

# DANGER ZONE



**IN A NUTSHELL** TANGY, TART AND REVVIN'. THE NEED FOR SPEED.

As brewers, we like to push the envelope and sometimes our egos write checks our yeast can't cash. This beer spent a weekend souring in kettle and got treacherously close to the pH danger zone. Fortunately, she hadn't quite lost that loving feeling and our yeast pushed through... in overdrive.

Add 25 kilos of fresh raspberries from Springwood Farm Berries (Adelaide Hills) and you get a beautifully tangy, mouth-puckeringly tart, perfectly refreshing summer beer. And at only 3.8% abv, it promises not to leave you inverted. Perfect for a Fancy or three after that beach volleyball session in your favourite jean shorts...

You're dangerous, drink like a maverick.



**STYLE** KETTLE SOUR BERLINER WEISSE WITH RASPBERRIES

**MALT**  
PILS, WHEAT, ACIDULATED

**HOPS**  
MAGNUM

**YEAST**  
FERMENTIS US-05

**OTHER**  
LACTOBACILLUS, RASPBERRIES

**WHEATYBREWINGCORPS.COM**

**OG** 1.036

**PH** 3.5

**SRM** 3

**FG** 1.008

**ABV** 3.8%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL