

BRUT IIPA



IN A NUTSHELL HOPPY, SPRITZY AND SUPER DRY. DISCONCERTING.

As excellent exponents of dry, heavily-hopped IPAs, first-time Good Beer Wheaty Collaborators Alex (Three Weavers) and Geoff (Buxton Brewery) were keen to brew an iteration of IPA none of us had brewed - as such - before; 'Brut IPA'. Developed by Social Brewing's Kim Sturdavant in San Francisco, Brut IPA is a spritzy, aromatic, bright IPA with low bitterness and an extra dry finish - characteristically enlisting the enzyme 'glucoamylase' to chew up any residual sweetness in the beer.

We took a super-lean Malt Bill and used minimal kettle hops, opting instead to gorge Brut with a DD Hop rate of 12g/PL of Simcoe (cryo), Ella, Motueka and Enigma for a super aromatic hit. We fermented with SafAle HA-18 - a combination of high gravity Ale yeast and glucoamylase - and let the enzymes get to work.

And work they did. By name, by nature - Brut kept fermenting into negative Plato territory - finishing at a monster 9.8% ABV. Looks like a Pils, smells like a IIPA and tastes like something altogether different. Big Hop flavour, smooth boozy body and a bone dry finish with almost no bitterness. Dry, dry, dry - but for the sweetness and mouthfeel of big ABV and hops. A gentle giant. To be continued...



STYLE EXTRA DRY IPA

COLLABORATOR(S) THREE WEAVERS & BUXTON

MALT
PILS, WHEAT, ACIDULATED

HOPS
MAGNUM, MOTUEKA, CRYO
SIMCOE, ENIGMA, ELLA

YEAST
FERMENTIS SAFALE HA-18

OTHER
SPRITZ

OG 1.079 **IBU** 10 **SRM** 5
FG 0.992 **ABV** 9.8%



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