

TWHEATY BIRD



IN A NUTSHELL SAVOURY, SPICY, ZESTY & DRY. PUDDY TAT.

We had been talking with Two Birds Jayne about brewing together in general – and with orange and fennel in particular – since before the Wheaty had a Brewery. In October 2017, Two Birds Wilson headed to Thebarton to help put our Mash Tun where our mouth was and finally brew that beer.

Enter 'Twheaty Bird', an Orange and Fennel Table Beer. This super lean, spicy, Belgian session ale has a lot going on for a wittle quaffer; bright and earthy, dry and chirpy.

Fennel seeds in Whirlpool and leaf in Fermentor give Twheaty a savoury anise character. Orange zest in secondary freshens things up while accentuating the orange/tangerine contribution of Dry Hop Amarillo and Mandarina Bavaria. A relatively cool ferment with Westmalle Tripel Yeast (White Labs Abbey Ale) throws enough spice and ester to tie it all together.

A Canary yella, complex fella that'll make you tink you taw a puddy tat...Or not.



STYLE ORANGE & FENNEL TABLE BEER

COLLABORATOR(S) TWO BIRDS BREWING

WHEATYBREWINGCORPS.COM

MALT

PILSNER, WHEAT, FLAKED OATS, ACIDULATED

HOPS

MAGNUM, MANDARINA BAVARIA, AMARILLO

YEAST

WHITE LABS WLP530 ABBEY ALE

OTHER

ORANGE ZEST, FENNEL SEEDS/ LEAF

OG 1.043

IBU 12

SRM 2.8

FG 1.002

ABV 4.8%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL