

KETTLE SOUR SAISON



IN A NUTSHELL SPICY, AROMATIC, TART & DRY. MORE TANG THAN PUCKER.

A Kettle-Soured, Lacto-innoculated, weekend-long collaboration with Moo Brewer Scott Overdorf.

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 — combined with a non-traditional Hopback chock full of non-traditional citrusy Hops. And bugs. Lots of bugs...

Scott made it off the plane in time (from Hobart via Melbourne) to pitch Lactobacillus straight into the wort, we threw in a couple of handfuls of acidulated malt and tucked her in to a warm kettle with a blanket of dry ice. And there she stayed for a couple of days, after which we boiled (vigorously), knocked-out and pitched as per usual. Or as per our new ‘usual’ — French Saison being our first foray into liquid yeast.

The result is a super-fresh, zingy, lemon-pepper and pear, bone-dry Saison with a subtly sour, lactic twang to finish. And, we suspect, the first of many Kettle Sours to come...



STYLE KETTLE SOUR SAISON

COLLABORATOR(S) SCOTT OVERDORF

WHEATYBREWINGCORPS.COM

MALT

PILS, WHEAT, FLAKED OATS, RYE,
SOUR GRAPES (ACIDULATED)

HOPS

VIC SECRET, CASCADE

YEAST

WYEAST #3711 FRENCH SAISON

OTHER

LACTOBACILLUS

OG 1.045

PH 3.4

SRM 3

FG 1.005

ABV 5.1%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL