

CAN-CAN

IN A NUTSHELL FRUITY, SALTY, TART AND DRY. HIGH KICK.

We've taken the traditional German 'Gose' - a light, tart, sour Wheat Ale brewed with coriander seeds and salt - and had a spielen; swapping-out Black Lime for passionfruit in our nicht-so-traditionellen Gose for a less savoury, more playful tippel...

Rather than relying on kettle souring alone to provide Can Can's pointedly acidic kick, we enlisted passionfruit juice to sharpen things up, adding literal bucketloads in secondary. We then fermented our Gose with 'The Menace' House Mixed Culture - made up of various strains of Saison Yeast, Brettanomyces, Lactobacillus and Pediococcus, among a multitude of unidentified and unidentifiable beasties - to finish very dry and a little bit dirty, which will continue to sour and dirty-up over time.

The result: sweet, tart and fruity on the one hand; musky, pungent and salty on the other. Bright and earthy at the same time, with a persistent passionfruit tang. Racy.

Nicht too subtle, because we can can.

STYLE PASSIONFRUIT GOSE

MALT
PILSNER, WHEAT, ACIDULATED

HOPS
WAKATU

YEAST
THE MENACE - MIXED CULTURE

OTHER
PASSIONFRUIT JUICE, CORIANDER SEEDS, PINK MURRAY SALT



WHEATY BREWING CORPS



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OG 1.045

PH 3.5

SRM 3

FG 1.008

ABV 4.8%

W

BROUGHT TO YOU BY THE WHEATSHEAF HOTEL