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GOOD BEER WHEATY

14 – 17 MAY 2015



# WHEATY BREWING CORPS

## THE WHEATSHEAF HOTEL

39 GEORGE STREET, THEBARTON SA **CALL 08 8443 4546**  
[WHEATSHEAFHOTEL.COM.AU](http://WHEATSHEAFHOTEL.COM.AU)

TICKETS THROUGH OZTIX: 1300 762 545 | [OZTIX.COM.AU](http://OZTIX.COM.AU)

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## **THURSDAY 14 MAY**

**JESTER DEL BORG!**

**'HERE'S CHEERS...TO BEERS'**

**JESTER KING AND BIRRA DEL BORG  
TAP TAKEOVER & MEET THE BREWERS**

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## **FRIDAY 15 MAY**

**VICTORY AND BEAVERTOWN**

**TAP TAKEOVER AND MEET THE BREWERS**

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## **SATURDAY 16 MAY**

**HOME BREWER VS PRO BREWER VS HOPS**

**8 WIRED TAP TAKEOVER & MEET THE SØREN**

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## **SUNDAY 17 MAY**

**GLADFIELD MICRO MALTING MASTERCLASS AND Q&A**

**DOCTOR ORDERS**

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# 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.

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# GOOD BEER WHEATY

Last year 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; Leo (Birra del Borgo), Ron (Jester King), Bill (Victory), Logan (Beavertown) and Darren (Doctor's Orders). Come Winter, we'll all get to sample the fruits of these extraordinary collaborations...

**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 2016...**

With many thanks to Leo, Ron, Bill & Logan and Experience IT's Kerrie and Johnny  
Thanks to Doc  
The Yeastie Boys' unique term for what the rest of us refer to as 'Collaborating'

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# THURSDAY 14 MAY

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6-7:30PM \$20 + BF

## JESTER DEL BORGO!

TASTING AND STORYTIME WITH TWO OF THE WORLD'S FINEST BREWERS OF MODERN FARMHOUSE ALES; LEONARDO DI VINCENZO (BIRRA DEL BORGO) AND RON EXTRACT (JESTER KING)

For over ten years, Birra del Borgo's founder and Master Brewer Leo di Vincenzo has helped drive the Craft Beer Revolution con molto entusiasmo in Italy and beyond. In addition to brewing distinctly Italian versions of American versions of European classics - with an eye towards the New World and stivali planted firmly in the Old - Leo has collaborated with some of the best and most experienced Craft Brewers in the world including Dogfish Head & Baladin, established iconic beer bars in Rome and New York with said Brewers and last year opened Nomad Brewery in Sydney. It's a testament to his eternal bravery (and I suspect, his sense of humour) that even after brewing My Anchovia and Rauch Alici with us over the last two years, he is prepared to come back for the third instalment of our 'Anchovy Series': bentornato Leo!

Jester King are one of the most exciting new-wave American Farmhouse Breweries and Co-Founder/Chief Brewer Ron Extract one of the most exciting contemporary American Brewers crafting his own versions of European Artisan ales; be they Commercial Suicide, Boxer's Revenge, Wytchmaker or Black Metal. Ron brews refined, nuanced, flavourful beers, and does it slow.

### CHECK OUT

[birradelborgo.it](http://birradelborgo.it)  
[jesterkingbrewery.com](http://jesterkingbrewery.com)

### BOOKINGS ESSENTIAL

TICKETS THROUGH OZTIX 1300 762 545 [OZTIX.COM.AU](http://OZTIX.COM.AU)

In partnership with Experience IT

**“We are an authentic farmhouse brewery committed to making wild ales and spontaneously fermented beers that reflect the unique character of our location in the beautiful Texas Hill Country. Like the small farmhouse breweries that inspired us, we pursue beer making that involves time, patience, unique fermentation, full attenuation, and refermentation in the serving vessel. We use water from our well, locally grown and malted grains, and native wild yeast to make beer with a sense of place unique to our brewery.”**

RON EXTRACT



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**8PM FRONT BAR, FREE ENTRY — SHOWING UNTIL JUNE**  
**'HERE'S CHEERS...TO BEERS'**  
EXHIBITION OPENING BY RUNT.

“The decision to mix business and pleasure has been an good choice for Runt.

The latest creative urge took him back to a medium unexplored since High School, namely linocutting. While this was enjoyable enough on its own, there was potential to combine it with watercolour to create examples of a similar thing.

Enter beer.

With so many wonderful and potentially unknown types of beer out there he felt it his duty to educate people in what is hopefully an artistic and enjoyable way. With Runt being a full time Brewer when he isn't painting, it certainly seems beer has been a valuable addition to both his professional and personal life...”

ROB HUNT

**8-10PM FRONT BAR - FREE ENTRY**  
**JESTER KING AND BIRRA DEL BORGO**  
**TAP TAKEOVER & MEET THE BREWERS**  
WITH JESTER KING'S RON EXTRACT AND BIRRA DEL BORGO'S LEO DI VINCENZO

We'll be pouring a host of Ron and Leo's beers including Jester King Sin Frontier, Birra del Borgo Rubus, Fragus, Genziana, Perle ai Porci and Hasta El Lúpulo Siempre.

Come join Leo and Ron at the Bar for a post-brewday, post-tasting restorative ale and talk spontaneous fermentation, collaborations, anchovies, line-ups, Crowlers, nomads, Metal, terracotta and anything else that floats your boat.

**CHECK OUT**

[birradelborgo.it](http://birradelborgo.it)  
[jesterkingbrewery.com](http://jesterkingbrewery.com)

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# FRIDAY 15 MAY

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**6-8PM FRONT BAR, FREE ENTRY**

## **VICTORY AND BEAVERTOWN TAP TAKEOVER AND MEET THE BREWERS**

WITH VICTORY CO-FOUNDER AND BREWMASTER BILL COVALESKI  
AND CHIEF BEAVER LOGAN PLANT.

A legendary New World stalwart brewing beers with a nod towards the Old World, lined up against a spritely Old World youngster brewing beers with a nod towards the New = exciting times for us all!

Pennsylvania's Victory Brewing have been melding European ingredients and traditions with American creativity for nearly 20 years – accounting for one helluva lot of Whole Hop Flowers and Brewing one of the best Pilsners in the World in the process.

London's Beavertown are cranking mind bending beers out of a biggish Brewery from little London town: Gamma Rays you can smell from miles away, easy IPAs you can get down ya neck, BIPA contradiction in terms, smoke stacks of industrial London and stinky citrus bombs – all in a good way!

Beavertown “seek to constantly push our Alpha's, experiments and minds – and get beer out to the thirsty masses” a mission made all the more easy by graduating from a 650L Pub Brewery to a 50HL Brewhouse in May last year. “It all comes down to loving and caring for the beer and the quality of the end result.” Amen. Embrace Beaver Fever...

We'll be pouring a host of Bill and Logan's beers including Victory Prima Pils, Hop Devil and Storm King and Beavertown Moose Fang, Heavy Water, Londerweisse, Holy Cow Bell and Bloody 'ell.

Come join Bill and Logan at the Bar for a post-collaboration restorative ale and talk cans, whole Hop flowers, German Brewhouses, Biological Acidification, schlepping, Rainbow Projects & Beaver Towers; enjoy the show!

**CHECK OUT**

[beavertownbrewery.co.uk](http://beavertownbrewery.co.uk)  
[victorybeer.com](http://victorybeer.com)

**“Having trained in Germany, we appreciate the artistic freedom we have here in the U.S. Here, a fervent core of consumers embraces creativity, and we are happy to serve that audience with our experience in traditional methods, selection of choice, often imported ingredients, and the best processing that technology can offer us. We relish the opportunity to please both ourselves and our audience with our flavorful creations.”**

BILL COVALESKI



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# SATURDAY 16 MAY

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3-5PM, \$20+BF

## HOME BREWER VS PRO BREWER VS HOPS

TASTING AND PANEL DISCUSSION WITH SANDY ROSS & JON BURRIDGE (HOPCO), RED PROUDFOOT (PIRATE LIFE), CHARLOTTE GRANT (YOUNG HENRYS), LAURA MIRSCH (WHEATY BREWING CORPS) AND SA BREW CLUB.

A three dimensional look at Hops in brewing: how to choose them, how to use them, where to put them and when - as viewed by those who brew for a living, those who brew for fun, and those who source Hops from all over the world and sell to both. We'll compare brews, techniques and process and encourage a bit of friendly chirp along the way.

**Would Pro Brewers be Hop Bursting without Home Brewers showing them the way?**

**Would Home Brewers be condemned to Pride of Ringwood without Pro Brewers creating demand for new fangled Flavour & Aroma Hops?**

**Do IBUs matter?**

**How do Hop Traders identify the 'Next Big Hop'?**

**Are Hop Contracts the way of the future?**

**Have we reached 'Peak Hop'?**

Get set for a rip-roaring journey through isomerization, Lupulin Threshold Shifts, utilization, Dry Hopping, Alpha Acids, Cohumulones, perceived bitterness, Hop Markets and resin!

### CHECK OUT

[hopco.com.au](http://hopco.com.au)

[younghenrys.com](http://younghenrys.com)

[wheatybrewingcorps.com](http://wheatybrewingcorps.com)

[piratelife.com.au](http://piratelife.com.au)

[sabrew.com](http://sabrew.com)

### BOOKINGS ESSENTIAL

TICKETS THROUGH OZTIX 1300 762 545 [OZTIX.COM.AU](http://OZTIX.COM.AU)

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# SATURDAY 16 MAY

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**7–9PM FRONT BAR, FREE ENTRY**

## **8 WIRED TAP TAKEOVER & MEET THE SØREN**

**WITH 8 WIRED CO-FOUNDER AND HEAD BREWER SØREN ERIKSEN  
& 8 WIRED BEERS ACROSS 10 TAPS.**

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 kegs in tow, including: C4 Double Coffee Brown, Wireless IPA, Fresh Hopwired, Tall Poppy, Saison Sauvín and Superconductor IIIPA.

Join Søren for a chat about First Blood, Auckland, JAFAs, oversized mashtuns, multiple drainage points, Hopbacks, Barrel Aging, Bugs, Stainless, skin in the game and anything else that tickles your fancy...

**CHECK OUT**

[8wired.co.nz](http://8wired.co.nz)

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# SUNDAY 17 MAY

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12–2PM \$20+BF

## GLADFIELD MICRO MALTING MASTERCLASS AND Q&A

TASTING AND MEET THE MALTSTERS WITH GLADFIELD  
OWNERS & FOUNDERS GABI AND DOUG MICHAEL.

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

Join Gabi and Doug for an exploration of Micro Malting in all of its toasty, biscuity glory and talk modification, rootlets, diastatic power, protein levels, freshness, Sour Grapes, Shepherd's Delight, Redback and Gladiator – while tasting through a selection of Malt forward beers, including an all-Gladfield Malt 'Tawny Porter' brewed specially for the day by the Wheaty Brewing Corps.

**CHECK OUT**

[gladfieldmalt.co.nz](http://gladfieldmalt.co.nz)

**BOOKINGS ESSENTIAL**

TICKETS THROUGH OZTIX 1300 762 545 [OZTIX.COM.AU](http://OZTIX.COM.AU)

“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!”

GLADFIELD

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# SUNDAY 17 MAY

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**4 – 6PM FRONT BAR FREE ENTRY**

## **DOCTOR ORDERS**

DARREN 'DOC' ROBINSON PRESCRIBES SOME OF HIS OWN RARE RELEASES ALONGSIDE A BEST-OF TAP LINE-UP FOR THE LAST NIGHT OF GOOD BEER WHEATY.

Doc is the only Brewer to have attended every Good Beer Wheaty and so has been charged with wrapping-up formal GBW proceedings – somewhat ominously the night before his brewday with the Wheaty Brewing Corps... And what better way to do it than by prescribing a legal cocktail of his own rare, bent, retro-fitted and utterly delicious brews, alongside his Best Of selection of Birra del Borgo, Victory, Beavertown, 8 Wired, Jester King, Pirate Life, Young Henrys and Wheaty Brewing Corps as poured over the last four days.

Join Doc in the Front Bar for a chat about squid ink, bourbon barrels, quinine, Manuka Smoked Malt, rhubarb and botanicals and surrender to his Prescriptions; Iron Lung, Transfusion, Electrolyte Serum, Exhumed, Defibrillator, Zephyr and Prescription 12.

**CHECK OUT**

[doctorsordersbrewing.com](http://doctorsordersbrewing.com)

THE WHEATSHEAF HOTEL  
39 GEORGE STREET, THEBARTON 5031 SA  
(08) 8443 4546  
[WWW.WHEATSHEAFHOTEL.COM.AU](http://WWW.WHEATSHEAFHOTEL.COM.AU)

A large, bold, black, hand-drawn style letter 'W' logo.

# CHEERS TO OUR BEER CHUMS



RUNT



ALL TICKETS THROUGH OZTIX  
1300 762 545 OR [OZTIX.COM.AU](http://OZTIX.COM.AU)

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CALL 08 8443 4546 39 GEORGE STREET, THEBARTON [WHEATSHEAFHOTEL.COM.AU](http://WHEATSHEAFHOTEL.COM.AU)