

DR SALADITOS



IN A NUTSHELL PLUMMY, SALTY, SPICY & TART. BLOOD PLUM.

To say that the idea for this beer evolved over time is an understatement.

From Table Beer to Session Gose, Imperial Belgian Table Gose to Salty Plum Saison, Saladitos* kept us on our toes from the start - perfectly fitting for our third annual Good Beer Wheaty collaboration with Darren 'Doc' Robinson and first ever brew with Liberty Joe.

With savoury and saline on the cards from the outset - black peppercorns, Pink Murray Salt and bush tomatoes in Whirlpool and a peppery Belgian Saison yeast ferment - we needed some late addition zing.

Enter Satsuma, the queen of Plums. Dark red, fleshy, sweet and tart; jammy and sharp - the perfect zing addition to an Imperial Gose Table Beer, in the form of 25kg purée in Secondary. The result; a sweet and tart, salty and savoury Plum Saison with enough spice to justify the Saladitos name - and plenty of pinkness. We might even be tempted to retro-fit it through our chilli and lime filled Glasshopper...

* A Mexican snack made from dried and salted Plums - often sweetened and/or spiced.



STYLE SALTY PLUM SAISON

COLLABORATORS DARREN (DR'S ORDERS) & JOE (LIBERTY)

WHEATYBREWINGCORPS.COM

MALT
PILSNER, WHEAT, FLAKED OATS,
ACIDULATED

HOPS
MAGNUM, WILLAMETTE

YEAST
BELGIAN SAISON

OTHER
MURRAY SALT, BUSH TOMATOES,
PEPPERCORNS, SATSUMA PLUMS

OG 1.045
FG 1.003

IBU 20
ABV 5.6%

SRM PINK



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL