

# APRICOT'S HOUR



**IN A NUTSHELL** SPRITZY, HOPPY, FRUITY, TIGHT. STONE SOUR.

For our latest collaboration with Beechworth peddler and long term ally Ben Kraus we showed uncharacteristic restraint, knocking out a Mixed Culture, dry hopped, apricot heavy sour Saison - stone fruity, bright, tangy and dry...

Ben was keen for 'sour not tart' so we kettle soured a lean Malt Bill then fermented with it with our house Mixed Culture 'The Menace'. The Menace is a fourteenth generation Mixed Culture comprised of Wheaty French Saison Yeast, Wildflower's house culture and Bridge Road's Mayday Hills Brett C (to name a few). It's a slurry awash with various strains of Brettanomyces, Lactobacillus and Pediococcus, among a multitude of unidentified and unidentifiable beasties, that will continue to sour and funk-up over time.

Bridge Road Dave sourced, pitted and sliced 40kg of fresh Swan Reach Apricots which we added to the fermenter towards the end of primary. Dry hopping with HPA-016 (mandarin) and Amarillo (peach) gave the stone fruit aromatics an extra nudge.

The result? A bright, tangy, delicate Saison. Compact. Apricot's Hour.



**STYLE** DRY HOPPED APRICOT SOUR SAISON

**COLLABORATOR(S)** BRIDGE ROAD BREWERS

**WHEATYBREWINGCORPS.COM**

**MALT**  
PILSNER, WHEAT, OATS,  
ACIDULATED

**HOPS**  
MAGNUM, AMARILLO, HPA-016

**YEAST**  
THE MENACE

**OTHER**  
APRICOTS (SWAN REACH)

**OG** 1.037      **PH** 3.6      **SRM** 2.5  
**FG** 1.007      **ABV** 3.9%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL