

HOP SOUR



IN A NUTSHELL HOPPY, AROMATIC, TART AND DRY. PHILLY SMASHABLE.

For our first proper hoppy sour (without yoghurt and coffee!) we played with a lean and wheaty malt bill, fermented with Lallemand 'Philly Sour' Yeast and loaded the late Hops with winelike and citrusy varieties Enigma, Nelson, Citra and Motueka.

'Philly Sour' is a species of *Lachancea* (ie not a conventional *Saccaromyces* beer yeast) isolated by the University of Philadelphia which produces moderate levels of lactic acid in addition to ethanol during primary fermentation - two for the pitch of one!

The result: Hoppy, tart and dry with a peachy clean acidity. Philly smashable.



STYLE HOP SOUR

MALT

PILS, WHEAT, FLAKED OATS,
SOUR GRAPES

HOPS

ELLA, ENIGMA, CITRA, NELSON,
MOTUEKA

YEAST

LALLEMAND PHILLY SOUR

OTHER

SUNSHINE

WHEATYBREWINGCORPS.COM

OG 1.050

PH 3.5

SRM 3

FG 1.013

ABV 4.9%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL