

SCREWDRIVER

IN A NUTSHELL ORANGE, HOPS, SPICE AND BOOZE. HIGHBALL.

Given that we'd landed a 5kg brick of Belma Hop Hash from HopCo Jon and that our Good Beer Wheaty Collaborators Søren (8 Wired) and Juan (Naparbier) had never played with Hop Hash before – and were more than a little partial to Humulus Lupulus – the decision to brew a Hash SMASH IIPA was a relative no-brainer.

Putting the IIPA together required a bit more thought though. The challenge was to combine a super lean and dry malt body (effectively single malt, with dextrose to boost the booze and dry the body out further) with an unfamiliar and potent Hop source – and not have it taste like bitter soda water. We fermented long and cool with a blend of White Labs French Saison (for attenuation and a bit of spice & funk) and California Ale Yeast (to temper the former). Restraint was key. Except Re Hash.

Hop Hash is a concentrated 'brick' made of lupulin glands and hop dust left on the milling equipment used to make hop pellets; potent, resinous and sticky. Hop Hash looks, smells and feels like its namesake and is often accompanied by the advice to 'use sparingly' – so we used all 5kg; in kettle, whirlpool and dry hop. Belma was true to variety and produced massive orange and melon aromas and a clean sharp bitterness. With big Orange, spice and booze character, our IIPA looks, smells and feels like a Vodka Orange – but in a good way. Screwdriver.

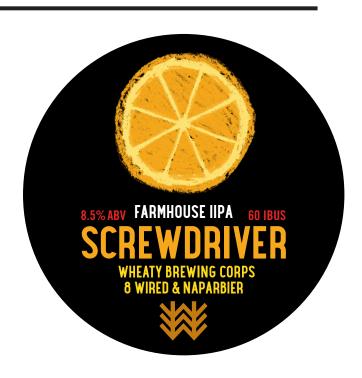
STYLE FARMHOUSE IIPA COLLABORATOR(S) SØREN (8 WIRED BREWING) & JUAN (NAPARBIER)

MALT
ALE

HOPS
BELMA HOP HASH

WHITE LABS WLP001 & WLP590

OTHER
DEXTROSE



WHEATYBREWINGCORPS.COM

OG 1.076	IBU 60	SRM 4
FG 1.005	ABV 8.5%	



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL