

DANGER ZONE



IN A NUTSHELL TANGY, TART AND REVVIN'. THE NEED FOR SPEED.

Sometimes our egos write checks our yeast can't cash. This beer spent a weekend souring in kettle and got treacherously close to the pH danger zone. Fortunately, she hadn't quite lost that loving feeling and our yeast pushed through... in overdrive.

Add 25 kilos of fresh raspberries from Springwood Farm Berries (Adelaide Hills) and you get a beautifully tangy, mouth-puckeringly tart, perfectly refreshing 'sorbet' beer. And at only 3.4% abv, it promises not to leave you inverted. Perfect for a Fancy or three after that beach volleyball session in your favourite jean shorts...

You're dangerous, drink like a maverick.



STYLE KETTLE SOUR BERLINER WEISSE WITH RASPBERRIES

MALT
PILS, WHEAT, ACIDULATED

HOPS
MAGNUM

YEAST
WHITE LABS WLP590 + WLP001

OTHER
RASPBERRIES

WHEATYBREWINGCORPS.COM

OG 1.032 **PH** 3.5 **SRM** PINK
FG 1.006 **ABV** 3.4%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL