

# 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 IPA was a relative no-brainer.

Putting the IPA 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 IPA looks, smells and feels like a Vodka Orange – but in a good way. Screwdriver.



**STYLE** FARMHOUSE IPA

**COLLABORATOR(S)** SØREN (8 WIRED BREWING) & JUAN (NAPARBIER)

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**MALT**  
ALE

**HOPS**  
BELMA HOP HASH

**YEAST**  
WHITE LABS WLP001 & WLP590

**OTHER**  
DEXTROSE

**OG** 1.076  
**FG** 1.005

**IBU** 60  
**ABV** 8.5%

**SRM** 4



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