

FUNKY MENACE



IN A NUTSHELL BUGS AND HOPS AND SPICE. INCUBATED.

Despite its name, Fixation's Collingwood brew pub 'The Incubator' is a squeaky clean, pure culture Brewery (much like the Wheaty up until Dec 2018), so little wonder Tom and Sam jumped at the opportunity to play with wild yeast and bugs - especially given that we'd be doing all the dirty work in Thebarton...

And we had good dirty to work with: a third generation Mixed Culture comprised of Wheaty French Saison Yeast, Wildflower's house culture (in turn made up of Dupont Saison combined with wild yeast and bacteria foraged from NSW - more than 620 bugs in total) and Bridge Road's Mayday Hills Brett C. In short our slurry is awash with various strains of Brettanomyces, Lactobacillus and Pediococcus, among a multitude of unidentified and unidentifiable beasties. Proper Hazmat.

Malt-wise we kept things lean, Hop-wise we ensured there was enough late Motueka, Citra and Enigma to justify the 'India' name tag and Other-wise we added enough coriander seed, pink grapefruit and orange peel to bring the zing. The result? Spicy, zesty and dry; with orange, grapefruit and herbal notes up front and a tart, bone dry finish - and only a hint of the funky menace that lies, for the time being at least, just below the surface...

Filthy risk or soft adventure? We reckon Funky Menace is a bit of both. Incubated.



STYLE INDIA SAISON

COLLABORATION WITH FIXATION BREWING CO

WHEATYBREWINGCORPS.COM

MALT
PILS, WHEAT, FLAKED OATS
ACIDULATED

HOPS
MAGNUM, CITRA, MOTUEKA,
ENIGMA, EL DORADO

YEAST
MIXED CULTURE

OTHER
CORIANDER SEEDS, PINK
GRAPEFRUIT + ORANGE ZEST

OG 1.053 **IBU** 30 **SRM** 3
FG 1.007 **ABV** 6%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL