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GOOD BEER WHEATY

16 – 20 MAY 2013

WHY GOOD BEER WHEATY?

Blame the Yeastie Boys. After several beer-fuelled conversations with Stu & Sam at Melbourne's 2011 Good Beer Week 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 *Good Beer Wheaty* was born.

We figured Melbourne shouldn't have all the fun, and with a nod to the very excellent *Good Beer Week* (and its endeavour to make the most of visiting good beer people for the Australian International Beer Awards) The Wheaty put together a collection of Craft Beer events of the kind we already host – 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.

THURS 16 MAY

6 – 8PM

SOUR = THE NEW BITTER

8PM

FONT OF TARTNESS

FRI 17 MAY

11AM – 5PM

**'MY ANCHOVIA'; A PUBLIC
BIRRA DEL BORG/WHEATY
COLLABORATION**

6 – 8PM

**BIRRA DEL BORG TAP
TAKEOVER &
MEET THE BREWER**

SAT 18 MAY

3–5PM

**HOME BREWER TO PRO
BREWER**

8–10PM

**BROOKLYN BREWERY
TAP TAKEOVER &
MEET THE BREWER**

SUN 19 MAY

1–3PM

**CONTRACT BREWERS
OF THE WORLD UNITE;
THE REPRISE**

MON 20 MAY

6–8PM

RENAISSANCE; THE END



THURSDAY 16 MAY

SOUR = THE NEW BITTER

AUSTRALIAN WILD & FARMHOUSE TASTING WITH
BRIDGE ROAD'S BEN KRAUS

6PM-8PM

BOOKINGS ESSENTIAL

TICKETS THROUGH OZTIX

1300 762 545

WWW.OZTIX.COM.AU

\$20

CHECK OUT:

BRIDGEROADBREWERS.COM.AU

Join Ben 'lives and breathes beer' Kraus as he leads us through a selection of Australian Wild and Farmhouse Ales with a focus on Saison and Berliner Weisse styles. Ben is undoubtedly one of the best brewers of Saison in the country and certainly the most adventurous; having brewed Classic, Black, India, Red Rye and Berry versions over the years, Ben knows what makes a good Saison and how to brew one. Berliner Weisse represents far less familiar territory (for all of us) which we explored with the Bridge Road/Wheaty Bar Series brew; 'Wheaty Weisse Ohne Schuss' – a light, dry and tart wheat ale. Some of which Ben aged in whisky barrels (with *Brettanomyces*) and which we'll unleash – in a Whisk(e)y Sour world exclusive! – on the night.

Come talk yeast, barrels and bugs while sampling three of Ben's Saisons and as many Berliner Weisse including the Bridge Road/Wheaty Bar Series Ohne Schuss and Whisk(e)y Sour, a very feral Feral and a special mystery sour...



FONT OF TARTNESS

A WHOLE FONT DEDICATED TO PUTTING A PUCKER IN YOUR MOOSH

8PM-12AM

FREE ENTRY

We add a couple of classic European tarts to our wild colonial tap line-up to complete *The Font of Tartness*; come celebrate Old & New World interpretations of *Wild* and embrace sour as the new bitter.

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FRIDAY 17 MAY

'MY ANCHOVIA'

A PUBLIC BIRRA DEL BORGO/WHEATY COLLABORATION
WITH MASTER BREWER LEONARDO DI VINCENZO

11AM-5PM

BOOKINGS ESSENTIAL
TICKETS THROUGH OZTIX
1300 762 545
WWW.OZTIX.COM.AU

\$20

CHECK OUT
BIRRADELBORGO.IT
SHOP.BEERBELLY.COM.AU

Birra del Borgo's founder and Master Brewer Leo di Vincenzo has collaborated with some of the best and most experienced Craft Breweries in the world including Dogfish Head, Brewfist & Baladin. It's a testament to his eternal bravery (and I suspect, his sense of humour) that he's given the thumbs up to brewing with the Wheaty on what will be the first collaboration on our new 50L Beerbelly Mash Pilot system, our first public brew, of a beer based around a cheesy pun, featuring an ingredient that few, if any, have ever brewed with before...

Grazie Leo, uomo di coraggio!



BIRRA DEL BORGO TAP TAKEOVER & MEET THE BREWER

WITH BREWER LEO DI VINCENZO

6PM-8PM

CHECK OUT:
BIRRADELBORGO.IT

FREE ENTRY

Italy has embraced the Craft Beer Revolution con molto entusiasmo over the last decade and Birra del Borgo has been one of the Breweries at the forefront of this revolution; brewing with an eye towards the New World and stivali planted firmly in the Old – their own versions of American versions of European classics with a distinctly Italian twist. We'll be pouring a host of Leo's beers including My Antonia (Dogfish Head collaboration), ReAle Extra on the Handpump and the only kegs of Agua Caliente IPA (Brewfist/Opperbacco/Toccalmatto collaboration) in the country.

Come join Leo at the Bar for a post-brewday restorative ale and talk Craft, collaborations, anchovies and anything else that tickles your fancy.

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SATURDAY 18 MAY

HOME BREWER TO PRO BREWER

TASTING AND Q&A WITH DARREN ROBINSON (DOCTORS ORDERS BREWING),
JARED BIRBECK (BIRBECK'S BREWING) AND JASON HARRIS (BIG SHED BREWING)

3PM-5PM

BOOKINGS ESSENTIAL

TICKETS THROUGH OZTIX

1300 762 545

WWW.OZTIX.COM.AU

\$20

CHECK OUT

DOCTORSORDERSBREWING.COM

BIRBECKS.COM.AU

BIGSHEDBREWING.COM.AU

Three very different Brewers, with very different models and trajectories share their experiences of making the transition from Home Brewer to Pro Brewer, in all its guts and glory!

Darren 'Doc' Robinson has extensive experience brewing his beers at a multitude of breweries and runs an established and successful Brewing Co with a national profile. Jared Birbeck has recently made the transition from experienced Homebrewer to Pro Brewer and brews his own kegs (on someone else's kit) while having his bottles brewed under contract. Jason Harris (along with business partner Craig Basford) is set to fire-up Big Shed Brewing mid 2013, incorporating their own Brewhouse/ cellar door and potentially renting their Brewhouse to other brewers.



Ever toyed with the idea of going Pro? Then come listen to three Home Brewers who have done just that, taste their wares and let them talk you out of it. Or otherwise...

BROOKLYN BREWERY TAP TAKEOVER & MEET THE BREWER

FOUR BROOKLYN BEERS ACROSS SIX TAPS (INCLUDING THE GLASSHOPPER & HANDPUMP)
WITH BROOKLYN BREWER TOM PRICE

8PM-10PM

CHECK OUT

BROOKLYNBREWERY.COM/ABOUT

FREE ENTRY

Brooklyn is a Brewery. A good Brewery. And it's coming to the Wheaty. We'll be pouring Sorachi Ace, Brooklyn Brown, East India Pale Ale and 25th Anniversary Lager; good beer. Very, very good beer.

Come have a chat to Brewer Tom Price about Brooklyn's Silver Anniversary, Banjos, the rise of the East Coast brewing scene, what it's like to work with the world's foremost beer scholar and anything else that springs to mind - if you can get a word in edgewise...

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SUNDAY 19 MAY

CONTRACT BREWERS OF THE WORLD UNITE, THE REPRISE

CONCEPT TASTING & TAP INVASION WITH 8 WIRED'S SØREN ERIKSEN AND
THE YEASTIE BOYS' STU MCKINLAY & SAM POSSENNISKIE

1PM-3PM

BOOKINGS ESSENTIAL

TICKETS THROUGH OZTIX

1300 762 545

WWW.OZTIX.CO.AU

\$25

CHECK OUT

8WIRED.CO.NZ

YEASTIEBOYS.CO.NZ

If the Wheaty kept a list of *Our Favourite Breweries of All Time* (which we don't), 8 Wired would 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 brews is distinctive, brewed well – and damn delicious. We're a little bit happy he's making his Wheaty debut.

Good Beer Wheaty wouldn't be Good Beer Yeastie without Stu and Sam, so once again the evil geniuses behind Gunnamatta and Rex Attitude are coming to town to agitate, infiltrate and collaborate with the good beer folk of The Wheaty – and we're delighted to have them back!

This Kiwi Supergroup tasting will include a swag of regular 8 Wired and Yeastie beers, a couple of seasonals, a world-first or two, a special guest beer, a spirited defense of Contract Brewing, talk of Craftwash, Great Droughts, plans for world domination and highly speculative observations about each other's beers.

MONDAY 20 MAY

RENAISSANCE; THE END

RENAISSANCE TAP TAKEOVER & MEET THE BREWER WITH BRIAN THIEL & ROGER KERRISON

6PM-8PM

CHECK OUT

RENAISSANCEBREWING.CO.NZ

FREE ENTRY

What better way to wrap up Good Beer Wheaty than by heralding the new dawn with a pint or two of Enlightenment? We'll be pouring some absolute beauties in Oak Aged Stonecutter, Craftsman Chocolate Oatmeal Stout (on the Handpump), Scotch on Rye, White as Wheat IPA (through the Glasshopper), Age of Raisin, Perfection Pale Ale and Elemental Porter.

What better place to share enlightened beer and conversation than in the Front Bar with Brian and Roger; here's to new beginnings. The end.

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CHEERS TO OUR BEER CHUMS



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BREWING EQUIPMENT
www.beerbelly.com.au



better beer pty ltd



DOCTOR'S ORDERS
BREWING



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

THE WHEATSHEAF HOTEL, 39 GEORGE ST THEBARTON 5031 SA
(08) 8443 4546
WHEATSHEAFHOTEL.COM.AU

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