

HEAPS BERRY SAISON



IN A NUTSHELL TANGY, BERRY AND SMOOTH. THE HILLS.

A mixed berry version of our Lacto-innoculated Kettle Sour Saison.

The plan was to brew a fresh, delicate farmhouse ale with an old school malt bill — raw and flaked grains that ‘a farmer sweeping out their farm floor at the end of harvest’ might find — using a not-so-traditional kettle souring technique which we’d temper with the addition of local honey and whole local berries.

After regular runoff we pasteurised the wort, threw a couple of handfuls of acidulated malt into the Kettle and tucked her in with a blanket of CO2. And there she stayed for a couple of days, after which we boiled (vigorously), whirlpooled with lashings of Gilbert’s Blue Gum Honey and pitched with French Saison yeast.

Towards the end of Primary we added 20kg each of Springwood Farm Raspberries and Blackberries (Adelaide Hills) to the fermentor - contributing just enough rich berry sweetness to soften the sour - and turn it pink.

The result is a super-fresh, zingy, berried Saison with a subtly sour, lactic twang to finish. Heaps berry. Heaps local. Long live Kettle Sours!



STYLE KETTLE SOUR MIXED BERRY SAISON

MALT

PILS, FLAKED OATS, FLAKED WHEAT, ACIDULATED

HOPS

ENIGMA

YEAST

WHITE LABS 590 FR SAISON

OTHER

RASPBERRY, BLACKBERRY, BLUE GUM HONEY (SA)

WHEATYBREWINGCORPS.COM

OG 1.046

PH 3.6

SRM PINK

FG 1.004

ABV 5.4%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL