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Hive Mind partners with Rave Coffee to launch new honey coffee stout

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Hive Mind has teamed up with Rave Coffee to craft a limited-edition stout that brings together two beloved ingredients, honey and coffee, in a rich, velvety brew designed for easy drinking.

Known for their creative use of honey in brewing, Hive Mind wanted to create a dark beer that was lighter and more sessionable than their signature Smoked Honey Porter. The result is a smooth, layered stout that celebrates both Hive Mindâ??s signature honey and Raveâ??s freshly roasted coffee.

The beer starts with a base of seven different malts, delivering notes of chocolate, caramel, and roasted grain. Rolled oats and rye are added during the mash for a rounded, silky texture. To keep the stout bright and refreshing, Hive Mind incorporated Cascade and Hallertau Blanc hop varieties more commonly used in IPAs to add subtle hints of grapefruit, floral spice, and light pine.

Honey is introduced late in the brewing process to preserve its delicate floral sweetness, creating a gentle balance against the roast. The finishing touch comes from Rave Coffeeâ??s signature blend, steeped post-fermentation using a mix of ground and

whole beans to capture deep aroma and smooth coffee flavour without bitterness.

The collaboration is a celebration of craftsmanship and shared passion uniting Hive Mindâ??s expertise in honey fermentation with Rave Coffeeâ??s dedication to flavour and quality. The result: a stout thatâ??s dark, roasty, and perfectly balanced a true meeting of hive and roast.