

# COMA CHAMELEON



**IN A NUTSHELL** TROPICAL, ZESTY, TART AND DRY. RED, GOLD AND GREEN.

For the last thirteen years, Creative Original Music Adelaide (COMA) has been a 'first and third Monday of the month' fixture at the Wheaty, clocking-in around 700 performances over that time. COMA is a musician-led, musician-focused, member based, not-for-profit association, committed to presenting and raising the profile of original music in Adelaide; think jazz, improv, new classical, electronic & something referred to as 'pink noise'...

Whereas last year's COMA collaboration - Rizzocato - was tight, technical and restrained, this year's brew is a much looser, fruitier, more colourful composition: Mango Sour Saison.

We took a Wheat and Acidulated-Malt heavy wort and kettle soured it with Yoghurt. This involved throwing literal bucket loads of Natural Greek Yoghurt into the warm wort and leaving the Lacto Culture Club (Acidophilus & Casei) to produce its trademark tang over the next couple of days, dropping the pH to a brisk 3.5. Double Mango was the go; adding over 20kg of fresh mango during primary fermentation followed by another 10kg just before keggung. Combined with a spicy French Saison yeast ferment and plenty of lime zest, COMA Chameleon comes over all fresh, tangy and tropical; a lover, not a rival...



**STYLE** KETTLE SOUR SAISON + MANGO + LIME **COLLABORATOR(S)** COMA

## MALT

ALE, WHEAT, FLAKED OATS, ACIDULATED

## HOPS

MAGNUM

## YEAST

WHITE LABS FRENCH SAISON

## OTHER

FRESH MANGO, LIME ZEST, YOGHURT

**OG** 1.048

**PH** 3.5

**SRM** 2.5

**FG** 1.008

**ABV** 5.3%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL