

TRITICALE MASS



IN A NUTSHELL HOPPY, HAZY, FRUITY. TIPPING POINT

For Melbourne's Good Beer Week this year, Tallboy and Moose featured the Wheaty Brewing Corps over several events and many Taps, including the launch of our collaboration 'Universal Promise IPA' brewed at the Preston Brewpub.

For the return leg of our Brewery exchange, we wanted to play with 'new stuff' without straying too far from Universal Promise. That 'new stuff' came in the form of Triticale - a Wheat/Rye hybrid grain seldom used in Brewing and which neither of us had brewed with before...

We went full porridge in the flaked grain department; using 20% Flaked Triticale and 20% Flaked Oats/Wheat in the Mash for a milky soft, protein rich brew heavy on the haze - and slowww moving in run off. Hop Products Australia swung us new experimental varieties HPA 016 (mandarin) and HPA 033 (mango) which we lent on for whirlpool and (double) dry hopping, while New England Ale yeast contributed plenty of stonefruit character and a dry, yet full finish.

A super-fruity, hazy smasher with just enough Grain intrigue. Tipping point.



STYLE HAZY TRITICALE PALE

COLLABORATOR(S) DAN 'TALLBOY' & STEVE 'MOOSE'

WHEATYBREWINGCORPS.COM

MALT

ALE, FLAKED TRITICALE, WHEAT, FLAKED OATS, ACIDULATED

HOPS

MAGNUM, CASCADE FLOWERS, HPA 016, HPA 033

YEAST

LALLEMAND NEW ENGLAND

OTHER

PEAK HAZE

OG 1.047

IBU 25

SRM 4

FG 1.008

ABV 5%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL