

BLACKBERRY SAISON



IN A NUTSHELL TANGY, BERRY AND SMOOTH. THE HILLS.

A Blackberry version of our Lacto-innoculated Kettle Sour Saison.

The plan was to brew a fresh, delicate farmhouse ale with an old school malt bill — raw and flaked grains that ‘a farmer sweeping out their farm floor at the end of harvest’ might find — using a not-so-traditional kettle souring technique which we’d temper with the addition of whole local Blackberries.

After regular runoff we pasteurised the wort, threw a couple of handfuls of acidulated malt into the Kettle and tucked her in with a blanket of CO2. And there she stayed for a couple of days, after which we boiled (vigorously), knocked-out and pitched with French Saison yeast.

Towards the end of Primary we added 20kg of Springwood Farm Blackberries (Adelaide Hills) to the fermentor - contributing just enough rich berry sweetness to soften the sour - and turn it purple.

The result is a super-fresh, zingy, blackberried Saison with a subtly sour, lactic twang to finish. The latest in what is set to become a long line of Kettle Sour Saisons...



STYLE KETTLE SOUR BLACKBERRY SAISON

MALT

PILS, WHEAT, FLAKED OATS, RYE,
SOUR GRAPES

HOPS

ENIGMA

YEAST

WYEAST #3711 FRENCH SAISON

OTHER

BLACKBERRY

WHEATYBREWINGCORPS.COM

OG 1.047

PH 3.6

SRM PURPLE

FG 1.006

ABV 5.2%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL