

KVASS

IN A NUTSHELL SPICY, DOUGHY, TART. LIQUID BREAD.

We teamed up with Small World Bakery - Grain Fiends and Bakers of some of the best Sourdough in Oz - with the express purpose of brewing Kvass. A Slavic staple for thousands of years, Kvass is a mildly alcoholic, gently sour beer made from a spontaneously fermented mix of stale rye bread and water, often flavoured with fruit and/or spices. Bread beer.

Em and Chris baked, sliced and (medium) toasted 100kg of their Small World Dark Rye loaves to produce around 60kg of rye biscuits, which we folded in to the top of the grain bed after mash-in. Using equal parts Malt, we went heavy on the Rye and Wheat to double down on bready characters, then kettle soured the wort for a couple of days to lock in the tang.

A fast and warm ferment with our house mixed culture 'The Menace' contributed spice and funk to an already complex brew: toasty, fruity, chewy and tart. The proof is in the drinking.

Liquid Sourdough.

Kvass-ish.

STYLE RYE BREAD BEER

COLLABORATION WITH SMALL WORLD BAKERY

MALT
ALE, RYE, WHEAT, ACIDULATED

HOPS
MAGNUM

YEAST
'THE MENACE' HOUSE CULTURE

OTHER
SMALL WORLD BAKERY DARK RYE BREAD, HONEY



WHEATY BREWING CORPS



WHEATYBREWINGCORPS.COM

OG 1.050

PH 3.5

SRM 3.5

FG 1.013

ABV 4.8%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL