

KRANSKY



IN A NUTSHELL LITTLE, LONG AND LEAN. BREADY, HERBAL, CLEAN.

A beer named after a (sausage) dog named after a sausage - inspired by the use of Vienna (Weyermann Wiener) as a base Malt and our decision to breed this Pils long, lean and low.

Lots of character in a small frame was the idea.

We mashed high, thick and short for a long body and low alcohol - with Vienna and Carapils helping to fill out Kransky's tiny frame. Hallertau derivative Helga and experimental Hop HPA 035 contribute spicy, floral and herbal characters while a long and cool ferment with German lager yeast kept Kransky smooth and clean - with just enough snap in the finish.

A dogged little Pils.



STYLE MINI VIENNA PILS

MALT
VIENNA, CARAPILS

HOPS
HELGA, HPA 035

YEAST
FERMENTIS W-34/70

OTHER
NOT DOG

WHEATYBREWINGCORPS.COM

OG 1.038
FG 1.010

IBU 20
ABV 3.7%

SRM 3



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL