

WOLPERDINGER DUNKEL

IN A NUTSHELL DARK, MALTY, HERBAL AND SMOOTH. NICHT SO TRADITIONELL.

To say that collaborating with the oldest continuously brewing Brewery in the world was an honour is somewhat of an understatement. It was as if us part-time ivory tinklers had been invited to jam with Bach; surreal and utterly implausible - in the best possible way. Weihenstephaner Braumeister Tobias Zollo is not only one of the best technical Brewers on the planet, crucially for us, he's also a good sport. So with 978 years Brewing experience between us, we set about having ein bisschen bier Spaß...

Natürlich this involved creating a beer with links to our Brewery's home countries; natürlich this link was in the form of Hops. Enter Wolperdinger Dunkel - a Munich Dunkel with 'bucket loads of shining Hops' as much a hybrid as the mythical Bavarian Bunyip-like creature after whom it's named. We went for the sehr traditionell Malt Bill of eine echte Dunkel, with a nicht so traditionell single infusion mash (which Tobias took in his stride). Hopfen-wise we enlisted neue fangled German Hops Hallertau Blanc & Huell Melon in Whirlpool & Secondary, with handvolls of Oz Enigma flowers in Hopback to geben Wolperdinger a wine-like, melon and citrus zing and lend a firma bitterness. A long cool ferment with a blend of German Lager Yeasts & extended cold conditioning has resulted in a super smooth, balanced Dunkel that belies its stärke. Vielen Dank Tobias.

STYLE DUNKEL

COLLABORATOR(S) TOBIAS ZOLLO (WEIHENSTEPHAN) & DAN IVETT (PHOENIX)

MALT

PILS, MUNICH II, CARAFA III

HOPS

HALLERTAU BLANC, HALLERTAU
HUELL MELON, ENIGMA

YEAST

WHITE LABS WLP830 GERMAN
LAGER & WLP833 GERMAN BOCK

OTHER

DODGY DEUTSCHE



WHEATYBREWINGCORPS.COM

OG 1.054

FG 1.011

IBU 35

ABV 5.5%

SRM 21



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL