

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.



COLLABORATION WITH ZEPHYR QUARTET

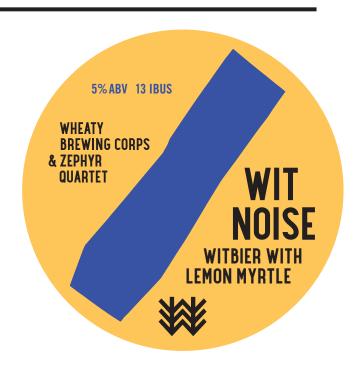
MALTPILSNER, FLAKED WHEAT,
FLAKED OATS, SOUR GRAPES

HOPS MAGNUM, HALLERTAU BLANC

YEASTWHITE LABS WLP410 BELGIAN
WIT II ALE

OTHER
CORIANDER SEEDS

CORIANDER SEEDS, MAEVAL ORANGE PEEL, LEMON MYRTLE



WHEATYBREWINGCORPS.COM

| 0G 1.050 | IBU 13 | SRM 3 |
|-----------------|---------------|-------|
| FG 1.010 | ABV 5% | Jan |



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