



MASTERS OF OUR CRAFT

COLD
NITROGEN INFUSED
WOLFF

COLD BREW COFFEE & TEA
DRINK ICE COLD

DON'T BE AFRAID OF THE WOLFF



MASTERS OF OUR CRAFT

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Photo: The Tiller Coffee



It all begins with our locally roasted specialty coffee. Cold brewed at 4°C for 40 hours then infused with nitrogen under high pressure and chilled in a keg, this brew is served as a draught pour on tap. It has a foamy head like a Guinness, with beer-like hints on the nose, is rich and almost velvety due to the slight effervescence.

Blend: Kenya Oreti, Mexican Finca Santa Teresa, Ethiopian Gelena Abaya

Tasting Notes:

Rich bold cocoa, raisin, hints of liquorice & malt add character and complexity with lingering dried apricots in the finish.



Perfect for the non-caffeinated hipsters, cold brewed at 4°C for 40 hours, this herbal nitrogen infused tea comprises of dried cherries, dried blackberries, hibiscus flowers and rosehip. The slight effervescence gives it a silky mouthfeel, yet is still refreshing. Just the drop for taking it easy! And it's all natural folks!

Tasting Notes:

Light, aromatic with a subtle sweetness. The perfume of the florals push through with a distinct berry finish.

Blend: Dried cherries, dried blackberries, hibiscus flowers, rosehip.



ALPHA DOG TAP SYSTEM



NITRO SYSTEM SPECS

ALPHA DOG LARGE TAP SYSTEM

\$3117.00 + GST

SYSTEM:

Twin taps (60 litres per hour)

POWER: 10amp (required)

CHILLER UNIT SIZE:

400 (l) x 400 (w) x 300 (h)

PRIZE PUP SMALL TAP SYSTEM

\$2370.00 + GST

SYSTEM:

Twin taps (60 litres per hour)

POWER: 10amp (required)

UNIT SIZE:

300 (l) x 200 (w) x 400 (h)



PICTURED
(LEFT): PRIZE PUP TAP SYSTEM
(ABOVE): CHILLER

NITRO KEGS

\$150.00 + GST

KEG DIMENSIONS:

240 (w) x 750 (h)

KEG STORAGE (2 kegs):

600 (deep) x 300 (w) x 750 (h)