

# MALTO ALLEGRO



**IN A NUTSHELL** MALTY, CHOCOLATELY, SMOOTH. QUICK AND DARK.

For the last fourteen years, Creative Original Music Adelaide (COMA) has been a ‘first and third Monday of the month’ fixture at the Wheaty, clocking-in over 750 performances over that time. COMA is a musician-led, musician-focused, member based, not-for-profit association, committed to presenting and raising the profile of original music in Adelaide; think jazz, improv, new classical, electronic & something referred to as ‘pink noise’...

Whereas last year’s COMA collaboration - Coma Chameleon - was loose, fruity and colourful, this year’s brew is a much tighter, maltier and smoother composition: Malto Allegro.

Malto: we went for a Munich Dunkel malt bill featuring Pils for a clean base, Carafa III for chocolate and roast, Munich II for deep malt and Redback for a splash of colour. Lean, dark and smooth.

Allegro: instead of fermenting our Dunkel with a traditional Lager yeast, we opted for the more lively ‘Kveik’ Norwegian farmhouse ale yeast. Unlike most other farmhouse mixed cultures, Kveik has the ability to ferment fast at high temperatures (25-35 °C) without producing big phenolics, esters and/or off-flavours. High, fast and clean. Play it Kveikly. Malto Allegro.



## STYLE DUNKEL KVEIK

## COLLABORATION WITH COMA

### MALT

PILSNER, MUNICH II, CARAFA III, REDBACK

### HOPS

MAGNUM

### YEAST

WHITE LABS WLP518 KVEIK

OG 1.053

IBU 25

SRM 21

FG 1.016

ABV 4.7%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL