

# APFEL SCHMUTZIG



**IN A NUTSHELL** CREAMY, DOUGHY, SHARP AND SOUR. APFEL.

A Lacto inoculated, kettle-soured, Pink Lady apple juice infused Berliner Weisse.

Stage one: the plan was to take a relatively 'clean' sour and schmutzig it up a little, to add a sharp hard edge to this light, lively and dry Weisse. To this end we enlisted the services of super bug *Lactobacillus Delbrueckii* *Bulgaricus*, capable of producing a fair smack of lactic acid in a short space of time. Hard and fast.

Given its lean backbone - consisting of Kiwi Pilsner and Wheat malts and a single addition of Magnum hops - this beer is all about the bugs. The combination of pure Lacto culture in the Kettle and neutral American Ale yeast in the fermentor delivered the sharp, pointed sourness we were after.

Stage two: enter apples. Our friends at Lobo Cider swung us some "free run Adelaide Hills Pink Lady apple juice, unfiltered, full flavoured with a good solid balance" that we added to Secondary.

The result; tart, dry, refreshing and just a little bit appley...



## STYLE BERLINER WEISSE WITH APPLE

### MALT

PILS, WHEAT, ACIDULATED

### HOPS

MAGNUM

### YEAST

FERMENTIS US-05

### OTHER

LACTOBACILLUS & LOBO CLOUDY  
PINK LADY APPLE JUICE

[WHEATYBREWINGCORPS.COM](http://WHEATYBREWINGCORPS.COM)

OG 1.037

PH 3.4

SRM 2.5

FG 1.009

ABV 3.8%



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