

WIT NOISE



IN A NUTSHELL CREAMY, ZESTY, HERBAL. LEMON MYRTLE.

A trademark Wit was the go for our collaboration with legendary string quartet and long time Wheaty allies Zephyr Quartet to help celebrate their 20th Anniversary.

As any good Wit should, we went heavy on flaked, unmalted grain; using plenty of creamy oats and sweet wheat in our grain bill for body, richness and haze. Fermenting with White Labs Belgian Wit II Yeast gave us the style's textbook spicy phenolics, contributing herbal aromas and flavours with a tart finish and some residual malt sweetness. A not-so-dry Wit.

Doubling-down on spice, in addition to the (traditional) use of coriander seeds and fresh orange peel in Whirpool, we dry-leafed with Australian native 'queen of the lemon herbs' Lemon Myrtle - dosing the fermentor with over a kilo of dried leaf along with a handful of Zephyr Hilary's homegrown fresh Myrtle - for an intensely fragrant lemon zing and just a hint of menthol.

Citrusy, tart and refreshing on the one hand; rich, soft and creamy on the other. Wit's end.



STYLE BELGIAN WIT + LEMON MYRTLE

COLLABORATION WITH ZEPHYR QUARTET

WHEATYBREWINGCORPS.COM

MALT

PILSNER, FLAKED WHEAT,
FLAKED OATS, SOUR GRAPES

HOPS

MAGNUM, HALLERTAU BLANC

OTHER

CORIANDER SEEDS, MAEVAL
ORANGE PEEL, LEMON MYRTLE

YEAST

WHITE LABS WLP410 BELGIAN
WIT II ALE

OG 1.050

IBU 13

SRM 3

FG 1.010

ABV 5%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL