

SCHMUTZIG



IN A NUTSHELL CREAMY, DOUGHY, SHARP AND SOUR. DIRTY.

A Lacto inoculated, kettle-soured Berliner Weisse.

The plan was to take a relatively 'clean' sour and schmutzig it up a little, to add a sharp hard edge to this light, lively and dry Weisse. To this end we enlisted the services of super bug *Lactobacillus Delbrueckii Bulgaricus*, capable of producing a fair smack of lactic acid in a short space of time. Hard and fast.

Given its lean backbone – consisting of Kiwi Pilsner and Wheat malts and a single addition of Magnum hops – this beer is really all about the bugs. The combination of pure Lacto culture in the Kettle and neutral American Ale yeast in the fermentor has delivered the sharp, pointed sourness we were after.

Tart, dry, refreshing and just a little bit dirty...



STYLE BERLINER WEISSE

MALT
PILS, WHEAT, ACIDULATED

HOPS
MAGNUM

YEAST
FERMENTIS US-05

OTHER
LACTOBACILLUS DELBRUECKII
BULGARICUS - BACTERIA

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OG 1.036

PH 3.4

SRM 2.5

FG 1.009

ABV 3.5%



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