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GOOD BEER WHEATY

11 - 14 MAY

GOOD BEER WHEATY

We blame the Yeastie Boys. After several beer-fuelled conversations with Stu & Sam at Good Beer Week 2011 we decided it would be an excellent idea to hold a Yeastie Boys concept tasting at The Wheaty. When, several months later the Boys invited themselves to the Pub to make good our plan, we thought we may as well build a whole mini-beer-fest around their visit – and so in 2012 Good Beer Wheaty was born.

With a nod to Melbourne's very excellent Good Beer Week, we put together a collection of Craft Beer events of the kind The Wheaty already hosts – but over a concentrated period and with some very special bells and whistles. In short Good Beer Wheaty is a very short, very craft and very Wheaty celebration of good beer.

In 2014 we christened our brand spanking new 600L Premier Stainless Brewery with three Good Beer WheatyYeastie brews – a true baptism of fire. This year we've enlisted another clutch of extraordinary Collaborators to brew with; Søren (8 Wired), Juan (Naparbier), Gabi (Gladfield Malt) and Darren (Doctor's Orders). Come July, we'll all get to sample the fruits of these extraordinary collaborations...

With many thanks to: Juan & Northdown Adam, Søren and Better Beer John, Doc, Gabi and

*The Yeastie Boys' unique term for what the rest of us refer to as 'Collaborating'.

**And 'spooning'*
us in spirit – from
afar – will be Yeastie
Boy Stu, who, due
to Empire Building
commitments in
Europe can't make it
to Thebarton this May.
But who promises to
return, Yeastier than
ever, in 2018...**

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THURSDAY 11 MAY

BEER PROVENANCE – WIRED DOES IT NAPAR?

**8 WIRED & NAPARBIER TAP TAKEOVER
& MEET THE BREWERS**

FRIDAY 12 MAY

**WILD BEER & DOCTOR'S ORDERS TAP TAKEOVER
& MEET THE BREWERS**

SATURDAY 13 MAY

**WHAT'S MALT GOT TO DO WITH IT?
FUCK ART, THIS IS THEBARTON -
TO ØL TAP SHOWCASE**

SUNDAY 14 MAY

INDIA PALE EZ!

THURSDAY 11 MAY

6–7.30PM \$20 + BF

BEER PROVENANCE – WIRED DOES IT NAPAR?

TASTING, STORYTIME AND FRIENDLY SHIT-STIR WITH TWO OF THE FINEST PROPONENTS OF BREWING WHATEVER THEY WANT WHEREVER THEY WANT: SØREN ERIKSEN (8 WIRED) AND JUAN RODRIGUEZ (NAPARBIER).

If the Wheaty kept a list of Our Favourite Breweries of All Time (which we don't) 8 Wired would undoubtedly inhabit the northern reaches of that list. We reckon that 8 Wired is one of the most exciting, innovative and quality obsessed Breweries out there; anything Søren's crew brews is distinctive, brewed well – and damn delicious. We're happy he's making his way back to the Wheaty, and with plenty of stories in tow...

For over 8 years, Naparbie Co-Founder and Brewer Juan Rodriguez has helped drive the Craft Beer Revolution with mucho entusiasmo in Spain and beyond. In addition to brewing distinctly Spanish versions of American versions of European classics – Juan has collaborated with some of the best Craft Brewers in the business including Nøgne Ø, Beavertown, Lervig and Evil Twin.

“At Naparbie we are proud to be part of this new beer age. Targeting quality and diversity, avoiding global beers that hurt our taste. We develop uncompromising beer. Beers bold and irreverent. Beer with passion and soul.” Bravo!

BOOKINGS ESSENTIAL

TICKETS THROUGH OZTIX 1300 762 545 OZTIX.COM.AU

CHECK OUT

<http://naparbie.com/>
<https://8wired.co.nz/pages/story>

8–10PM FRONT BAR FREE ENTRY

8 WIRED & NAPARBIER TAP TAKEOVER & MEET THE BREWERS

WITH 8 WIRED FOUNDER/BREWER SØREN ERIKSEN AND NAPARBIER FOUNDER/BREWER JUAN RODRIGUEZ AND 8 WIRED/NAPARBIER BEERS ACROSS 10 TAPS.

We'll be pouring a host of Juan and Søren's beers including Naparbie ZZ+ American Amber, Aker IPA, Alien Klaw Belgian IPA, Insider IPA and Sai Saison and 8 Wired Cascara Hippy Berliner, Tropicale Pale, FRESH Hopwired, Superconductor IPA and iStout.

Join Juan and Søren in the Front Bar for a post-brewday, post-tasting restorative Fancy and chat about Cyclops skulls, oversized mashtuns, multiple drainage points, Old World, Barrel Aging, Bugs, Stainless, skin in the game and anything else that tickles your fancy...

CHECK OUT

<http://naparbie.com/>
<https://8wired.co.nz/pages/story>



FRIDAY 12 MAY

6-8PM FRONT BAR FREE ENTRY

WILD BEER & DOCTOR'S ORDERS TAP TAKEOVER & MEET THE BREWERS

WITH WILD BEER CO'S FOUNDER/BREWER ANDREW COOPER AND DOCTOR'S ORDERS FOUNDER/BREWER DARREN ROBINSON FEATURING A HOST OF BENT RELEASES ACROSS 10 TAPS.

"We believe exceptional brewing stems from imagination and passion. The Wild nature of our beer is displayed in the alternative fermentations and unorthodox yeasts we use alongside our barrel-ageing and blending program. We are a truly farmhouse brewery sharing our space with Westcombe Dairy, whose cheese pairs incredibly with our beer... We think of our beers as having unique terroir; our house wild yeast was captured in a neighbouring Cider orchard and we often forage seasonal wild ingredients."

Doc is the only Brewer to have attended every Good Beer Wheaty and is well versed in weird. He damn near specialises in the art of utilising seemingly outrageous ingredients and/or techniques to produce beers as balanced and moreish as they are intriguing and bent. From squid ink and cinchona bark to rhubarb and probiotics, there's not much Doc hasn't done - or won't do.

We'll be pouring: Wild Beer Sourdough, Wild Goose Chase, Smoke n Barrels, POGO, Fresh, Evolver IPA, Epic Saison and Bibble and Drs Order Electrolyte (two ways).

Join Andrew and Doc in the Front Bar for a post-brewday Fancy and chat about Barrel Libraries, Foudre Forests, mixed fermentations, wild yeast, squid ink, quinine, cuckoo brewing, destiny and anything else that floats your boat.

CHECK OUT

<http://www.wildbeerco.com/beers/>

<http://www.doctorsordersbrewing.com/www/Home.html>

SATURDAY 13 MAY

3-5PM \$20 + BF

WHAT'S MALT GOT TO DO WITH IT?

MALT MASTERCLASS, TASTING AND PANEL DISCUSSION WITH GLADFIELD MALT OWNER/ FOUNDER/MALTSTER GABI MICHAEL, LOBETHAL OWNER/BREWER/MALTSTER AL TURNBULL AND NOMAD HEAD BREWER BROOKS CARRETTA.

Gladfield are a small, family owned business producing World Class Malt from their Farm and Maltings in Canterbury, New Zealand.

"Fantastic malt can only be made with high quality barley and having control of this equally critical step in the malting process gives us huge advantage. The majority of barley used by the maltings is grown here. Gladfield with its sophisticated modern day malting plant is unprecedented in the way it has combined the best of Barley growing, Climate, Experience, Tradition and Technology to create truly authentic hand crafted malt. We don't just own the business we work for it, from the soil to the brewery. We look after craft brewers first, because we know before something is a great beer, it has to be a great malt!"

When Lobethal Bierhaus Al was told ten years ago that it wasn't practical, or even possible, for him to make his own malt this was a red rag to a (Turn)bull - which pretty much ensured that one day he would add 'Malthouse' to his Brewery, Restaurant and Cellar Door operation. "A fair amount of research and a number of years hard saving and we're almost there. We have built our own totally bespoke 1,000 kg batch single vessel malting system, have added a "soon to be" converted commercial coffee roaster and turned several trial batches of local grain into beer..."

Sydney's Nomad Brewing "marry the best styles & techniques from around the world with Australia's phenomenal native ingredients. That's our thing." Prior to heading up Nomad, Brooks had stints brewing at Birra del Borgo, Dogfish Head, Baladin and Birreria/Eataly (New York) - and only last year headed to the Wheaty to pitch in on our most fishy of collaborations, Alici Bianco.

BOOKINGS ESSENTIAL

TICKETS THROUGH OZTIX 1300 762 545 OZTIX.COM.AU

CHECK OUT

<http://www.gladfieldmalt.co.nz/>

<http://www.bierhaus.com.au/>

<http://www.nomadbrewingco.com.au/about-us/>

Join Gabi, Al and Brooks for an exploration of Micro Malting in all of its toasty, biscuity glory and talk modification, rootlets, diastatic power, protein levels and freshness, while tasting through a selection of Malt forward beers made with Gladfield malt by other breweries, brewed by Lobethal with their own Malt and made by Brooks with malt from all over.

Malt: the next big thing, or sweet old fashioned notion?



SATURDAY 13 MAY

6–8PM FRONT BAR FREE ENTRY

FUCK ART, THIS IS THEBARTON - TO ØL TAP SHOWCASE

OUR FAVOURITE GYPSY BREWERS & FRIENDS ACROSS 9 TAPS – ØL SKÅL!

Copenhagen's To Øl want us to get this straight; "We are what's called a gypsy brewery (or Pyrate/Nomad/Contract/Gold Digger Brewery). This means that we don't own our own brewing equipment, but brew at others instead. We do this because we think it is the absolute best way to ensure the highest quality, the widest variety and continually being able to reinvent ourselves and the beers we brew. At the same time it is a way to make brewing social. Instead of turning grey by the fermenters, we want to meet and talk to people all around the world. We are gypsies and we are proud of it. However, should you find yourself in Copenhagen, To Øl's brewpub BRUS is located in the heart of Nørrebro, where we brew a wide range of fresh, rustique, zesty brews served straight from the tanks, and you are more than welcome to taste and tour all you like!

We love session beers, we love complex beastly beer, we do contemporary beers and we believe that you're never better than your last brew..."

Which in their case, makes them pretty damn fine indeed.

We'll be pouring a host of To Øl beers including Holly Molly, Kaffe og Røg, Totem Passion, SHOCK SERIES IPA Simcoe, Let Maelk Session Milk Stout, Reparationsbajer & Sunny Side Up alongside Lervig Rustique and Hop Drop.

CHECK OUT

<http://to-ol.dk/>

<http://lervig.no/en/>

SUNDAY 14 MAY

4–6PM FRONT BAR FREE ENTRY

INDIA PALE EZ!

KIWI HOP MONSTERS ON TAP AS FAR AS THE EYE CAN SEE INCLUDING LIBERTY, YEASTIE BOYS, HOP FEDERATION, EPIC, TUATARA, GARAGE PROJECT AND 8 WIRED.

We'll be pouring:

- 8 Wired Superdank
- 8 Wired Tall Poppy
- EPIC Magic Dust IPA
- Garage Project Pils 'n Thrills (not an IPA – but hoppy & delicious nonetheless)
- Hop Federation N.Z IPA
- HOP FEDERATION Red IPA
- Liberty C!tra IPA
- LIBERTY Knife Party IPA
- Tuatara Centennial Highway
- Yeastie Boys Gunnamatta

It's fair to say, the Kiwis know how to IPA. We'll be closing out Good Beer Wheaty with a veritable pucker-load of Hop soaked brews; Red, Double, Tea, West Coast, NZ, turbid and Dank.

Enjoy the ride.

CHECK OUT

<http://www.libertybrewing.co.nz/>

<http://www.tuatarabrewing.co.nz/>

<http://www.yeastieboys.co.nz/>

<https://8wired.co.nz/pages/story>

<https://epicbeer.com/>

<https://garageproject.co.nz/>

<https://www.hopfederation.co.nz/>

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CHEERS TO OUR BEER CHUMS



ALL TICKETS THROUGH OZTIX
1300 762 545 OR OZTIX.COM.AU

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