

ALICI NERO



IN A NUTSHELL LIMEY, DRY, SALTY AND SOUR. SPORTIVO BERE.

Fittingly our first Good Beer Wheaty 2015 collaboration was with old friend Leo 'why not' Vincenzo (Birra del Borgo) in the third of our Anchovy Series; a Black Gose.

We took our 'Gose' - a light, tart, sour Wheat Ale brewed with coriander seeds and salt - and had a giocare.

A pinch of Carafa III and Roast Wheat gave us the 'Nero' without contributing any roasty characters, First Wort and Whirlpool White Anchovy Fillets lent a background salty and savoury note and fresh lime in the Fermentor provided a sharply acidic kick to bring it all to life.

Bright and tangy, dark and savoury at the same time...

Combined with the peppery, winelike characters of French Saison yeast, the fresh spiciness of Coriander seeds and soft salinity of Murray River Salt Flakes, Alici Nero is both complesso and ristoratore.

Anchovy is the future.



STYLE ANCHOVY BLACK GOSE

MALT

WHEAT, PILSNER, CARAFA III, ACIDULATED, ROAST WHEAT

HOPS

WAKATU

YEAST

WYEAST #3711 FRENCH SAISON

OTHER

WHITE ANCHOVY FILLETS, LIME, CORIANDER SEEDS, SALT FLAKES

WHEATYBREWINGCORPS.COM

OG 1.042

IBU 3

SRM 23

FG 1.007

ABV 4.5%



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