE THOUGHT THAT RUM AND BEER WOULD WORK SO WELL TOGETHER? ORIGINALLY RELEASED AS A LIMITED EDITION, INNIS & GUNN RUM AGED PROVED SO POPULAR WITH DRINKERS THAT WE DECIDED TO START PRODUCING IT ALL YEAR ROUND AS PART OF OUR CORE RANGE.
**BOURBON CASK DARK ALE**

7.4% ABV

This very special dark ale has been brewed in small batches and then matured over oak infused American bourbon to give it its rich, rounded character and a satisfying smooth finish. Notes of coconut, orange oil and dark coffee beans are complemented by an earthy freshness from the hops.
# Bourbon Cask Dark Ale

## Ingredients/Process:
- **Malt:** I&G Ale Malt, Crystal Malt, Amber Malt, Roasted Barley
- **Hops:** Super Styrian
- **Maturation:** Over American Bourbon Infused Oak in Our Famous Oakerators®

## Tasting Notes:
- **Colour:** Dark Amber
- **Smell:** A big hit of coconut, rich orange marmalade and bitter chocolate
- **Taste:** Very smooth with flavours of caramelised fruit and sponge pudding
- **Finish:** Long and lasting with some gentle spiciness
- **What to Have It With:** Dark meat or game, with a rich gravy or sauce

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This very special dark ale has been matured over oak infused American bourbon in our famous Oakerators® to give it its rich, rounded character.

Brewed in small batches to ensure our renowned attention to detail. Upon tasting this complex brew you’ll find notes of brown sugar, zesty orange oil and coconut which are all complemented by the earthy freshness from the Super Styrian hops.

The rich, heady flavours of this beer combined with a light touch of sweet vanilla and the natural tang of spice from the oak, help to smooth the finish of this beer, giving it a velvety mouthfeel, leaving a long-lasting impression on the palate.
INNIS & GUNN

SEASONAL RANGE

OUR SEASONAL BEERS ARE RELEASED IN TIME WITH THE CHANGING SEASONS. BEERS TO SUIT THE WEATHER OUTSIDE — EXCELLENT NEWS.
IRISH WHISKEY AGED

7.4% ABV

Ireland is known throughout the world for producing great stouts, and Scotland is famed for its whisky. We decided to flip the two Celtic nations on their heads by producing a stout using fantastic Scottish malts, and then ageing the brew over oak infused with Irish whiskey, making the combination really unique.

Irish whiskey aged won gold in 2014 at the prestigious Monde Selection Awards and bronze at the International Beer Challenge.
# Irish Whiskey Aged

## Ingredients/Process:
- **Malt:** I&G Ale Malt, Crystal Malt, Roasted Barley, Chocolate Malt, Raw Wheat
- **Hops:** Super Styrian
- **Maturation:** Over Irish Whiskey Infused Heartwood in Our Oakerators

## Tasting Notes:
- **Colour:** Black
- **Smell:** Chocolate, Treacle, Roasted Coffee Beans and Dried Fruit
- **Taste:** Earthy Hops, Rich Malt and a Nice Cocoa Bitterness
- **Finish:** Complex and Satisfying with a Lingering Oaky Sweetness and a Creamy Mouthfeel

**What to Have it With:**
- Rich Beef Stew
- Oysters
- Treacle Pudding
- Or blue cheese

We used Chocolate Malt and Roasted Barley to impart deep complex flavours to this brew and then Super Styrian Hops to provide an earthy balancing sweetness. The honeyed spice of the whiskey lends itself perfectly to the rich coffee and dark chocolate of the stout, and the vanilla from the wood. There is a strange alchemy that happens when the beer interacts with the oak, the flavours intensify, yet the body of the beer remains fresh and delicate.
KEY PRODUCT TRUTHS

Scotland’s most AWARDED Craft Brewer

Oak INFUSED and BARREL AGED Craft Beers that are Sessionable and unique

Outstanding Packaging, MARKETING and Sales Support
DOUGAL SHARP, FOUNDER AND MASTER BREWER

BREW BLOOD IS IN THE SHARP FAMILY VEINS. AS A CHEMISTRY STUDENT AT SHEFFIELD UNIVERSITY, DOUGAL WOULD SPEND THE SUMMER HOLIDAYS WORKING AND LEARNING BEER-MAKING SKILLS AT THE CALEDONIAN BREWERY IN EDINBURGH. RUSSELL SHARP, DOUGAL’S FATHER, LED A MANAGEMENT BUY-OUT OF ‘THE CALEY’ IN 1987 AND THE COMPANY AND ITS CASK ALE BRANDS WENT ON TO REDEFINE THE SCOTTISH BEER SCENE.

HAVING BEER PRODUCTION KNOW-HOW WON DOUGAL MANY FRIENDS AT UNIVERSITY AS ANY SPARE SPACE IN FLAT SHARES WAS GIVEN OVER TO HOME-BREW OPERATIONS. AFTER GRADUATING WITH A BSC IN 1994, DOUGAL PLANNED TO EMBARK ON A MASTERS IN ENVIRONMENTAL CHEMISTRY, BUT WHEN THE TECHNICAL MANAGER AT CALEDONIAN QUIT, AN ALL-TOO-TEMPING OPPORTUNITY AROSE. DOUGAL FOUND HIMSELF OVERSEEING THE REBUILD OF THE CALEDONIAN BREWERY, WHICH HAD BEEN DESTROYED BY A MAJOR FIRE.

THE BLANK CANVAS ALLOWED DOUGAL TO OVERHAUL THE BREWING PROCESS AT CALEDONIAN, CHANGING THE BASE INGREDIENTS AND MODIFYING THE FERMENTATION PROCEDURE, MEASURES THAT LED TO THEM WINNING THE 2002 CHAMPION BEER OF BRITAIN TITLE FOR DEUCHARS IPA.

HAVING WORKED HIS WAY TO HEAD BREWER AT CALEDONIAN, DOUGAL INTENDED TO LEAVE IN 2002 TO PURSUE AN MBA. HOWEVER THESE PLANS WERE PUT ON HOLD WHEN THE CHIEF EXECUTIVE OF WILLIAM GRANT & SONS APPROACHED DOUGAL TO PULL TOGETHER THE BUSINESS PLAN FOR WHAT IS NOW INNIS & GUNN. THE COMPANY LAUNCHED IN AUGUST 2003 WITH AN EVENT IN THE SPIEGELTENT IN EDINBURGH AND A DINNER IN LONDON AT THE IVY, WITH HEAD CHEF MARK HIX.

IN HIS SPARE TIME DOUGAL LIKES TO ROAM THE HILLS UP AT GLENSHEE WHERE HE REGULARLY RETREATS FROM EDINBURGH TO HIS CONVERTED MANSE. HE ALSO PLAYS TOUCH RUGBY AND HAS COMPLETED NEARLY 1,000 DIVES OFF SCOTLAND’S WEST COAST.

IN 2008, DOUGAL TAUGHT GORDON RAMSAY HOW TO MAKE BEER ON THE F WORD AND LEARNED A FEW TIPS ON COOKING FROM THE MICHELIN-STARRED CHEF HIMSELF. THESE TIPS HAVE FLOURISHED INTO AN ALL OUT PASSION FOR COOKING – JUST ONE REASON FOR THE MANY INNIS & GUNN FOOD-MATCHING SUGGESTIONS FOUND ON OUR WEBSITE.

INNISANDGUNN.COM
WE CAREFULLY SELECT OUR BARLEY, MALT IT AND PUT IT THROUGH A MILL TO CREATE A FLOUR-LIKE GRIST.
WE PUT THE MILLED BARLEY INTO A MASHING VESSEL AND THEN ADD HOT WATER TO EXTRACT THE SUGARS.
THEN WE DRAIN OUT THE SUGARY LIQUID AND IT GOES INTO A KETTLE WITH OUR HOPS. WE COOL THE HOT HOPPY LIQUID AND THEN ADD IT TO A FERMENTATION VESSEL WITH OUR OWN SPECIAL STRAIN OF YEAST. THIS TURNS THE SUGARS IN THE LIQUID INTO ALCOHOL.
THE EXTRA STEP

FINALLY WE PUT THE BEER INTO OAK
AND WE WAIT...
WE’RE FAMOUS FOR AGEING OUR BEERS WITH OAK. THIS IS WHAT GIVES THEM THEIR DISTINCTIVE DEPTH AND SMOOTHNESS AND THEIR REALLY UNUSUAL FLAVOUR. WE DO THIS IN ONE OF TWO WAYS...
1. THE OAKERATOR®

In 2010 we developed a proprietary method of oak maturation which faithfully reproduces the cask-ageing process.

The machine, is a bit like a coffee percolator, which turns the whole maturation process on its head and lets us put the barrel into the beer.
THE OAKERATOR® HOLDS 24-MONTH AIR-DRIED AMERICAN OAK HEARTWOOD CHIPS WHICH ARE INFUSED WITH A SPIRIT, LIKE SPICED RUM OR BOURBON, TO RELEASE THE NATURAL FLAVOUR FROM WITHIN THE WOOD GRAIN.

WE CONTINUE TO USE A COMBINATION OF CASK AGEING AND OAKERATOR® AGEING TO MATURE OUR BEERS.
2.

THE CASKS

OAK CASKS COMPLETELY TRANSFORM THE FLAVOUR, AROMA, MOUTHFEEL AND FINISH OF A BEER.

THE CASKS ACTUALLY BREATHE IN AND OUT WHILE THEY’RE LYING IN THE WAREHOUSE WHICH MEANS THAT AS WELL AS BOTH ADDING AND SUBTRACTING FLAVOUR FROM THE MATURING BEER, THE ATMOSPHERE IN THE WAREHOUSE IS INTERACTING WITH IT ALSO. IT’S A FASCINATING, FANTASTICAL SCIENTIFIC REACTION.


RATHER LIKE PEOPLE, EACH INDIVIDUAL CASK HAS ITS OWN DNA, AND WHILE (WITH A FEW YEARS OF PRACTICE BEHIND US) WE CAN ANTICIPATE WHAT REACTION WILL TAKE PLACE, OFTEN THERE ARE SURPRISING RESULTS.
TYPICAL FLAVOURS THAT COME FROM OAK ARE VANILLA, TOFFEE, COCONUT, MARZIPAN, NUTMEG, CLOVES AND DRIED FRUIT.

WE SOURCE MOST OF OUR CASKS FROM THE SCOTCH WHISKY INDUSTRY BUT MORE AND MORE WE’RE LOOKING FURTHER AFIELD TO EXPERIMENT WITH DIFFERENT WOOD TYPES AND CASKS.

PART SCIENCE, PART SERENDIPITY, IT’S THE MYSTERY OF IT ALL THAT MAKES US TICK.