

PINKNIC ASSASSIN



IN A NUTSHELL FLORAL, SPICY, AROMATIC & LEAN. PINK WITH A STING.

Bright, fresh and easy, the Pinknic Assassin can lull you into a false sense of security.

The Picnic: Pilsner and Wheat malts provide a lean, spritely backbone; Flaked Oats and Carared contribute body and mouthfeel and Acidulated Malt clips the finish. Dry Hopped Ella brings a plate of tropical fruit salad and Nelson Sauvignon a splash of sauv blanc. French Saison yeast lends it's spicy, peppery aromatics and bone dry finish. Blue skies, sunshine and a cool breeze.

The Pink: Hibiscus flowers - just enough to add a hint of tartness and a pink hue.

The Assassin: 5.6% ABV – which can catch you unawares...

You've been warned.



STYLE HIBISCUS SAISON

MALT

PILSNER, WHEAT, FLAKED OATS,
CARARED, ACIDULATED

HOPS

ELLA, NELSON SAUVIGNON

YEAST

WYEAST 3711 FRENCH SAISON

OTHER

HIBISCUS FLOWERS

WHEATYBREWINGCORPS.COM

OG 1.048

IBU 3

SRM PINK

FG 1.004

ABV 5.6%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL