

MILDFLOWER



IN A NUTSHELL HOPPY, TART AND DRY. WILD FLOWER, MILD FUNK.

It was time to go deep into the Wild with bug wrangler, barrel whisperer and blender extraordinaire Topher Boehm of Wildflower Brewing; intentionally pitching bugs into fermentor for the first time in our very clean, very controlled history...

We gave our favourite French Saison yeast a head-start on a small and simple Malt Bill before inoculating the fermenting wort with Wildflower's house mixed culture. Consisting of Brewer's yeast (including Dupont Saison) combined with wild yeast and bacteria foraged from New South Wales - more than 620 bugs in total - Topher's slurry is awash with various strains of Brettanomyces, Lactobacillus and Pediococcus, among a multitude of unidentified and unidentifiable beasties. Danger in a plastic screw-top.

Hop-wise we enlisted experimental NZ Hop HORT 9909 for New World Noble characteristics of spice and lime and a good clean bitterness, along with Motueka for extra citrus kick and Enigma for winelike zing. The result? Light and delicate; with lemon pepper, lime and herbal notes up front and a tart, bone dry finish - and only a hint of the funky menace that lies, for the time being at least, just below the surface...

Filthy risk or soft adventure? We reckon Mildflower is a bit of both. And then some.

STYLE HOPPY TABLE BEER

COLLABORATOR(S) TOPHER (WILDFLOWER)

WHEATYBREWINGCORPS.COM

MALT

PILSNER, WHEAT, FLAKED BARLEY, ACIDULATED

HOPS

MOTUEKA, ENIGMA, HORT 9909

YEAST

WILDFLOWER CULTURE, WHITE LABS FRENCH SAISON

OTHER

WHO CAN SAY...



OG 1.036

IBU 15

SRM 2.2

FG 1.002

ABV 4%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL