

# INDY



**IN A NUTSHELL** PINE, LIME, SPICE. AROMATIC AND LEAN.

As a major sponsor of the Australian National Homebrewing Conference 2016 the Wheaty was charged with brewing the official ANHC 5 beer; it had to be (1) interesting yet quaffable (2) a style we hadn't brewed before and (3) ideally something that tied-in with the themes of the Conference. We figured a Session India Saison would tick more than a few of those ANHC boxes: a Wheat/Oat accented Farmhouse Ale fermented with White Labs yeast, hopped as if it were an IPA and brewed by Home Brewers turned Pro...

Enter 'Indy' - combining the Malt profile and fermentation characters of a dry French Saison with the Hop charge of a New World (India) Pale. Pilsner and Wheat Malts provide a lean, spritely backbone, Flaked Oats contribute body and mouthfeel while Acidulated Malt clips the finish to the point of tartness. Huge Hop aromatics come courtesy of Whirpool Amarillo, Hopback Nelson and Dry Hop Amarillo, Simcoe and Citra. A relatively cool ferment with French Saison yeast gives Indy just enough lemon pepper bite to tie in with the Hops and despite finishing whip-crackingly dry gives the impression of a rich mouthfeel.

Indy is our 75th different beer in 2.5 years. As Jones once said: it ain't the years kid, it's the mileage!



## STYLE SESSION INDIA SAISON

### MALT

PILS, WHEAT, FLAKED OATS,  
ACIDULATED

### HOPS

MAGNUM, AMARILLO, NELSON,  
CITRA, SIMCOE

### YEAST

WHITE LABS WLP590 FRENCH  
SAISON

### OTHER

WHIP IT

## WHEATYBREWINGCORPS.COM

OG 1.047

IBU 20

SRM 3

FG 1.005

ABV 5.4%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL