

# LITTLE BRITAIN



**IN A NUTSHELL** JUICY, CREAMY AND SMOOTH. HOPS AND GLORY.

The task we set for the latest SA Brew Club's Summer Comp was significantly broader and less bastardly than the last: to brew a 'Session IPA', ie *any* style of IPA as long as it clocked no more than 5% ABV and was identifiably IPA. Easier said than done. But done it was. Kieren Vercoe brewed two cracker Session East Coast IPAs to take out the prize: the opportunity to brew a scaled-up version of his beer on the Wheaty Brewing Corps' kit.

The key with Little Britain was balance; having enough body and mouthfeel to carry the inordinately heavy Hop charge. Base Malt Vienna set firm foundations, a touch of Munich, Crystal and Victory added malt depth, Carapils more body and Wheat and Oats body and creamy mouthfeel. We mashed high, thick and short to limit fermentability and went heavy on the chloride to accentuate a smooth body. Yeast wise there was 'no real substitute for Wyeast 1318 London Ale III' with its light fruitiness, good Malt/Hop balance and slightly sweet finish. The Whirlpool, Hopback and Dry Hop additions centered around an Amarillo/Simcoe blend 'because everyone loves Amarillo and Simcoe!' Columbus and Nelson provided some dankness and depth and Citra, Ella and Motueka some brighter notes. We luv a bit a Hops!



**STYLE** SESSION EAST COAST IPA

**COLLABORATION WITH** KIEREN VERCOE

**WHEATYBREWINGCORPS.COM**

**MALT**

VIENNA, FLAKED OATS,  
GLADIATOR, MUNICH II, WHEAT,  
LIGHT CRYSTAL, VICTORY

**HOPS**

AMARILLO, SIMCOE, NELSON,  
COLUMBUS, CITRA, ELLA,  
MOTUEKA, MOSAIC

**YEAST**

WYEAST #1318 LONDON ALE III

**OTHER**  
CUPPA

**OG** 1.052

**IBU** 45

**SRM** 5.5

**FG** 1.016

**ABV** 4.5%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL