

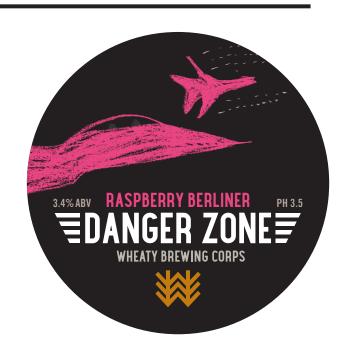
DANGER ZONE

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

MALTPILS, 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