

# VIENNA PALE



**IN A NUTSHELL** LEAN, SPICY AND RESINOUS. SCHARF.

The idea with Vienna Pale, our second Wet Hop Ale, was to showcase the new experimental hop variety HPA 035, a hop so new it didn't even have a name. To this end we gave the Malt bill just enough sweetness and body to carry a heavy hop load: a full 20kg of Wet Hop flowers in 600L beer; comprised of First Wort, Whirlpool and Hopback additions. A cool ferment with American Ale yeast finished up clean and dry, so there's nothing to get in the way of HPA 035...

And of the Wet Hop Flowers themselves? They were lot of fun and logistically challenging to deal with: how to 'sink' the multitude of Hop bags without damaging the kettle or mucking up the Whirlpool, how to calculate extraction, how to prevent rogue Flowers from finding their way into the Heat Exchanger despite the Hopback and inline filter... And they were absolutely worth the effort; the brewhouse smelled amazing and that rich, resinous, fat Hop character we got in the wort carried through to the finished beer.

Spicy, herbal Noble or tropical, citrusy New Worlder? You decide...



## STYLE HARVEST ALE

**MALT**  
VIENNA, TOFFEE

**HOPS**  
HPA 035

**YEAST**  
FERMENTIS US-05

**OTHER**  
TIMING

## WHEATYBREWINGCORPS.COM

**OG** 1.051

**IBU** 32

**SRM** 4

**FG** 1.008

**ABV** 5.5%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL