

# LANDLADY



**IN A NUTSHELL** FRESH, BISCUITY AND SNAPPY. MARMALADE.

Hot on the heels of his legendary 'Auld Bulgin' Boysterous Bicep' brew with Murray's, what wacked-out style-bending logistical nightmare of a beer would James 'Crafty Pint' Smith challenge us to brew with him for the first official Cabale Collaboration?

A straight-up English Pale Ale as it turns out.

A fresh, tight and balanced nod to that master of restraint, Tim Taylor's Landlord.

Gladfield Ale, Gladiator and Victory proffered just enough nutty, biscuity body to fill out the low booze while "allowing the Hops to shine". Wheat kept things snappy. Tassie grown Fuggles derivatives Cascade and Willamette Hops in Kettle/Hopback lent a local liveliness to the Hop charge - floral, citrusy and understated - and EKG in Secondary helped nourish the stiff upper lip. Proper English Ale Yeast was key - we went with Whitelabs #007 and it worked a treat; throwing those classic fruity, minerally, orange marmalade English Ale characters while finishing clean and dry. Grown up orange marmalade. And not a mollusc in sight...



## STYLE ENGLISH PALE

## COLLABORATORS CRAFTY & THE CABALISTAS

## WHEATYBREWINGCORPS.COM

**MALT**  
ALE, VICTORY, GLADIATOR,  
WHEAT, REDBACK

**HOPS**  
MAGNUM, CASCADE,  
WILLAMETTE, EKG

**YEAST**  
WHITELABS WLP007 DRY  
ENGLISH

**OTHER**  
RESTRAINT

**OG** 1.048

**IBU** 26

**SRM** 6

**FG** 1.013

**ABV** 4.4%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL