

# LITMUS



**IN A NUTSHELL** INDIGO, FLORAL AND DISCONCERTING. LITERAL LITMUS.

For our fourth year hosting Pint of Science - an International festival bringing science out of the Lab and in to the Local - we figured it was high time to lay down a collaboration brew with the PoS crew, and help bring a Pint to the Science. The plan was to brew a beer that would mess with your mind, something that looked utterly outrageous yet drank like a light, hoppy Wheat Ale (Royal Purple anyone?). A brew that would encourage you to play with your beer - itself acting as a Litmus test and changing colour with changes in pH.

Luckily for us, naturally blue foods and the pigment that makes most of these foods blue, Anthocyanins, is pH sensitive, presenting as blue in environments above pH 5, indigo to purple between 5 pH - 4 pH and red/pink in those below 4 pH. Enter the Thai Butterfly Pea Flower (Clitoria Ternetea); beautiful, edible and intensely blue. We made a rich, inky tea out of 2kg of dried Pea Flowers and added this to an otherwise conventional hoppy Wheat beer just prior to crash cooling the fermentor. The result: an indigo/purple/blueish beer that changes colour with shifts in pH; pinkening with the addition of lime juice for example, and turning blue with the addition of Bi-Carb. Not that we advocate that sort of behaviour...



## STYLE INDIGO ALE

## COLLABORATION WITH PINT OF SCIENCE

## WHEATYBREWINGCORPS.COM

**MALT**  
PILS, WHEAT, CARAPILS,  
ACIDULATED

**HOPS**  
MAGNUM, ELLA, CASCADE,  
CITRA, NZ HORT 9909

**YEAST**  
FERMENTIS US-05

**OTHER**  
BUTTERFLY PEA FLOWER

**OG** 1.043  
**FG** 1.011

**PH** 4.2  
**ABV** 4.5%

**SRM** INDIGO



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL