

WHEATY WHEATY



IN A NUTSHELL LIGHT, DELICATE, AROMATIC AND DRY. WHEATY.

It had to be done. It was high time we brewed our namesake - Wheaty style.

What that meant in practice was a fair whack of Wheat for that soft, bready, creamy character; an equal amount of Ale Malt to give it some backbone and just enough Acidulated to clip the finish. We went easy on the bittering Hops and hell for leather in the Whirlpool/Hopback with Tassie Cascade - though it's our Dry Hopping with the tropical, melony, wine-like Enigma that really comes to the fore. American Ale Yeast provided the requisite clean, dry ferment to effectively 'get out of the way' of the Wheat and Hop characters - meaning not a banana, clove or stick of bubblegum in sight.

Delicate, bright, clean and Wheaty. Just like us...



STYLE WHEATY

MALT

ALE, WHEAT, CARAPILS,
ACIDULATED

HOPS

WARRIOR, CASCADE, AMARILLO,
ENIGMA

YEAST

FERMENTIS US-05

OTHER

DESTINY

WHEATYBREWINGCORPS.COM

OG 1.042

IBU 12

SRM 4

FG 1.009

ABV 4.2%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL