

WOLPERDINGER DUNKEL



IN A NUTSHELL DARK, MALTY, HERBAL AND SMOOTH. NICHT SO TRADITIONELL.

To say that collaborating with the oldest continuously brewing Brewery in the world was an honour is somewhat of an understatement. It was as if us part-time ivory tinklers had been invited to jam with Bach; surreal and utterly implausible - in the best possible way. Weihenstephaner Braumeister Tobias Zollo is not only one of the best technical Brewers on the planet, crucially for us, he's also a good sport. So with 978 years Brewing experience between us, we set about having ein bisschen bier Spaß...

Natürlich this involved creating a beer with links to our Brewery's home countries; natürlich this link was in the form of Hops. Enter Wolperdinger Dunkel - a Munich Dunkel with 'bucket loads of shining Hops' as much a hybrid as the mythical Bavarian Bunyip-like creature after whom it's named. We went for the sehr traditionell Malt Bill of eine echte Dunkel, with a nicht so traditonell single infusion mash. Hopfen-wise we enlisted neue fangled German Hops Hallertau Blanc in Whirlpool & Secondary, with handvolls of Fresh Enigma flowers in Whirlpool & Hopback to geben Wolperdinger a wine-like, melon and citrus zing and lend a firma bitterness. A long cool ferment with German Lager Yeast and extended cold conditioning has resulted in a super smooth, balanced Dunkel that belies its stärke. Vielen Dank Tobias.



STYLE DUNKEL

COLLABORATOR(S) TOBIAS ZOLLO (WEIHENSTEPHAN) & DAN IVETT (PHOENIX)

WHEATYBREWINGCORPS.COM

MALT
PILS, MUNICH II, CARAFA III

HOPS
HALLERTAU BLANC, FRESH
ENIGMA FLOWERS

YEAST
FERMENTIS W-34/70

OTHER
DODGY DEUTSCHE

OG 1.053 **IBU** 35 **SRM** 21
FG 1.013 **ABV** 5.1%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL