

ALICI BIANCO



IN A NUTSHELL FULL, FRESH AND SAVOURY. ORANGE MARMALADE.

As per tradition, our first Good Beer Wheaty 2016 collaboration was with old friend Leo 'why not' Vincenzo (Birra del Borgo) and new recruit Brooks 'Cooper Pedy' Carretta (Nomad) in the fourth of our Anchovy Series; an English IPA.

The plan was to Burtonise (or rather 'Theburtonise') the water up to a point - and let the Anchovies do the rest. We went heavy on the water, betting that the high mineral content would give the beer a full body yet finish dry, sharpening to a clean hop bitterness in its tail. Crisp not furry was the goal.

Vienna and Abbey Malts round-out Alici's biscuity body, Tassie grown (Fuggles derivative) Cascade and Willamette Hops lend a bright, fresh herbal/citrus zing and Whirpool Anchovy fillets add just enough hairy salt to tie it all together. British Ale II yeast contributes its trademark 'orange marmalade' character and in so doing unearths an implausible yet delicious flavour combination:

Orange Marmalade and Anchovy is the future.



STYLE ANCHOVY IPA

COLLABORATORS BROOKS (NOMAD) & LEO (BIRRA DEL BORGO)

WHEATYBREWINGCORPS.COM

MALT

ALE, VIENNA, ABBEY, CARA PILS

HOPS

MAGNUM, CASCADE, CENTENNIAL, CITRA, WILLAMETTE

YEAST

WYEAST #1335 BRITISH ALE II

OTHER

WHITE ANCHOVY FILLETS

OG 1.063

IBU 42

SRM 6

FG 1.016

ABV 5.9%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL