

SATSUMA PORTER



IN A NUTSHELL MALTY, CHOCOLATEY, JAMMY AND TART. BLOOD PLUM.

Satsuma is the queen of Plums. Dark red, fleshy, sweet and tart; jammy and sharp. A perfect candidate for Berliner Weisse. Though we decided to pair it with something altogether darker...

Enter Brown Porter: malty, rich and smooth - with enough biscuity body to carry the tang of plums and enough dryness in the finish to curb their fruity sweetness. A chocolate cake-mix foil for Satsuma's tart side was the plan.

As a labour of love nearly 30kg of plums from two families' trees were picked, pitted and simmered to produce 20 litres of purée, which was then wrapped, frozen, stored and thawed before we coaxed it into the Fermentor for secondary fermentation. And the Porter took it well; wrapping Blood Plum's acidity in a big chocolately hug.

A nourishing Pint.



STYLE BROWN PORTER

MALT
ALE, BROWN, SHEPHERD'S
DELIGHT, CHOCOLATE,
MELANOIDIN

HOPS
MAGNUM, HELGA

YEAST
WYEAST #1272 AMERICAN ALE

OTHER
SATSUMA PLUMS

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OG 1.065 **IBU** 29 **SRM** 28
FG 1.017 **ABV** 6%



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