

# THE DIRTY THREE

**IN A NUTSHELL** FRUITY, OAKY, TART & BRIGHT. HORSE STORIES.

The Dirty Three turned out to be a princess.

By far the most high maintenance beer we'd tackled over the short history of the Brewing Corps, The Dirty Three took almost all of that history to come to fruition.

Dirty Three started life as a 'bubble & squeak' ale destined for Barrel Aging. After a short ferment we kegged off half the batch and filled ex-Wirra Wirra Church Block barrels (one US, one French) with the other half, adding strawberry, prune and rhubarb to each barrel. Three months later we blended the barrels and kegs back into the fermentor, carbed and kegged it and gave it a month in the cold room to settle in. The result: inexplicably bland.

So we decanted the whole batch back into barrel, added pure Brettanomyces, Pediococcus and Lactobacillus (the 'Dirty Three'), Acidulated malt (more Lacto), Sauv Blanc juice and Satsuma purée. After 10 months aging we kegged them off as single barrels, the result: Dirty Three American is inexplicably light and delicate, Dirty Three French is explicable dirty and tart. Just as well they came out the other side with a bit of funk; it would have been a long way to go with no punch...

**STYLE** BARREL-AGED WAREHOUSE ALE

## MALT

ALE, WHEAT, PILS, FLAKED WHEAT, FLAKED BARLEY, GNO, ACIDULATED, MIDNIGHT WHEAT, OAK SMOKED, FLAKED OATS

## HOPS

SUMMER

## YEAST

WYEAST #3711 FRENCH SAISON

## OTHER

THE LOT

**WHEATY  
BREWING CORPS**



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**OG** 1.047

**IBU** 4

**SRM** 10

**FG** 1.005

**ABV** 5.5%

**W**

BROUGHT TO YOU BY THE WHEATSHEAF HOTEL