

QUANDONG SAISON



IN A NUTSHELL TANGY, SAVOURY AND DRY. WILD PEACH

The Bruery have long gone deep into experimental, barrel aged and sour beers, so it stood to reason we'd play with wild yeast and bugs for our Good Beer Wheaty collaboration.

And we had good wild yeast and bugs to work with: our 7th generation Mixed Culture 'The Menace' comprised of Wheaty French Saison Yeast, Wildflower's house culture and Bridge Road's Mayday Hills Brett C. Our slurry, already awash with various strains of Brettanomyces, Lactobacillus and Pediococcus among a multitude of unidentified and unidentifiable beasts, was dirtied up further with the addition of bottled Bruery creatures...

Malt-wise we kept things lean, Hop-wise we ensured there was enough late Amarillo and Citra to lend a peachy lemon zing and Other-wise we added enough white pepper to kick start the spice, along with kilos of Quandong in fermentor - hoping to impart some sharp, tart, Wild Peach character to the brew.

The result? Spicy, savoury and dry; with peach 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 beneath the surface...



STYLE QUANDONG SAISON

MALT
PILSNER, WHEAT, FLAKED OATS,
ACIDULATED

HOPS
MAGNUM, AMARILLO, CITRA

COLLABORATION WITH THE BRUERY

YEAST
'THE MENACE' HOUSE MIXED
CULTURE + THE BRUERY BUGS

OTHER
QUANDONG, WHITE PEPPER

WHEATYBREWINGCORPS.COM

OG 1.052 **PH** 4.2 **SRM** 3.5
FG 1.007 **ABV** 5.8%



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