

HEDY HOPPER



IN A NUTSHELL FRUITY, HAZY, BITTER. PEACHY.

Our latest collaboration with long-term Wheaty Ally Aaron Caruana is not in fact named after a certain well known IPA from Vermont - but after a couple of less well known, but significantly more influential STEM heavyweights; Hedy Lamarr and Grace Hopper. Hedy was one of the developers of a torpedo guidance system at the beginning of WWII, using 'spread spectrum' and 'frequency hopping' technologies that have since been used in many systems including mobile phones and bluetooth. Hopper is one of the pioneers of computer science, being one of the creators of the first computer compilers - a program that takes human readable code and turns it into something a computer can understand - in addition to developing high level programming language.

Our IPA just happens to be juicy, fruity and hazy. And fresh. We used 25kg of green Enigma Flowers throughout the Kettle, Whirlpool and Hopback- resulting in huge tropical, mango and wine-like aromatics and more than a little resin. We fermented with new release Lallemand New England Ale Yeast to produce plenty of peach and apricot esters which we hoped would tie-in with big hop aroma rather than strip it - and give the impression of a smooth, full body despite finishing dry. Here's to invention, in all of its manifestations...



STYLE FRESH HOP IPA

COLLABORATORS AARON CARUANA

WHEATYBREWINGCORPS.COM

MALT
ALE, WHEAT, OATS, MUNICH I

HOPS
MAGNUM, ENIGMA, ELDORADO,
CALYPSO

YEAST
LALBREW NEW ENGLAND

OTHER
CODE

OG 1.063

IBU 40

SRM 5

FG 1.008

ABV 6.9%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL