

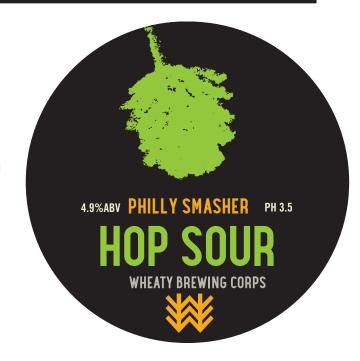
## **HOP SOUR**

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 citrussy 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%



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