

HOPIKOPI SOUR



IN A NUTSHELL HOPPY, COFFEE, SOUR. JAFFA.

For our latest collaboration with coffee-fiend and Tour Down Underer Ben Kraus we decided to take a perfectly good IPA and ruin it. Twice. By 'ruin', we mean sour and caffeinate it – to surprisingly delicious effect.

The Sour: we took a Wheat and Acidulated-Malt heavy wort and kettle soured it with Yoghurt. This involved throwing literal bucket loads of Natural Greek Yoghurt into the warm wort and leaving the Lacto (Acidophilus & Casei) to produce its trademark tang over the next couple of days, dropping the pH to a brisk 3.6.

The Hopi: first wort Warrior aside, we reserved all of our Hops for the fermentor; double dry hopping with copious amounts of Amarillo, El Dorado and Enigma for a big orange/tangerine hit without the bitterness.

The Kopi: Rich Ballard (Black & Brew) brewed us a batch of cold brew concentrate which we added to Secondary – a super-light roast Ethiopian (Xade Burqa) from Two Fish Coffee; light, delicate and citrusy with mild acidity and only a hint of roast. A coffee that would play well with Hops.

Hopikopi Sour: fruity, tangy and earthy with bursts of candied orange and coffee – an absolute Jaffa!



STYLE HOPPY COFFEE SOUR

COLLABORATORS BEN (BR) & RICH (B&B)

WHEATYBREWINGCORPS.COM

MALT
ALE, WHEAT, ACIDULATED

HOPS
WARRIOR, EL DORADO,
AMARILLO, ENIGMA

YEAST
FERMENTIS US-05

OTHER
NATURAL YOGHURT, 'BLACK &
BREW' COLD BREW COFFEE

OG 1.051 **PH** 3.6 **SRM** 4.4
FG 1.008 **ABV** 5.5%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL